

SHRIMP SANDWICHES WITH MAYONNAISE AND DILL

Serves 4

300 g hand-peeled shrimp
4 slices of bread
1/2 bunch of fresh dill

Mayonnaise, 4 servings

1 egg yolk
1 1/2 dl rapeseed oil
1 tbs Dijon mustard
Salt
Apple vinegar

Beat the yolk, salt, mustard and a dash of the vinegar with an electric mixer, until thick and white. Beat in the oil, pouring it in a thin trickle – this is essential, take it slow and easy to keep the mayonnaise from separating. Season the shrimp with a little salt and pepper and if you like, a knife-point of sugar to accent the taste. Arrange the shrimp on the bread slices with chopped dill and mayo.

BOILED ASPARAGUS WITH SHRIMP, SMOKED CHEESE (RYGEOST) WHIP, AND HERBS

Serves 4

20 white asparagus spears
200 g hand-peeled shrimp
Herbs (chervil, leek, parsley)
Salt, pepper and a little sugar

Peel the asparagus, breaking off the lower stems to ensure that only the tender part is left. Boil up a pot of salted water and cook the asparagus for 2-3 minutes depending on their thickness. Remove the asparagus, chill immediately in cold water to avoid over-cooking. Season the shrimp with salt and pepper. Sprinkle the asparagus slightly with sugar. Add the smoked cheese whip in small dabs, and then garnish with the chopped herbs.

Rygeost (soft smoked cheese) whip - Serves 4

75 g rygeost from the Sinai Dairy,
3 dl milk
1 plate of gelatine
Salt and pepper
1 dash of ground nutmeg
Zest of 1/2 lemon

Soften the gelatine in cold water. Boil the milk, spice it with salt, pepper and nutmeg. Remove the milk from the hot unit. Add the gelatine, grated lemon peel and rygeost. Whip it lightly so the rygeosten is completely blended in. Refrigerate the cheese whip and let it settle for 3-4 hours. Place it in a siphon bottle when it is settled, pump in gas, shake it lightly and rygeost whip is ready to use.

BROILED CULOTTE OF JERSEY BEEF

Serves 8-10

1 culotte (1.5 – 2 kg)
1dl rhubarb juice
1 beer
1/2 dl elderberry flower vinegar
5 leaves of ramsons wild garlic (*Alium ursinum*)
1/2 bunch of parsley
1/2 bunch of chervil
1 handful of coarse salt

Remove tendons from the culotte and score the fat lightly with a knife. Mix the herbs with salt in a food processor, producing green salt. Rub the culotte with salt, and place it in a marinade of beer, rhubarb juice and elderberry flower vinegar. Soak the meat in the solution for 2-3 hours, turning it a couple of times for even absorption. Broil the culotte 30-35 minutes until it's pink. Let it be for 10 minutes before slicing thinly for serving.

RHUBARB COMPOTE

Serves 10

500 g rhubarb
125 g cane sugar
1/2 dl elderberry flower vinegar
Salt and pepper

Trim away the leaves and the base of the rhubarb stalks, rinse them well in cold water and slice them in 2-3 cm pieces. Combine all the ingredients in a pot and heat gently, stirring carefully when it comes to a boil. Boil for 6-8 minutes, remove from heat and let it cool. It's important that the compote doesn't boil too long. You want the rhubarb chunks to retain some consistency.

PATTY SHELLS FILLED WITH ASPARAGUS, PEAS AND OXHEART CABBAGE

Serve 6

6 green asparagus spears
6 white asparagus spears
1/2 kg peas
1/2 oxheart cabbage or young spring cabbage
1/2 l chicken broth
30 g butter
20 g flour
1 egg yolk
1 dl whipping cream
Salt and pepper
10 leaves of ramson wild garlic
1 lemon

Melt the butter in a pot, add the flour and stir into a ball. Add the chicken broth and stir to a boil, making sure to keep it smooth. Let the sauce boil 7-8 minutes. Combine the egg yolk and cream and whip it into the sauce, bringing it back to boil. Strain the sauce, season it with salt, pepper, juice and zest of the lemon. The sauce should be creamy and silky smooth. Rinse the asparagus and cabbage. Pod the peas. Add the vegetables to the sauce and boil for an additional 1-2 minutes. Heat the patty shells and fill them with the hot fricassee.

Patty shells (croustades) - 18–20 pcs.

Dough:

125 g flour
2 eggs
3/4 bottle (2.4 dl) of hvidtøl from Refsvindinge (a dark, weak ale)
Approx. 1 1/4 dl water
1/2 tsp sugar
1 tsp rapeseed oil
Salt
Grapeseed oil or soya oil for deep-fat frying

Mix the flour, sugar, water and beer. Add the eggs, oil and a little salt. Mix until it has the consistency of a good crepes batter. Let it stand for 30 minutes before frying. Heat the oil in a pot to 180°C (the oil should bubble when the wooden end of a match or wood toothpick is inserted) Heat the patty shell iron in the oil until it is uniformly hot, about 5-10 minutes. Let the oil drip free of the iron and then dip it in the batter until it reaches the edge of the tool. Fry the patty shell in the oil until crisp and golden. Knock it off onto a sheet of paper towel to soak up excess oil.

RHUBARB TRIFLI

Rhubarb compote - Serves 6

500 g rhubarb
150 g cane sugar
1/2 pod (stick) of vanilla
Zest and juice of 1/2 lemon

Cut away the tops and bottoms of the rhubarb stalks, rinse and cut them into 2-3 cm slices. Roll the rhubarb pieces in sugar, vanilla, lemon zest and juice. Place them in an oven-proof dish and bake at 150°C for 20-25 minutes. Cool off the baked rhubarb until it is ready for trifli. Use the juice in which the rhubarb was turned in the friskost cream.

Friskostcream - Serves 6

3 egg yolks
100 g friskost – a Danish fresh-clotted soft cheese, akin to cottage cheese or ricotta
1 dl whipping cream
50 g powdered sugar
1/2 pod of vanilla
Rhubarb juice

Mix the friskost with the cream and rhubarb juice. Whip the yolks with the powdered sugar and vanilla until creamy. Gently fold the cheese mixture with the egg mixture to make a homogenous trifli cream.

BUCKWHEAT MACAROONS

75–100 pcs.

220 g hazelnut flour
450 g powdered (confectioner's) sugar
215 g egg whites
50 g sugar
50 g buckwheat flour

Preheat the oven to 145°C. Sift the dry ingredients together into a bowl. Whip the egg whites with sugar until firm. Quickly fold in the dry ingredients. Spoon the dough into a pastry bag and squirt the macaroons onto baking paper. Allow them to dry for about 15 minutes before baking them for 12-15 minutes.