



## Ingredients

- 1 cup heavy whipping cream
- ½ cup sour cream
- ½ teaspoon vanilla extract
- ½ cup cloudberry preserves or jam

# NORWEGIAN CLOUDBERRY CREAM

*(Multekrem)*

*A deliciously decadent mix of whipped cream, sour cream, vanilla, and cloudberry preserves.*



PREP TIME  
**15 MIN**



TOTAL TIME  
**15 MIN**



SERVINGS  
**4, 1 - ½ CUPS OF  
CLOUDBERRY CREAM**

## Instructions

Heat the preserves in a saucepan over low heat on the stove or in the microwave until they begin to bubble. Strain the mixture through a fine-mesh strainer into a bowl, leaving the seeds behind in the strainer. Set the strained preserves aside to cool to room temperature. Discard the seeds.

Combine the heavy cream, sour cream, and vanilla in a separate bowl or in the bowl of a stand mixer. Whip on medium-high speed until medium peaks form, about 2-3 minutes.

Remove the bowl from the mixer and gently fold the cloudberry preserves into the whipped cream. Chill or serve immediately.