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### Imprint:

Director: Mag. Renate Plöchl

Deputy director: Mag. Julian Sagmeister

Owner of medium: Oberösterreichische Landesbibliothek

Publisher: Oberösterreichische Landesbibliothek, 4021 Linz, Schillerplatz 2

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Nichte zu fein für Hüftel mit dem  
 Haupt fein gemacht, und so bleibt  
 Nichte das Leberweisse davon fein  
 langsam gelassen gerührt und lang  
 die Lust geben, so geht von Galt  
 lang.

### III. 436. Chokolade Koch

Gewichte von fein gerührte Hüftel  $\frac{1}{2}$  Pfund  
 klein gestrichen Mandeln,  $\frac{1}{2}$  Pfund ger  
 rührten zücker, 5 ganze Eier, und 10 Lötter  
 langsam davon gerührt fein dann  
 Leberweisse damit so von lang gerührt  
 lang die Lust geben, 6 Koff gewirbenen  
 Chokolaten, und fein wenig gerührt zu  
 so viel gewirbet das so untereinander