

Types of Lefse

There are significant regional variations in Norway in the way lefse is made and eaten, but it generally resembles a flatbread, although in many parts of Norway, especially **Valdres**, it is far thinner.

Tynnlefse (thin lefse) is a variation made in central Norway. Tynnlefse is rolled up with butter, sugar and cinnamon (or with butter and brown sugar).

Tjukklefse or **tykklefse** is thicker and often served with coffee as a cake.

Potetlefse (potato lefse) is similar to and used as tynnlefse, but made with potatoes.

Potetkake or **Lompe** being the "smaller-cousin" of the potato lefse, is often used in place of a hot-dog bun and can be used to roll up sausages. This is also known as pølse med lompe in Norway.

Møsbrømléfse is a variation common to Salten district in Nordland in North Norway. Møsbrømmen consists of half water and half the cheese smooth with flour or corn flour to a half thick sauce that greased the cooled lefse. Lefse is ready when møsbrømmen is warm and the butter is melted.[2]

Nordlandslefse is a chunky small lefse. Made of butter, syrup, sugar, eggs and flour. Originally created in western Norway as a treat to fishermen who were on the Lofoten Fishery.

Anislefse is made on the coast of Hordaland. It resembles thin lefse but is slightly thicker, and it is stained by large amounts of whole aniseed.

(Source: Wikipedia)

Celebrating Scandinavian culture for more than 90 years.

1601 E. Lake Street, Minneapolis, MN 55407 | Phone (612) 729-9333 | Toll-Free
(800) 279-9333

info@ingebretsens.com

Store Hours: Monday-Friday 9:00-5:30, Saturday 9:00-5:00, Sunday Closed

© 2009-2018 Ingebretsen's. All Rights Reserved.