

# Blandissorye

From Master Bishop Geoffrey d'Ayr

(From 'Ancient Cookery' by way of 'Pleyn Delit')

6 Gallons Milk	2 Loaves Toasted Bread, Crumbled or about 1
6 Dozen Hardboiled Eggs	Lb. Rice Flour
20 lbs. Velveeta or Equivalent Processed Cheese	2-3 tbs Cumin, Ground or Whole
	Pinch of Salt
	Saffron or Turmeric (As it is only for color)

O.K., Velveeta is as out-of-period as you can get, but it really WORKS in this recipe and doesn't TASTE like Velveeta.

Heat milk in a large pot with cumin, salt, saffron or turmeric. Separate hardboiled eggs, dice the whites and reserve. Mash yolks with some of the hot milk into a slurry. Mix slurry with the rest of the milk. Dice Velveeta small and mix into milk until melted and blended. Thicken with breadcrumbs or rice flour and add diced egg whites.