



Veiled Peasant Girls

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.

Servings: 8

Preparation time:

10 minutes

Cooking time:

15-30 minutes

Total time: 45 minutes

Measurements

Apple Jam

6 tbsp. sugar
4-5 red apples
1 dl. water

Measurements

Caramelized Breadcrumbs

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

In addition you would need 4 dl. of heavy cream
You may decorate with chocolate, mint leaves or a berry coulis

Directions

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

Decorate in this order: Whipped cream, apple jam, whipped cream,apple jam, whipped cream, bread crumbs.

You may add chocolate and mint leaves on top.

You may also substitute the heavy cream with alternatives for dairy related allergies. Pictures shows examples of that kind.

