

Brennsnut

A popular Norwegian soup called brennsnut, which translates into “burnt snout,” because the soup is to be served piping hot. This is a specialty from my region of Sunnmøre, and every household has at one time or another incorporated this dish into their weekly dinner menu.

Author: Sunny Gandara | Arctic Grub

Ingredients

- 6 Yukon Gold potatoes, peeled and cubed
- 2 carrots, peeled and thinly sliced
- 1 Vidalia onion, peeled and diced
- 2 celery stalks, diced
- 2 tsp dried thyme
- 2 tsp dried basil
- 1 tsp garlic powder
- 1 medium rutabaga or kohlrabi, peeled and cubed
- 1 small celery root (celeriac), peeled and cubed
- 1 medium leek, thinly sliced
- 3 quarts homemade or store-bought vegetable stock
- 1 quart mushroom stock* (Optional—pour hot water over 1 cup of mixed mushrooms and leave for 30 min. to 1 hour. Strain the liquid through a fine sieve and reserve. Chop up mushrooms and add to the soup for an extra rich flavor.)
- dill dumplings
- 1 tbsp. kosher or sea salt

Dill Dumplings:

- 1 1/2 cups all-purpose flour
- 2 tsp baking powder

- 2 tbsp fresh dill, finely chopped
- 1-2 tsp kosher or sea salt
- 3/4 cup unsweetened plant-based milk (like oat or cashew)
- 2 tbsp olive oil

Landbrød:

- 50 g fresh yeast or 4 tsp dry yeast
- 3 cups water
- 1 tbsp salt
- 2 3/4 lbs all-purpose flour

Instructions

To make dumplings:

1. In a large bowl, sift together the flour, baking powder, and salt. Fold in the fresh dill. Combine the milk and olive oil and add to the dry mixture, using a wooden spoon to form a wet dough.
2. Form the dumplings using a large spoon; you should get about 12 or so dumplings out of this.

To assemble and make soup:

1. In a large soup pot, add a little vegetable stock over medium-high heat, and add in onion, celery stalks, and carrots. Add the dried thyme, basil, and garlic powder, season with a little kosher salt, and sauté for about 4-5 minutes until fragrant and slightly tender.
2. Add in the vegetable and optional mushroom stock and all the other diced vegetables. Bring to a boil and lower down to simmer and cook for about 20-30 minutes until vegetables are tender.
3. Add in the prepared dill dumplings and cook for another 15 minutes. Serve with flatbrød or landbrød.

To make Landbrød:

1. Mix the yeast into warm water and add in the flour. Mix in salt. Knead the dough for a long time, shape into a ball, and place it in a lightly oiled bowl. Let rise under a towel in a warm spot for about 1 1/2-2 hours.
2. Punch down and pour onto a floured surface, continuing to knead and shape into a big, round loaf. Let it rise once again for 45 minutes.

3. Preheat oven to 450°F.
4. Place onto a baking sheet in the oven and bake for about 10 minutes. Reduce the heat to about 400°F and bake for another hour. Turn off the oven and let the bread sit in the oven for another 15 minutes.

Source: <https://arcticgrub.com/brennsnut/>