**STRAWBERRY ”KOLDSKÅL” WITH CRUNCHY OATS**

(Til 4 personer)

**Ingredients**

*Crunchy oats:*

50 g honey

50 g oats

*Strawberry ”koldskål” (cold buttermilk soup)*

1 vanilla bean

2 pasteurised egg yolks

125 g sugar

50 g strawberries

4 sprigs of mint

Rind and juice of 1 lemon

½ l yoghurt or similar dairy product

½ l buttermilk

**Instructions**

*Crunchy oats:*

Melt the honey on a dry pan.

Add the oats and toast until they are golden.

Stir the oats so they do not burn.

Remove the oats from the pan and let them cool on a piece of baking paper.

*”Koldskål”:*

Split the vanilla bean and scrape out the seeds.

Whip the egg yolks with sugar and vanilla seeds until the mixture is light and frothy.

Rinse, nip and chop half of the strawberries finely.

Whip the chopped strawberries into the egg mixture.

Add grated lemon rind, lemon juice and freshly chopped mint.

Add the yoghurt a little at a time.

Add the buttermilk and stir.

Serve the cold buttermilk soup (koldskål) with the rest of the strawberries and sprinkle with the crunchy oats.