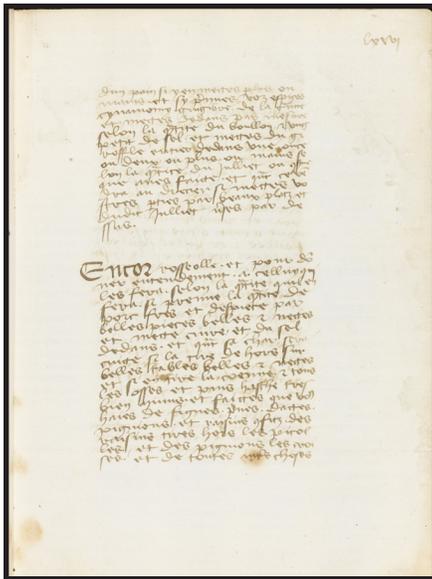
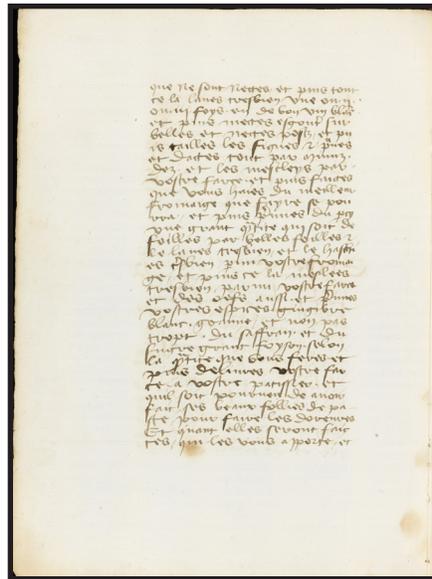


# ROSSEOLLE RECIPE

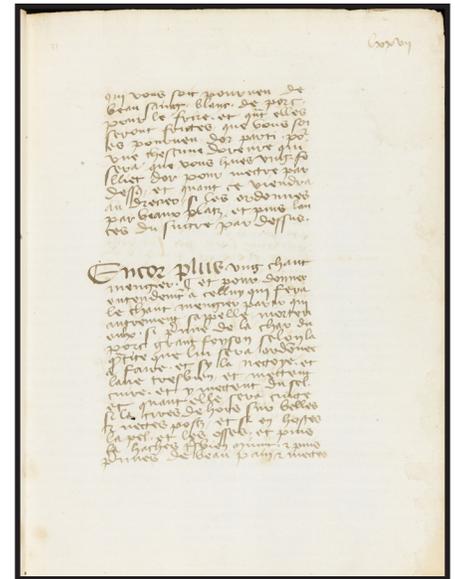
from *Du fait de cuisine*, 1420  
by Maître Chiquart



Sion, Switzerland, Médiathèque Valais, S 103:  
Maître Chiquart, *Du fait de cuisine*, 1420 f. 76r.  
<http://www.e-codices.ch/en/mvs/cuisine/76r>



Sion, Switzerland, Médiathèque Valais, S 103:  
Maître Chiquart, *Du fait de cuisine*, 1420, f.76v  
<http://www.e-codices.ch/en/mvs/cuisine/76v>



Sion, Switzerland, Médiathèque Valais, S 103:  
Maître Chiquart, *Du fait de cuisine*, 1420, f.77r.  
<http://www.e-codices.ch/en/mvs/cuisine/77r>

“Also Risolles. To instruct the person who will be making them, depending on the quantity he will be making he should get a quantity of fresh pork and cut it up into good pieces which are good and clean and set them to cook, with salt added. When his meat is done, he should take it out onto good clean tables and pull off the skin and remove all the bones; then hack it up very small. See that you have preserved figs, prunes, dates, pinenuts and raisins, remove the seeds from the raisins and the shells from the pinenuts, and anything else /76v/ that is not clean. Then was all that thoroughly two or three times in good white wine and put it to drain on good clean workbenches. Cut the figs, prunes and dates to the size of a small dice and stir them into your filling. Then see that you have the best cheese that can be made, get a great amount of good parsley leaves, wash them and chop them up into your cheese; then stir that thoroughly into your filling, and eggs too. Get your spices —white ginger, grains of paradise, and not too much—saffron and a great deal of sugar according to the quantity you will be making. Then deliver your filling to your pastry chef, and he should have been told to have a supply of good gold-coloured sheets of dough prepared; when the pastries are made, he should bring them to you, /77r/ and you should have a supply of good white pork fate to which to fry them. When they are fried, you should have a supply of gold leaf: for each glazing there is, you need a gold leaf to put on top. And when they come to the dresser, set them out in fine dishes and then throw sugar over their top.”

— Excerpt from Terence Scully’s *Du fait de cuisine/ On Cookery of Master Chiquart (1420)*  
English translation of original manuscript.

## ROSSEOLLE INGREDIENTS

### Pastry

- 2 cups unbleached pastry flour
- 1 stick butter
- 1 lb lard
- ⅓ oz 24K gold leaf (edible)

### Filling

- 1 pork shoulder roast (3½ lbs)
- 1 tsp salt
- ¼ cup dried figs
- ¼ cup dried prunes
- ¼ cup dried dates
- ¼ cup pine nuts
- ¼ cup raisins
- ½ cup white wine
- 2 oz Gruyere cheese, grated
- ¼ cup parsley, chopped
- 2 eggs
- 2 tsp ground ginger
- 2 tsp grains of paradise, freshly ground
- Pinch of saffron threads
- ⅓ cup sugar

## ROSSEOLLE DIRECTIONS

Salt the pork and sear it in a frying pan until brown on all sides. Move into an oven preheated at 350 degrees and cook for 40 minutes. Let rest 20 minutes. Meanwhile make the pastry. Cut the butter into the flour and add enough ice water until the dough just comes together. Wrap in plastic and place in the fridge.

Then chop all the dried fruits and nuts and moisten with wine. When the pork has rested, remove about a pound and chop very finely. Keep the rest for another use. Mix fruit and nuts with the pork, spices, eggs, cheese, parsley, and sugar. Taste and add more salt if necessary. Melt the lard in a cast iron skillet.

Roll out half the dough and with a biscuit cutter, cut out six circles. Fill each with about a teaspoon of filling. Fold over and crimp the edges. When the lard is hot, test with a small piece of dough. It should float. If not, raise the heat a little. If it browns quickly, then lower the heat. Fry six of the little pies at a time. Continue rolling out and filling the rest of the dough. You should have 4 batches, or about 24 little pies.

Tip: If you are as wealthy as the Duke Amadeus of Savoy and really want to impress your guests, place gold leaf on each rosseolle.

