

## To make Blewmanger.

**T**Ake to a pint of creame twelve or sixteen yolks of egges, and straine them into it, and seeth them well, ever stirring it with a sticke that is broad at the end but before you seeth it put in suger, and in the seething tast of it that you may if need be put in more suger, and when it is almost sodden put in a litle rose water that it may taste therof, and seeth it well till it be thicke, and then straine it againe if it hath neede, or els put it in a faire dish and stirre it till it bee almost cold, and take the white of all the egges and straine them with a pint of  
creame

**Creame and seeth that with sugar , and in  
the end put in rosewater as into the other,  
and seeth it till it be thicke enough, and then  
use it as the other, and when ye serue it ye  
may serue one dish and another of the other  
in rolles, and cast on Biskets.**