

DRINK WITH SIKU-VODKA, BLACK CROWBERRIES, NORWEGIAN ANGELICA, HONEY AND GLACIAL ICE

Serves 4

10 cl vodka
50 g black crowberries
10 g pickled angelica (Garden Angelica, Norwegian angelica)
1 tbs Greenland honey
Ice

Place the vodka, black crowberries, honey and angelica into a cocktail shaker and shake for about a minute. Crush the ice and put it into four glasses. Pour in the drink.

RAW GREENLAND PRAWNS WITH HORSERADISH WHIP

Serves 6

300 g peeled shrimp
Salt and pepper
1 shallot

Salt the prawns and spice with fresh ground pepper.
Eat this with the whip, shallot rings, toasted bread and lemon or vinegar.

Horseradish whip - Serves 6

2 dl milk
1 dl whipping cream
Salt and pepper
Zest of 1/2 lemon
1 tsp sugar
20-30 g grated horseradish
1 plate of gelatin

Soften the gelatin in cold water. Boil the milk, cream, salt, pepper, sugar and lemon zest in a pot. Take it off the heat. Now add the gelatin and the horseradish. Let the mixture be for 10-15 minutes, before sifting. Try it out for taste and pour into a siphon bottle. Let the mixture rest for 6-7 hours, before pumping in the gas. Once that is done the whip is ready for consumption.

MUSK OX TARTAR WITH PURÉ OF TURNIP AND FRESH BLACK CROWBERRIES

Normally one would mix tartar with egg yolk or eat it on top but musk ox has a fairly high fat content and a very special taste. The tartar should be salted at the last minute to avoid leaching moisture from the meat.

Serves 6

600 g musk ox fillet
Salt and pepper
2 tbs fresh black crowberries
1 turnip
1 bunch of wild nettles
12 thin slices of bread
Rapeseed oil

Run the meat through a grinder and mix with salt, pepper and black crowberries. Peel the turnip, and dice finely. Add this to the tartar. Divide the tartar into 6 equal portions and shape into thin squares. Drip rapeseed oil on the bread and sprinkle with course-ground salt. Bake the slices golden in the oven at 170°C for 5-6 minutes. Serve the tartar on a plate with turnip puré, course salt, nettles and toast.

Turnip pure - Serves 6

12 turnips
50 g butter
1 lemon
1 tsp honey
Salt and pepper

Peel the turnips, and cut into large cubes. Bring these to a boil in a pot with just enough water to cover. Pour off the water when the turnips are completely tender. Leave them in the uncovered pot for 2 minutes and let them steam off. Then put them in a food processor and mix with butter, lemon juice and zest, salt and pepper until you get a smooth purée.

HALIBUT WITH LEEK IN CAPERS VINAIGRETTE AND A COMPOTE OF GREENLAND SNOW CRABS AND POTATOES**Serves 6**

1 halibut piece (2-2.5 kg)
4 leeks
100 g salted capers
1 shallot
1/2 bunch of broadleaf parsley
1 clove of garlic
1/2 dl cider vinegar
1 dl rapeseed oil
1 tsp mustard
1 tsp honey

Clean the halibut and (if whole) check it for freshness (eyes, gills and smell). Cut into a fillet and remove the skin. Cut the fillet into 12 nice pieces. Clean the leeks in lots of cold water to get rid of all the dirt. Divide them into 12 pieces, each about 5 cm long. Peel the onion and chop finely with the capers. Mix them together with the oil, vinegar, mustard, honey, salt and pepper to make a nice thick vinaigrette. Boil the leeks tender in lightly salted water. Remove them from the water and place them directly into the vinaigrette with a little of the cooking water (leek bouillon), so they absorb the vinaigrette and all the flavour. Fry the halibut in a pan for about 1-2 minutes on each side, depending on the thickness. Season with salt and pepper. Serve with leeks and compote.

SNOW CRAB COMPOTE WITH POTATOES**Serves 6**

500 g Greenland potatoes
250 g boiled snow crab
25 g butter
2 tbs crème fraîche 38%
Salt and pepper
1/4 bunch of chives
A dash of elderberry flower vinegar

Wash the potatoes and boil them in lightly salted water until tender. Pour off the water and steam away the moisture on the potatoes in the pot. Then mash them lightly with a ladle or spoon. Gently mix the crab, crème fraîche, butter, salt, pepper and fine-cut chives into the mashed potatoes. Add a few drops of vinegar for taste. Serve the compote warm with the fried halibut and leek vinaigrette.