

Smoked mushroom broth with pickled egg, kohlrabi and ramson

Recipe 4ppl

Baked pickled eggs:

4 eggs
100 cc vinegar
200 cc sugar
300 cc water

Put the eggs in a water bath keeping 63.5°C for about 2 hours. Boil sugar, water and vinegar into a syrup and allow to cool. Gently crack the baked eggs into the syrup and leave for about 3-5 hours before serving.

Mushroom paste:

200 g mushrooms
1 egg yolk
100 cc cooking oil
1 finely chopped garlic clove
1 finely chopped shallot onion
Cherry vinegar
2 tbsp butter
salt & pepper

Grate the mushrooms roughly. Then fry the mushrooms, onion and garlic in a little cooking oil on low heat until all liquid is gone. Add butter when the mushrooms are dry and raise the heat slightly, continue stirring the mushrooms until they start to brown, season with salt and pepper and then cool.

Mix the roasted mushroom with 1 egg yolk to a smooth paste with an immersion blender, gently pour the cooking oil in a thin stream and continue to mix. It is important that the oil is poured in slowly and evenly, to be able to combine with the mushroom paste to a smooth cream. When the paste has thickened from the oil it is ready, add salt, pepper and cherry vinegar to taste.

Smoked mushroom broth:

2 litres of grated mushrooms
10 sliced mushrooms
4 twigs of thyme
1 crushed garlic clove
salt

Dried smoked mushrooms:

Put the sliced mushrooms on a grid or similar to dry. Once dry, smoke them thoroughly in a smoke cabinet or smoke box. Recommend to keep the smoked mushrooms in jars or tied plastic bags.

Broth:

Put the grated mushrooms in an oven proof pot or saucepan with thyme and garlic. Pour water into the pan until the mushrooms are just covered. Put a lid on and cook in the oven at 85°C for about 8-10 hours. Then sift the broth, and reduce to half. Add the smoked mushrooms and let it soak covered for about 15-20 minutes. Sift again and season with salt.

Kohlrabi:

1 big kohlrabi

Peel the kohlrabi carefully. Then turn it on a vegetable spiral cutter and rinse in cold water.

Fried mushrooms:

10 mushrooms
butter
salt & pepper

Cut the mushrooms to smaller pieces, fry in butter and season with salt and pepper.

Ramson:

10 large leaves of ramson
20 ramson flowers

Serving: Add a spoonful of mushroom paste to the bottom of a bowl plate with the fried mushroom and spiralized kohlrabi. Put the pickled egg in the middle and sprinkle ramson leaves and flowers, serve with the smoked mushroom broth around or on the side.

Baked leek with cress, dill and elder flower

Leek:

2 whole leeks
cooking oil

Cut the green parts of the leek and save for later. Wash the leeks carefully and then place on an oven tray. Brush them with oil and bake in the oven in 190°C until

completely soft (it does not matter if it burns). Cut the leeks lengthwise when it has cooled and peel off the outer layer(s) if they have a lot of color.

Elderflower cream:

175 cc solution from conserved elder flowers

2.5g agar

Mix the solution with agar and bring to a boil while stirring. Then pour the solution into a small bowl and cool until it has settled to a jelly. Then mix the jelly in a small mixer to a smooth cream.

Dill & leek pesto

20 stems dill

The green parts of the leeks

50 cc pine nuts

5 tbsp rapeseed oil

salt

pepper

Boil the green parts of the leeks until soft. Pick the dill from the stalks and save. Then blanch the stalks in well salted water and cool down. With an immersion blender mix the dill stalks with the leek and rapeseed oil to a coarse pure. Add the pine nuts and mix again to desired consistency. Season with salt and pepper.

For serving:

2 tablespoons dried elder flowers

Cress

Flower cress

5 tbsp crème fraiche

salt

(Picked dill from earlier)

pepper

Serving: brush the lukewarm leeks with oil and season with salt. Then place on the plate with pesto and sprinkle over the elder jelly. Serve with crème fraiche, the picked dill, crispy and dried elder flowers

Salt-baked beetroot with Swedish goat cheese, conserved black currant, coriander and ginger

Salted Beetroot:

4 whole beetroots

300 g rough salt

Place four piles of salt on an oven form or pot. Wash the beetroots carefully and then push down into the piles of salt to stand firmly. Bake the beets under a lid or tin foil at 190°C until they reach 93°C inner temperature. Allow to cool in room temperature. Remove the beetroots from the salt when cooled down.

Black currant and ginger cream:

250 g black currant

75 g sugar

100 g grated ginger

200 cc water

5 g agar per 3½ dl of liquid

Boil the currants, sugar, water and ginger and simmer for about 3 minutes. Then sift through a fine sieve and squeeze the juice from the currants. Add 5 g agar per 350 cc of liquid and bring to a boil again while stirring. Cool the juice until it has turned into a hard jelly. Mix the jelly with an immersion blender into a smooth cream.

Lukewarm emulsion of Swedish goat cheese:

50 g Swedish goat cheese

33 cc cream

100 cc cooking oil

½ egg

salt

Boil the cream and crumble in the goat cheese. Mix to a creamy paste, add egg and slowly stir the oil to bind to an emulsion. Add salt to taste.

Beetroot crudité:

1 beetroot

Wash the beetroot carefully and slice as thin as possible on a mandolin. Place the slices in a bowl and rinse in cold water until they no longer release any color.

For serving:

50 cc pickled black currant

1 pot of coriander sprouts

100 g of frozen Swedish goat cheese

Currant powder (ground, freeze dried black currant)

Serving:

Cut the baked beetroots to ½ cm thick slices and place on a plate. Portion out the lukewarm goat emulsion and the currant/ginger cream on and around the beetroots. Sprinkle pickled currants and coriander sprouts on top. Sprinkle currant powder and then cover with the beetroot crudité, finish by grating frozen goat cheese on top.

Sweet fennel crudité with yogurt, sorrel, and liquorice root

Fennel:

2 bulbs of fennel
50 cc sugar
50 cc water

Boil sugar and water to a syrup. Cut the fennel to quarters and remove the roots. Slice the fennel on a mandolin and pour the hot syrup over and let it cool. Vacuum pack the bulbs and the syrup when cooled to let the fennel soak the syrup.

Sorrel granité:

100g sorrel
1 green apple
75 cc sugar
75 cc water

Boil sugar and water to a syrup and cool down. Cut and deseed the apple. With an immersion blender, mix the cold syrup with apple and sorrel. Pour the liquid through a fine sieve and put in the freezer. Stir the granité once every half an hour when it starts to freeze.

Use a fork to scratch the granite before serving.

Yoghurt ice cream:

150 g Milk
125 g Sugar
160 g Philadelphia cheese
160 g Yoghurt
40 g Cream
½ gelatine sheet
juice from ½ lemon

Soak the gelatine sheet in cold water. Boil milk, cream and sugar and remove from heat. Put in the soaked gelatine sheet and stir until it is completely melted. Allow the mixture to cool to room temperature and then stir in yoghurt, cheese and lemon juice. Mix the batter with an immersion blender to a smooth and even consistency. Run it in an ice cream maker until it has the consistency of soft ice cream.

Serve dessert with grated liquorice root.