

Veiled Peasant Girls



Preparation Time	Cook Time	Servings	Oven Temperature
10	15-30	6	-
minutes	minutes	people	Fahrenheit

The royal dessert of the kingdom of Norway. I don't see many making this dessert at home, but do read about it whenever the royals invite the ministers for a special dinner. It's classic Norwegian ingredients. How they would make a dessert out of leftover breadcrumbs from cutting bread for breakfast. To using the "ugly" apples for a sweet apple jam. It takes about 30 minutes to make and you can prepare it hours in advanced. Why it got the name "Veiled Peasant Girls" I really don't know, but my granddad remembers having it as a child. So if you want to end your meal like a real king or queen, this is what I recommend.

Ingredients:

(Apple jam)

- 6 tbsp. sugar
- 4-5 red apples
- 1/2 cup water

(Caramelized breadcrumbs)

- 4 tbsp. sugar
- 2 tbsp. butter
- 1 tsp. cinnamon
- A handful breadcrumbs

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- 2 cups heavy cream
- chocolate
- mint leaves

Directions

1. Peel the apples and dice the apples
2. Add apples, water and sugar to a casserole
3. Bring the mix slowly to a boil, and keep it boiling until it has gotten a jam like consistence
4. Pour it into a bowl and put it in the fridge to cool down.
5. Melt butter in a frying pan
6. Add sugar, cinnamon and breadcrumbs. and stir this mixture for 30 seconds.



Decorate

- Decorate in this order: Whipped cream, apple jam, whipped cream, apple jam, whipped cream, bread crumbs, chocolate and mint leaves on top.

Hope you enjoy it as much as I do!