

Independence Day in Norway Norwegian dessert



The name behind this dessert comes from a story dating back to the 1800s. The Norwegian poet Ivar Aasen was traveling through the country, studying dialects, when he met a girl at a restaurant, and he fell in love with her. The girl, uninterested in Aasen, served him a dessert that he found delicious, and decided to name the unknown dessert in spite of the waitress. Because of this, 'tilslørte bondepiker' loosely translates to 'obscure peasant girls'. And while the name may be vulgar, the taste and texture of the dish is very much the opposite.

This Norwegian dessert is easy to make but looks very impressive. It is a delightful **composition of roasted sugary breadcrumbs, whipped cream, and apple sauce**, layered in a glass bowl or glass. You can make your own variations of this dessert by adding finely chopped apples, cinnamon, or other types of fruit or berry jam.

This is a tasty, fresh and delicious dessert, perfect for serving your guests at dinner parties. And hopefully, you will have more luck with love than Mr. Aasen did!