



You will find this dish at guesthouses and pubs throughout the countryside. Depending on the season and the tastes of the lady of the house, it may be served with lingonberry, cranberry, blackberry, or other type of jam. Order in advance, and you can get the type of layered rye bread that you enjoy the most.

LAYERED RYE BREAD DESSERT



10–12 tbsp rye breadcrumbs
Ground cinnamon, sugar, and butter
500 ml 35% sweet cream
3 tbsp sugar
0.5 l cranberries and strawberries (1:1, frozen berries are OK)
1 tbsp vanilla sugar
Cranberries and strawberries to decorate (can be frozen, and other sour berries such as lingonberries or blackberries can be used)

1. Melt a pat of butter on a pan, add a bit of brown sugar and cinnamon, and then add the breadcrumbs, stirring until they are aromatic. Set aside.
2. Blend the cranberries and strawberries with the sugar. If the berries are frozen, leave them on the counter for a bit before using.
3. Whip the sweet cream with sugar and vanilla sugar.
4. Prepare large glasses, ramekins, or a large bowl. Put the whipped cream at the bottom of each dish and sprinkle with the rye breadcrumbs (with a light hand).
5. Add the berries, smooth and sprinkle on a bit of breadcrumbs. Then add whipped cream and continue layering in order.
6. Finish the layering with whipped cream. If the dessert is served right away, the breadcrumbs will be crispy. If it is to be served later, cover each dish with plastic wrap and refrigerate so that the flavours can meld. Then the breadcrumbs will soften.