

Hennys in Gauncelle  
From Master Bishop Geoffrey d'Ayr  
(From "A Noble Bakeoff Cookry")

2 Whole Chicken Breasts, Roasted  
2 Tbls. Chopped Garlic, Mulled In 2 Cups  
Milk

2 Egg Yolks  
Pinch Saffron  
Pinch Salt (Optional)

Bone and dice roast Chicken breasts. Thicken garlic milk with egg yolks over a low heat adding saffron and optional salt. Add diced Chicken to thickened sauce and serve while hot!

Presumably this could be served over plain boiled rice or slices of toasted bread. (Period Chicken-a-la-King?)