

# WHITE GOLD

## **Boiled Samsø potatoes with dill, butter and salt - Serves 8**

2 kg new potatoes (preferably from the Danish island Samsø)  
1 bunch of dill  
50 g butter  
Sea salt  
Water

Scrub the potatoes gently in cold water, put them in a covered pot and fill with just enough water to cover them. Add a good handful of salt and the dill stem, gently bringing the potatoes to a boil with the lid on. Skim off any white foam or other impurities once the water starts to boil. Lower the heat and boil for 5-7 minutes. Remove the potatoes and serve with chopped dill, a slab of cold butter and sea salt.

## **BROILED NORWAY LOBSTER IN ITS SHELL WITH SALT-BAKED SHALLOTS, ROMAINE HEART LETTUCE, DEEP-FRIED SAMSØ POTATOES WITH DRESSING OF BALSAMIC VINEGAR AND HONEY.**

### **Serves 6**

15 Norway lobsters  
2 handfuls of herbs (chervil, parsley, dill, leek, ramson wild garlic)  
1 dl rapeseed oil  
Salt and pepper

Rinse the herbs, let excess water drip away and chop them finely. Mix with the oil, salt and pepper. Slice the lobsters open lengthwise with a large kitchen knife and remove the intestinal tract. Baste the lobsters with the oil and herbs and let them seep for 10 minutes. Broil the lobsters on a very hot grill for 1 minute on each side.

### **Læsø shallots baked in salt - Serves 6**

20 shallots  
Sea salt  
2 heads of Romaine heart lettuce (also called little gem)  
6-8 Samsø potatoes  
1 l grapeseed oil  
Edible summer flowers

Place 2 handfuls of salt in an oven-proof baking dish, put the whole unpeeled shallots on top of the bed of salt, and bake them in the oven at 170°C for 45 minutes. Remove the dish and let the onions cool a little. Cut the roots off, and squish the onions out. Break up the lettuce into large pieces, rinse it in cold water and place in a sieve or colander to dry off. Lightly scrub the potatoes in cold water and cut them into thin slices either with a knife or a slicer. Soak the potato slices in cold water for 10-15 minutes before deep-fat frying. Pour the grapeseed oil into a pot and heat slowly. Dry the potato slices thoroughly on a dish cloth before frying them. This is necessary to keep the oil at a sufficient temperature. Check by sticking a wooden toothpick or the wooden end of match into the oil. Bubbles should appear around the wood at the right temperature. Not too hot and not too cool. Fry the potatoes until crisp and golden, place them on a paper towel to drip dry. Season with sea salt. Toss the lettuce and the shallots together with the dressing and serve with the grilled lobsters and fried potatoes.

### **Dressing - Serves 6**

1/2 dl balsamic apple vinegar or chantarelle vinegar  
2 tbs honey  
1 tbs mustard  
Salt and pepper  
1 dl rapeseed oil  
1 shallot

Peel and chop the shallot. Place it in a food processor with the vinegar, mustard, honey, salt and pepper and blend evenly. Carefully add the oil, pouring it in a thin stream to thicken the dressing while retaining an even consistency.

## **SKEWERED NORWAY LOBSTERS AND LÆSØ HAM WITH A COMPOTE OF POTATOES AND CHANTERELLES**

### **Serves 6**

18 Norway lobsters  
18 thin slices of Læsø ham  
Salt and pepper  
Rapeseed oil

Shell the lobsters and remove the intestinal tracts. Wrap a slice of ham around each and skewer them. Season with salt and pepper and baste with a little rapeseed oil. Broil on a very hot grill for 1-2 minutes on each side.

## **COMPOTE OF SAM SØ POTATOES AND CHANTERELLES**

### **6 persons**

750 g Samsø potatoes  
500 g chanterelles  
2 shallots  
75 g butter  
2 tbs elderberry flower or chanterelle vinegar  
1 handful fresh-picked herbs (chervil, chives, flat parsley)

Garnish: Course salad of shallot onion rings and fresh-picked herbs. Clean and boil the potatoes (as described earlier). Carefully brush the chantarells clean. These mushrooms should preferably not be washed. But if they are very dirty, fill a large bowl with cold water and wash them by quickly dipping in and out. The idea is to keep them from absorbing too much water, thus losing flavour and crispness. Place them on a newspaper to dry. Peel and finely chop the shallots. Put them in a pot or deep frying pan with half of the cold butter and sauté on low heat until they become transparent. Cut the chanterelles into smaller pieces. Place them in the frying pan and sauté 4-5 minutes, seasoning with salt and pepper. Mash the potatoes and add the mushrooms. Stir the compote around and add the butter, rapeseed oil, salt and pepper.