



ASSASSIN'S CREED

A UBISOFT ORIGINAL



THE CULINARY CODEX

RECIPES FROM THE
ASSASSINS BROTHERHOOD

THIBAUD VILLANOVA



มหาวิทยาลัยเทคโนโลยีราชมงคลพระนคร

ห้องสมุดสาขาโชติเวช



202003672



For many years, I have worked to create a universe at the intersection of Imagination and Cuisine. I decided to call this spirit, or perhaps this philosophy, “Gastronogeek”; through it, I wanted to show that we could have a truly immersive experience, that we could delve even deeper into the soul of a creative project, whether it be a series of books, a movie or a videogame saga.

Feeding off the rich details I read, saw, and heard in these works—which I follow with almost-religious devotion—I taught myself to build entire menus with hearty meals, drinks, and desserts that pay tribute to them.

Through these recipes, which I consider to be tasty, healthy, and fun, I can plunge into all of my heroes’ adventures, standing by their sides as we break bread together. This “power” gets me going every time I create a new recipe. For each recipe, I think about this or that ingredient, or this or that event, and then try to use the kitchen to create a tangible link between the work and myself, a link that I can use to hook myself even further into the work. Finally, to me—as I set aside the day’s distractions to focus only on my recipe, on my objective, on my goal, reaching for the heart of a work—cooking is almost like stepping into the Animus to relive the past through one of my ancestors.

The universe of *Assassin’s Creed* tells us a tumultuous tale of human history. It’s a journey that takes the player from ancient Egypt to the present day. This rich, generous material has opened

the door for me to pay culinary tribute to the adventures of Bayek of Siwa, Altaïr Ibn-La'Ahad, Ezio Auditore, and the other Assassins that followed.

Alexandria under the twilight of the Pharaohs, Renaissance Florence, the nineteenth-century Industrial Revolution in England, Ming dynasty China, and the Caribbean during the Golden Age of piracy, all these places and times are packed with details about foodstuffs, from how to use a particular vegetable or fruit to how to make bread to the ceremonial sharing of game among the Kanien'kehá:ka people. I used all of these to create the recipes in this culinary codex.

This book contains ten complete menus, along with helpful tips and information that are directed at novices as well as to more experienced cooks. It also contains plenty of interesting facts to help you understand these well-known characters even better.

Finally, I invite you to savor this gourmet book, and the journey I hope you will take through time and space, side by side with the Brotherhood's most famous Assassins.

Enjoy your reading and, but most of all, bon appétit!

THIBAUD VILLANOVA



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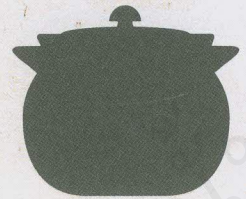
TOOLS



ELECTRIC MIXER



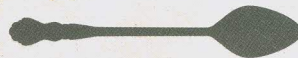
PARING KNIFE



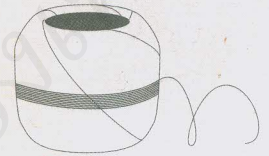
SOUP POT



BOWL



TABLESPOON



KITCHEN TWINE
(STRING)



BOSTON COCKTAIL SHAKER



WOODEN SPOON



WHISK



MIXING BOWL



FORK



SAUCEPAN



PEELER



LADLE



STRAINER



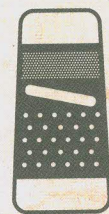
SKIMMER



DUTCH OVEN
(HEAVY POT)



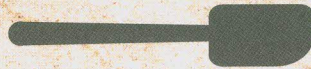
COLANDER



MANDOLINE
OR GRATER



BLENDER



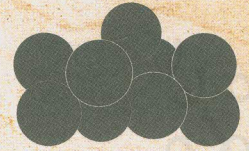
RUBBER SPATULA
(PALETTE KNIFE)



SKILLET
(FRYING PAN)



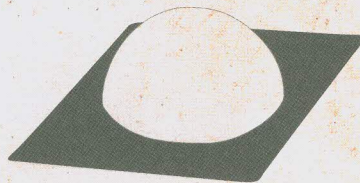
PIE PLATE (DISH)



PIE WEIGHTS
(BAKING BEANS)



IMMERSION
(STICK) BLENDER



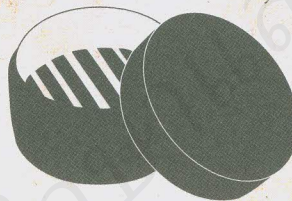
SILICONE
DOME MOLD



SALAD BOWL



LOAF PAN



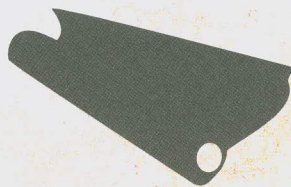
STEAMER BASKET



TUREEN



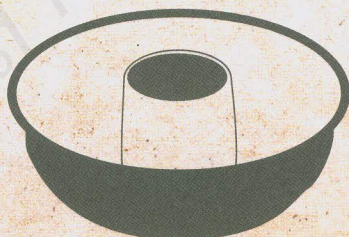
MUFFIN PAN



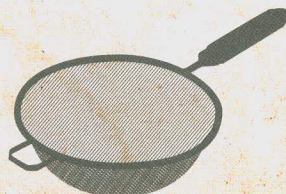
PARCHMENT PAPER



WOODEN SPATULA



TUBE (RING) PAN



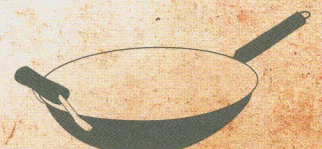
SIEVE (SIFTER)



COOKING
THERMOMETER



PASTRY BRUSH



WOK



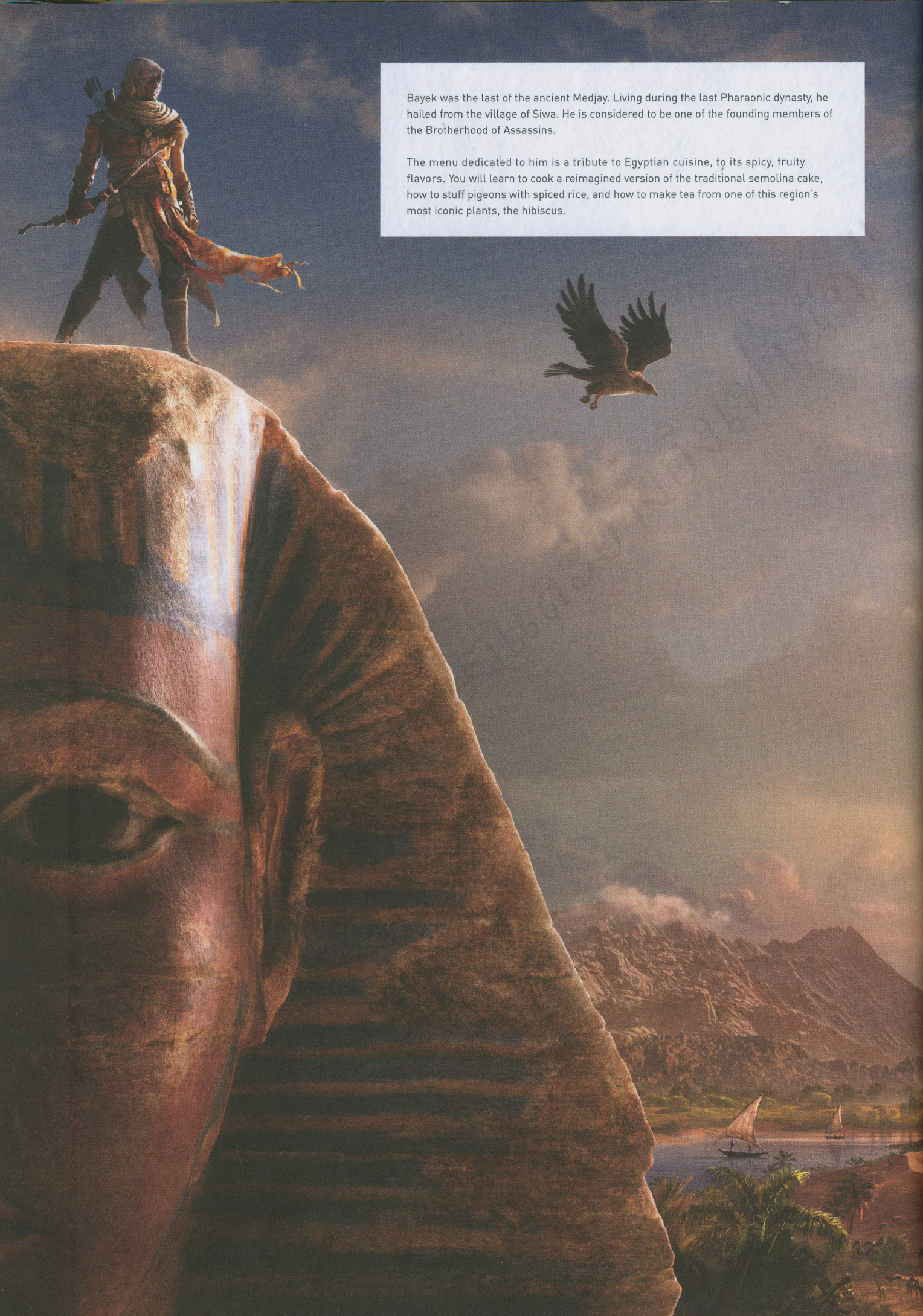
BAYEK

It was nothing but a tiny black dot, a bird, darting, practically invisible against the dazzling whiteness of the Egyptian desert.

Even if she had thought of braving the sun's burning rays and raising her eyes above the horizon she was scanning, the sentry would probably not have seen it. A slight movement of the air made her turn around. Had she reacted more quickly, she might have seen the powerful silhouette of a crouching man, ready to leap from the top of the tallest tower in the known world, standing stark against the light at the foot of the monumental god's statue that crowned it. The black dot started to dive. It was a Bonelli's eagle, speckled, with a sharp gaze oddly reminiscent of its master. The sentry only realized what was happening when she heard the simultaneous screech of the eagle and the swish of the khopesh blade. Atop Alexandria's lighthouse, Bayek of Siwa rose to his feet.





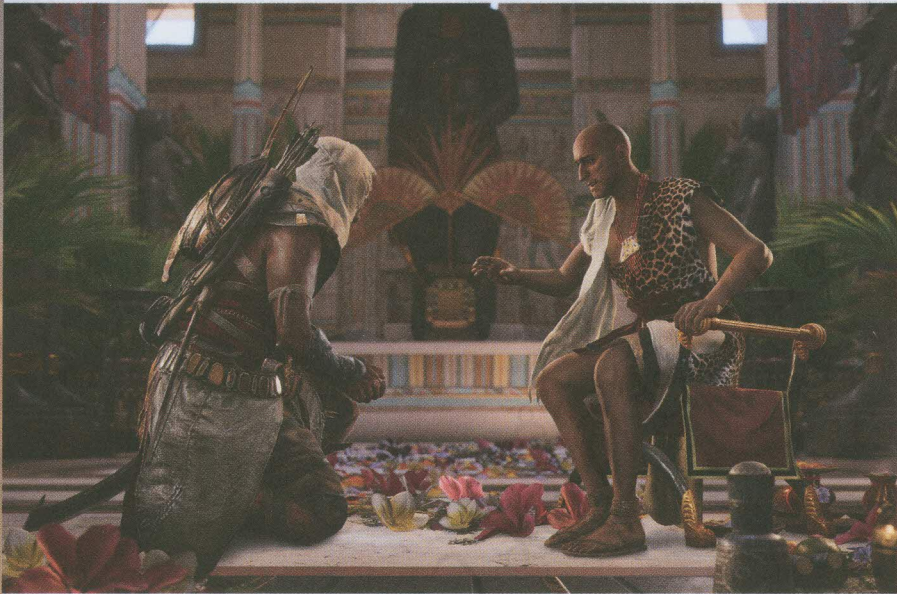


Bayek was the last of the ancient Medjay. Living during the last Pharaonic dynasty, he hailed from the village of Siwa. He is considered to be one of the founding members of the Brotherhood of Assassins.

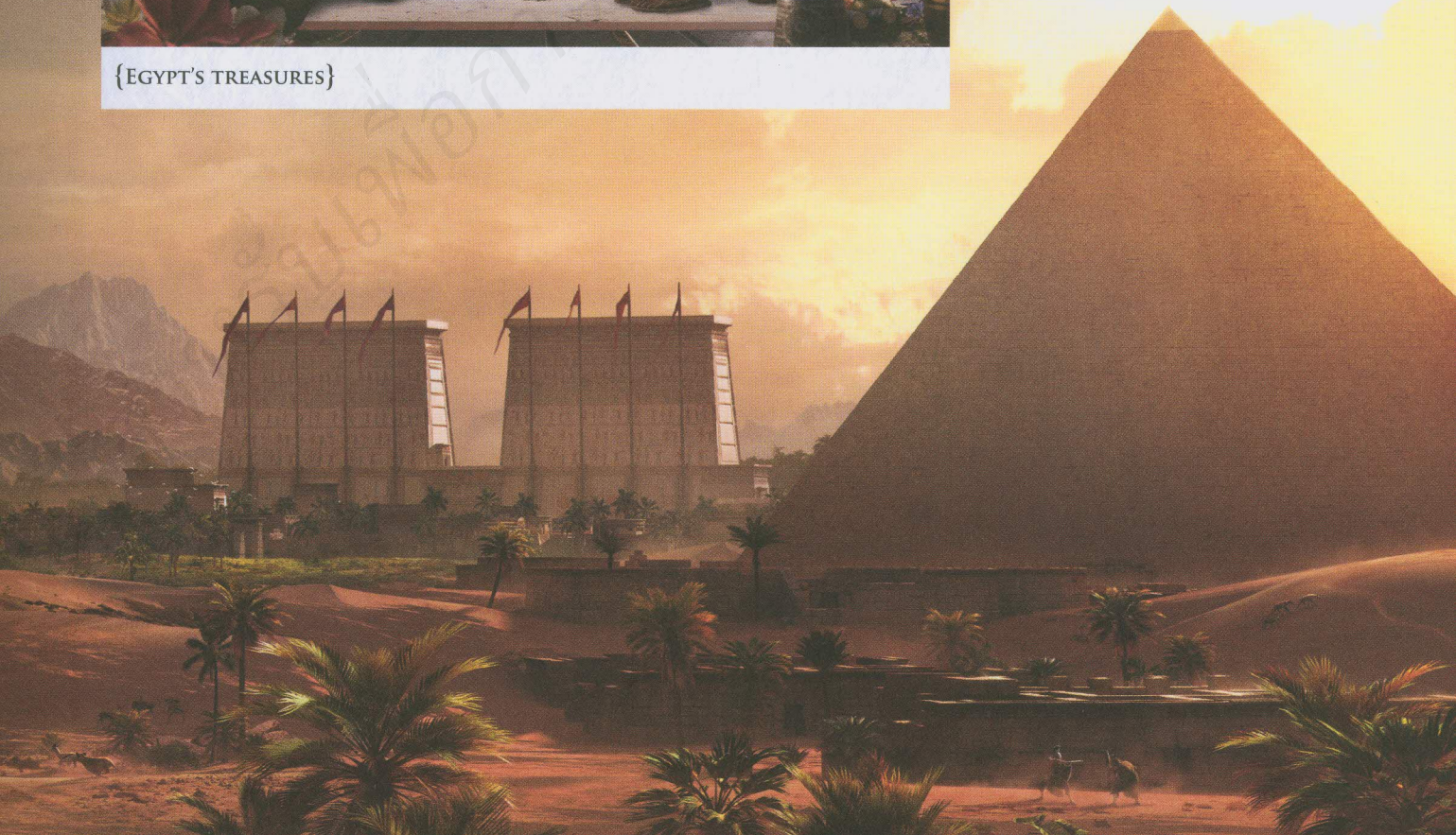
The menu dedicated to him is a tribute to Egyptian cuisine, to its spicy, fruity flavors. You will learn to cook a reimagined version of the traditional semolina cake, how to stuff pigeons with spiced rice, and how to make tea from one of this region's most iconic plants, the hibiscus.



{THE PYRAMIDS}



{EGYPT'S TREASURES}



Serves 4
Level: 

SIWA-STYLE HUMMUS

CHICKPEA, GARLIC, AND SESAME SPREAD



Preparation time: 10 min - Cooking time: 10 min - Tools: Blender

1 clove garlic
2½ cups (400 g) drained, cooked chickpeas/garbanzo beans
2 tablespoons extra virgin olive oil
2 tablespoons tahini
Juice of 1 lemon
1 teaspoon (5 g) fine salt
2 teaspoons cumin
1 drizzle sesame oil
A few fresh cilantro (coriander) leaves

- ❖ Peel and crush the garlic. Degerm it, then chop finely.
- ❖ Put it into the blender. Add the chickpeas. Blend at low speed while pouring in the olive oil. Add the tahini and lemon juice until you have a smooth, homogeneous spread.
- ❖ Add the salt and 1 teaspoon cumin. Blend again for 10 seconds, then pour the freshly prepared hummus into a terra-cotta serving dish.
- ❖ Sprinkle the surface with the remaining cumin and drizzle with the sesame oil. Top with the fresh cilantro (coriander) leaves.
- ❖ The hummus is now ready to eat.



Serves 4
Level: 

FALCON'S BASBOUSSA

SEMOLINA, ALMOND, AND HAZELNUT CAKE



Preparation time: 10 min - Cooking time: 30 min - Resting time: 10 min to 4 hr

FOR THE CAKE:

4 whole eggs
¼ cup (60 g) honey
⅔ cup (150 ml) oil
⅔ cup (150 ml) milk
1 tablespoon (15 g) baking powder
1⅔ cups (280 g) durum semolina
½ cup (40 g) almond flour (ground almonds)
½ teaspoon ground cinnamon
½ cup (50 g) coarsely chopped hazelnuts

FOR THE SYRUP:

1 cup (200 ml) water
1 cup (200 g) sugar
1 tablespoon honey

BAYEK

Nothing could be easier than making this almond semolina cake.

❖ Preheat the oven to 350°F (180°C/Gas Mark 4). Crack the eggs into a mixing bowl with the honey. Whisk together and gradually add the oil, milk, and yeast. Mix well until the mixture is completely homogenized. Add the semolina, almond flour (ground almonds), and ground cinnamon. Next, add the chopped hazelnuts. Set aside briefly.

❖ Butter a cake pan and pour the batter into it. Bake for 30 minutes.

❖ Now prepare the syrup for soaking into the cake. Combine the water, sugar, and honey in a saucepan. Bring to a boil, then reduce the heat to medium and cook for 5 minutes. Remove from the heat.

❖ Pour the syrup over the cake and let it soak into it for as long as you like, from 10 minutes to 4 hours.

❖ Enjoy!



Serves 4
Level: 

BISSAP POTION

ICED HIBISCUS TEA WITH HONEY AND POMEGRANATE



Preparation time: 10 min - Cooking time: 15 min - Resting time: 4 hr

20 dried hibiscus flowers
2 tablespoons (10 g) chopped ginger
2 tablespoons honey
Seeds of 1 pomegranate

-
- ❖ Bring 4¼ cups (1 liter) of water to a gentle simmer. Add the dried hibiscus flowers and chopped ginger. Simmer for at least 15 minutes, then add the honey and mix well.
 - ❖ Remove the mixture from the heat and let cool. When the beverage has reached room temperature, pour the pan's contents into a pitcher (jug) and refrigerate for at least 4 hours, letting the hibiscus flowers continue to steep at the colder temperature.
 - ❖ When the potion is cool, pour into four glasses. Garnish with a few pomegranate seeds and enjoy!




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