

20

STOCKHOLM

YOUR PERSONAL GUIDE TO THE SWEDISH WAY OF LIFE

VÅFFELDAGEN (VÅRFRUDAGEN)

March the 25th is Annunciation Day of the Virgin Mary - in Swedish "Jungfru Marie Bebådelsedag" (9 months before Christmas).

The name "Våffeldagen" comes from "Vårfrudagen" (Our Lady's Day) which in vernacular Swedish sounds almost similar.

MAKE YOUR OWN WAFFLE MIX!

(4 portions)

125 g butter (Smör)
2 dl milk (Mjök)
4 dl flour (Mjöl)
2 eggs (Ägg)
1 tsp sugar (Socker)
1 tsp baking powder (Bakpulver)
2 dl cold water
a pinch of salt

- * Melt the butter and let it cool.
- * Whisk together the milk, flour, eggs, sugar and baking powder into a smooth batter.
- * Add the melted butter, a pinch of salt and cold water.

Preheat the waffle iron and make sure to brush the surface with some oil/butter, so the waffles won't stick. Bake your waffles and as they are ready, place them on a cooling rack so they don't get soggy. Serve them as soon as possible together with a dollop of slightly sweetened whipped cream, some lingonberry or other jam and a dusting of icing sugar.

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