

WINTER MENU

NORDIC FOOD DIPLOMACY

STARTER



PHOTO: GUNNAR MAGNUSSON



PHOTO: CHRISTIAN TIKKANEN

SCANDINAVIAN SALMON LASAGNE

NORDIC PESTO AND A FARM CHEESE TOPPING

1: Soak the lasagne sheets in hot water until the right consistency. Place the first sheet in a large ovenproof dish and brush with a 1 tbsp layer of pesto. Place the next sheet on top and lay a few slices of salmon on top. Brush with pesto. Repeat the procedure till you have used all lasagne sheets. Brush the top sheet with pesto and sprinkle the cheese generously over the stack. Bake in a 210°C hot oven for 7-12 minutes.

INGREDIENTS FOR

6-8 PORTIONS

- 5 lasagne sheets
- 100-150 ml Nordic pesto
- 500 g sliced cold smoked salmon
- 100 g cellar - matured cheese

MY NORDIC PESTO

Mix all ingredients in a blender until smooth. Taste and season with salt and pepper, if needed. If not available, replace the Västerbotten cheese with any hard and matured cheese of good quality. For example a black Edam cheese, although preferably a Nordic cheese.

- 1 bunch flat leaf parsley
- 1 bunch dill
- 1 onion, peeled
- 2 tbsp pumpkin seeds or toasted wheat kernels
- 80 g Västerbotten cheese
- 100-200 ml rapeseed oil
- (salt)



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MAIN COURSE



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GROUSE BREAST WITH A BLUEBERRY SAUCE

HERB GLAZED ROOT VEGETABLES

- 1: Skin the bird, cut out the breast fillets and cut off the thighs.
- 2: Make the stock: Brown butter in a pan. Add the neck, back and thighbones. Brown together with the diced vegetables. Cover with water. Bring to the boil and skim carefully. Add blueberries, season with salt and pepper and boil for 30 minutes. Strain the liquid through a fine mesh colander or a straining-cloth.
- 3: Make the sauce: Boil the stock, together with the port and double cream and crème fraîche. Reduce to two thirds. Add the butter while constantly whisking and finish off with a few whole blueberries, the rowanberry jelly and season with salt and pepper.
- 4: Roast the breast fillets: String the fillets and brown in butter. Season with salt and pepper. Transfer to an ovenproof dish and roast for 15 minutes in a 200°C hot oven. Just long enough for the meat to start expanding slightly. Remove from the heat and wrap in tin foil for a minimum of ten minutes. Before serving, put the breast fillets in the oven again for five minutes. Serve with the blueberry sauce and herb glazed root vegetables.

Remember, if you are not using fresh game, to thaw the bird before cooking. For best result, put the frozen bird in the fridge for 2-3 days.

INGREDIENTS FOR 6-8 PORTIONS

4-4½ kg game bird

butter

1 tsp salt, 1 tsp pepper

stock

Neck, backbone and thighbone
from game bird, cut into pieces

1 carrot, ½ onion, ½ leek
water

200-300 ml blueberries

1 tsp salt

3-4 whole peppercorns

Sauce

400 ml stock (Kraft)

200 ml port

100 ml double cream

100 ml crème fraîche

3 tbsp butter

2 tbsp blueberries (frozen)

1 tbsp coarse grain mustard

Rowanberry jelly

Salt and pepper

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DESSERT



PHOTO: CHRISTIAN TIKKANEN

PEARS POACHED IN MULLED WINE ACCOMPANIED BY A GATEAU RICHE

CANDY FLOSS AND ALMOND BRITTLE (DAIM) CROQUEMBOUCHE ON A CHOCOLATE SAUCE

Peel the pears but save the stalk. Boil the pears in glogg, red wine and spices until soft.

GATEAU

Mix 1 egg, 3 egg whites, 200 g caster sugar, 100 g ground almond, 50 g melted butter and 25 g flour. Spread the mixture on a buttered and floured baking sheet in thin round shapes, with a diameter of about 20 cm. Bake in a 180°C hot oven.

CHOCOLATE SAUCE

Chocolate sauce: Put even measures of sugar, cocoa powder and water in a pan and bring to the boil while stirring. Continue to boil the sauce for a few minutes while stirring constantly. When finished, ladle the sauce carefully in the middle of the serving plates and place a pear on top. Sprinkle the almond brittle (Daim) on the plate and place the gateau as shown in the photo above. Pipe some cream and add candy floss for effect.

INGREDIENTS FOR 6-8 PORTIONS

- 6 pears
- 1½ litre glogg
- ½ litre red wine
- 2-3 cinnamon sticks
- 1 star anise
- 4 cloves



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