

Mannavaht

Vispipuuro ([Finnish](#) "whipped porridge"), **vispgröt/klappgröt/klappkräm** (Swedish name) or **mannavaht** (Estonian name) is a sweet, [wheat semolina](#) (*manna*) dessert [porridge](#) made with berries, usually [lingonberries](#). It is eaten in [Finland](#), [Sweden](#) and [Estonia](#). The semolina is cooked with the berries and also some kind of sweetener. Note that in Sweden, it's usually made by adding lingonberry cordial to the water, in which the semolina is cooked, as the texture is supposed to be smooth, so you don't want little bits of berries in the porridge. After the mixture has cooled down, the porridge is vigorously whipped to a light, [mousse](#)-like consistency. Alternatively, the pot the porridge was made in, can be put in the kitchen sink, partially filled with water and whisk it in there, so it cools down while being whisked with a hand mixer. The [dessert](#) is usually served with [milk](#) and optionally [sugar](#). Other berries and fruit that can be used are [redcurrants](#), [cranberries](#), [apricots](#), [gooseberries](#) and [strawberries](#).

Read the text carefully and circle the right answer:

1. Mannavaht is:
 - a. A kind of fruit
 - b. Whipped porridge
2. Vispipuuro is the _____ name for mannavaht:
 - a. Finnish
 - b. Swedish
3. The semolina is cooked with
 - a. berries
 - b. nuts