

Excellent mustard (48r) Illustrations

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All images by Michelle Goun Lee, Diana Mellon and Yijun Wang unless otherwise indicated.

Fig. 1. Grinding yellow mustard seeds in a green marble mortar with a green marble pestle.

Fig. 2. Adding the ground spices to the dried bread. Notice that we left the spices in relatively rough pieces, since they would not end up in the final mustard mixture but were there only for flavor.

Fig. 3. Kneading the three mustard varieties, from back to front: red wine, Concord grape juice, muscat wine. We thought this would help the liquid thicken with gluten, but we probably needed to use less liquid.

Fig. 4. The spiced bread with red wine, mixed and mashed with a pestle. Notice the thick consistency of the substance, which we will have difficulty straining through our cloth sieve.

Fig. 5. Muscat wine mustard, finished product. Notice the lighter color. This mustard also tasted sweeter than the red wine mustard, but tangier than the Concord grape mustard.

Fig. 6. Three finished mustard varieties, from left to right: muscat wine, Concord grape juice, red wine. Notice the difference in color.

Fig. 7. Mustard seeds during grinding, before sifting. Notice the firm and papery husks are still present and several seeds have not been burst open.

Fig. 8. A nutmeg grinder is visible on the bottom right of the sheet, marked “grata noci moschiate.” From: Bartolomeo Scappi. *Opera*. Venice: Michele Tramezzino, 1570. Accessed via Archive.org at <https://archive.org/details/operavenetiascap00scap>. This document is part of the Getty Research Institute’s digital collection on Archive.org.

Fig. 9. Liquid mixture of spiced bread soaked in wine being squeezed through cotton cheesecloth.

Fig. 10. Extremely thick paste, the result of spiced bread soaked in wine squeeze through cotton cheesecloth, before combined with mustard seeds.

Fig. 11. Our first mustard was grainy and thick. Not all of the mustard flavor had released because the seeds were not sufficiently ground.

Fig. 12. The two figures on the bottom right of this sheet, labeled as “passano saporì,” might be straining something flavorful through a cloth strainer similar to the one called for in our recipe, 48r. From: Bartolomeo Scappi. *Opera*. Venice: Michele Tramezzino, 1570. Accessed via Archive.org at <https://archive.org/details/operavenetiascap00scap>. This document is part of the Getty Research Institute’s digital collection on Archive.org.