

Kissel recipe

Ingredients:

100 g	Cranberries (fresh or frozen)
100 g	Sugar
1 l	Water and a little more to dissolve the starch
1 tbsp.	Starch

First, use an electric blender to puree the cranberries, then pour the puree and the water into a saucepan and bring it to a boil. Next, strain the boiled liquid through a dense sieve to separate the cranberry solids. Then return it to the saucepan, add the sugar and heat it again until the sugar dissolves.

Separately, in a small bowl, mix about 1/3 cup of cold water with about one tablespoon of starch and pour the resulting whitish liquid into the cranberry-water mixture in a thin stream, stirring as you go. Wait until the resulting liquid thickens and comes to a boil, then remove it from the heat and let it cool.

This kissel will be moderately thick, but drinkable – not a dessert to be eaten with a spoon. If you have any other frozen or fresh currants, raspberries or sea buckthorn berries, you can add them to the kissel as well. All other berries need to be pureed together with the cranberries.

Skanaus!