

Brauosupa – Bread Soup

Season: Any

Type: Icelandic Dessert

Difficulty: 

Serves: 4-6

Equipment:	Ingredients:
medium saucepan wooden spoon chopping board and mat measuring cups and spoons stick blender bowl	200g bread (preferably rye) 1250ml water 2 Tbsp Sultanas 6 slices lemon (or orange) 2-3 Tbsp sugar 100ml cream

Method:

- Soak the bread in the water until soft. (soak in saucepan)
- Puree with the stick blender
- Place on a medium heat and cook for ½ hour.
- While it is cooking, whip the cream until stiff.
- Add the sultanas, lemon slices and sugar and cook for a further 10 minutes.
- Serve warm with whipped cream.