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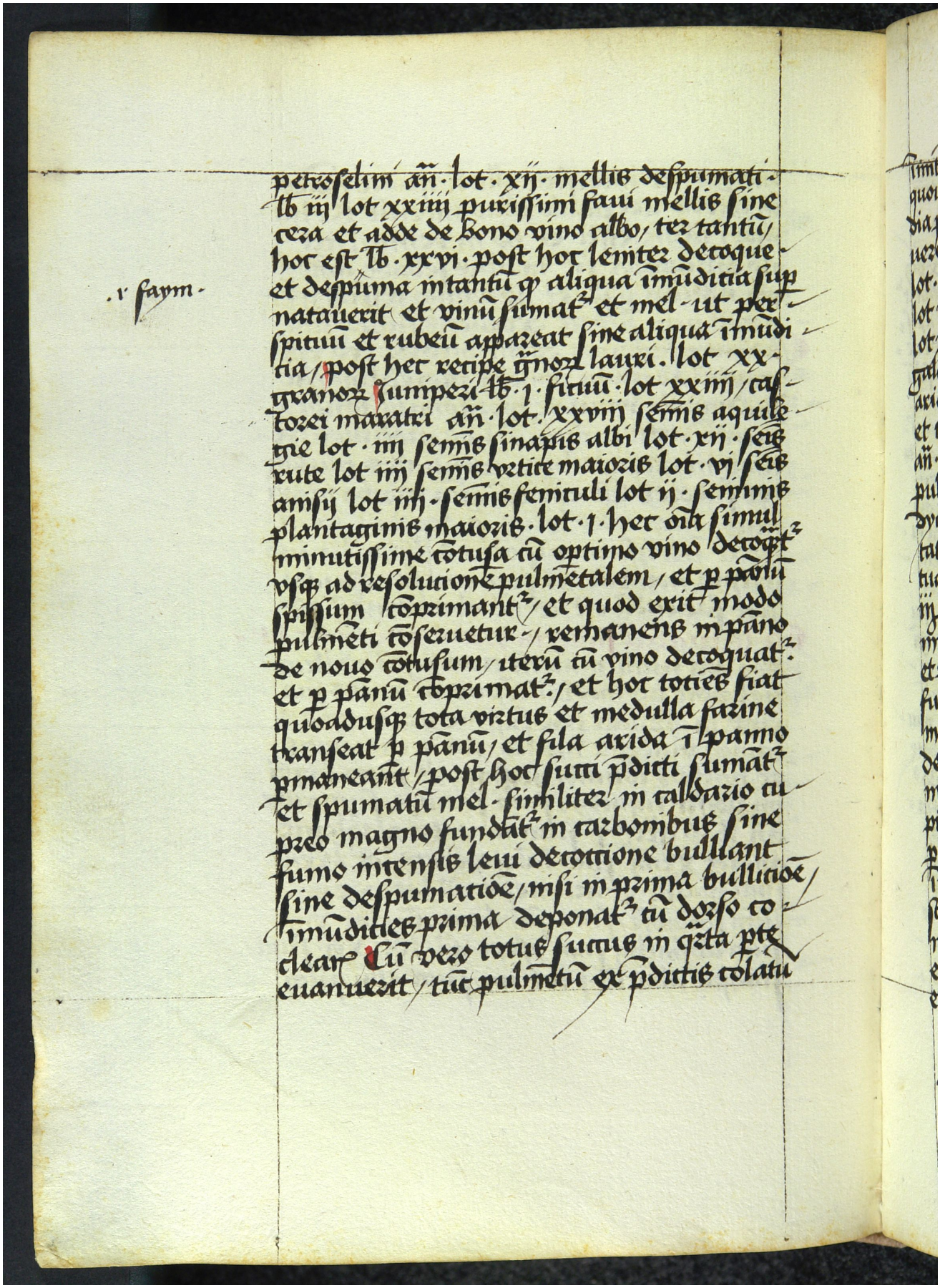

petroselim aā · lot · xij · mellis despumati · lb iij lot xxiiij purissimi fauui mellis sine cera et adde de bono vino albo, ter tantū, hor est lb · xxvi · post hor lenitez decoque · et despuma in tantū q̄ aliqua imūditia sup natauerit et vinū sumat et mel · ut per spiritū et rubeū apareat sine aliqua imūdi tia, post her recipe ignor lauri · lot xx · granor sumpeti lb · j · siciū · lot xxiiij, cas torei maratri aā · lot · xxviij semis aquile gie lot · iiij semis sinapis albi lot · xij · seis rute lot iiij semis vetice maioris lot · vj seis amisij lot iiij · semis fenicuili lot ij · semis plantaginis maioris · lot · j · her oia simul minutissime totusa cū optimo vino decoqt vsq ad resolucione pulmetalem, et p panū spissum coprimant, et quod exit modo pulmeti conseruetur, remanens in pano de nouo cotusum, iterū cū vino decoquat. et p panū coprimat, et hor toties fiat quoadusq tota virtus et medulla farine transeat p panū, et fila arida i panno manneant, post hor sumi pditi sumat et spumatū mel · similiter in caldario cū preo magno fundat in carbombus sine fumo intensis leui decoctione bullant sine despumatione, nisi in prima bullitione imūdities prima deponat cū dorso co clear. Cū vero totus sucus in qta pte euanuerit, tūc pulmetū ex pditis colatu

.v. saym.