



Rommegrot

(Norwegian pudding)

RECIPE PRESENTED BY MICC COLLEGE STUDENT IN THE
CULINARY CERTIFICATE PROGRAM, GORDY M.

Ingredients

- 1/2 gallon whole milk
- 1/2 lb butter
- 1 cup flour
- 1 cup sugar
- 1 teaspoon salt

Directions

- In medium pot, heat milk to warm, not boiling.
- Melt butter in a separate saucepan.
- Whisk in flour to the butter to make a roux. Continue cooking until there are no lumps and the flour taste is gone.
- Add hot milk gradually to the roux.
- Add sugar and salt.
- Cool 10 minutes.
- Serve with butter, sugar, and cinnamon.

