



# Funges



Take Funges and pare hem clene and dyce hem.  
Take leke and fhred hym small and do hy to seep in gode broth.  
Colo it with fafron and do y inne powdo fort.



8oz mushrooms cleaned and chopped  
4oz leeks, very finely chopped  
½ pint vegetable stock  
Pinch of ground pepper and clove  
Pinch of saffron



- 1 -Stew all ingredients together low on the fire / over a high heat for 10 minutes
- 2 -Drain and serve.

Probably the simplest medieval recipe I've come across so far.

