Medieval Recipe



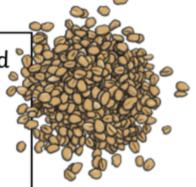
Hello, My name is Mary and
I live in Scotland in 1314.
I help the cook in the Castle
but I have taken some time off
to help you with your
Medieval Recipe.

Most of the cooking takes place over an open fire in pots or fried on a griddle.

We do have big roasts on a spit but only when there is a celebration going on, such as a wedding.

Wheat does not grow very well in Scotland so most of our crops and Barley, Oats and Rye.

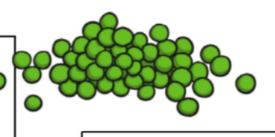
We use Rye to make most of our Bread.



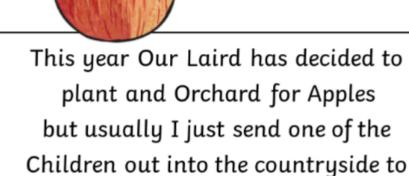


We grow a lot of root vegetables in the fields next to the Castle.
Our best crops this year have been Turnip, Leeks, Onion and Carrots.

In the Kitchen garden we also grow Kale, Peas and Beans

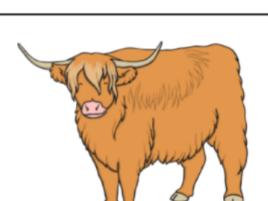


where you will find our Herbs such as Rosemary, Thyme and Mint



wild Strawberries, Blackberries and Cherries.

forage for fruits such as



I can hear the Cows in the next field!

We keep the cows mainly for meat
but we do use the milk for Cheese making
along with the Sheep and Goats milk.

The Kitchen Garden is also

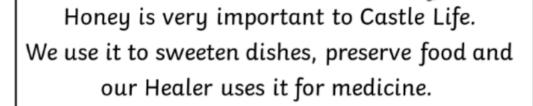
We also have Sheep in the fields, mostly for their Wool and only use them for food when they are old.

Pigs are in the nearby pigstys, and will eat anything, so they are very good at getting rid of Kitchen scraps!

The Chickens roam wherever they want which makes collecting the Eggs a problem sometimes!



Just before we head back to the castle to prepare the food, I must stop by the Bee Skeps and get the Honey





Now that you have had a look around and found out about some of the food we have available,

Its time to take some notes and produce your very own Medieval Recipe.

Before I go back to the Castle. do you know what a Bee Skep is? You may know them as Bee Hives!

Notes:

Medieval Recipe

Ingredients:

Method: