

Lombard Slices

This was a dessert eaten by Medieval nobility.

Ingredients

12 hard-boiled egg yolks
8 Tbs. honey
4 slices white bread
pinch ground black pepper

Utensils

measuring spoons
sieve
bowl
cookpot

For the Sauce

A sweet fruit wine such as raspberry wine makes an excellent sauce.

1 cup sweet red wine
5 Tbs. honey
large pinch ground cinnamon
large pinch ground ginger

measuring cup
measuring spoons
wooden spoon
wax paper
egg beater **or** fork
mold
slotted spoon
serving plate
serving bowl
ladle
serving knife

Boil water in the cookpot on the stove over high heat. Place the eggs in the boiling water and boil at least 10 minutes. Using a slotted spoon, remove the eggs from the water and let them completely cool before peeling. Separate the yolks from the whites. Push the yolks through a sieve onto a piece of wax paper. Tear the bread into crumbs. Bring 8 Tbs. honey to a boil in a cookpot on the stove over medium heat. Reduce the heat to low and simmer 2 minutes. Take the pan off the stove. Add the sieved yolks a little at a time to the honey, rapidly stirring or beating them to make a smooth mixture. Blend the bread crumbs and pepper into the honey mixture. Make sure to use enough bread crumbs to make the mixture stiff enough to mold. Shape the mixture into a brick or pour it into a greased mold. Chill in the refrigerator until very cold. It should slice easily. The dish can be prepared up to this point in advance of the meal. To make the sauce, place the ingredients in a cookpot and simmer on the stove over low heat until the wine is well reduced. Cut the mold into slices and serve with the warm sauce poured over it.