



ChefNorway's

Troll Cream

| Servings | Preparation Time | Mixer Time | - | - |
|-------------|------------------|-----------------|--------------|-------------------------|
| 4 People | 5 minutes | 5-10 minutes | - minutes | - Celsius/Fahrenheit |

Trolls are a big part of famous Norwegian fairytales and they are feared by many. There is a movie called the Troll Hunter where they go deep into the Norwegian forest to find the most mean and terrifying trolls in Norway. Like these brave hunters this dessert comes with a bitter aftertaste, which only the brave will enjoy. It's got the super sweet egg whites and sugar topped with lingonberry. As lingonberry might be hard to get, it is ok to use any kind of forest berry. **And one more thing.** You have to go out to the forest and pick them yourself, knowing there is trolls out there.



Ingredients

| European Measurements | US Measurements |
|--|--|
| 1 egg white | 1 egg white |
| 100g sugar | 3.5 oz sugar |
| 2 dl. lingonberry (blueberry or blackberry) | 1 cup lingonberry (blueberry or blackberry) |
| 1 tsp. vanilla | 1 tsp. vanilla |

Directions

- Separate egg white from egg yolk. You only need the egg white for this recipe
- Pre measure all ingredients before you add them to the mixer
- Add inn all ingredients to a mixer
- Start mixing at maximum speed. It needs to run for 5-8 minutes.
- When it has stopped rising its done mixing.
- Add it to a dessert plate, add a couple of lemon thyme leaves and a few berries to the top.
- Serve right away! Eggs and sugar will start to separate if you leave them in the fridge for a couple of hours!

You could find out more about this recipe and a video on how to make it at <http://www.chefnorway.com>.

There's lots of delicious recipes at the website with a video showing you how to make every recipe in English. (Click to view)

