The British Library holds one of the oldest known recipes for haggis in a text composed around 1430, the Booke of Curtassye (now Sloane MS 1986). The recipe for ‘hagese’ features in English verse along with references to potages, roasted meats and humble pie. The whole collection is translated [here](http://www.pbm.com/~lindahl/lcc/parallel.html). <http://www.pbm.com/~lindahl/lcc/parallel.html>

The hert of schepe the nere thou take  
    Thou bowel noȝt thou schall forsake  
On the turbilen made & boyled wele  
    Hacke all togeder wit gode parsole  
Isop saueray thou schall take then  
    And suet of schepe take in I ken  
Wit powder of peper & egges gode wonne  
    And seth hit wele & serue hit thenne  
Loke hit be saltyd for gode menne  
    In wynter tyme when erbs ben gode  
Take powder of hom I wot in dede  
    As saueray mynt & tyme full gode  
Isop & sauge I wot by the rde

The heart of sheep, the kidneys you take,   
The bowel naught you shall forsake,   
In the vortex made, and boiled well,   
Hack all together with good parsley,   
Hyssop, savory, you shall take then,   
And suet of sheep take in, I teach,   
With powder of pepper and eggs [a] good quantity,   
And seethe it well and serve it then,   
Look it is salted for good men.   
In winter time when herbs are good,   
Take powder of them I know indeed,   
As savory, mint and thyme, quite good,   
Hyssop and sage I know by the Rood.

Le cœur de mouton, les reins que tu prends,

Vous n'abandonnerez rien de l'intestin,

Dans le vortex fait, et bien bouilli,

Mélange tout ensemble avec du bon persil,

Hysope, salé, tu prendras alors,

Et le suif des moutons prend, j'enseigne,

Avec de la poudre de poivre et des œufs [une] bonne quantité,

Et faites-le bien cuire et servez-le alors,

Regardez, c'est salé pour les bons hommes.

En hiver, quand les herbes sont bonnes,

Prends-en de la poudre, je sais en effet,

Comme salé, menthe et thym, plutôt bons,

Hysope et sauge que je connais par le Rood.

thym, hysope, persil  menthe sauge + poivre