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N. 399. Kind's Koch Andere Manier

Insef wird gemacht wie das obige  
 Man thut selbste Eyer, und zwölff  
 Eitel Eßer, zu dem das Erhöben,  
 gesaltzen, zu dem Erstweissen Wein  
 gesaltzt, In die selbste Wein gebaszen  
 und zu dem selbste Wein zu geben.  
 Man kan selbste zu grofsem Luff  
 geben, selbste selbste selbste  
 geben,

N. 400. Aufgelassenes Kind's Koch

Insef zu guter Wein, selbste  
 selbste selbste selbste selbste  
 selbste selbste selbste selbste  
 selbste selbste selbste selbste