

A DAIRY'S DREAM

DRAINED SOUR (CLOTTED) MILK WITH PLUM COMPOTE AND TOASTED OATS

Serves 8

2 l sour milk

Pour the sour milk into a clean dishcloth and drip off the thin liquid. Let the sour milk drain for a couple of hours until you get a lightly fluid consistence with about 1.3-1.5 l remaining.

If you want a thicker consistence (like cream cheese), drain the sour milk for about 4 hours.

Eat the drained sour milk with plum compote and toasted oatmeal for breakfast.

Toasted oatmeal - Serves 8

200 g organic oatmeal

3 tbs honey

15 g butter

10 grains of sea salt

Toast the oatmeal flakes in a frying pan until crisp and golden. Add honey, butter and salt to the pan and stir well with a wooden spoon until the oatmeal is caramelized. Pour the toasted oatmeal flakes into a tray and let them cool.

PLUM COMPOTE

This compote can also be used in a fool (whip) and you have a delicious and easy dessert.

Serves 8

500 g plums

200 g cane sugar

Rinse the plums well and pour them into a pot with sugar and the water clinging to them. Boil the plums, until they soften and the pits start appearing. Filter the compote in a course sieve when it is fully cooked, so the pits remain in the sieve. If the compote is too thin, boil it in a pot, stirring constantly, until it reaches the right consistency.

PLUM FOOL

8 dl cream

You actually want 4 dl double cream. Where unavailable pour 8 dl whipping cream into a container and refrigerate for at least 8 hours. Skim off the top half and you have 4 dl double cream. Whip the double cream until lightly foamy and fold in the cooled plum compote and serve in glasses with cream puffs. You can garnish on top with some small fresh plums.

RASPBERRY WHIP WITH CREAM PUFFS AND RASPBERRY FROSTING

Served 8

4 dl double cream (see the previous recipe if unavailable)
200 g fresh raspberries
3 tbs sugar
1 dash of raspberry liquor or raspberry brandy

Sprinkle sugar and brandy on the berries and let them soak 5-10 minutes.

Crush the raspberries with a fork until you get a thick compote.

Whip the cream to a light foam and fold in the compote until you get a beautiful pink whip (save a little raspberry juice for the frosting).

Cream puffs - 28-30 pcs.

100 g butter
3 dl water
Dash of salt
1 tsp sugar
100 g flour
3 eggs

Heat the butter, water, salt and sugar in a pot. Whip the flour in when the butter melts. Stir with a wooden spoon while heating the batter until it no longer sticks to the sides of the pot. Remove the batter from the heat and let it cool. Stir the eggs together and add a little at a time to the batter. Stir well so that the eggs are completely absorbed by the batter before adding more. The batter should be soft but not liquid. Pour the batter into a pastry bag and squirt out small portions onto a cookie sheet covered with a layer of baking paper. Bake the cream puffs in the oven at 175°C for 15-20 minutes, until they double in size and become light and golden.

Raspberry frosting

50 g powdered sugar
2 tbs raspberry juice
A little water if necessary

Mix the powdered sugar and the juice to a thick frosting. Fill the cream puffs with raspberry fool and dip them in the frosting.

SYLLABUB WITH MARINATED BERRIES AND RASPBERRY LIQUOR

Serves 6

Zest of 1 lemon
110 g sugar
250 g cider
4 tsp spirits (sherry, liquor, brandy)
6 1/4 dl whipping cream

Mix the lemon peel, sugar, cider and spirits in a bowl and let it soak all night long.

The next day: Remove the lemon peel and slowly add the cream while beating until it thickens into a whip. Do not whip too long or it will separate.

300 g mixed berries (raspberries, blueberries, red currants)
3 tbs cane sugar
1 dash of raspberry liquor

Sprinkle the berries with sugar and spirits. Put them aside and let them soak for 30 minutes. Place the syllabub in a deep dish with the marinated berries on top.

Pointer

The marinated berries make a fantastic fruit dessert if given a quick boil and thickened with corn or potato starch. Serve cool with refrigerated cream on top.