

LITTLE LAMBS PORRIDGE

Ingrediënts

60 g flour

1 litre milk

salt

cinnamon

soft brown sugar or

treacle



Little lambs are running in the meadows and calves are born. The first milk from the cows after the birth of their calves is called beestings or “biest” in Dutch. Cows are put back to the pasture and it is the time for the production of grass-butter and grass-cheese. In short: spring has arrived.

Method of preparation

Mix the flour with 2-3 tablespoons of milk. Bring the remaining milk to the boil, whisk the flour mixture in and heat the milk till thickened.

Serve the porridge warm, sprinkled with cinnamon and sugar or treacle.

