



**BACHE
GABRIELSEN**

RECIPE: CLODBERRY CREAM W/BACHE-GABRIELSEN COGNAC

These wild orange yellow berries only groves in the mountains in the Northern part of Scandinavia.

They have a unique flavor, and are loaded with vitamin C. It's traditionally used for Jam and Desert.

To make cloudberry Cream, you can use from Jam or from Fresh. From fresh you have to add a little bit sugar.

- Use 5 dl or 2 cups of Cloudberry
- Whip 5 dl (2 cups) Whipping cream, add 5 tsp sugar and 1 tsp vanilla extract or 1/2 tsp vanilla sugar to the ready whipped cream, then you take 2 oz of Bache-Gabrielsen 3kors Cognac and fold it in to the cream, together with the Cloudberry.
- Should be served with a Waffel cone or (Krumkake)

This is the most common dessert at Christmastime in Norway.

Cooking products can be purchased from www.Willysproducts.com

Bache-Gabrielsen cognac can be purchased online at www.OverstockWineOnline.com (Not all states can be shipped to, if your state cannot be shipped to you can ask your local liquor retailer to order the product)