Breakfast / Iceland

Skyr with berries



Home-made skyr, the Icelandic cultured dairy, strained thick, with bilberries.

Time 50 min **Servings** 6

What you'll need.

- ☐ 4 l Skimmed milk
- ☐ 2 pinch Rennet
- ☐ 150 ml Cream — to serve
- ☐ 100 g Rolled oats — to serve
- ☐ 100 g Skyr or yoghurt as starter
- ☐ 400 g Bilberries
- ☐ 60 g Sugar

Let's make it.

01 Heat the milk to 85 °C, stirring, and hold it ten minutes without letting it boil.

02 Cool the milk to 40 °C by standing the pot in cold water.

03 Slacken the starter with a ladle of the warm milk and stir it back into the pot.

04 Add the rennet, stir for a few seconds and cover the pot.

05 Leave it somewhere warm for twelve hours, until the mass sets into a firm curd.

06 Turn the curd into a cloth and hang it over a bowl for six hours to drain the whey.

07 Whisk the skyr smooth and serve it with bilberries, cream and oats.

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