

TRADITIONAL ICELANDIC FOOD RECIPES



**YOUR FRIEND
IN REYKJAVÍK**

FROM THE KITCHEN OF YOUR FRIEND IN REYKJAVÍK



We hope you enjoyed your tour with Your Friend In Reykjavik and that your guide provided good edutainment. Entertainment mixed with some excellent education about Icelandic history & customs and maybe even folklore, food & beer.

We want to give you an extra gift by sending you this book of traditional Icelandic food recipes from the kitchen of Your Friend in Reykjavik.

In the hope that you will try some of them out when you get back home. These are all recipes from our family & our guide's families.

If you do cook something from this E-book, we would be grateful if you would put a picture on Facebook or Instagram, tag us and let us know if you enjoyed the food.

Valur
Your Friend In Reykjavik

 @yourfriendinreykjavik

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VERÐI ÞÉR AÐ GÓÐU — BON APPETIT

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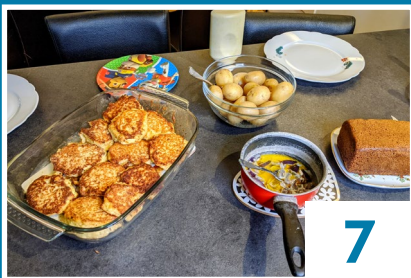
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THE ICELANDIC LAMB SOUP

Kjötsúpa



The Icelandic lamb soup or Kjötsúpa is known as a cure for all, and of course, it's always a part of our Reykjavik Food Tour. Cold, the flu, hangover, winter blues that come with dark days and even a broken heart. It warms you from within and tastes delicious, reminding you of the basic joys of life. Seriously, I'm not exaggerating. It makes everything better. So what's in this magical soup? Lamb, of course. I mean, Iceland has more of those than people. Then we have mixed winter vegetables, dried herbs, and sometimes rice. You can add or skip whatever you like for your own personal taste. I'm sure that if you travel around Iceland and have Icelandic Lamb soup or Kjötsúpa at each place, it would never taste exactly the same. It reflects the Icelandic character; people sing to their own tune. Very unruly people, I tell you. So how do you make this Icelandic winter wonder soup? Which is also eaten in the summertime. Because it's never that warm here.

INGREDIENTS

- 1 kg (35 ounces) soup meat (lamb shoulder) preferably with bones
- 1,8 liter (0.5 Gallon) water
- 1 tbsp salt (more or less depends on taste)
- 1-2 tbsp dried herbs (Leek, Carrots and Turnips are popular)
- ½ onion
- 500gr. (17.5 ounces) turnip (rutabaga)
- 500 gr. (17,5 ounces) potatoes
- 250 gr. (9 ounces) carrots
- 100 gr. (3,5 ounces) white cabbage
- Fresh black pepper

You can also add more vegetables and rice or barley and boil them with the soup. If you feel like rice, add some; if not, skip them.

METHOD

1. You start by trimming the meat of any excess fat, which you can get a frozen bag of in any Icelandic grocery store marked especially for soup. At least the stores who have any self-respect.
2. You then place the meat in a large pot with water and heat slowly to a boil.
3. Skim the broth and add salt, herbs, and onion.
4. Let the soup simmer for about 40 minutes.
5. Peel the turnip, potatoes, and carrots and slice them into beautiful animals. Just kidding. Slice them into reasonably chunky pieces but not too big for a spoonful. Add them into the pot and let simmer for 15 minutes.
6. Then add the cabbage and let it simmer for 5 more minutes.
7. Add salt and pepper as you wish.
8. If you feel the soup has gotten too thick or lacks liquid, just add some water.

RECOMMENDATIONS

The soup gets better if you let it simmer for a while. You can serve the soup with all the ingredients or, like many people do, including my mum and me, lift the meat out from the soup and serve it separately.

That makes it easier for people to cut the meat and add it to their bowl of soup themselves. This serves about 6 people, depending on your appetite. Try not to invite too many people. The soup is even more delicious the day after.



COOKING TIME 2 HOURS

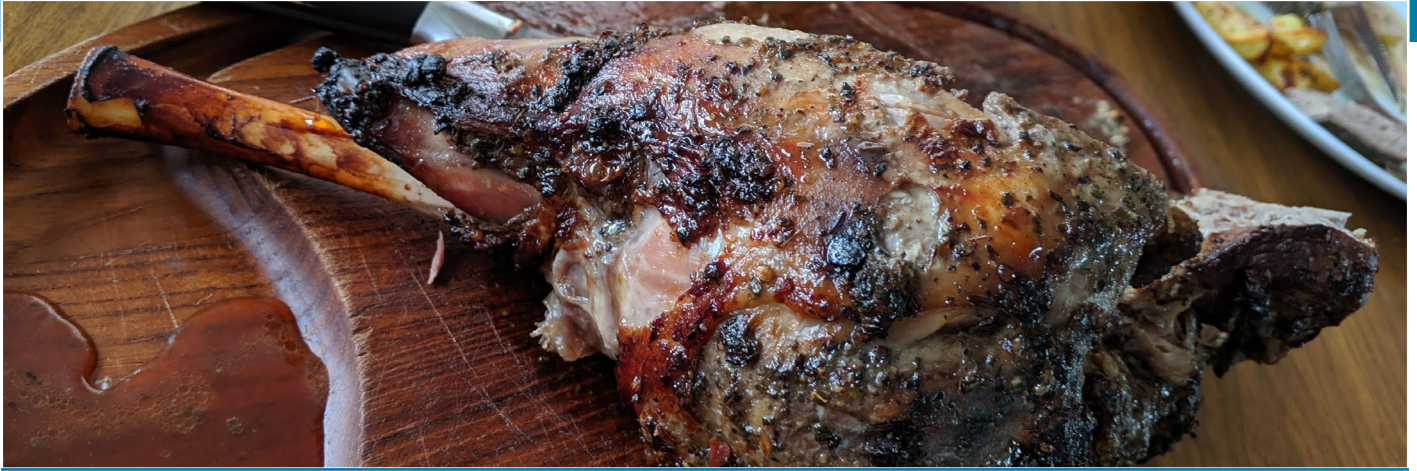


SERVING FOR 6 PERSONS



GRILLED LEG OF LAMB

Lambalæri



Sheep have been very important to Icelanders in any shape or form. Every single part of a sheep, male or female, was used and either smoked, salted, or cured in lactic acid. These days, most people just eat fresh meat, but the other version is also considered a delicacy. It was very common to have a leg of lamb on Sundays around noon. It was the only day people had off from work for many, and they wanted something good to eat. Today, most people grill the leg, either on a grill (no matter the season) or in the oven. It is the Icelandic version of a Sunday roast.

As you can see on the ingredients list, there is no garlic, but it is common for people to cut tiny slits into the leg and put bits of garlic cloves in there before sprinkling it with salt, pepper, and some other spices. If you want to add the garlic, we recommend cutting the cloves into 2-4 pieces (depending on the size).

INGREDIENTS

- 1 leg of lamb
- 1 tbsp Maldon salt
- Fresh black pepper
- 1-2 tbsp lemon juice

IT IS ALSO POSSIBLE TO ADD

- 1 tsp parsley
- 1 tsp rosemary
- 1 tsp oregano
- 1 tsp lemon pepper
- 1 tsp paprika

METHOD

IN AN OVEN

1. Blend the spices together and distribute them evenly on the leg.
2. Roast at 180° C (356° F) for 1 ½ – 2 hours, depending on the leg's size. When the leg has been in the oven for an hour or so, you take the stock and pour it into a pot for the sauce. When there are 10 minutes or so left, you turn the temperature up to 200° C (392° F).

ON A GRILL

1. Turn on the grill and set it on medium heat.
2. Blend the spices together and distribute them evenly on the leg.
3. Put tin foil on the grill and the leg on top of that.
4. Turn the leg every 15 minutes, turn down the heat on the grill after the first fifteen minutes until the core temperature reaches 63° C (145° F).
5. Take the leg off the grill and have it sit at room temperature for fifteen minutes before cutting.

RECOMMENDATIONS

On the side we recommend a good brown sauce (mushroom, pepper), sometimes using stock from the meat, green and yellow beans, potatoes and rhubarb jam.

 **COOKING TIME 2,5 HOURS**

 **SERVING FOR 6 PERSONS**



BREADED ICELANDIC COD

Fiskur í raspi



Fish has played an important role in Iceland's history from the beginning of the settlement. Maybe understandably, since it is abundant around the country. Icelanders have prepared it in many different ways; boiling, frying, drying, salting, smoking, hanging, etc. This version is a newer recipe but has been stable in Icelandic homes for generations.

It's a perfect dish for weekdays in Iceland. You can use any whitefish to make it, but our favorite is Cod or Haddock.

If you want to be really fancy, you can use catfish or monkfish. Icelanders generally don't use them in this dish because they're considered quite the delicacy here. For decades and even centuries, fishermen threw catfish and monkfish out of the boat or ship if they fished them because they were considered too ugly to eat!

INGREDIENTS

- 700 gr. (25 ounces) Haddock or Cod Fillets
- 1,5 cup of shredded Parmesan cheese
- 1 cup (250 gr.) of breadcrumbs
- 2 Eggs
- Milk
- Flour (just a little to dry up the fish)
- Lemon pepper Oil and preferably butter for frying

METHOD

1. Cut the fish into reasonable pieces and pat dry.
2. Prepare three shallow dishes, one for a bit of flour, one for the egg mix, and finally one for the bread crumbs.
3. Whisk the eggs and a little milk together in a shallow dish.
4. Mix together 1 cup of Parmesan cheese and 1 cup of breadcrumbs in another shallow dish. (Leave half a cup of the Parmesan for later).
5. Roll one fish piece at a time onto the wheat, the egg mix, and finally, the Parmesan Breadcrumbs. Make sure you cover both sides.
6. Heat up oil and butter on a pan but don't have the pan too hot.
7. Fry the fish until it's got that beautiful golden brown color. This process takes about 3-5 minutes.
8. Put the fish into an ovenproof dish, spice with lemon pepper, and put the rest of the Parmesan cheese on top.
9. Put the fish into a 170° C (338° F) degrees hot oven until you see the cheese has started to melt (This takes roughly 7-10 minutes).

RECOMMENDATIONS

It's excellent to melt some butter in a small pot and saute maybe half of an onion in the butter.



COOKING TIME 1 HOUR



SERVING FOR 4 PERSONS



FISHBALLS

Fiskibollur



Fiskibollur or fish-balls are one of the quintessential dishes you will find at the Icelandic dinner table. They are straightforward to make – and even if you don't have time to make them from scratch, you can usually buy minced fish at the fishmonger's (at least in Iceland!). As you already know, with Iceland being an island, fish has played an essential part in the history of Icelanders. So there is no wonder we have many different fish recipes.

There are two "favorite" ways of eating fish balls: with Icelandic curry sauce (with little to do with authentic Indian curry) or with melted butter and fried onions. Then there are, of course, boiled potatoes as well, we can't forget them. You'll be hard-pressed to find an Icelander that does not like fiskibollur.

Instead of Icelandic curry or melted butter, it is also possible to have a so-called "pink sauce" with it. It is a warm tomato sauce made from margarine, brown sugar, ketchup, and cream. However, we will show you how to make them with just melted butter and fried onion this time.

INGREDIENTS

- Use 1 kg (35 ounces) of any white fish
- One large onion
- 100gr. (3,5 ounces) wheat
- 100gr. (3.5 ounces) potato starch
- 3 Eggs
- 2 tsp pepper and 2 tsp of salt
- About 3 dl of milk but simply based on necessity but about 3 dl, just enough so it's easy to mold the fishballs or fishcakes

METHOD

1. You cut the fish and onions into tiny pieces, or put them into a food processor, mix it with the wheat, potato starch, eggs, milk, and spices.
2. Make small balls or cakes.
3. Preheat the oven to 200° C (390° F).
4. Then you cook these fish balls on a pan until both sides are golden brown (preferably using Icelandic creamy butter).
5. Then put them into the oven for 15 minutes.

RECOMMENDATIONS

It's excellent to melt some butter in a small pot and saute maybe half of an onion in the butter. It's delicious to put this over the fishballs. This time (by adding to the recipe), it was enough food for three meals for four. You can, for example, use Cod, Haddock, Atlantic Catfish, or Pollock in this recipe. We just froze the rest of the fish balls for later use; they are easy to fry up and can be served with potatoes or rice on another day.



COOKING TIME 1,5 HOURS



SERVING FOR 6 PERSONS



ICELANDIC FISH STEW

Plokkfiskur



Plokkfiskur is another Icelandic fish recipe that is very common in Icelandic homes. I remember fondly that Plokkfiskur or Fish stew was one I frequently had when growing up. Of course, being raised in a small fishing village helped with the constant supply of fresh fish.

Like fiskibollur, where you have minced fish, you boil the fish for this dish before mashing it all together with potatoes, onions, and spices.

INGREDIENTS

This should serve a family of four

- 500 gr. fish (17,5 ounces) Usually Cod or Haddock
- 500 gr. potatoes (17,5 ounces)
- 1 onion
- 2 tbsp butter (the creamy Icelandic one preferably)
- 3 tbsp wheat
- 300 ml of milk
- Pepper (some prefer white)
- 1 tsp salt
- A little curry spice

METHOD

1. Start with boiling the potatoes for about 20 minutes.
2. When they are soft and ready, peel them.
3. Put the fish in a pot with a pinch of salt and cold water, so the water's surface is just over the fish, heat until it boils, and then turn off the heat.
4. Let the fish stay in the water for 10 minutes before you fish it out. Pardon the pun.
5. Peel the onion and cut it into tiny pieces.
6. Melt the butter in a pot, put the onion in, and let it sizzle for about 5 minutes on low heat, so the onion doesn't get brown.
7. Mix in the curry.
8. Put the wheat in and stir well for about a minute, put in about half of the milk, and raise the heat.
9. Lower the temperature again when it boils, let it simmer for about 5 minutes, and continuously keep stirring to avoid burning (add milk when needed).
10. Take the sauce off the burner, add the fish and potatoes and mash it well together. You can add a bit of milk if the Plokkfiskur is too thick.
11. Spice the Plokkfiskur with quite a lot of pepper and a little salt.

RECOMMENDATIONS

You just have to do that according to your taste. Some people love to add a little garlic or mustard. On top, some people like to use Parsley, Spring onions, or Scallions. The perfect side with the Icelandic Fish stew is The Icelandic Rye Bread.



COOKING TIME 75 MINUTES



SERVING FOR 4 PERSONS



LICORICE TOPS

Lakkrístoppar



Have you ever tried the very special Icelandic Meringue with chocolate-covered Licorice? If not, you are honestly in for a treat. No, you do not have to travel to Iceland for them because we got the recipe for you right here, AND it is straightforward!

This is a traditional meringue, a melt-in-your-mouth pleasure, to make before Christmas in Iceland (or during, after, or anywhere in between).

If you don't know, meringues are airy with a crisp crust and may remind some of marshmallows. Now, combine that with chocolate-covered licorice, and take my word for it; it is absolutely delicious in an addictive kind of way.

This recipe is from my family and has been served around Christmas for many years.

INGREDIENTS

- Six egg whites
- 600 gr. (21 ounces) white or brown sugar (more or less)
- 300 gr. (10,5 ounces) chocolate-covered licorice bits
- 250 gr. (9 ounces) chocolate covered candy called þristur

If you do not have the Icelandic sweets, a supplement could be 300 gr.

Of milk or dark chocolate and 250 gr.
Licorice bits are cut into small pieces.

You can, of course, make half a proportion to try if you like, but usually, these sweets vanish pretty quickly!

METHOD

1. Preheat the oven to 150° C (300° F).
2. Prepare a baking tray with parchment paper.
3. Prepare a clean and dry bowl for your egg whites and sugar whipping.
4. Crack your eggs in a separate bowl when separating the whites, as you do not want any egg yolk in your egg whites.
5. Add the sugar gradually while beating the egg whites for a couple of minutes. Whip until it is stiff.
6. Mix your chocolate and licorice and stir it carefully to the egg whites and sugar with a ladle or a spoon.
7. Make small toppings with a spoon on the parchment paper.
8. Bake in the oven for 20 minutes or less, or until the tops start to look glazed (not brown).
9. Cool completely, and then — dive in!

RECOMMENDATIONS

Some people like to put melted chocolate on top of the licorice tops.



COOKING TIME 1 HOUR



SERVING FOR 6 PERSONS



MARRIAGE BLISS

Hjónabandssæla



Hjónabandssæla — which translates to Marriage Bliss is a simple but good everyday cake. It is straightforward to make, which adds to its popularity. Hjónabandssæla has its origins in the Austrian Linzertorte but has changed considerably through the decades, and it can be said that Hjónabandssæla has become unique to Iceland.

It is important not to bake it for too long because then it can become chewy, but if you like chewy cakes, you just do what you feel like!

INGREDIENTS

- 2dl oatmeal
- 1dl wholemeal flour
- 1dl flour
- 1dl brown sugar
- ¼ tsp baking soda
- 100gr. (3,5 ounces) butter
- 1 egg
- Rhubarb jam

METHOD

1. Preheat the oven to 200° C (390° F).
2. Put all ingredients into a bowl, apart from the jam, and blend together. Don't use a mixer.
3. Add enough dough to the tin to cover the bottom and press it in there.
4. Then add the rhubarb jam.
5. Then the rest of the dough crumbled on top of the jam.
6. Put it in the oven for 20 minutes. Simple and easy!

RECOMMENDATIONS

This cake is also brilliant to take with you as a snack on your travels because it can be easily cut down into pieces without crumbling. If you don't have access to an oven to bake the cake while you are in Iceland, you can usually buy a piece in a bakery. We still recommend you try this one at home as well; it is very simple and great with coffee or just a glass of milk.



COOKING TIME 1 HOUR



SERVING FOR 4 PERSONS



ICELANDIC CINNAMON BUNS

Súkkulaðisnúðar



Súkkulaðisnúðar or cinnamon buns are very popular in Iceland and the Nordic countries. Every Icelander will tell you that the Icelandic version is the best (because it is!). The buns themselves are softer than the Nordic variant (a bit like the American cinnamon rolls), and we put chocolate on top. Some people cut it down into quarters and eat it like that; others put butter on it! Yet others roll it out in bits and eat. You do you, it's all good!

INGREDIENTS

INGREDIENTS

- 700 gr. (25 ounces) soft wheat
- 1 ½ tsp salt
- 4 tsp dry yeast
- 80 gr. (3 ounces) sugar
- 4 dl lukewarm water
- 1 dl vegetable oil

FILLING

- 3 tbsp sugar
- 3 tbsp brown sugar
- 1 tbsp cinnamon

ICING

- Icing sugar
- Cocoa
- Milk

It is better to have it on the thicker side.

METHOD

1. Put all the dry ingredients in a mixer bowl and mix a little with the hook.
2. Add the liquid and knead in the mixer, first very gently but then increase the speed slightly. Here the key is to knead the dough for a long time; five minutes is good – keep track of time.
3. Then let the dough rise in a warm place for about 30 minutes and put a damp kitchen towel over it.
4. Then take the dough out of the bowl and place it on a floured tabletop.
5. Flatten it into a reasonably good rectangle and sprinkle the sugar/cinnamon mixture evenly over the dough (note that no butter goes under the sugar).
6. Then roll up the dough lengthwise and cover the edge by brushing it with water.
7. Cut the strip into suitable rolls and arrange it on a plate.
8. Preheat the oven to 50° C (122° F).
9. Spray the rolls with warm water and place them in the oven. Let them rise in the oven for 45 minutes. Spray the buns once or twice during this time.
10. Take out the rolls and preheat the oven to 220° C (428° F).
11. Then bake them for about 10–12 minutes – depending on the oven. Just keep an eye on them.
12. Finally, place the icing on top of the rolls after cooling.

RECOMMENDATIONS

If you ever meet an Icelander living abroad for some time, ask them which food item they miss the most. They will inevitably answer súkkulaðisnúðar and Bæjarins Beztu hot dogs. They're that good. We highly recommend buying one from the next bakery you see when you're in Iceland. Then, when you're feeling nostalgic and reminiscing about Iceland, you can bake your very own!



COOKING TIME 2 HOURS



SERVING FOR 4 PERSONS



THE ALMOND PORRIDGE

Möndlugrautur



One of the traditional Christmas foods of Iceland is the so-called Almond Porridge. It is a simple rice porridge, but according to Christmas tradition, we put one almond in it in the end. The one who is lucky enough to get it gets a gift from Santa. Your Friend In Reykjavik & the family has Almond Porridge for lunch on Christmas Eve, our main day of celebration, and when we open our presents. When we were growing up, this used to be the entree, but we decided to turn it into lunch as it is very filling, and we need to make room for that smoked glazed ham :) To make the Almond Porridge takes about an hour in total, so prepare yourself to stay in the kitchen during that time as it can quickly burn.

INGREDIENTS

- 2,5 dl (250 ml) white rice
- Enough water to cover the rice
- Slice of butter
- 1 Liter of milk
- Raisins (optional)
- Vanilla extract
- A single Almond (Or two if you have two small ones)

METHOD

1. Put the rice, butter, and water into a pot and bring it to a boil.
2. Boil them until the water has almost evaporated.
3. Pour one liter of milk into the pot and bring it to a boil.
4. Lower the heat and add the vanilla extract. – Remember, the milk can quickly burn, so keep an eye on the porridge and stir regularly for about 30–40 minutes or until you see that the rice is completely soft. It is safer to find yourself something to do in the kitchen than leave it because you can't save it once it burns!
5. Add the raisins near the end to warm them up and soften them a little bit.
6. If you add them too early, they might get too mushy.
7. Finally, put the single almond in the pot and stir. Unless you have a secret someone you want to get the almond, just sneak it into their porridge. In our case, we secretly sneak two almonds into the porridge of two little humans ;).
8. The Almond porridge is served with white sugar mixed with cinnamon.

RECOMMENDATIONS

Some people add white chocolate and whipped cream to the porridge and eat it with caramel or cherry sauce. Then it is called Ris a la Mande.



COOKING TIME 1,5 HOURS



SERVING FOR 4 PERSONS



ICELANDIC FRIED PASTRY TWISTS

Kleinur



Ok, so. Kleinur isn't a uniquely Icelandic pastry, but we're pretty sure we love it more here, and it is one of those things you can always get at the distinctly Icelandic þorrablót festival. Kleinur (called Angel wings in English) are very popular in Scandinavian countries. The oldest source for it is a Danish book from the 14th century. Then they appeared in Danish and Icelandic cookbooks in the 18th century. They have been popular in Iceland ever since. Families often have their secret ingredient, which gives them a little twist. According to many, however, the best store-bought kleinur are available in IKEA. If you are a pastry connoisseur, it is definitely worth the trip.

INGREDIENTS

- 1 kg (35 ounces) flour
- 200 gr. (7 ounces) granulated sugar
- 175 gr. (5 ounces) margarine
- 5 tsp baking powder
- 1 tsp sal volatile
- 1 tsp cardamom powder
- 1 tsp vanilla sugar
- 1/2 tsp salt
- 2 eggs
- 2 dl Icelandic sour milk (a type of yogurt), but you can use sour cream
- 2,5 dl whole milk

METHOD

1. You knead the dough, either by hand or in a mixer. The dough must be manageable and moderately thick.
2. The dough is then flattened and cut out a diamond shape. You can use a special kleinu-knife to do this or just a rotary cutter.
3. Make a hole in the middle and twist the kleinur.
4. Then you fry it in fat; you must turn them while frying.

RECOMMENDATIONS

When making kleinur, it is also possible to add half a teaspoon of lemon drops (in addition to the cardamom and vanilla).

You can use 500g tallow and 1000g oil for frying (you can use coconut oil instead of tallow). Be sure to keep the fat at medium heat. The kleinur will brown too quickly without cooking through if it gets too hot.



COOKING TIME 2 HOURS

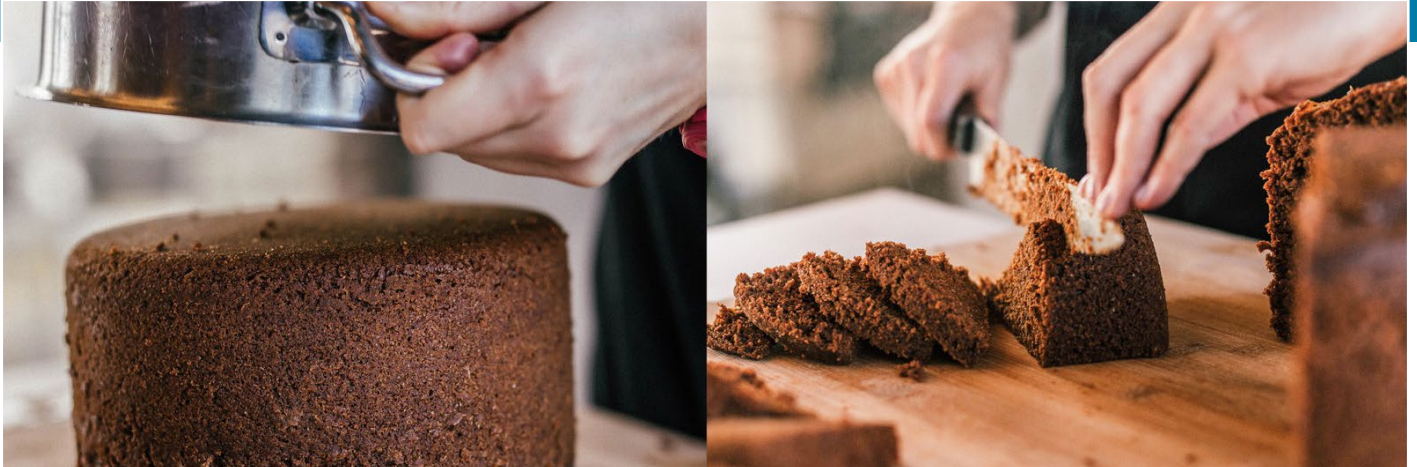


SERVING FOR 4 PERSONS



ICELANDIC RYE BREAD

Rúgbrauð



Rye bread is reasonably sweet bread and dark brown. In some places in Iceland, it is cooked by digging a hole into the ground (where there's geothermal heat). The container is buried there until the bread is ready and then called Geyserbread or Lavabread depending on the heat source. What makes it great is that it is so easy to bake. So, everyone can do it!

In the olden days, there was hardly any sugar added to the mix since it was a luxury item, and the bread gets a bit sweet on its own when baked. They are baked at low heat for a long time, which breaks down the starch in the rye, which makes it a bit sweet. When rúgbrauð has become stale it is sometimes used to make "bread soup". Then the bread is soaked, simmered with raisins and flavourings (usually lemon) and served hot with whipped cream as a dessert.

INGREDIENTS

* 1 cup = 2 dl

- 15 cups rye flour
- 3 cups flour
- 2 cups sugar
- 1 cup syrup
- 2 tsp baking powder
- 1 tsp salt
- 2 L whole milk

METHOD

1. Preheat the oven to 100° C (212° F).
2. Mix all ingredients well; it needs a large bowl. It can be a bit hard to mix the ingredients but just take your time; it will all come together.
3. Grease a sizable fireproof mold with a lid. It is also possible to bake the bread in milk cartons or old Quality Street tins.
4. Pour the dough into the mold and put the lid on.
5. Bake for 12 hours.

RECOMMENDATIONS

Serve with butter. It can also be served with cheese, smoked salmon/trout, or pickled herring.

The Icelandic Rye bread is perfect with a Fish Stew (Plokkfiskur).



COOKING TIME 13 HOURS



SERVING FOR 4 PERSONS



ICELANDIC PANCAKES

Íslenskar pönnukökur



The pancake is an ancient concept, dating at least back to the 13th century and obviously not something invented in Iceland. We still can trace the Icelandic pancake tradition back to the 17th century. It is one of the nation's favorite sweet plates and a huge part of our food culture. There is a theory that the thin pancakes Icelanders love so much resulted from people using as little fat as possible since most people couldn't afford butter. It makes much sense to me since it was only after the second world war Iceland rose out of general poverty.

For the special Icelandic pancakes, we use a particular pancake skillet and a pancake spade which is thin and long compared to traditional cooking spades. You put a small slice of butter on the skillet to melt and use a ladle to pour the dough on the skillet. Heat the skillet, melt the butter and pour dough onto it. Swirl it around and pour the extra dough back into the bowl. Put the skillet back on the stove and bake the pancake for a minute or so, or until you can easily get the spade underneath it and flip. Let it bake for half a minute and then toss it onto a big plate and start the next one. While the next one is cooking, put sugar on the cooked one and roll it up. That way, it is still hot, and the sugar melts while rolled up. And that's it! The first one is usually a sampler as it is always a bit buttery since it soaks up the fat on the skillet, but the rest of them should be delicious. Just take it easy and enjoy the process; it's fun once you get the hang of it.

INGREDIENTS

- 200 gr. (7 ounces) flour
- ½ tsp baking soda
- 2 eggs
- 1 tsp vanilla extract
- 500 ml (17 ounces) whole milk
- ½ tsp salt
- 50 gr. (1,8 ounces) of butter
- 1 Tbsp coffee if you like (it depends on taste)
- Sugar to put on pancakes once cooked

METHOD

1. Mix the flour with baking soda and salt, add half of the milk, and whip until smooth.
2. Add the eggs, vanilla extract, and the rest of the milk.
3. Melt the butter in a small pot and add to the mix.
4. If you like, you can add a tablespoon of coffee. It adds to the taste and makes the Icelandic pancakes browner.
5. Mix well, and if you think it is too thick, you can add some milk. Suppose you have the opposite problem; add some flour. But this recipe should be proportionally fine, so cook a few pancakes before thinning or thickening the recipe.

RECOMMENDATIONS

It's also nice to leave part of the pancakes flat and serve them with blueberry or rhubarb jam and whipped cream. Then you take one, put jam and whipped cream, and fold them first in half, then again in half, looking like a quarter of a plate. You will need a fork for this one as the cream makes it less of a finger food :) It takes time to make each pancake so remember to factor that into the equation. Enjoy!



COOKING TIME 45 MINUTES



SERVING FOR 4 PERSONS





*That concludes this traditional Food of Iceland recipe book by **Your Friend In Reykjavik**.*

Thank you again for choosing to walk with us, and we hope you will join us again in Iceland in the future.

But until then please follow us on social media where you can be sure to find more traditional Icelandic recipes.

Regards

Valur

Your Friend In Reykjavik

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