

Rødgrød (med fløde på)

≈ Red fruit pudding (with heavy cream)

Strawberries: Hull, and 1/4 the large ones, halve the medium size berries.

Raspberries: Just rinse

Strawberries	16 oz		16 oz		32 oz		32 oz		32 oz	
Raspberries	0		6 oz		0		6 oz		12 oz	
Water	400 ml	13 oz	550 ml	18 oz	800 ml	27 oz	975 ml	32 oz	1100 ml	36 oz
Sugar*, min	75 g	3 oz	105 g	4.2 oz	150 g	6 oz	180 g	7 oz	210 g	8.4 oz
max	125 g	5 oz	175 g	7 oz	250 g	10 oz	300 g	12 oz	350 g	14 oz
Vanilla	1 tsp		1½ tsp		2 tsp		2½ tsp		2¾ tsp	
Starch**	3 Tbsp		4¼ Tbsp		6 Tbsp		7 Tbsp		8½ Tbsp	
Water	50 ml	2 oz	75 ml	3 oz	100 ml	4 oz	100 ml	4 oz	150 ml	6 oz

* = I normally use the minimum amount of sugar.

** *The danish commercial product is a 'modified' potato starch. I don't know in which way it is modified. I have not tried to make it with plain potato starch yet.*

Place berries in a pot, cover with cold water and place over medium flame.

When water nears boiling, add sugar and vanilla, and stir gently.

When mixture boils, remove from stove, pour in dissolved starch while stirring; it will thicken instantly.

Pour into serving bowl, and sprinkle with sugar to prevent surface from forming a 'skin'.

Serve Cold. Can be served as is, with milk or cream, or with vanilla ice cream.