

16th c. German Snow and Butter

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Division V: Cooking Single Dish (Youth Entry)



What I Made:

Butter, Honey Butter, and Snow

How I Made It:

butter #1

this butter is made by a butter churn.

this is how the butter churn works.

there is a stick then 2 planks in a x shape with holes on the stick and its in a bucket.

you pull it up and down.(for 30 mins).

butter #2

butter is simple to make, you can make yourself with cream and shake'n.

put it in a jaw and shack for 2 mins. and wait 2 mins. and repeat...

honey butter -- its just honey in butter

snow

snow is the german translation for slightly wipped cream.

you put cream in a bowl with a little water (4 parts cream to 1 part water) and stir with a eggbeater.

put on bread then sprinkle with sugar.

Who Would Have Eaten It?

16th century German people



RECIPE FOR SNOW

FROM DAS KOCHBUCH DER SABINA WELSERIN, 1553

The Welser were members of the mercantile patriciate of Augsburg, international mercantile bankers and venture capitalists on a par with the Fugger and the Hochstetter. The manuscript was edited by Hugo Stopp and published as Das Kochbuch der Sabina Welserin. (Heidelberg: Carl Winter Universitätsverlag) 1980. It is one of a very few primary sources for the history of German cuisine.

55 To make snow

Dilute cream and put it in a pot.
And take an eggbeater and stir it
thoroughly, until it forms snowy
foam on top. And toast a Semmel
(bread roll) and lay it in a bowl and
sprinkle sugar over it and put the
foam on the bread, then it is ready.

Ain schne zú machen

*Nitz ain milchram vnnd thú den jn den haffen/ vnnd nim
ain klúxen vnd rier jn dúrchainander, bis es ain schne oben
gewint/ vnnd bee ain semel vnnd legs jn ain schissel vnd see
daraúff ain zúcker vnnd thú den schom aúff das brot, so jst es bereit.*