

APPLE CAKE WITH SYRUP AND CIDER

Serves 12

1.5 kg apples (Gråsten, Fillipa or Guldborg)
1 dl apple sauce
1/2 dl cider
1/2 vanilla pod
1 tbs apple blossom honey

Dough:

375 g hazelnuts
375 g sugar
225 g butter
2 eggs
2 egg whites
75 g flour

Wash the apples, peel and core them. Cut into smaller pieces. Dip them in the apple sauce, cider, vanilla and sugar and let them soak 10-15 minutes. Finely chop the hazelnuts and mix them with butter and sugar until creamy. Add the eggs and the egg whites and finally the flour. The dough should be rather thin and batter-like. Pour it into a greased cake pan. Let the apple pieces drip dry (through a cloth) and distribute them onto the dough. Bake the apple cake at 180°C for 45-50 minutes. If the cake quickly browns on top, cover it with aluminium foil for the rest of the baking period. When finished, let cool.

Pour the liquid from the apples into a pot, boil and reduce it to a thick syrup. Pour the syrup over the cake. Top the cake with lightly whipped cream.

SHORE CRAB BISQUE

Serves 6 as a starter

1 kg shore crabs
1/2 bottle dry apple cider
4 tbs oil
1 large apple
1 carrot
1 parsnip/parsley root
1 onion
3 cloves of garlic
10 g ginger
1 knife-edge paprika
12 peppercorns
5 fresh tomatoes
Herb stems – one or more kinds (thyme, parsley, basil, chervil, dill)

Place a crab on a cutting board, cut it quickly all the way through lengthwise with a heavy knife. Do the same with all the crabs. Cut the apple and the vegetables into pieces. Sauté the crabs for a minute in the oil, add the vegetables and allow them to gain a little colour. Add the tomatoes, apple, herb stems and spices. Sauté a little more. Add the cider and water until they cover the ingredients. Bring the liquid to a boil and skim it. Boil for 45 minutes, if necessary run the shells through a food processor, return them to the bisque and bring back to a boil. Drain the bisque, preferably through a colander with large enough holes so you can press some of the crab mixture through. Boil the liquid again until you have a suitable intensity and consistence.

You now have lots of choices. Here are five:

-Thoroughly boil the bisque with tomatoes and garlic. Add to taste – salt, pepper, lemon juice and if you like, some sugar. Serve with aioli.

-Thoroughly boil the bisque with whipping cream. Add to taste – salt, pepper, lemon juice or apple cider vinegar.

-Thoroughly boil the bisque with lemon grass, chilli, lime leaves and more ginger. Add to taste – lime juice, cane sugar and fresh coriander.

-Like 3, but add coconut milk before flavouring to taste with the lime juice etc.

-Use the bisque in risotto and as a basis for cream sauce to go with white steamed fish.

SMOKED EEL WITH JERUSALEM ARTICHOKE, SALAD, SUMMER APPLES, BLACKBERRIES, CRACKED RYE KERNELS AND MILD HORSERADISH

Serves 10

2 smoked eels
5 Jerusalem artichokes (*Helianthus tuberosus*)
3 summer apples
50 g rye grains
1/2 dl apple vinegar
Approx. 1/2 l apple juice
1/2 dl rapeseed oil
100 g blackberries
1 bunch of chives
Fresh-grated horseradish

Soak the whole rye kernels in cold water for at least 12 hours. Boil the rye in a mixture of 1/2 and 1/2 apple juice for 40-45 minutes, until they are tender. Let them cool. Skin the smoked eel and remove the bones. Cut it in nice pieces. Scrub the Jerusalem artichokes thoroughly in cold water, core the apples and cut them in quarters. Slice the Jerusalem artichokes and apples thinly and mix them with the rye in a bowl. Season to taste with salt, pepper, grated horseradish, vinegar and rapeseed oil. Arrange these on a platter with the eel and sprinkle with blackberries and lots of chopped chives.

SHOWER OF BLACK PEPPER, CHIVES AND DARK CANE SUGAR

50 g cane sugar
1/2 bunch of chives
1/2 tsp freshly ground pepper

Mix the sugar and pepper in a jar. Finely chop the chives and mix into the jar at the last minute. Otherwise, the moisture from the chives will leak out and make the mixture sticky. Sprinkle on the salad.

APPLE PUNCH

About 15 glasses

1 l fresh-pressed apple juice
1 l sugar beet juice
1 cinnamon stick
3 star anises
3 whole cloves
1 dl apple vinegar
10 whole black peppercorns
2 dl liquor or dark rum

Bring all the ingredients (except the spirits) to a boil. As soon as a boil is achieved, remove from heat for 5-10 minutes. Add the liquor or dark rum.

The punch can be enjoyed hot, or cold over ice cubes in a glass as a welcoming drink for guests.