



Processen

ved at skabe

er altid interessant.

Intet stort

skabes pludseligt.

...Renny Emborg

THE
WIZARD'S
COOKBOOK

RONNY EMBORG



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FOR THE SAKE OF GOOD ORDER

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FOREWORD

BY KRISTIAN BRASK THOMSEN, CULINARY AMBASSADOR

RONNY EMBORG IS NO CHATTERBOX

He is not in any way unfriendly, just taciturn, concise, accurate and extremely focused in a quiet, humble way - looking like a shy, Scandinavian Keanu Reeves. At the same time he's a culinary heavyweight with a cuisine that is too unique - too diverse - to simply be pinned down as New Nordic.

I've never met a chef so determined to excel. He doesn't waste any time and is constantly on the move in the pursuit of outperforming himself, creating new dishes and techniques in a pace that leaves you quite breathless.

One might think that it's a natural leftover from his earlier years as a competition chef, winning a range of awards such as "Chef of the Year" and "Culinary Star of Europe". But unlike most stars in the restaurant world, I've learned that it means remarkably little to Ronny Emborg what other chefs think of him and his gastronomy. He's aware of being in front of most and welcomes a fair portion of respect and he sincerely appreciates the appreciation of his guests. But the whole star chef spotlight he experiences these years, is obviously a means to an end, not his nature.

This also shines through in his kitchen that is silent, like a secret agent on a mission. No shouting, no grand gestures, no divaism, no stress. Subtle as a well-oiled culinary Aston Martin DB9, producing series of flawless masterpieces on

picturesquely plates, that equally impress and move diners from around the world. How? Because of an unprecedented focus, countless hours of hard work and a razor-sharp *mise en place*. Absolutely nothing is left to coincidences or daily moods - his dishes are sharpened until they reach an incredible high level of perfection.

A New York Times best-selling food writer recently wrote following after having had 21 servings: "Each new dish has you grasping for the

right taxonomy: "it's modernist", "it's techno-emotional", "it's neomolecularsensorynordic!" "it's... it's". But it doesn't need some lazy shorthand description; it just needs to be tasted." Neomolecularsensorynordic". Try tasting the word - it's nearly impossible.

Ronny Emborg's cuisine is hyper creative, - often technically mind-blowing and with a very personal signature in a time when pretty much all kitchens in the North wants to be a part of the "classic" back to nature New Nordic success and cooking style - that he just might turn out to be the Neo in New Nordic - the one taking this young culinary language, which also has its restrictions through rules and dogmas, - on yet unknown paths where he unconventional combines it with the illusionary wizardry of molecular techniques, intensively taught at El Bulli and Mugaritz, and the deep yumminess of the classic French cuisine in which he originally was trained and also cooked when being personal chef to our Majesty, the Queen.

Let me try to exemplify through one of his countless signature dishes, "The Birch Tree", in which he creates a classic ice cream infused with smoke of burned natural birch wood. Shaped as a long cylinder and tightly wrapped into a bark made of oxidized celeriac skin buttered in birch wood syrup. Added twigs made of chervil stalks frozen in ice water, glazed and rolled in sweet malt powder, and decorated with chervil leaves before this now remarkable, delicate and authentic visualized tree trunk is placed on dehydrated chocolate, looking like it was freshly cut down laying on the forest soil.

New Nordic in idea and products. Both molecular and classic in technique and visuals. French and New Nordic in flavors. Staged in an aesthetic, avant-garde and mouthwatering manner that truly challenges one's perception of food. It's quite simply, genius.

Kristian Brask Thomsen
Culinary Ambassador



WELCOME

BY RONNY EMBORG

HOW TO USE THIS COOKBOOK

All the courses in this book were created by Ronny Emborg during 2008-2013. This cookbook is mainly for professionals, which means that the special equipment that is used in this book may be hard to find in a private home. It is, however, possible to ordinary kitchen tools, but we cannot guarantee that the results are similar to the ones you will see in this book.

IMPORTANT KNOWLEDGE

Some of the dishes in this book may be harmful to pregnant women, children and elderly people. Always take your precautions and contact your doctor or health care professional if you are concerned about your health. Some herbs mentioned in this book can easily be mistaken for poisonous look-a-likes, so please be careful with the authorisation before using them.

EQUIPMENT AND MEASUREMENT

Mechanical hardware tends to vary from country to country and even from kitchen to kitchen. Ovens and burners may vary in temperatures, even though they are set to obtain the same heat level. Humidity can be a factor as well. This is why all cooking times are indicative. Measuring tablespoons are level. Eggs are medium eggs. Milk is whole milk 3.5 %. Cream is 38 % unless otherwise specified.

TECHNIQUES

Some of the techniques in this book are advanced. This is why we have taken step-by-step pictures of the complete process to help illustrate the whole process and give an easy, but detailed overview.

QUANTITIES

You will discover that some of the specified quantities are rather large. The result will not be the same if you scale down the recipes.

SERVING

All sauces must be served at the table to ensure the maximum intensity of the aromas, bring out the taste and whet the appetite. The plate must have the same temperature as the dish itself. Hot dishes should be served on heated plates. Cold dishes should be served on chilled plates.

THE SENSORY KITCHEN

AN INTRODUCTION

We live in a world of senses. Everything we experience is captured and brought to our consciousness only by our senses. They are our single point of contact to the reality in which we act. A gentle summer breeze kissing our cheek has to be captured and decoded by our senses before it even makes any sense in our brains. The same can be said about the crackling hiss from a New Year's rocket before it explodes in the sky in a deafening boom, leaving colourful trails across the sky. The smell burns in our nose, our eardrums vibrate and the eyes perceive flaming magenta and cobalt blue.

Our senses guide us through the world - sound, colour, feeling, smell and taste. Nothing makes the senses feel more alive than the act of eating, and nothing makes more sense than to enjoy a good meal. And is it from this feeling that the sensory kitchen is born. Food is so much more than just taste.

FEELINGS IN THE KITCHEN

In the sensory kitchen, we try hard to bring all the senses into play when we cook for our guests. The question is: How do you morph all the different senses into one in one meal? That is a good question, and we ask ourselves that every single day. One way is to always have contradictory expressions on the plate, different textures for the mouth to explore and be surprised by. To us it is extremely important that the feeling in the mouth varies and stirs emotions. The very idea of the dish is easier to achieve once crisp meets soft, juicy follows crunchy and chewy plays with tender.

The dish simply becomes more interesting if we from the very beginning are aware of these contradictions that complement each other and make everything fall into place. In other words - get the senses going. One of the main goals of the sensory kitchen is to touch as many senses as possible. Taste, colour, smell, and sight - everything counts.

PRODUCE

Chasing the best produce is to chase nature itself. But no matter how much we try to control it, nature always has the final say, and we must obey its seasons like a servant obeys his master. We do this in an attempt to make the kitchen more honest, but mostly and simply because it by far generates the best taste. If you pay attention to our servings you will also realize that the colours in our kitchen reflect the season. In the summertime we serve green, juicy and vigorous creations while wintertime follows a darker, deeper and more thoughtful trail.

Throughout a menu, we always pursue the delicate shades of the different colours. After all, nature is our maestro. There are always three different tastes represented in every dish. A dish can have several tastes, but never less than three. One ingredient can work wonders with another, but by adding the third taste, everything explodes and makes the dish unique.

AFTER ALL, WE ARE LIVING IN A WORLD OF SENSES

Nature gave us our senses, and our senses gave us nature. Together they form a partnership made in heaven, which we always try to practise in our cooking. Respectfully, we actually try to copy nature itself on the plate, with all its diverse expressions from cold, hard rocks to juicy, sweet fruits. A plate is nothing more than an empty canvas on which we paint our setting and thus illustrate the reality of the food. From gravel, sand and stone, leaves, branches and bark to the flowers, grass and seeds, we interact with natural senses and place them in front of the eyes, ears, noses, fingers and mouths of our guests. In this way, you can sense nature on a plate. After all, we live in a world of senses...

TASTING

ALL THE DISHES

When the waiter places a new dish in front of the guest, it is only the tip of the iceberg. That dish is the culmination of a long process that may have had many twists and turns along the way. Our cooking is a methodical cycle of life, from the very first idea until the final result. During this process, the appearance, taste or presentation may change many times. One of our most important tools is the written exam that all dishes need to pass in order to make it to the dinner table. We analyze all the dishes thoroughly and use a tasting index. In order for this to succeed, it is very important that everyone in the kitchen participates in giving feedback and having an open dialogue, so every little element of the dish can be optimized. The tasting index follows this chronological model:

PRESENTATION

First things first. The presentation of the dish. We put ourselves in our guests' shoes and carefully listen to how we present the dish verbally. It is actually an art to present a dish in the correct manner, which is short, precise, to the point, and yet gets the message through. If we choose to explain all the details of the culinary process while pointing out all elements on the plate, we would very quickly lose the attention of any guest, and the food would get cold during the lecture. We do not want that, and neither do the guests. This is why we aim to reduce the presentation to the most important information. We do not say what can be seen with the eye. Through practice in the kitchen and in front of our staff, we choose the most important details and try to relate it to the guest's personal experience.

AROMA

The olfactory sense is the one that is first activated, when a new dish is placed on the table. If the guest is met immediately with a recognisable yet enticing aroma, a successful dish would create a level of excitement, but never invade the comfort zone of the guest. Smell is exceptionally important to us. To emphasize this sense, we incorporate alcohol in many dishes, sauces, - and even our ice cream, because alcohol releases the aroma molecules.

APPEARANCE

The appearance of a dish is the true face of the kitchen. You cannot hide anything. The dish represents your visual expression, and hopefully, does its fair share to impress. We pay a lot of attention to the overall aesthetics and look closely for harmony in the dish. Is anything destroying the balance by sticking out? Is the dish too organic? Does it need more of an edge? Do the colours vary enough or is the palette too bland? By trying to mix sharp and softer expressions on the plate, we attempt to give the eye something to explore and thereby be stimulated. The sensory kitchen works in many layers, just as many dishes work in many layers. Some things are placed high on the plate, some lower. Perhaps surprises are hidden in the dish or maybe they are in disguise and have to be found. Dishes can be served in their natural surroundings; on rocks, colourful plates or on top of a juniper bush.



TEXTURE

A good texture gives a good feeling in the mouth. It is as simple as that. Every dish should consist of different textures, which efficiently mix the contrasts in surprising compositions. We work with elements such as soft, crunchy, warm, cold, hard, heavy, chewy and tender, and they all have to vary throughout the menu.

TASTE

Taste is and will always be the most important part of the dish. It is fine-tuned by finding the perfect balance between sweet, sour, salty, bitter and umami. Our cooking strives for taste that is pure. Hay should taste like hay, and birch should taste like birch. This is also the reason why we do not use sherry for the beetroot sauce, but use beetroot wine instead. This is the only way to find the essence of each taste and make it as pure as possible. As a ground rule, we use at least three different flavours in each dish. In that way, the sense of taste always brings a new discovery with every bite.

THE WHOLE DISH

The last thing we analyze is the dish seen from an overall perspective. Does it make sense, do the components work together, and could anything be optimized in any way? Where does this dish belong in the menu, or is something not working? All dishes go through this tasting workshop before they are incorporated into the menu and finally sent to the waiting guests. Sometimes a dish is stopped one step from the finish line. Even though it is hard to give up on an almost complete dish, it is more important to rely on the feedback and accept the changes or critique, because it all comes down to one simple question: Is this perfection?

AROMA POTS

The sensory kitchen works in many layers and at many levels. The experience of dining in our kitchen is thus unfolded beyond the food served on the plate. A simple everyday action can suddenly transform itself into a sensory ambush. A line of see-through glass pots with coloured fabric inside on the way to the restrooms automatically draws the attention of the guests.

No signs, no explanation. Still, the curiosity of the guests is aroused. The sight puzzles them, their fingers gently lift the delicate lid and suddenly an intense and pleasant aroma reaches the nose. Every fabric is infused with the essence of each and every course that is being served at the table. Every pot holds a clue of the culinary treasure hunt that is going on at the table you just left. Call it a detailed map of the whole menu, but these pots only play with one sense – the sense of smell. The pots thus help provide a complete overview of the menu. Where have we been, where are we going? When the guests return to their table, we can hear the chatter start. "Was that juniper in pot 4?", "I think we are having spruce in some form in our next dish", "What did you smell in pot 6?".

When the last guests leave the restaurant the room smells wonderfully intense from all the different aromas who have been playing with the guests and giving them yet another layer of the sensory kitchen.



RECIPES

RECIPES ARE NOT LISTED ALPHABETICALLY, SO

If you cannot remember the name of a recipe but do have a mental image of the dish, you can skip the hard work and use the index of pictures, which starts on page 378.

If you want to know if a certain dish is categorized as a snack, starter, main course or dessert you can see where the dish belong in the index from page 385.

If you come across a recipe with unspecified basics like sugar, water, broth and syrup then you will find these basic recipes from page 372.

If you do not know the meaning of a word, are not familiar with a technical term or a piece of equipment you can find definition of the words from page 373.

Enjoy and bon appétit...

Serves 2

Sugar peas and lemon verbena oil

Sugar peas

2 organic sugar peas

Wash and dry the sugar peas.

Lemon verbena oil

80 g lemon verbena
40 g flat-leaved parsley
120 g sunflower seed oil

Pick the leaves from the lemon verbena and flat-leaved parsley and wash them in cold water.

Dry away the excess water from the washed herbs.

Blend oil and herbs 8 minutes until the oil is dark green.

Drain the oil through a dish towel.

Freeze-dried pea powder

100 g freeze-dried peas

Blend the freeze-dried peas finely and sieve. Save the powder.

To assemble and serve

Also see the following pages.

Use an injection needle filled with lemon verbena oil and fill the sugar peas from the top.

Brush the bottom half of the sugar pea with lemon verbena oil.

Sprinkle the oiled part of the sugar pea with the powder from the freeze-dried peas.





Serves 4

Pea ice cream, red currant and mint snow

Pea ice cream

425 g peas

150 g milk

100 g cream

2 pasteurized egg yolks

50 g sugar

15 g glucose

Stir egg yolks and sugar together.

Heat milk, cream, peas and glucose, blend and strain.

Slowly pour the mixture into the egg yolk.

Put the mixture in a Thermomix and blend for 5 minutes at 80 °C.

Sieve the mixture and pour in a paco beaker.

Process the frozen ice on a Pacojet, place it in a styrofoam cooler and store it in the freezer.

Mint snow

40 g sugar

0.5 l water

23 g mint leaves

Boil the sugar and water, then chill.

When the syrup is chilled, blend in the mint and freeze the mixture in a paco beaker.

Use a Pacojet for the frozen mint for 10 seconds.

Scrape out the snow which has formed into liquid nitrogen.

Repeat the process until the paco beaker is empty.

Store the snow in the freezer.

Mint oil

200 g mint leaves

100 g flat-leaved parsley

600 g sunflower seed oil

Blend mint, parsley and oil for 8 minutes in a Thermomix until the oil is dark green.

Drain the oil through a net and keep cool.

To assemble and serve

Herbs/fruit/greens per person

3 tablespoons of shelled peas

7 red currants

3 pea sprouts

4 mint leaves

Remove the peas from their pod.

Place the peas in the bottom of a bowl together with the red currant.

Arrange a spoonful of mint oil around the peas.

Decorate the peas with leaves of mint and pea sprouts.

Form an egg shaped scoop of pea ice and place in the bowl.

Arrange a spoonful of mint snow next to the pea ice cream and serve immediately.



Serves 5

Water lilies, edible crab and walnut

Walnut purée

400 g fresh and peeled walnuts

300 g cream

10 g water

10 g walnut oil

Boil cream, water and oil and blend with the walnuts.

Sieve the mixture and chill, covered by cling film.

Edible crab

1 edible crab

2 l water

Salt

Lemon juice

Bring the water to a boil.

Cook the edible crab in the water for 4 minutes and place it in ice water afterwards.

Remove the meat from the crab and its claws.

Mix the meat of the crab with the chilled walnut purée.

Season with salt and lemon juice.

To assemble and serve

Herbs per person

2 big Indian cress

1 cress flower

Cut the stalk of the 5 Indian cress.

Cut the leaves round in a diameter of 5 cm with a round plain cutter.

Place a teaspoon of edible crab on top of the 5 round leaves without stalk.

Cut out 5 other Indian cress with 2 cm of stalk and place on top of the leaf with the crab meat.

Make a little hole in the top leaves, right next to the stalk and place a small cress flower.

Place the leaves in a bowl with water.



Serves 4

Aebleskiver with porcini

Confit of porcini

100 g porcini
200 g clarified butter

Cut the porcinis lengthwise in two.
Heat the clarified butter.
Let the porcinis simmer on the stove until tender.
Strain and save the butter for the aebleskive dough.
Use the porcinis as porcini filling.

Aebleskive dough

156 g flour
156 g cream
120 g egg yolk
76 g porcini butter
210 g egg whites
1 g finely grated lemon zest
9 g salt

Whisk the egg whites until stiff.
Blend flour, cream, salt, egg yolk and lemon zest together.
Mix in the melted porcini butter.
Fold the stiff egg whites into the dough.
Fill the dough in an icing bag.

Pickled cabbage

50 g cabbage
200 g water
200 g apple cider vinegar

Cut the cabbage finely and place it in water and vinegar.

Porcini filling

50 g mayonnaise
75 g chopped porcini confit
2 g salt
25 g finely chopped pickled cabbage
2 g lemon juice

Press the vinegar marinade out of the pickled cabbage in a sieve.
Mix the cabbage with the rest of the ingredients and put it in an icing bag.

To assemble and serve

Herbs per person
2 small frisée salads
1 canola flower
1 ground elder
1 beetroot leaf

Heat the pan for the aebleskiver and apply some porcini butter.
Fill the aebleskive pan half full with the dough.
When a crust has formed turn the aebleskive halfway over and apply some more dough.
When the bottom half of the dough also forms a crust turn the aebleskive again so there is just a small hole in the ball.
Fill the hole with the porcini filling.
Seal the hole with some dough, turn the aebleskive and cook until finished.
Make a small hole in the centre of the aebleskive and place a piece of each herbes.
Serve the aebleskiver.





A little something about aebleskiver

The aebleskive (apple slice) has been around for a long time. It started as an ordinary apple dipped in flour and eggs before it was fried in butter on a hot pan.

Then the aebleskive developed into the more known kind, rounder, made of pancake dough, considered a great delicacy and offered to the lucky lads and ladies who worked on the farms during the 18th century.

The best-known author of Denmark, Hans Christian Andersen actually talked about the aebleskive in the story 'The Cripple'. If you want to know yourself, you need to know your historical journey and the Danish aebleskive is true history on a plate. Nowadays it is mostly eaten at Christmas and represents the quintessence of Danish "hygge" (cosiness) during the long dark winter months in Denmark.

Serves 4

Grilled onions with compote of gooseberry and onion ash

Grilled onions

4 shallots

Charcoal

Salt

Grill the onions on charcoal until tender. Turn them over regularly.

Let the grilled onions cool.

Cut the cold onions lengthwise, take out the cooked part and save the shells for serving.

Cut the cooked inside of the onion finely and season with salt.

Oil infused with onion

500 g neutral oil

500 g shallots

Peel the shallots, cut them, put them in a stock pot with hot oil and heat them.

When the onions are fried and turned brown, sieve the oil and let it cool.

Emulsion of onion

2 eggs

400 g oil infused with onion

10 g lemon juice

7 g salt

Boil the eggs for 4 minutes and let them cool.

Peel the cold eggs, blend them with salt and lemon juice.

Slowly whisk in the oil until the mixture becomes homogeneous

Pickled green gooseberry compote

20 g unripe green gooseberries

2 dl water

2 dl apple cider vinegar

lemon juice

Boil the unripe green gooseberries with vinegar and water.

Let them cool in the marinade, they are ready after one week.

Cut the gooseberries and season with lemon juice.

Onion ash

1 zittau onion

Peel the zittau onion and break it into layers.

Spread out the onion on baking sheets and air dry them for 2 days.

Bake the dried onion at 200 °C, until it is black.

Cool the burned zittau onion and blend into a powder.

To assemble and serve

Place 2 shells of the burned onion on a plate, one facing upwards, one facing downwards.

Fill the half onion that has a chamber with the emulsion.

Place a teaspoon of gooseberry compote on top.

Heat the cut out onions and fill up until the shell is full.

Sprinkle the shell with a fine layer of onion ash.

Serve the dish immediately.



Serves 4

The Birch Tree

Dried birch wood shavings

200 g fresh birch wood shavings
without bark

Dry the birch wood shavings in the oven for 12 hours at 90 °C.

Cream of birch

0,5 l cream
750 g milk
288 g sugar
2,5 g salt
83 g dried birch

Put the dry birch wood shavings, sugar and salt in a deep gastro tray. Heat milk and cream and pour over the ingredients. Place the gastro tray in the oven at 70 °C, 80 % wind cycle for 12 hours. Sieve the cream of birch through a net.

Bark of celeriac

See the following pages.

Birch ice cream

610 g birch cream
128 g egg yolk
4 meter clear strips
4 long plastic tubes, 2,5 cm wide
and 50 cm long

Heat the cream to 80 °C and whisk it into the egg yolks. Pour the mixture into a Thermomix and blend at low speed on 80 °C for 4 minutes. Freeze the mixture in a paco beaker. Fold clear strips into the plastic tubes. When the ice is frozen, process it on a Pacojet, fill it in the plastic tubes and freeze. Take out the frozen ice from the tube and take off the clear strips. Cut this cylinder into pieces of 12 cm and freeze again. Lay the cylinders on the unbrushed side of the celeriac, roll the band of celeriac and freeze again.

Dehydrated malt chocolate

150 g dark chocolate
50 g pasteurized egg yolk
115 g pasteurized egg whites
2,5 g malt powder
1,5 g salt
50 g sugar

Whisk egg whites and sugar airy. Melt the chocolate, stir in the egg yolks and fold in the stiff egg whites. Stir malt and salt in the mixture. Pour the chocolate mousse in a thin layer on baking sheets on a gastro tray. Dry the chocolate mousse in the oven at 70 °C for 14 hours. Let the dry chocolate mousse cool at room temperature and crush into a powder.

Malt branches

See the following pages.

To assemble and serve

Herbs per person
5 small lemon verbena leaves
4 red oxalis leaves
3 malt branches

Sprinkle the malt chocolate onto the plate. Trim the birch ice cream with bark in both ends and arrange on the plate. Add the branches of malt. Spray some water on the lemon verbena and lay them on the chevill branches. Finally arrange the lemon verbena and red oxalis leaves.





Celeriac bark

100 g hot water

100 g heath honey

1 celeriac

Caramelize the honey to 185 °C and add the hot water.

Sieve the honey marinade when it has a consistency as syrup.

Peel the celeriac and make bands on a vegetable machine.

Vacuum seal the bands between 2 baking sheets.

Cook the bands in a water bath at 83 °C for 40 minutes.

Chill the cooked bands of celeriac in ice water.

Dry the bands of celeriac with a piece of paper and brush with honey syrup on one side.



Malt branches

12 chervil twigs
50 g malt powder
50 g cocoa powder
50 g egg whites
150 g powdered sugar

Pluck all the leaves from the chervil branches and put the branches in ice water.

Mix malt powder and cocoa powder really good.

Whisk egg whites and powdered sugar to a glaze.

Drain the chervil branches.

Dip the chervil branches in the glaze, one at the time, and then in the malt powder.

Shake off the spare powder and place the branches on baking foil.

Dry the branches at room temperature for 24 hours.

Serves 4

Pickled white asparagus, elder flower and roses

Elder flower pickled white asparagus

8 white asparagus
100 g elder flower vinegar
100 g water

Peel the asparagus, cut off the top and bottom, and cut them into squares.

Cut the square asparagus into 4 long pieces.

Put the pieces in a vacuum bag closely up against each other and vacuum seal to keep their shape.

Use the elder flower vinegar and water to gently heat up the asparagus when serving.

Egg yolk sauce

30 g duck stock
5 g apple cider vinegar
100 g egg yolk
2 g salt

When serving whisk egg yolk, salt, vinegar and duck stock airy over a water bath.

Crispy duck breast

1 salted and dried duck breast

Cut the duck breast in 1 mm thin slices and bake them between 2 sheet pans with some weight on top to keep pressure at 170 °C, 100 % wind cycle for 10 minutes.

Let the fat run off the duck breast.

Pickled elder flower

2 clusters of elder flower
100 g clear vinegar
100 g water

Cut the 2 clusters of elder flower into smaller ones and wash them in water.

Lay the small clusters in water and vinegar.

Pickled unripe green gooseberry

10 g unripe gooseberry
50 g apple cider vinegar
50 g water

Cover the unripe gooseberries with salt and salt them for 24 hours.

Wash the salt of the berries and place them in vinegar and water.

To assemble and serve

Herbs per person
6 cut out rose leaves
5 cut out lemon verbena
3 pickled elder flower

Whisk egg yolk, salt, vinegar and duck stock airy over a water bath and keep it warm while the other elements are being prepared.

Gently warm the asparagus in the elder flower vinegar and water.

Let the liquid run off the hot asparagus, season with salt and place them offset on a plate.

Arrange the dish with the cut out roses, lemon verbena, pickled elder flower, thin slices of pickled gooseberry and crispy duck breast.

When serving, pour the egg yolk crème in the middle of the plate.



Serves 4

Green asparagus, leaves, asparagus purée with beech leaves oil and heated cream

Green asparagus
16 green asparagus

Remove top and bottom of the asparagus and cut them so they are 9 cm long.

Beech leave oil
150 g new beech leaves
100 g flat-leaved parsley
500 g sunflower seed oil

Blend beech leaves, parsley and oil for 8 minutes in a Thermomix, until the oil goes dark green. Sieve the oil through a net and cool.

Asparagus purée
75 g clarified butter
250 g kg green asparagus

Cut the bottom of the asparagus and cut them into smaller pieces.

Cover the pieces with clarified butter and boil them until tender.

Sieve the butter and save it for serving.

Blend the tender asparagus to a smooth texture, sieve through a net and season with salt.

Asparagus purée with beech leaves oil

Mix all the ingredients.

You can only heat up the purée once, or it will curdle.

280 g asparagus purée
4 g salt
7 g asparagus vinegar
18 g beech leaves oil

Pickled beech leave

Separate the leaves and lay them in vinegar and water.

16 small new beech leaves
50 g apple cider vinegar
50 g water

Pickled pine needles

Remove the needles from the pine.

Pour vinegar and water over the pine needles.

10 pine sprouts
50 g pine vinegar
50 g water

Fried elm leaves

Fry the elm leaves at 175 °C in sunflower seed oil and let the oil run off.

Season with salt.

16 Elm leave sprouts

Warm cream

Whisk the cream airy and gently warm it before serving.

100 g cream

To assemble and serve

Sauté the asparagus in the asparagus butter from the asparagus purée.

Warm the asparagus purée and place it on the plate.

Season the sautéed asparagus with salt and sprinkle with the pickled and dried off pine needles.

Place the asparagus offset on top of the purée.

Decorate the dish with elm leaves, pine needles and beech leave, both fresh, fried and pickled.

Warm up the airy whipped cream and pour the sauce at the serving table.

Herbs per portion
4 new elm leaves
10 pickled pine needles from
new pines sprouts
3 new beech leaves





Serves 2 **New beech branches and vinegar powder**

Beech leave branches

2 new beech branches with leaves

1 l sunflower seed oil

Wash the beech leave branches and dry the water off.

Fry the beech leave branches at 160 °C, until no more bubbles appear from the branch.

Let the oil run off the beech leave branches and season with fine salt.

Vinegar powder

10 g malto

5 g vinegar powder

Mix malto and vinegar powder together.

To assemble and serve

Sprinkle the beech leave branches with a thin layer of vinegar powder through a sifter.



Serves 4

Freeze-dried green strawberries, ymer and fennel pollen

Process of freeze-drying

Freeze-drying works by freezing the material and then reducing the surrounding pressure to allow the frozen water in the material to sublimate directly from the solid phase to the gas phase. In other words to remove water from the product without turning it into a liquid. Some criteria must be met to do this:

The strawberries should be -20 °C when starting.

There needs to be a vacuum in the oven. (It lowers the boiling point of the water).

When having a stable vacuum (around 0,5 mib) apply heat to the oven so the ice starts to evaporate. The steam needs to be caught by a steam trap, which should be colder than the product itself. (around -30 °C). When the steam hits the trap it turns into ice.

The strawberries are done when they reach a temperature around 50 °C.

The whole process takes around 35 hours.

The advantage of freeze-drying compared to other drying methods is the fact that only the water is removed. Everything else like taste, form, colour, vitamins, minerals, oils etc. stays in the solid part of the product.

Freeze-dried green strawberries

1 kg green strawberries

Freeze the green strawberries to -20 °C.

Freeze-dry them for 1 hour at 45 °C.

Set the temperature to 75 °C for 8 hours.

Finally set the temperature to 50 °C for 12 hours.

Ymer cream

100 g ymer

2 g salt

Whisk ymer and salt together and pour it in a squeeze bottle.

Fennel pollen

See the following pages.

To assemble and serve

Pipe the ymer cream in the bottom of a small bowl and sprinkle the edges with fennel pollen.

Lay the freeze-dried green strawberries in another bowl.





Fennel pollen

1 bunch of fennel flowers

Hang the fennel flowers for drying for 3 days at room temperature with a tray underneath. When the fennel flowers are completely dry, shake the flowers so the fennel pollen falls off.

Serves 4

Raw squid, blackcurrant and parsley purée

Squid

1 ten-armed squid

Remove the arms from the squid.

Cut the body of the squid lengthwise into two.

Clean the meat in cold water.

Remove the purple membrane from the meat.

Cut the meat into 6 pieces.

On one side of the meat there is a thin tough membrane. Cut it off on all 6 pieces.

Freeze the pieces to tenderize the meat.

Cut the frozen squid meat into pieces of 0,5 x 4 cm.

Store the squid pieces in the freezer.

Blackcurrant sauce

200 g mussel stock

45 g blackcurrant

Salt

Blend the mussel stock with blackcurrant and season with salt.

Sieve the blackcurrant sauce through a net.

Parsley purée

400 g flat-leaved parsley

200 g spinach

1 g xantana

Boil the parsley and spinach until tender.

Lay the tender parsley and spinach in ice water, the press until there is no more water left.

Freeze the parsley and spinach in a paco beaker.

Process the frozen parsley purée 4 times on a Pacojet.

Blend the parsley purée smooth with some water and xantana in a Thermomix.

Season the purée with salt and pass it through a tamis.

Pickled kohlrabi

1 kohlrabi

50 g vinegar

50 g water

Peel the kohlrabi and cut thin slices on a vegetable machine.

Lay 2 bands of kohlrabi on top of each other in a vacuum bag with vinegar and water and vacuum seal them.

Cut the double layer of kohlrabi into 5 x 1 cm.

Rings of shallots

1 shallot

Peel the onion and slice it thin.

Separate the onions rings and place in ice water until serving.

To assemble and serve

Herbs per person

2 freeze-dried blackcurrant

8 cut out leaves from flat-leaved
parsley vacuumed under pressure

Season the frozen squid with salt and place on a plate.

Place the pickled kohlrabi leaning against the squid.

Place the onion rings against the pickled kohlrabi.

Put the cut out parsley pieces on the other side than the kohlrabi.

Decorate the dish with parsley purée and freeze-dried blackcurrant.



Serves 4

Caramelized milk skin, sweetbread, pickled red pearl onions and broth on burned onions

Sweetbread

2 sweetbreads

Cut away the fat and membrane from the sweetbreads and put them in water for an hour to soak. Season with salt and keep cool for 12 hours. Cut the salted sweetbreads into 8 smaller pieces of 20 grams each and vacuum seal them with clarified butter. Cook the sweetbreads in a water bath at 67 °C for 45 minutes and then let them cool.

Caramelized milk skin

2 x 150 g whole milk

Pour the milk on a 28 cm non-stick pan and reduce. When the milk has formed a caramelized milk skin in the bottom of the pan then remove the excess milk with a spatula. Cut the skin into 2 pieces and remove from the pan. Spray the milk skin with milk and keep it warm in a closed container until serving.

Leek ash

1 leek

Cut the leek into 2 and spread it out onto baking sheets and air dry it for 2 days. Bake the dried pieces of leek in the oven at 200 °C until black, let them chill and blend into a powder.

Onion stock

175 g trimmed shallots

1 clove of garlic

325 g leek

2 g leek ash

20 g thyme

1 l chicken stock

2 l water

salt

xantana

Cut out shallots, garlic and leek in the same direction as their fibres run. Dry fry them on a pan until they are black on the cutting surface. Put the onions in a stock pot with chicken stock and water and bring to a boil. Pour the stock with onion into a deep gastro tray and cover with aluminium foil. Put the gastro tray in the oven at 83 °C, 100 % wind cycle for 12 hours. Sieve the onion stock and reduce until it has an intense taste. Mix 100 grams of the stock with 0,1 gram xantana.

Pickled red pearl onions

5 red pearl onions

50 g blackcurrant vinegar

100 g beetroot juice

Vacuum seal the onions and cook them in a water bath at 83 °C for 11 minutes. Place the cooked onions in ice water. Cut off the bottom and press at the top so the layers separate from each other. Place the onion layers in beetroot juice and blackcurrant vinegar.

Thyme oil

50 g parsley leaves

250 g thyme leaves

600 g sunflower seed oil

Blanch thyme and parsley until tender and place them in ice water. Squeeze the water out of the thyme and parsley. Blend thyme, parsley and oil for 8 minutes in a Thermomix, until the oil goes dark green. Sieve the oil through a net and cool.

To assemble and serve

Herbs per person

5 small red oxalis leaves

2 red oxalis stems

5 red oxalis flowers

4 thyme sprouts

4 chervil stems

5 scall

6 amaranth and 3 chervil leaves

Fry the sweetbreads in clarified butter until crisp on all sides. Season the fried sweetbreads with salt and place on a plate. Season the milk skin with salt and place over the sweetbreads. Decorate the milk skin with herbs and herb stems. Split the hot onion stock with the thyme oil and pour when serving.





Serves 4

Burned ash bread, smoked fresh goat cheese and dried salmon

Ash See following pages

Ash bread

400 g whole milk
75 g melted butter
40 g sugar
15 g salt
50 g yeast
550 g Manitoba flour
10 g hay ash
5 g garlic ash
10 g leek ash
10 g onion ash

Warm milk and butter in a stock pot - not higher than 30 °C. Add yeast to the milk. Mix all ingredients together in a mixing bowl and knead the dough at full speed for 7 minutes, until the dough turns long and elastic. Fill a bread form halfway up with the dough. Prove the bread for 40 minutes until it reaches the edge, then baked at 200 °C for 25 - 30 minutes with hot air and then left to cool. Cut the now cold ash bread in thick slices of 3 cm and remove the crust from the bread. Break uneven pieces from the bread slices. Spray the pieces with ash water and leave to dry for 2 hours.

Ash water

10 g onion ash
15 g hay ash
200 g water

Mix all ingredients and bring to a boil. Sieve the water through a cloth.

Smoked fresh goat cheese

112 g fresh goat cheese
87 g mayonnaise
1 g salt

Mix all ingredients and sieve through a fine sieve.

Dried salmon

1 side of a salmon

Remove the bones, skin and brown parts on the bottom of the salmon. Cut it into small pieces. Boil the small salmon pieces for 15 minutes - whisk during the process so the salmon falls apart. Sieve the water from the salmon and squeeze it from all leftover water. Lay the salmon back in the stock pot and dry fry for 3 hours at 80 °C while whisking continuously. When the salmon is completely dry, let it cool and pass through a colander. Season 100 grams dried salmon with 5 grams salt.

To assemble and serve

Spray the bread with clarified butter, season with salt and place in the oven at 200 °C for 2 minutes. Burn the top of the hot pieces of bread with a hand-held gas burner. Spray the smoked fresh goat cheese in the bottom of a bowl. Cover the cheese with a thin layer of dried salmon.



Ash Burn the hay with a hand-held gas burner until it turns into ash.

200 g hay Let the ash cool and sieve through a tamis.

1 garlic Peel the cloves of garlic and lay them on baking sheets to air dry for 2 days.

1 zittau onion Bake the dried garlic at 200 °C until they are black. Let them cool and blend to a powder.

1 leek Peel the zittau onion, divide into chunks, and lay them on baking sheets to air dry for 2 days.

Bake the dried onion at 200 °C until they are black. Let them cool and blend to a powder.

Cut the leek into two, divide into chunks, and lay them on baking sheets to air dry for 2 days.

Bake the dried leeks at 200 °C until they are black. Let them cool and blend to a powder.

Serves 2

Raw mushroom

Mushroom slices

4 white mushrooms

Remove any leftover dirt from the mushrooms.

Cut them into thin slices on a slicer.

Cut out the slices into round shapes with a cutter.

Lay 8 mushroom slices together as shown on the picture.

Put them on a tray, then in a vacuum bag and vacuum seal them at 100 %.

Mushroom powder

100 g white mushroom

Remove any leftover dirt from the mushrooms.

Place the mushrooms on dehydrator trays and dry them in the dehydrator at 40 °C for 24 hours.

Let the dried mushroom cool at room temperature and blend to a powder.

Mushroom oil

100 g oil

50 g white mushroom

Cut the mushrooms into slices and place them in oil.

Let the oil simmer on low heat for an hour.

Sieve the oil through a net.

Mushroom malto

25 g mushroom oil

45 g malto

Mix the ingredients until it turns into a powder.

To assemble and serve

Open the vacuum bag and take the mushrooms out.

Sprinkle them with mushroom powder and malto and season with salt.

Place them on a plate.



Serves 4

Frozen flowers, sea buckthorn, skyr mousse and egg yolk

Skyr mousse

225 g skyr

145 g cream

67 g pasteurized egg whites

50 g sugar

Whisk the cream gently and fold in the skyr.

Whisk egg whites and sugar airy and fold in with the skyr cream.

Carefully fill it in an icing bag.

Egg yolk

See the following pages.

Sea buckthorn purée

See the following pages.

Sea buckthorn oil

100 g freeze-dried sea buckthorn

200 g sunflower seed oil

Blend freeze-dried sea buckthorn and oil for 5 minutes at highest speed.

Sieve the oil through a net and let it cool.

When the oil cools, it separates into two. Use the clear part of the oil.

Crispy yoghurt

100 g egg whites

0,4 g fine salt

0,25 g apple cider vinegar

50 g powdered sugar

100 g sugar

15 g yopoi (freeze-dried yoghurt)

7,5 g citric acid

Whisk egg whites salt and vinegar.

Add sugar and powdered sugar little by little and whisk for 5 minutes until it goes tough.

Carefully mix in the yopoi and citric acid little by little.

Brush a thin layer of the mixture onto baking paper and dry it in a dehydrator at 63 °C for 12 hours.

Flowers and crispy yoghurt in

liquid nitrogen

Per person

1 orange marigold

1 yellow marigold

A quarter of a teaspoon dried rose

hip flower leaves

Half a teaspoon of dill twigs

A quarter of a teaspoon lavender

One teaspoon of yoghurt meringue

Freeze all ingredients in liquid nitrogen when serving at the table.

To assemble and serve

Place some sea buckthorn purée in the bowl and paint the sides (See the following pages).

Place some skyr mousse in the middle of the bowl.

Let the oil run off the egg yolk and place it in the middle of the skyr mousse.

Place drops of sea buckthorn oil next to the egg yolk.

Freeze the flowers, dill and the crispy yoghurt in the liquid nitrogen.

When serving at the table use a slotted spoon to grab the frozen flowers.

Place the flowers on one side of the bowl.





Egg yolk

4 fresh organic chicken eggs
200 g sunflower seed oil

Break the egg and remove the egg whites from the yolk.

Place the egg yolk in a plastic container and cover it with oil.

Put the plastic container in the oven at 60 °C, 40 % wind cycle for 8 hours.

Sea buckthorn purée

150 g sea buckthorn
175 g water
3 g citras
3 g agar agar

Blend sea buckthorn and water and sieve it through a net. Boil the juice with citras.

Blend agar agar into the boiling sea buckthorn juice and boil for 30 seconds.

Chill the sea buckthorn juice.

When the mixture is completely chilled and turned into a gel, blend it to a smooth texture.

Sieve the purée and chill. Paint the bowl with the sea buckthorn purée when serving.





Serves 4 **Razor clam, pea pods and green strawberries**

Razor clam Remove the razor clam from its shell.
4 razor clams Cut away the intestinal and the stomach.
Cut the clam into 4 pieces, freeze it and let it thaw again to tenderize the meat.

Razor clam snow Season the razor clam stock with salt.
250 g razor clam stock Freeze the razor clam stock in a paco beaker.
Salt Put the frozen razor clam stock in a Pacojet, process for 10 seconds and put the snow which has formed into liquid nitrogen. Repeat the process until the paco beaker is empty.
When all the liquid nitrogen is evaporated blend the snow and place it in the freezer.

Razor clam sauce Season the razor clam stock with salt.
100 g clear razor clam stock Blend the razor clam stock with the other ingredients and sieve the sauce through a net.
0.1 g xanthana Vacuum seal the sauce and place it in the fridge for 24 hours to remove the air bubbles.
0.5 g lemon juice
1 g salt

Bronze fennel oil Blend the bronze fennel and oil for 8 minutes in a Thermomix, until the oil goes dark green.
300 g bronze fennel Sieve the oil through a net and let it chill.
600 g sunflower seed oil

Sugar peas Cut the sugar peas into two, lengthwise, without cutting the pod.
8 sugar peas Save the peas for serving for the sauce.
Cut off the end pieces of the pods. Place the pods in ice water for 4 hours.

To assemble and serve Season the razor clams with salt and put them on a plate.
Herbs/berries per person Let the water run off the sugar pea pods, season with salt and place on top of the razor clam.
3 bronze fennel with flowers Quarter the green strawberries and place on the plate.
4 tarragon leaves Decorate the dish with bronze fennel sprouts, flowers and tarragon leaves.
4 green strawberries Split the razor clam sauce with the bronze fennel oil and lay in the peas.
5 bronze fennel sprouts Place the razor clam snow as the final piece.



Serves 4

Chocolate wax, cream ice cream and toasted bread

Sea buckthorn juice

1 kg sea buckthorn

Blend the sea buckthorn and sieve the juice through a cloth.

Place the juice in the fridge. When it cools, it separates into two. Use the clear part of the juice.

Sea buckthorn gel

250 g water

250 g sea buckthorn juice

10 leaves of gelatine

2,5 g citras

Blend the sea buckthorn and water and sieve through a net.

Boil the juice with citras.

Dissolve the soaked gelatine in the juice and let it cool.

Chocolate Wax

165 g sea buckthorn gel

150 g sunflower seed oil

50 g clarified butter

50 g glucose

375 g Valrhona Ivore 35 % white

chocolate

0,5 g salt

Blend the sea buckthorn gel.

Heat the oil, butter, glucose and salt to 40 °C.

Pour the melted chocolate into the oil mixture.

The oil mixture and chocolate will curdle.

Blend the chocolate into the sea buckthorn gel in a thin steady stream.

Put the mixture in a hair wax metal container and store in the fridge for 12 hours.

Cream ice cream

300 g organic cream

200 g organic whole milk

4 egg yolks

100 g sugar

25 g glucose

Whisk the egg yolk and sugar.

Boil milk, cream and glucose and pour into the egg mixture in a thin steady stream while constantly whisking.

Pour the mixture in a Thermomix and blend for 5 minutes at 80 °C.

Sieve the mixture and pour in a paco beaker and freeze.

Process the frozen ice on a Pacojet and keep it in a styrofoam cooler in the freezer.

Dried white bread

100 g white bread

Cut the bread into slices and remove the crust.

Blend the bread into crumbs, sprinkle them on a tray and let them dry for 12 hours.

Toasted bread

20 g dried white bread

30 g clarified butter

Mix the bread crumbs with butter and bake in the oven at 145 °C in 40 minutes.

Let the butter run off the golden bread crumbs.

Salted condensed milk

1 can of condensed milk

4,5 g salt

Cover the can of condensed milk with water and let it boil for 5 hours.

Let the milk cool and mix in salt.

To assemble and serve

Have the chocolate hair wax metal container ready to serve with a wooden spoon.

Brush the plate with a thin layer of the salted condensed milk, in the shape of a square.

Cover the square with the toasted bread.

Place a scoop of cream ice cream in the middle of the bread crumbs and serve immediately.

Apply the chocolate wax with the wooden spoon at the table.



Serves 4

Egg yolk, broad beans, oyster sauce and eggshells



Egg yolk

4 organic chicken eggs
100 g sunflower seed oil

Break the egg and remove the egg whites from the yolk.

Place the egg yolk in a plastic container and cover it with oil.

Put the plastic container in the oven at 60 °C, 40 % wind cycle for 5 hours:

Oyster sauce

100 g clam mussel stock
40 g cream
0,1 g xantana
20 g chopped oyster
5 g Kirks cream cheese
6 g chopped shallots
6 g chopped chervil
1,5 g salt

Heat the clam mussel stock and cream.

Blend the xantana into the mussel sauce.

Blend oysters and Kirks cream cheese in the sauce.

When serving mix in shallots and chervil.

Eggshells

See the following pages.

Chervil oil

600 g sunflower seed oil
300 g chervil

Bled chervil and oil for 8 minutes in a Thermomix, until the oil goes dark green.

Sieve the oil through a net and let it chill.

Broad beans

4 broad beans
20 g chervil oil

Remove the broad beans from their pods, remove the thin membrane and cut into two.

Vacuum seal the beans with chervil oil and store in the fridge for 3 hours.

To assemble and serve

Herbs per person
6 winter purslane
6 chervil leaves
5 red leaf mustard leaves
4 winter cross leaves
5 frisée salad leaves
4 green mizuna salads
3 New Zealand spinach leaves

Let the oil run off the broad beans and season with salt.

Arrange the beans in a circle in a bowl.

Decorate the circle of broad beans with frisée salad, chervil, red leaf mustard, winter purslane, mizuna salad and New Zealand spinach.

Drain the oil from the egg yolk and place it in the centre of the nest.

Heat the mussel sauce and when it is boiling blend it with oyster and Kirks cream cheese.

Do not let the sauce boil after mixing.

Add the chopped chervil and shallots and split the oyster sauce with the chervil oil.

Decorate the nest of herbs with eggshells.



- 40 eggshells** Blend the egg white powder so it becomes even finer.
- 410 g lactose powder Blend all the ingredients at low speed.
- 110 g milk powder Sieve the lactose mixture through a net.
- 30 g egg white powder Avoid air bubbles during the whole process.
- 200 g oyster juice Inflate the balloons to a size which is similar to an egg.
- 5 g fine salt Dip the balloons in the lactose mixture and hang them to dry for 16 hours.
- 50 white balloons made from natural latex Make a small hole in the balloons with the dried lactose on. That way the air slowly leaves the balloon.
- When the balloons are deflated carefully remove the shells.



Serves 4

Blue mussel, horseradish foam, kohlrabi and green strawberries

Blue mussels

4 big blue mussels

Boil the blue mussels for 12 seconds and then place them in ice water.

Peel the blue mussels out of their shells, check for leftover shell and remove the beards.

Horseradish foam

250 g buttermilk

250 g whole milk

25 g finely grated horseradish

3,5 leaves of gelatine

2 g lemon juice

1 g salt

Heat the milk to 40 °C and dissolve the gelatine in the milk.

Add finely grated horseradish to the milk and let it rest for 15 minutes.

Sieve the milk through a net.

Mix in the remaining ingredients.

Let the horseradish mixture cool to a gel.

Mix the gel and fill it on a half litre siphon with 2 siphon cartridges.

Spray the horseradish siphon onto clear strips forming little dots.

Place a new clear strip on top of every dot.

Freeze the dots in an air blast freezer.

When the foam is frozen peel off the clear strips.

Store the foam in the freezer.

Kohlrabi

1 kohlrabi

50 g vinegar

50 g water

Place the bands of kohlrabi on top of each other in a vacuum bag with vinegar and water and then vacuum seal them.

Cut the bands of kohlrabi into a 1 cm wide and 35 cm long shape.

Dill oil

300 g plucked dill

500 g oil

Blend dill and oil for 8 minutes in a Thermomix, until the oil goes dark green.

Sieve the oil through a net and let it chill.

Pickled sago grains

10 g sago grains

500 g water

200 dill vinegar

Boil the water, add the sago grains.

Boil the sago grains until there is a little white centre in the sago grains.

Let the boiled sago grains cool in a sieve under running cold water.

Place the boiled sago grains in the chilled dill vinegar for 24 hours.

Buttermilk sauce

225 g clam mussel stock

0,3 g xantana

75 g buttermilk

75 g cream

2,25 g salt

Blend the xantana in the mussel stock.

Add the rest of the ingredients and sieve the sauce.

To assemble and serve

Herbs/berries per person

7 dill twigs

1 green strawberry

Let the liquid run off the pickled kohlrabi, season with salt, fold and place on a plate.

Decorate the kohlrabi with thin quarters of green strawberries, pickled sago grains and dill.

Season the blue mussel with salt and place on the plate.

Place the frozen horseradish foam on top. It will melt and cover the blue mussel.

Spill the buttermilk sauce with dill oil.

Serves 4

Bark with pine salt

Bark of celeriac

1 celeriac
1 l sunflower seed oil
20 g malt extract

Trim the celeriac and make thin bands on a vegetable machine.

Cut the celeriac bands into 15 cm long and 5 cm wide shapes.

Brush the celeriac pieces with a very thin layer of malt extract on one side.

Fry the celeriac bands at 160 °C until no more bubbles appear and the celeriac does not hold any more liquid.

Turn the celeriac pieces often during frying.

Let the oil run off the fried celeriac on oil absorbing paper.

Place the celeriac bark on paper and put it in a dehydrator at 60 °C for 2 hours to make any leftover oil disappear.

Pine salt

50 g pines from a Norway spruce
50 g salt flakes

Pluck the pine needles, wash them and dry them from water on a tea towel for 1 hour.

Blend the pine needles and salt flakes and sieve.

To assemble and serve

Season the celeriac bark with salt flakes on one side and place on a branch with no bark.



Serves 4

Pigeon breast, violet kale in two textures, sunflower purée and split sauce with thyme oil

Pigeon

2 pigeons

Cut the thighs off the pigeon and save for the sauce. Place the pigeon on a tray and steam it in the oven at 56 °C for 1 hour. Let the cooked pigeon cool, cut away the breasts and remove the skin. Vacuum seal the breasts one by one.

Sauce

20 g butter
75 g chopped shallots
3 l chicken stock
1 l veal stock
30 g heath honey
575 g apple cider vinegar
600 g toasted pigeon bones

Sauté the shallots in butter until they are golden. Add the honey and let it caramelize. Add vinegar when the honey is caramelized and reduce until almost nothing is left. Add the chicken stock, veal stock and bones from the pigeon. Bring to a boil and simmer for 2 hours. Sieve the sauce and reduce until it has an intense flavour. Sieve the sauce through a net and season with salt and lemon juice.

Toasted sunflower seed

1 kg sunflower seed
50 g oil

Mix the sunflower seeds with the oil and bake in the oven at 150 °C, 60 % wind cycle for 30 minutes.

Sunflower seed purée

710 g toasted sunflower seed
500 g cream
Salt

Heat the seeds with cream and blend. Fill the purée on a paco beaker and freeze. Process the frozen purée 3 times on a Pacojet. Heat the purée, sieve through a net and season with salt.

Thyme oil

50 g parsley leaves
250 g thyme leaves
600 g oil

Blanch thyme and parsley until tender and then place in ice water. Squeeze all the water out of the thyme and parsley. Blend thyme, parsley and oil for 8 minutes in a Thermomix until the oil goes dark green. Sieve the oil through a net and let it chill.

Red kale

0,5 kg red kale

Cut away the stem from the centre of the leaves and cut the rest into small bunches. Cook the bunches when serving.

Crispy red kale

1 l water
35 g salt
20 small bunches of red kale

Blanch the kale bunches in salt water and let the water run off. Press each bunch and put it on a tray. Place the tray with the small bunches in the dehydrator let them dry for 12 hours at 60 °C.

To assemble and serve

Herbs per person
7 thyme sprouts
7 toasted sunflower seeds

Heat the pigeon breasts in a water bath at 58 °C for 15 minutes. Gently pan fry the breasts on one side and season with salt. While the pigeon breasts are resting warm up the sunflower purée with some water and brush onto a plate. Place the pigeon breast on top. Sauté the kale bunches on a dry pan and season with salt. Decorate the breast with the sautéed kale, the crispy kale, toasted sunflower seed and thyme. Split the hot sauce with the thyme oil and table side sauce it.



Serves 20

Spent grain bread with churned butter and onion butter

Sourdough

Mix all the ingredients and place a warm place for 12 hours.

1025 g lukewarm water
10 g yeast
150 g buttermilk
62 g rye flour
37,5 g Manitoba flour

Spent grain bread

Mix all ingredients and knead for 15 minutes - on a machine at medium speed.

500 g buttermilk
550 g lukewarm water
20 g yeast
200 g sourdough
50 g honey
60 g oil
250 g stout beer
1000 g Manitoba flour
250 g soaked spent grain
50 g salt

Place cling film over the dough and place in the fridge for the next day.

Place the cold dough in silicone baking forms, 25 grams of dough in each form.

Let the dough rise for 40 minutes.

Bake the bread in a combo oven at 200 °C, 70 % steam for 6 minutes.

Take the bread out of the forms, place it on a sheet pan, bottom side up.

Bake for 5 more minutes at 220 °C. Let the bread cool.

When serving bake the bread at 220 °C for 2 minutes.

Churned butter

Mix the buttermilk and cream and pour it in a container with a lid on.

500 g cream

Place at room temperature for 2 days.

75 g buttermilk

Place the soured cream in the fridge for 12 hours.

Salt

Whisk the cold cream on a Kitchen Aid until the buttermilk separates.

Sieve the butter from the buttermilk and season 100 grams of butter with 1 gram salt.

Fried onion

Peel the shallot and cut lengthwise. Chop and fry it in oil at 175 °C until it is golden.

1 shallot

Let the oil run off the onion and let it cool. Finely chop the cold fried onion.

300 g sunflower oil for frying

2 thyme twigs

Put the thyme twigs in a bag and place them in the freezer. Shake the bag with the frozen

thyme twigs and the leaves will fall off. Dry the leaves in a dehydrator for 12 hours at 40 °C.

Onion purée

Peel the onions and cut lengthwise.

500 g white onion

Sauté the onions in butter until they are golden and tender.

400 g butter

Sieve the onions and blend them to a smooth texture. Sieve them through a fine sieve.

Onion butter

Blend all ingredients together.

175 g browned onion purée

125 g soft butter

5 g fine salt

2 g vinegar powder

To assemble and serve

Place the butter in bowls and fill the onion butter in bowls and scrape so the top becomes level.

Sprinkle fried onion and chopped thyme on top of the onion butter.

Reheat the bread at 220 °C for 2 minutes.





Spent grain from stout beer from Nørrebro Bryghus

There is 3 phases to brewing beer: mashing, herb separation and herb boiling. Mashing is the process of extracting the contents of malt by water and natural enzymes. You heat up the mash (crushed dried malt and water) to a given temperature and a certain pH level which keeps the different enzyme systems active.

When the contents are extracted into the liquid, you normally raise the temperature, which makes the enzymes to break down again. Mashing stops at a temperature of 76 °C. Spent grain are the insoluble parts of the grain which are leftover after filtering away the herb separation when brewing.

Serves 8

Airy meringue with rapeseed oil, yellow beetroot sorbet and red oxalis

Formed rapeseed oil crème

70 g sugar
400 g cream
Zest from 1 lemon
30 g egg yolk
1,12 g iota
0,5 leaf of gelatine
50 g cold pressed rapeseed oil
0,5 g salt

Boil the sugar and cream.

Add lemon zest and let it rest 5 minutes.

Sieve the cream through a net.

Boil the cream and blend with egg yolk, iota, and the soaked gelatine, rapeseed oil and salt.

Place cling film on a 4 cm cutter and fill 0,5 cm up with crème.

Let the crème cool and place in the fridge.

Airy meringue

150 g water
3 leaves of gelatine
1,25 g iota
0,75 g xantana
63 g sugar
125 g egg whites

Blend iota and xantana in water.

Boil the mixture for 2 minutes while constantly stirring.

Add the soaked gelatine and boil for 2 more minutes.

While the mixture boils, whisk egg whites airy and whisk in the sugar little by little.

Whisk the boiled syrup into the egg whites little by little.

Whisk the meringue until it is cold and take it out of the form.

Now place the 8 crèmes into the 8 round and cling filmed cutters with a diameter of 5 cm.

Fill meringue in the round cutters so the crème is completely covered.

Place the forms with meringue in the fridge for 4 hours.

Thyme oil

50 g parsley leaves
250 g plucked thyme leaves
600 g oil

Blanch thyme and parsley until tender and place in ice water.

Squeeze out all the water of the thyme and parsley.

Blend thyme, parsley and oil for 8 minutes in a Thermomix, until the oil goes dark green.

Sieve the oil through a net and let it chill.

Buttermilk sauce

200 g buttermilk
25 g syrup 50 %
8 g lemon juice
10 g thyme oil

Mix all ingredients together.

Yogurt meringue

200 g egg whites
0,8 g fine salt
0,5 g apple cider vinegar
100 g powdered sugar
200 g sugar
7,5 g citric acid
10 g yopoi

Whisk the egg whites slightly.

Add salt and vinegar.

Add powdered sugar and sugar little by little.

When the meringue is turning stiff add the citric acid.

Pipe the meringue on to silicon mats forming small dots.

Sprinkle the small dots with yopoi.

Dry the meringue dots at 50 °C for 12 hours in a dehydrator.

More on next page...



Yellow beetroot sorbet

400 g yellow beetroots
900 g water
450 g sugar
150 g glucose
1 leaf of gelatine
5 g dried meringold
5 g dried cornflower
5 g fresh mint leaves
6 g fresh thyme
5 g fresh lemon verbena
40 g lemon juice

Boil the yellow beetroots tender in water.
Peel the beets when they are tender.
Boil water, glucose and sugar.
Add the soaked gelatine, the peeled yellow beetroots and blend the mixture.
Sieve the sorbet mixture through a tamis.
Add the rest of the ingredients.
Put cling film on the mixture and let it rest for 1 hour.
Then sieve the mixture.
Freeze the sorbet mixture in a paco beaker.
Process the frozen sorbet on a Pacojet, put it in a styrofoam cooler and place it in the freezer.

To assemble and serve

Remove the cling film from the form with the airy meringue.
Place the form with the meringue in the middle of a plate and remove the ring.
Spray blueberry juice on the red oxalis stems and sprinkle the stems with powder from freeze-dried blueberries.
Carefully place the stem on one side of the plate.
Decorate the stem with the yoghurt dots.
Form an egg shaped scoop of sorbet and place next to the stem.
Pour on the buttermilk sauce when serving.



Red oxalis with blueberry powder

8 stems with leaves and flowers
from red oxalis
25 g blueberry juice
10 g freeze-dried blueberries

When serving - spray on blueberry juice on the red oxalis stems - not the flowers.
Sprinkle the stems with powder from freeze-dried blueberries.

Serves 4

Autumn

Unripe apples baked in hay

80 g hay
20 unripe Boskoop apples
250 g freshly squeezed apple juice

Peel the apples, divide into quarters and remove the core.

Place the quarters in a deep gastro tray and cover with hay.

Place the gastro tray with the apples and hay in the oven on a sheet pan with holes.

Bake at 170 °C, 40 % wind cycle, until apples are tender.

Remove the hay from the apples and blend the apples - the consistency can get a bit thick because unripe apples has a high level of pectin.

Adjust the consistency with freshly squeezed apple juice until it is smooth - sieve it through a net.

Browned butter

250 g butter

Heat the butter to 175 °C and cool in a gastro tray, so the whey in the butter does not get burned.

When the butter is cooled sieve it through a cloth.

Jerusalem artichokes

4 Jerusalem artichokes
200 g browned butter

Peel Jerusalem artichokes and cover with browned butter.

Cook the Jerusalem artichokes in the browned butter at medium heat, until they are al dente.

Let the Jerusalem artichokes cool in the butter.

Reduced apple vinegar

80 g honey
100 g apple cider vinegar

Caramelize the honey until dark golden, add the vinegar and bring it to a boil.

Crispy

12 fresh Jerusalem artichokes roots
12 thin slices of Jerusalem artichokes
8 new sprouts of red beech leaves
300 g sunflower oil

Jerusalem artichokes roots should be fresh, not dry and soft.

Fry the roots at 175 °C, until no more bubbles are coming from the roots.

Let the oil run off the roots and season with salt.

Fry the Jerusalem artichokes chips at 175 °C, until no more bubbles are coming from the chips.

Let the oil run off the chips and season with salt.

Fry the beech leaves at 175 °C, let the oil run off the leaves and season with salt.

Raw Jerusalem artichokes slices

8 medium sized Jerusalem artichokes

Remove excess water from the slices in a salad spinner.

Autumn atmosphere

See the following pages.

To assemble and serve

Herbs per person
4 red oxalis leaves
8 Jerusalem artichoke flowers

Spray reduced apple vinegar on a plate.

Pan fry the Jerusalem artichokes in brown butter.

Heat the apple purée and place on a plate.

Season the warm Jerusalem artichokes with salt and place on top of the purée.

Decorate the Jerusalem artichokes with all the crispy elements, flowers and herbs.

When serving add a teaspoon of brown butter as sauce.

Place the jar with autumn atmosphere on the table and take of the lid.



Autumn atmosphere

To recreate the atmosphere of autumn in the restaurant, sounds of whistling winds are recorded on a mp3 player.

The mp3 player is placed in the bottom of a jar and then covered with natural elements from the autumn.

When serving the autumn dish the jar will be placed in the middle of the table, and when the dish is presented the lid will be taken off and the sound introduced as autumn atmosphere.



Serves 4

Pickled kohlrabi, Baltic prawn and freeze-dried prawn powder

Pickled kohlrabi

1 kohlrabi
50 g water
50 g vinegar

Peel the kohlrabi and make thin bands on a vegetable machine.

Cut out round shapes of the kohlrabi with a diameter of 8 cm.

Place the round kohlrabi pieces in water and vinegar, until they are tender and pickled.

Intense prawn stock

1 kg prawns
50 g oil
Water
25 g heath honey
50 apple cider vinegar

Pan fry the prawns in oil and pour them in a baking pan.

Cover the prawns with boiling water and place aluminium foil on the pan.

Place the baking pan in the oven at 83 °C for 12 hours.

Sieve the stock through a net.

Caramelize the heath honey in a stock pot, add the apple vinegar and reduce until almost nothing is left.

Add the Baltic prawn stock and reduce until the flavour is very intense.

Sieve the stock through a cloth.

Baltic prawn

20 g Baltic prawn, boiled and
peeled
5 g Kirks cream cheese
Salt

Chop the Baltic prawn finely and mix with Kirks cream cheese and season with salt.

To assemble and serve

Herbs per person
1 yarrow

Let the vinegar marinade run off the round kohlrabi pieces.

Place the Baltic prawn paste in the centre of the kohlrabi.

Fold the kohlrabi around the prawn paste - forming a triangle.

Brush a serving plate with a thin layer of intense prawn stock.

Spray on freeze-dried prawn.

Place the little prawn packages on top.

Decorate the packages with yarrow.





Serves 4

Cucumber plant, mullet, parsley purée and white wine sauce

Cucumber plant

4 cucumber plants

Cut off the top 20 cm from the cucumber plant and save for later.
Pluck the little cucumbers with flowers from the stem.
Pluck the small and big leaves from the stem.

Mullet

150 g mullet with no skin

5 g clarified butter

Salt

Season the mullet with salt, cut into 30 grams pieces and vacuum seal with some clarified butter.
Cook the mullet in a water bath at 58 °C for 5-6 minutes depending on how thick it is.

Foamy white wine sauce

300 g dry white wine

24 g chopped white onion

50 g intense mussel stock

50 g cream

100 g unsalted butter

0.5 g lecithin

0.5 g sucro

0.2 g xantana

Salt

Reduce white wine and white onion to 200 grams and then blend.
Blend the cream, butter, clam mussel stock and reduced white wine.
Heat the white wine sauce to 60 °C.
Blend lecithin, sucro and xantana into the white wine sauce.
Sieve the white wine sauce through a net and season with salt.

Parsley purée

400 g flat-leaved parsley leaves

200 g spinach

1 g xantana

Salt

Boil parsley and spinach until tender. Then place in ice water.
Squeeze out all the liquid from the parsley and spinach.
Freeze parsley and spinach in a paco beaker.
Process the frozen parsley purée 4 times on a Pacojet.
Blend the parsley purée smooth with some water and xantana.
Season with salt and sieve the parsley purée through a net.

To assemble and serve

See the following pages.



To assemble and serve

Herbs per person

3 lemon verbena

2 chervil

2 flowering stems from red oxalis

2 sorrel sprouts

Boil the stem of the cucumber plant for 30 seconds and season with salt.

Boil the small cucumbers for 10 seconds without the flower touching the water and season with salt.

Place the stem of the cucumber plant on a plate.

Spray parsley purée next to the top of the plant and the bottom.

Place the 2 little cucumbers in the parsley purée - one at the top and one at the bottom.

Place the mullet on the parsley purée at the bottom of the plant.

Cover the mullet and purée with a big cucumber leaf in the bottom and a small leaf at the top.

Decorate the big cucumber leaf with chervil, sorrel, lemon verbena and the stem of a flowering red oxalis.

Foam the sauce with a hand blender and then split it with clarified butter.

Apply the foam when serving at the table.



Serves 2 **Elm leaves with tartare**

Elm leaves

2 elm leaves

Brush the leaves so they are clean.

Tartare

Blend all ingredients, except the calf meat.

Mix in the scraped calf's meat and season with salt.

25 g egg yolk

4 g mustard

5 g shallots

1 g lemon juice

4 g tomato powder

1,5 g salt

8 g sunflower seed oil

2,5 g horseradish

50 g scraped meat from the calf

To assemble and serve

Season a spoonful of tartare with freshly grated horseradish and cover with an elm leaf.



Serves 4

Fried Jerusalem artichoke, truffle and red oxalis

Fried Jerusalem artichokes

4 big Jerusalem artichokes

0,5 l clarified butter for frying

Clean the Jerusalem artichokes.

Bake the Jerusalem artichokes at 180 °C for 30 minutes.

Let the baked Jerusalem artichokes cool in cold water. Dry them from water.

When serving fry the Jerusalem artichokes at 175 °C in clarified butter.

Jerusalem artichoke compote

600 g Jerusalem artichokes

Bake the Jerusalem artichokes at 185 °C for 30 minutes.

Let the Jerusalem artichokes cool.

Cut the Jerusalem artichokes into 2 and remove the skin.

Truffle purée

80 g truffle

20 g truffle oil

200 g compote from baked

Jerusalem artichokes

200 g cream

80 g water

3 g salt

3 g hay ash

Reduce the cream to 100 grams.

Heat all ingredients in the reduced cream and blend smooth on a Thermomix.

Sieve the purée through a tamis.

To assemble and serve

Herbs per person

25 red oxalis leaves

Heat the truffle purée and place a spoonful on a plate.

Heat the clarified butter to 175 °C and fry the Jerusalem artichokes until golden all over.

While the Jerusalem artichokes are frying, cover the truffle purée completely with leaves from red oxalis.

Let the butter run off the fried Jerusalem artichokes, season with salt and place on the plate next to the truffle purée.



Serves 4

Frozen meat shavings, bleak roe, egg yolk crème and herb emulsion

Frozen shavings of veal topside

100 g veal topside

Trim the veal topside for tendons and veins.

Cut the meat in the same direction as the fibres run.

Cut the meat into 2 long pieces of about 8 cm and wrap the meat in cling film and freeze.

When the meat pieces are frozen take them out of the cling film.

Cut thin shavings of the frozen meat on a slicer.

Store the shavings in the freezer until serving.

Herb emulsion

25 g parsley

25 g tarragon

25 g chervil

100 g reduced chicken stock

30 g shallots

7 g salt

500 g oil

Blend herbs, chicken stock, shallots and salt until smooth.

Blend the oil in the purée, until a thick mayonnaise appears.

Chill the herb emulsion and fill in an icing bag.

Store in the fridge.

Egg yolk crème

4 organic chicken eggs

1,5 g salt

Cook the eggs in a water bath at 63,5 °C for 2 hours and let them chill.

Break the eggs and wash away the egg whites from the egg yolk in cold water.

Dry of any excess water from the yolks and pass them through a fine sieve.

Mix the egg yolk crème with salt.

Dried white bread

100 g white bread

Cut the bread into slices and remove the crust.

Blend the bread into crumbs, sprinkle them on a tray and let them dry for 12 hours.

Toasted bread

20 g dried white bread

3 g clarified butter

0,5 g fine salt

Mix the bread crumbs with butter and bake in the oven at 145 °C for 40 minutes.

Let the butter run off the golden bread crumbs.

To assemble and serve

Herbs/greens per person

5 g cress

5 g chopped shallots

2 g freshly grated horseradish

10 g bleak roe

Spray the herb emulsion on a plate.

Spray the egg yolk crème on the plate next to the herb emulsion.

Arrange freshly grated horseradish, bleak roe, cress, chopped onion and roasted bread crumbs.

Decorate the dish with the frozen shavings of meat.



The idea behind frozen meat

Most of the time when you eat meat it is warm. The idea of serving frozen meat is to create a fresh, light and refreshing dish. The special structure of the meat and the intense colour is the expression of the dish. By freezing the meat quickly the meat juice is evenly distributed and no gray stripes will appear. When you eat the dish the cold meat will appear very fresh. The feeling in the mouth will be refreshing and mouthwatering when the meat thaws while eating it.





Serves 4

Grilled pork belly marinated in malt, fresh radish, pickled radish seeds and ramsons

Malt marinade

135 g onion
50 g sunflower seed oil
150 g malt syrup
150 g sugar beet syrup
50 g onion ash

Chop the onions and sauté in oil.

Add malt syrup, sugar beet syrup and onion ash and bring to a boil.

Blend the marinade and sieve.

Pork belly

2 l water
200 g salt
1 pork belly
Malt marinade

Blend the salt in the water and leave the pork belly in the salt water for 2 hours.

Rinse the salted pork belly in cold water and then vacuum seal it.

Cook the pork belly in a water bath at 68 °C for 12 hours.

Place the cooked pork belly under some weight and place in the fridge.

Cut the cold pork belly into slices of 2,5 cm.

Cut every slice into a square and remove all the skin.

Brush the squares with the malt marinade and vacuum seal them one by one to keep their shape.

Onion ash

1 yellow onion

Peel the yellow onion, cut into quarters, spread out on a baking sheets and air dry for 2 days.

Bake the dried yellow onion at 200 °C until it is black, let it chill and blend to a powder.

Crispy potato chips

75 g KMC Potatoes flakes 007
240 g water
3 g salt
15 g sunflower seed oil
19 g potato starch
10 g onion ash

Blend all ingredients in a Thermomix - the dough will be very thick.

Spray out the dough on a silicon mat in shapes looking like branches.

Sprinkle the branches with onion ash.

Bake the chips at 160 °C, 40 % wind cycle for 15 minutes with the air shutter open.

Ramsons oil

100 g ramsons leaves
200 g flat-leaved parsley leaves
600 g sunflower seed oil

Blend the ramsons, parsley and oil for 8 minutes in a Thermomix, until the oil goes dark green.

Sieve the oil through a net and let it chill.

Sauce on fried pork bones

500 g pork bones
2 l chicken broth
1 l chicken stock
1 l water
Apple cider vinegar

Fry the pork bones in the oven at 200 °C, 100 % wind cycle for 20 minutes.

Bring broth, stock and water to a boil.

Place the fried pork bones in a deep gastro tray and pour in the boiling broth.

Cover the tray with aluminium foil and place in the oven at 83 °C, 100 % wind cycle for 12 hours.

After 12 hours sieve the stock through a cloth and reduce until the flavour is intense.

Season the sauce with apple cider vinegar and salt.

More on next page...

**Pickled radish seeds**

50 g radish seeds

50 g water

50 g apple cider vinegar

Soak the radish seeds in water for 12 hours.

Sieve the water from the soaked radish seed.

Place the radish seeds in vinegar and water.

To assemble and serve

Herbs/greens per person

3 cut out ramsons leaves

3 fresh white radishes

3 chickweeds

4 ramsons flowers

Place the pork belly marinated in malt on the grill with the top on until the centre of the pork belly is hot.

While the pork belly is on the grill prepare the radishes in water and butter.

Season the pork belly with salt and place on a plate.

Let the water run off the radishes, season with salt and arrange on the plate.

Decorate the dish with chips, chickweed, ramsons flowers and cut out ramsons leaves.

Split the hot sauce with the ramsons oil and add the pickled radish seeds.

Serve the sauce at the table.

Serves 4

Burned cucumber, parsley purée, bitter herbs, chicken skin chips and sauce on toasted chicken skin

Burned small fresh cucumbers

8 small cucumbers

When serving place the cucumbers on a hot pan and dry fry them until they are burned on one side. Then season with salt.

Chives purée

400 g chopped chives
200 g spinach
1 g xantana

Boil the chives and spinach until tender.

Place the tender chives and spinach in ice water, then squeeze the water out in a sieve. Freeze chives and spinach in a paco beaker.

Process the frozen chives purée 4 times on a Pacojet.

Blend the purée smooth with some water and xantana on a Thermomix.

Season the chives purée with salt and press through a tamis.

Toasted chicken skin

1 kg chicken skin

Spread out the chicken skin on baking sheets and bake it at 175 °C, 50 % wind cycle for 20 minutes. Let the crispy chicken skin cool on oil absorbing paper.

Chicken skin chips

100 g toasted chicken skin
300 g chicken stock
95 g rice flour
36 g tapioca flour
11 g salt

Blend the chicken stock and the roasted chicken skin.

Blend in the other ingredients and sieve.

Roll the mixture paper thin between 2 silicon mats and bake them under some weight at 180 °C, 100 % wind cycle and open air shutter for 5 minutes.

After the 5 minutes remove the top mat and turn the wind cycle down to 40 %.

Bake the chips for 4 more minutes.

Break the chips into pieces and make sure they are dry.

Sauce on toasted chicken skin

150 g toasted chicken skin
1 l chicken stock
10 g salt
22 g apple cider vinegar

Heat the chicken stock and blend with the other ingredients.

Sieve the sauce through a net.

To assemble and serve

Herbs per person
6 onion flowers
2 chive herbs
2 opines

Place the cucumbers on a hot pan and dry fry them until they are burned on one side. Then season with salt.

Spray some chives purée in the centre of the plate.

Press something round and flat on top of the purée so a vacuum is created.

Carefully lift again to form the pattern.

Place the grilled cucumbers on one side of the pattern and decorate with herbs and flowers.

Place the chicken chips on top of the herbs and burned cucumbers.

Foam the hot sauce with a hand blender and add the sauce when serving.



**White meringue**

100 g egg whites
145 g sugar
65 g water
12 g apple cider vinegar

Whisk egg whites at slow speed.

While whisking the egg whites, heat the water, sugar and apple cider vinegar to 121 °C.

Whisk the syrup into the whisked egg whites.

Spray the meringue onto baking sheets and bake at 70 °C for 12 hours.

Adjust the heat to 100 °C and let the meringue bake for 1 more hour.

Let the meringue cool and keep in an airtight container.

Ash meringue

100 g egg whites
145 g sugar
65 g water
12 g apple cider vinegar
1 g hay ash

Whisk egg whites at slow speed.

While whisking the egg whites, heat the water, sugar and apple cider vinegar to 121 °C.

Whisk the syrup into the whisked egg whites.

Whisk the hay ash into the meringue.

Spray the meringue onto baking sheets and bake at 70 °C for 12 hours.

Adjust the heat to 100 °C and let the meringue bake for 1 more hour.

Let the meringue cool and keep in an airtight container.

Caramelized sugar meringue

100 g egg whites
145 g sugar
65 g water
12 g apple cider vinegar

Whisk egg whites at slow speed.

While whisking the egg whites, heat the water, sugar and apple cider vinegar to 165 °C.

Add water and let the temperature drop to 100 °C.

Heat the caramel water to 121 °C and whisk in the whisked egg whites.

Spray the meringue onto baking sheets and bake at 70 °C for 12 hours.

Adjust the heat to 100 °C and let the meringue bake for 1 more hour.

Let the meringue cool and keep in an airtight container.

Rosemary snow

125 g milk
125 g cream
1,5 leaves of gelatine
5 g sugar
10 g rosemary
0,5 g hay ash

Heat the milk, cream, sugar and rosemary to 80 °C.

Let the milk with rosemary rest for 10 minutes and then sieve away the rosemary.

Mix the hay ash and the soaked gelatine into the rosemary milk.

Let the rosemary milk cool.

Fill the rosemary gel in half a litre siphon and spray it into liquid nitrogen.

Blend the frozen rosemary milk in a Thermomix and store in the freezer until serving.

Rosemary malto

See the following pages.

Hay baked apples

1 kg Discovery apples
1 g hay ash
100 g apple juice
5 g lactic acid
80 g hay

Peel the apples.

Place the apples in a gastro tray and cover with hay.

Place a tray with holes over the apples and bake at 170 °C, 20 % wind cycle for 25 minutes.

Remove the hay from the baked apples and blend them to a purée.

Sieve the purée in a fine sieve.

Add hay ash, apple juice and lactic acid to the apple purée.



Apple granita
 125 g baked apple purée
 125 g apple juice
 81 g water

Blend all ingredients and sieve into a deep gastro tray and place it in the freezer.
 Scrape the apple mixture with a fork and make granita.
 Store the apple granita in a styrofoam cooler in the freezer.

Milk sorbet
 200 g sugar
 500 g milk
 74 g glucose
 1 leaf of gelatine

Heat sugar, milk and glucose until the sugar is dissolved.
 Dissolve the soaked gelatine in milk.
 Let the milk mixture cool and fill it in a paco beaker and place in the freezer.
 Process the frozen milk mixture on a Pacojet and store in a styrofoam cooler.
 Store the milk sorbet until serving.

To assemble and serve

Pour liquid nitrogen over a brown meringue, 2 white meringue and 3 grey meringue and crush into bigger pieces with a whisk.
 Place a spoonful of milk sorbet in the bowl.
 Spray the apple purée around the milk sorbet.
 Cover the milk sorbet and the apple purée with apple granita.
 Place a thin layer of rosemary snow on top.
 Decorate the bowl with frozen meringue and finally sprinkle a teaspoon of rosemary malto on top.

Rosemary malto
 100 g sunflower seed oil
 11 g rosemary
 0,5 g hay ash
 22 g malto

Heat the oil and rosemary to 65 °C.
 Let the rosemary oil rest in the fridge for 24 hours and then sieve.
 Mix the malto and hay ash and add 20 grams rosemary oil.
 Place a spoonful of rosemary malto in a colander and spray with rosemary oil.
 Shake the colander with the malto so small rocks of malto are formed.



A little something about apples baked in hay

Before the industrialisation, hard manual labour was not for the faint of heart. The harvest made the farmers sweat when the scythe was swung, the sun would scorch their backs as they lifted yet another stack of hay onto the horse-drawn carriage. Work was hard but work was also essential for surviving.

Once the last golden dust from haystacks had settled, the farmers went into the fields again. In their blistered hands were apples, which they scattered between the remaining hay on the ground. A tinderbox was used to set the ground on fire and as evening came and the fire had died out and the smoke blown away, there, like little jewels of extraordinary taste, laid the hay-baked apples. Full of sweet baked flavours giving the farmers a bite that made the whole day worthwhile.

Brewing beer on toasted hay

Equipment for brewing

Fermenter
Airlock
Thermometer
Siphon
Hydrometer
Around 66 beer bottles (33 cl)
1 bottle capper
1 bag of beer caps

Fermentation

11 g Specialty Ale Yeast
Water
2 teaspoons of sugar

Before you start it is important to make sure that all production equipment is sterile.
First thing to make is a yeast starter. It is important that it is made a couple of hours before it needs to be used so it is fully ready.
Use a clean glass bottle 0,25 - 0,5 liter.
Pour two teaspoons of sugar into the bottle.
Add cold water from the tap until the bottle is half full.
Measure the temperature - if it is over 30 °C, place the bottle in cold water until the temperature drops below 30 °C.
Add the yeast and use a paper towel to close of the top of the bottle. That way, the CO2 which is formed can get out and no bacteria can get in.
Store the bottle at around 24 °C (at least 20 °C).
During the next hour or 2 you will see the liquid starting to foam.

From hay water to herb

15 l water
320 g toasted hay
500 g crystal malt
3 kg light and dried malt extract

Place the hay in a deep gastro tray with a pan perforated with venting holes on top.
Toast the hay in the oven at 180 °C for 50 minutes.
Boil the water and pour over the hay in the gastro tray.
Cover the tray with aluminium foil and place in the oven at 83 °C for 12 hours.
Sieve the hay water and pour in a stock pot. Heat the stock pot to around 65 °C.

When the hay water reaches 60 – 70 °C, add the crushed malt.
Leave it at a medium temperature for half an hour.
Then remove most of the malt with a slotted spoon.
Add the dried malt extract and mix until it is dissolved.
Now the mixture is called "herb".

First hop addition

40 g hops

Turn up the heat under the herb and add the first batch of hops (40 g).
When it reaches boiling point turn down the heat and stir until the hops sinks to the bottom.
Let it simmer for 45 minutes.

More on the next page...



Second addition of hops	<p>Add the second addition of hops (20 g) and the clear herb. Clear herb forces the proteins together and will make them sink to the bottom, hence making a clear beer.</p> <p>20 g hops 15 g clear herb</p> <p>Let it boil for 15 minutes and extract taste. It is important to keep an eye on the time so nothing of the taste evaporates.</p>
Preparing the fermenter	<p>Use the 15 minutes to prepare the fermenter. Rinse it with water to get rid of any excess sterilization leftovers.</p>
Third addition of hops	<p>Turn off the heat.</p> <p>20 g hops</p> <p>Add the third and last addition of hops and stir well. Give it 10 minutes, while the herb gradually cools. That way you save the aromas from the hops and they are not lost in the boiling. Pour the hot herb in the fermenter through a sieve. The hops create a natural filter so the dregs from boiling are filtered away. What gets through will turn into sediments.</p>
Round one	<p>Fill the fermenter with 22 litres of cold tap water. Check the temperature. If it is over 30 °C, it needs to cool down. Put a lid on the fermenter but not air tight because then a vacuum will be created when it cools. Swirl the beer in the fermenter so it mixes with the hot and sugary herb and measure with a hydrometer. The result should be around 1.045 which means that the sugar in the herb "weighs" 4,5 % more than pure water.</p>
Round two	<p>As soon as the temperature drops below 30 °C, pour the yeast starter in the herb.</p> <p>Yeast starter</p> <p>Put on the lid with the air lock and store away for fermentation. The best temperature for fermenting is around 20 °C. At temperatures below 18 °C the fermentation takes a long time.</p>
Fermenting	<p>Let the beer ferment for 1 - 2 weeks. You can check how long the fermentation process is by measuring with a hydrometer. It needs to reach a level between 1.008 and 1.014. This means that the sugar is converted into alcohol.</p>

Round three	<p>When you reach the final level it is time to get the beer into bottles. However the yeast cells need to have a final meal in order to produce the amount of carbon dioxide (CO2) needed in the beer. Dissolve 50 grams sugar completely in 0,5 litre boiling water. Let it cool and pour in the fermenter. Stir with a sterilized brewing spoon. Be careful not to stir up the thick layer of yeast and dregs on the bottom. It is ok if some yeast is whirled up.</p>
Transfer to bottles	<p>Transfer the beer to the bottles - this time it does not need to get oxidized. Be sure the tube is all the way at the bottom of the bottle to avoid too much splashing. Leave 1 cm of air in each bottle - if there is not enough air the pressure can make the bottle blow up.</p>
Final fermenting	<p>The beer needs time to ferment a final time so place it in a room with a temperature of 20- 24 °C. A couple of weeks will do. More often than not a thin layer of yeast will form in the bottom of the bottles. Now it is time for the beer to rest a cold place. 10-15 °C for a couple of months is perfect.</p>



Serves 4

Shoulder of lamb, chives powder, leek and fried tendons

Shoulder of lamb

1 deboned shoulder of lamb

1 l water

100 g salt

Sunflower seed oil

Lamb fat

Blend the salt in water.

Cut out the deboned lamb by its joints and place it in the salt water for 2 hours.

Rinse the meat pieces in cold water and vacuum seal it with some oil.

Cook the lamb in a water bath at 65 °C for 24 hours.

Let the cooked lamb cool and cut into pieces of 45 grams each.

Vacuum seal the pieces one by one with lamb fat in the bag.

Lamb sauce

10 g butter

37 g chopped shallots

1,5 l chicken stock

0,5 l veal stock

37 g heath honey

275 g dill vinegar

300 g lamb bones

Drizzle some oil on the lamb bones and roast them in the oven at 190 °C for 45 minutes.

Chop the shallots and sauté them in butter until they are golden.

Add honey and caramelize.

Add apple cider vinegar and reduce until not much is left.

Add lamb stock, veal stock and the roasted lamb bones.

Let the sauce simmer for 2 hours constantly skimming off the foam that comes to the surface.

Sieve the lamb sauce through a net and reduce until it has an intense flavour.

Lamb vinaigrette

5 g dill vinegar

15 g lamb fat

30 g lamb sauce

Stir all ingredients together and heat when serving.

Centre of leek

8 leeks

Cut the roots off the leeks. Then cut off the next 8 cm and vacuum seal them.

Cook the leek pieces in the oven with steam at 83 °C, 100 % wind cycle for 25 minutes.

Let the leeks cool and peel off the 3 outer layers.

Vacuum seal the leeks one by one in their own separate vacuum bags.

Chives powder

100 g freeze-dried chive

Blend the freeze-dried chive and sieve through a fine sieve and keep in an airtight container.

Fried tendons

See the following pages.

To assemble and serve

Herbs/flowers per person

5 cut out Indian cress leaves

Heat the lamb in a water bath at 70 °C for 5 minutes.

Pan fry the lamb in clarified butter on one side, season with salt and let the fat run off.

While frying the lamb, heat up the leeks in the water bath.

Place a silicone mat with a round hole cut out on a plate.

Place the lamb and leeks and sprinkle with chives powder.

Decorate the dish with Indian cress and fried tendons.

Finally remove the silicone mat.

Heat the lamb vinaigrette and serve the sauce at the table.





Fried tendons
Tendons from 1 lamb fillet

Dry the tendons in a dehydrator for 48 hours.
Tear the dried tendons in strips.
Fry the tendons at 195 °C, until they puff up.
Season the crispy tendons with salt.

Serves 4

Sweetbread with endive and fermented fungi sauce

Sweetbread

2 sweetbreads
50 g clarified butter

Trim the sweetbreads for tendons and salt for 12 hours.

Rinse the salted sweetbreads in cold water, dry them and place them in a vacuum bag with clarified butter. Cook the sweetbreads in a water bath at 68 °C for 2,5 hours. Let the cooked sweetbreads cool in ice water.

Fermented fungi

130 g Portobello mushroom
130 g brown mushroom
13 g salt

Cut the fungi into 6 pieces each and season with salt.

Vacuum seal the salted fungi and place them somewhere warm for 7 days - the bag will inflate a little bit when the fungi ferments.

Open the bag after 7 days and sieve. Save the liquid for sauce.

Fermented fungi sauce

100 g juice from the
fermented fungi
40 g milk
50 g cream

Heat all ingredients and blend with a hand blender.

Cooked endive

2 small endive salads
10 g clarified butter

Vacuum seal the endive salads with clarified butter and cook at 83 °C for 5 minutes.

Cut the salads into 2 lengthwise and pan fry on the flat side right before serving.

Sour onion compote

1 white onion
Apple cider vinegar

Boil the white onion until tender.

Peel the white onion and chop finely.

Season 100 grams chopped onion with 6 grams of apple cider vinegar.

To assemble and serve

Herbs/salad per person
4 small endive leaves
3 chickweed twigs
2 purslane
2 New Zealand spinach leaves
4 cut out some leaves

Heat the sweetbreads in a water bath at 90 °C for 10 minutes.

Then pan fry the sweetbreads until they are golden.

Season the fried sweetbread with salt and place on a plate.

Pan fry the endive salads on the flat side, season with salt and place on a plate.

Heat the sour onion and form the onion into a triangle shape using 2 teaspoons.

Decorate the dish with the herbs. Create foam of the heated sauce with a hand blender.





Serves 4

Frozen halibut, salted and dried cod roe and anchovy crème

Halibut

1 fresh side of halibut of
about 250 g

Clean the halibut for blood and skin.

Cut the halibut into long pieces of 60 grams each.

Roll each piece in cling film and place in the freezer.

Unpack each piece of the frozen halibut and cut lengthwise on a slicer in slices of 1,5 mm.
Store the halibut shavings in the freezer.

Anchovy crème

230 g sunflower seed oil
60 g egg yolk
5 g salt
20 g anchovy oil
2,5 g dill mustard
12 g apple cider vinegar
2,5 g vinegar powder

Whisk the egg yolks airy.

Gently whisk in the oil until it turns smooth.

Stir the mayonnaise with salt, dill mustard, apple cider vinegar and vinegar powder.

Egg yolk crème

4 organic chicken eggs
1,5 g salt

Cook the eggs in a water bath at 63,5 °C for 2 hours and then let them cool.

Break the eggs and wash away the egg whites from the egg yolk in cold water.

Dry the egg yolk and pass them through a fine sieve.

Stir the egg yolk crème with salt.

Dried cod roe

See the following pages.

Dried white bread

100 g white bread

Cut the bread into slices and remove the crust.

Blend the bread into crumbs, sprinkle them on a tray and let them dry for 12 hours.

Toasted bread

20 g dried white bread
30 g clarified butter
0,5 g fine salt

Mix the bread crumbs with butter and bake in the oven at 145 °C for 40 minutes.

Let the butter run off the golden bread crumbs.

To assemble and serve

Herbs per person
10 g grated, salted and dried cod
roe (See the following pages)
5 g chopped shallots
5 g cress
5 g grated horseradish

Spray the egg yolk crème in the centre of a plate in one long line.

Spray the anchovy crème next to it.

Cover the crèmes with the grated dried cod roe.

Decorate with chopped shallots, cress, grated horseradish and toasted bread.

Place the frozen halibut shavings on the plate.



Salted and dried cod roe

1 whole fresh cod roe

4 kg fine salt

Rinse the cod roe carefully under running cold water and dry it off.

Place the cod roe in salt so it is covered for 2 days.

After 2 days, carefully change the salt and salt for another 2 days.

Repeat this process until no more liquid appears from the roe.

Carefully rinse the salted roe under running cold water and dry it with paper.

Hang the roe to dry for about a week. It should have a firm texture.

Serves 2

Organic carrot with tarragon



Carrot Clean the carrot with a wet nylon sponge until it is completely clean.

2 small organic carrots with a nice

Trim the top of the carrot.

top
Drill a hole right below the carrot top using a 6 mm drill bit.

Cod gel from cod skin

Rinse the cod skin in cold water.

0,5 kg cod skin

Place the cod skin in a stock pot and pour water over.

375 g cold water

Cover the stock pots surface with baking sheets.

Let the water simmer for 4 hours without boiling.

Sieve the cod liquid and let it cool.

Tarragon emulsion

Blend tarragon leaves, cod gel, shallots and salt smooth.

39 g tarragon leaves

Gently blend oil into the purée.

58 g cod gel

Let the tarragon emulsion cool.

10 g shallots

250 g sunflower seed oil

4 g salt

Onion ash

Peel the onion and break into quarters.

1 yellow onion

Spread the onions onto baking sheets and air dry for 2 days.

Bake the dried onions at 220 °C, until they become black.

Let the burned onion cool down and blend to a powder.

Pickled elder flower

Cut the elder flower in bunches and wash them.

1 cluster of elder flowers

Place the elder flower bunches in water and vinegar.

50 g clear vinegar

50 g water

To assemble and serve

See the following pages.

To assemble and serve

- Herbs per person
- 6 dill twigs
- 3 cilantro flowers
- 3 onion flowers
- 3 pickled elder flowers

Make a tiny hole in the front of the carrot in order to level out the pressure when the tarragon emulsion is sprayed in.

Then spray the tarragon emulsion in from the top of the carrot.

Sprinkle the carrot with onion ash.

Decorate the sprinkled carrot with pickled elder flowers and then decorate it with onion flowers, cilantro flowers and dill.



Serves 4

Scallops in horseradish gel and sea crème

Horseradish gel

30 g grated horseradish
50 g sea water
200 g whole milk
6 leaves of gelatine

Boil the sea water and milk, add grated horseradish and let it rest in the milk for 3 minutes. Sieve the milk through a net and add the soaked gelatine - avoid air bubbles. Place cling film over the gel and store a warm place until needed.

Salted scallops in horseradish gel

4 fresh scallops in their shell
Salt

Peel the scallop out of the shell and break into 4 pieces. Season each of the scallop pieces with salt on both sides and place in the fridge for 6 hours. Brush the salt and juice off the scallops after 6 hours. Freeze the scallop pieces in liquid nitrogen. Place a toothpick in each frozen scallop piece and dip in the horseradish gel so it forms a thin membrane around the scallop. Place the scallops in the gel in a closed container in the fridge until serving. They will be ready to use after 3 hours in the fridge.

Cottage cheese with horseradish

8 g cottage cheese
20 g freshly squeezed horseradish juice
Salt

Wash the cottage cheese in cold water, let the water run off and season with salt. Spray horseradish juice on the cottage cheese with a vaporizer when serving.

Dill oil

300 g plucked dill
600 g sunflower seed oil

Blend dill and oil for 8 minutes in a Thermomix until the oil goes dark green. Sieve the oil through a net and let it chill.

Mussel sauce

100 g dry white wine
500 g blue mussels
1 dill twig
2 lemon thymes twigs
20 g shallots
Xantana
Water
Salt

Wash the mussels in cold water.

Put the mussels, dill, lemon thyme, shallots and white wine in a stock pot and boil until the white wine is almost gone - then add water to cover the mussels. Bring the mussels to a boil and simmer at medium heat for 30 minutes. Sieve the broth in a cloth and reduce until the flavour is intense. Season 100 grams reduced broth with salt and blend with 0,1 gram xantana. Sieve the broth through a net and store in the fridge until serving.

Sea water crème

200 g sea water
50 g water
2,5 g agar agar
100 g mayonnaise

Boil sea water and water, add agar agar and blend. Boil for 2 more minutes.

Blend the sea water again and sieve through a net and place in the fridge. Blend the sea water purée to a gel and sieve. Stir 100 grams mayonnaise with 75 grams of sea water gel.

To assemble and serve

Herbs per person
2 stalks and 6 leaves from winter cress
3 dill twigs

Season the scallops in horseradish gel with salt on the side facing the plate. Season the washed cottage cheese with salt, spray on horseradish juice and place on the plate. Decorate the dish with winter cress leaves, stems from winter cress and dill. Split the mussel juice with the dill oil and arrange in the centre of the plate. Finally spray on sea water crème and serve.



Serves 4

Raspberries, herb sorbet, lactose flakes and sweet cicely

Lactose flakes

180 g lactose
55 g skimmed milk powder
15 g egg white powder
90 g water
10 g powdered sugar

Stir all ingredients together and blend carefully to avoid air bubbles.
Make a thin layer of the lactose mixture on acetate film and dry at room temperature for 12 hours.

Herb sorbet

225 g sugar
0,5 l water
75 g glucose
1 leaf of gelatine
25 g tarragon leaves
50 g scord
20 g lemon balm leaves
10 g lemon verbena leaves
50 g pine sprouts

Heat sugar, water, and glucose until the sugar is dissolved.
Add the soaked gelatine.
Place the syrup in the fridge.
Blend the cold syrup with the herbs and sieve.
Pour the herb mixture in a paco beaker and freeze.
Process the frozen ice on a Pacojet, fill it in hemispherical forms and place in the freezer.

Frozen milk

187 g milk
62 g cream
12 g sugar
1,5 leaves of gelatine

Heat milk, cream and sugar until the sugar is dissolved.
Dissolve the soaked gelatine in milk.
Place the milk in the fridge.
Gently whisk the milk gel and pour it in a siphon.
Spray the milk siphon into liquid nitrogen.
Whisk so the milk foam breaks and place it in the freezer.
When all the liquid nitrogen is evaporated blend the frozen milk foam.
Place the frozen milk in the freezer.

To assemble and serve

Herbs/berries per person
8 raspberries
6 sweet cicely sprouts

Place the raspberries in a circle.
Fill the circle with frozen milk.
Take the herb ice out of the form and place it on top of the frozen milk.
Decorate the hemispherical herb sorbet with sweet cicely.
Arrange the lactose flakes and serve immediately.





Serves 4

Hay sorbet from toasted hay, hay cream and freeze-dried strawberries

Toasted hay See the following pages.

Hay water Boil water and pour over the hay in a deep gastro tray.
80 g toasted hay Cover the tray with aluminium foil and place in the oven at 83 °C for 12 hours.
4 kg water Sieve the hay water and let it cool.

Hay sorbet Heat hay water, glucose and sugar until the sugar is dissolved.
500 g hay water Dissolve the soaked gelatine into the hay water.
75 g glucose Let the hay water cool and pour in a paco beaker and freeze.
200 g sugar Process the frozen hay sorbet on a Pacojet, fill it in a styrofoam cooler and store it in the freezer.
0,5 leaf of gelatine

Hay cream Cover the hay with cream and bring to a boil.
10 g toasted hay Take the cream off the heat when it starts to boil.
450 g 38 % cream Let the hay crème rest for an hour then sieve through a cloth and cool.

Anise water Bring all ingredients to a boil.
480 g hay water Let the anise water cool for an hour and then sieve.
20 g dried sweet cicely
70 g sugar

Hay oil Heat the ingredients to 90 °C.
25 g toasted hay Let the hay oil rest for 12 hours and then sieve through a cloth.
50 g neutral oil

Hay sticks Blend the ingredients until the dough is very thick.
100 g HMC Potato Flakes 007 Spray the mixture onto an oiled silicone mat in long sticks.
480 g anise water Bake the sticks for 6 minutes at 160 °C, 60 % wind cycle.
1 g salt
30 g hay oil
37 g potato starch

Freeze-dried strawberry powder Blend the freeze-dried strawberries finely and sieve through a fine sieve.
100 g freeze-dried strawberries

To assemble and serve Place a teaspoon of freeze-dried strawberry powder in the bottom of a bowl.
Form an egg shaped scoop of hay sorbet and place on top of the strawberry.
Decorate the hay sorbet with hay sticks.
Pour on the cold hay cream when serving.

Toasted hay Place the hay in a deep gastro tray covered with a perforated tray.
200 g hay Toast the hay in the oven at 180 °C for 50 minutes.



Serves 2

Crispy milk skin with pistachio

Crispy milk skin

130 g whole milk

Pour the milk in a pan with a diameter of 28 cm.

Boil the milk at medium heat until a thin layer of caramelized milk skin appears in the bottom of the pan. Remove the excess milk.

Cut the skin into 2 and scrape it off the pan with a spatula in a way so each skin gets as many wrinkles as possible. Place the skin over a long piece of wood to obtain a long shape.

Press one end of the skin together to form a funnel shape.

When the milk skin is rested, place it in a dehydrator at 50 °C, until the skin is crispy.

Pistachio crème

85 g cream

30 g water

90 g green pistachio nuts

12 g sugar

1 g salt

Heat cream and water and pour over the pistachio.

Add sugar and salt and blend to a thick paste.

Freeze the pistachio paste in a paco beaker.

Process the frozen pistachio paste 3 times on a Pacojet and freeze again.

Repeat this process 3 times.

To assemble and serve

Herbs per person

10 red oxalis leaves

Stir the cold pistachio crème until smooth and sieve.

Spray pistachio crème in the centre of the milk skin and decorate with red oxalis leaves.

Arrange the crispy milk skin on a cloth napkin in a bowl.







Garlic Place the garlic in an airtight container.
10 garlics. Wrap the container in aluminium foil so no light will reach the garlic.
Place the garlic in a dehydrator at 68 °C.
Leave the garlic for 45 days.
Take out the container with garlic.
If the shells are wet, dry them in the dehydrator until the shell is dry.
Keep the garlic in an airtight container.

Serves 20 **Ymer liqueur**

Ymer liqueur

700 g ymer

1 can of condensed milk

4 eggs

2 dl potato vodka

Break the eggs and mix with the other ingredients.

Sieve the mixture through a fine sieve and pour in a glass bottle with stopper.

The liqueur is ready after 24 hours in the fridge.



Serves 4

Fried unripe elderberry branch

Salted, pickled and fried elderberry branches

See the following pages.

Pickled unripe elderberry

1 cluster of unripe elderberry

Salt

50 g water

50 g apple cider vinegar

Pluck the elderberry, cover them with salt and salt them 24 hours in the fridge.

Wash off the salt from the elderberry in cold water.

Cover the berries with apple cider vinegar and water and place in the fridge.

The berries are ready after one week.

Vinegar powder

20 g malt

10 g vinegar powder

Stir the ingredients together.

Frying

500 g sunflower oil

Heat the oil to 170 °C.

Fry the elderberry branches in oil.

Let the oil run off the elderberry branches and season with salt.

To assemble and serve

Herbs/berries per person

4 dill twigs

2 fresh elderberries

Sprinkle vinegar powder on the elderberry branches through a sieve.

Decorate the elderberry branches with pickled elderberry, ripe elderberry and dill.





**Salted, pickled and fried
elderberry branches**

4 elderberry branches with unripe
elderberries
100 g water
100 g dil. vinegar
Salt

Vacuum seal the elderberry branches with salt.

Place the branches in the fridge for 12 hours.

Wash the salted elderberry branches in water and vacuum seal with vinegar and water.

Again place the branches in the fridge for 12 hours.

Let the vinegar run off the pickled elderberry branches.

Dry the branches in the oven at 55 °C for 14 hours with the air shutter open.

Fry the dried branches in oil at 170 °C right before serving.

Serves 8

Iceberg

Buttermilk whey Heat the buttermilk until it curdles and sieve through a cloth.
2 l buttermilk

Buttermilk whey ice cream Heat the buttermilk whey until the sugar is dissolved.
1 l buttermilk whey Let the whey cool and add the lemon juice.
150 g sugar Pour the whey on an ice machine and make ice.
30 g lemon juice Serve the ice cream directly from the ice machine.

Freshly peeled almonds Break the almonds, take them out of their shells and remove the skin.
20 fresh almonds Cut each almond into 4 pieces lengthwise.

Almond milk Toast the almonds in the oven for 20 minutes at 150 °C.
250 g skinned almonds Place the toasted almonds in a stock pot and boil with milk and cream.
750 g milk Let the milk rest for 30 minutes.
150 g cream Blend the milk in a Thermomix and sieve through a net.
1 g salt Stir 650 grams of almond milk together with salt, syrup and lemon juice.
10 g syrup 50 %
2 g lemon juice

Almond crème Vacuum seal the almonds with milk and cook in a water bath at 83 °C for 2 hours.
200 g skinned almonds Blend the almonds and milk until smooth and sieve.
400 g whole milk Add salt.
1 g salt

Almond malto Mix all ingredients.
20 g almond oil
4 g powdered sugar
45 g malto

Candyfloss Heat the candyfloss machine and add sugar.
2 spoonfuls of candyfloss sugar When the candyfloss starts to form collect it with a wooden spoon.
Store the candyfloss in an airtight container.

Block of ice Fill a bowl halfway up with water and place in the freezer.

To assemble and serve Pour the almond milk in a pitcher.
Place a spoonful of almond malto on the block of ice.
Spray the almond crème on top.
Place a spoonful of buttermilk ice cream on top of the almond crème and place the
candyfloss on top of the ice cream and serve immediately.
Pour on milk at the table.





Serves 4

Camomile mousse, sorrel granita and milk gel

Camomile tea

100 g water
6 g dried camomile flower

Heat the water to 40 °C and add the tea.
Let the tea steep in the fridge for 24 hours.
Strain the tea through a net.

Camomile mousse

50 g sugar
50 g camomile tea
Zest from half a lemon
1,5 leaves of gelatine
23 g pasteurized whole egg
12 g pasteurized egg yolk
250 g cream
15 g lemon juice

Heat the camomile with sugar, lemon juice and zest until the sugar is dissolved.
Dissolve the soaked gelatine in the hot tea.
Strain the tea through a net.
Whisk the whole eggs and egg yolk until they are airy and stir them in the tea.
Whisk the mixture over ice water until it has a creamy texture.
Pour the gently whisked cream into the egg mixture little by little using a spatula.
Place cling film over the camomile mousse and store in the fridge.

Milk gel

250 g whole milk
3 g iota

Brush 4 trays with oil.
Boil milk, pour in a Thermomix and blend at 80 °C.
Blend the iota into the milk.
Strain the hot milk into a sauce dispenser so the air bubbles will gather on top.
Pour milk in the oiled trays in a 2 mm thick layer, wrap in cling film and place in the fridge.

Sorrel juice

100 g sorrel
150 g cold water
56 g syrup 50 %

Chop the sorrel and blend with water.
Strain through a net.

Sorrel granita

150 g sorrel juice
17 g lemon juice

Freeze the sorrel juice in a thin layer in a deep gastro tray.
While freezing scrape the juice with a fork and make granita every 15 minutes

Lemon sugar

125 g sugar
10 g lemon juice
Finely grated zest from half a lemon

Mix all ingredients together, split them up into little chunks on baking foil.
Dry the chunks in a dehydrator at 40 °C for 12 hours.

Isomalt pearls

Isomalt

Pass the isomalt through a coarse sieve. Use only the larger isomalt pieces left.
Spread out the isomalt pieces on a silicone mat and bake them at 180 °C until the sugar is melted.
Let the isomalt pearls cool. Use the ones with air bubbles in.

To assemble and serve

Herbs per person
4 French sorrel leaves
2 sorrel leaves
7 lemon balm leaves

Place a big spoonful of camomile mousse on a plate.
Cut the sides of the milk gel, gently lift it up and fold over the mousse.
Decorate the milk gel with herbs, lemon sugar and isomalt pearls.
Place a spoonful of sorrel granita next to the mousse and serve immediately.

Serves 2

Carbonated tomatoes

Carbonated tomato

4 date tomatoes

4 siphon cartridges

Make a little cut in the bottom of the tomatoes.

Blanch the tomatoes in boiling water for 10 seconds, place them in ice water and remove their skin.

Place skinned tomatoes in a half a litre siphon bottle, put the siphon lid back on and add 4 cartridges and leave it for 4 hours in the fridge.

To assemble and serve

Herbs per person

4 Indian cress leaves cut out

like stars

Get rid of the pressure by shooting out all the gas.

When there is no more pressure in the bottle take the lid off and pour out the tomatoes.

Decorate the top of the tomatoes with Indian cress leaves cut out like stars.

Place the tomatoes on a plate.



Serves 4

Langoustine baked in pine, cod crumbs and emulsion of mackerel roe

Langoustine

4 big langoustines in shells
8 red pine twigs
10 g dried pine needles

Remove the head from the langoustine, peel off the shell from the tail and devein it. Cold smoke the trimmed langoustine with a smoke gun loaded with dried pine needles. Place the smoked langoustine on 2 pine twigs and wrap in baking sheets which are tied at the top.

Pine salt

50 g red pine
50 g salt flakes

Pluck the pine needles, wash them and dry off any excess water. Blend the needles and salt flakes and sieve.

Cod gel from cod skin

1 kg cod skin
750 g cold water

Rinse the cod skin in cold water. Place the cod skin in a stock pot and add water. Cover the pots surface with baking sheets. Let the water simmer for 4 hours at low heat and do not let it boil. Sieve the cod liquid and let it cool.

Dip

70 g mackerel roe
100 g cod gel
7 g shallots
300 g oil
10 g lemon juice
5 g salt
80 g buttermilk

Blend mackerel roe, salt, cod gel, shallots and lemon juice to a smooth paste. Gently blend in the oil slowly. Sieve the emulsion.

Stir 200 grams of emulsion with 80 grams of buttermilk and season with salt.

Cod bread crumbs

See the following pages.

To assemble and serve

4 red pine twigs

Put the package with the langoustine in a preheated oven at 210 °C, 80 % wind cycle for 4 minutes. Fill a bowl with dip and a bowl with cod crumb. Unpack the langoustine, season with pine salt, place on new pine twigs and serve immediately. The dish is eaten with your fingers, so it is served with an attendant wet wipe with pine aroma.





Cod bread crumbs

Serves 20

1 half cod

Remove skin and bones from the cod and then cut into small pieces.

Boil the small pieces for 15 minutes.

Whisk so that the cod meat turns into cod dust.

Sieve the water from the cod and squeeze out any excess water.

Place the cod dust back in stock pot and dry fry it for 1,5 hour at 80 °C while whisking regularly.

When the cod is completely dry and looks like bread crumbs let it cool.

Season 150 grams crispy cod with 5 grams of salt.





Serves 4

Potato shells, pickled seeds, Vesterhavs cheese and broth on toasted potato peels

Potato shells

12 small round potatoes
100 g clarified butter

Half the potatoes and hollow them out using a melon baller.

Vacuum seal the shells with clarified butter, 6 in each bag - separate them from each other. Cook the potatoes in a water bath at 83 °C for 60 minutes and then cool in ice water.

Potato siphon

150 g small round potatoes
100 g milk
13 g butter
30 g egg whites
5 g salt

Boil the peeled potatoes until they are tender.

Sieve the potatoes and let the water run off.

Heat milk with butter and blend with the boiled potatoes and salt.

Add egg whites, sieve the potato purée through a net and fill it in a siphon.

Keep the siphon warm in a water bath at 50 °C.

Potato chips

5 potatoes
500 g sunflower seed oil

Cut the potatoes into thin slices using a mandoline and cut them out with a round cutter.

Place the potato slices in ice water.

Fry the slices in oil at 170 °C, until they are golden.

Let the oil run off the chips and season with salt.

Potato stock

See the following pages.

Pickled seeds

20 g dill seeds
100 g dill vinegar
100 g water
20 g ramson bulbs
Salt

Soak the dill seeds in water for 24 hours.

Place the soaked seeds in half the vinegar and half the water.

When the ramsons have blossomed pluck the bulbs.

Cover the bulbs with salt and place in the fridge for 12 hours.

Rinse the bulbs and place them in the other half of the vinegar and water.

Let the ramsons bulbs steep for 7 days before using.

Vesterhavs cheese

100 g Vesterhavs cheese

Cut the crust of the cheese and cut the cheese into smaller pieces.

Blend the pieces into crumbs little by little.

Watercress oil

300 g watercress leaves
600 g sunflower seed oil

Blend watercress and oil for 8 minutes in a Thermomix until the oil goes dark green.

Sieve the oil through a net and cool.

To assemble and serve

Herbs per person
5 watercress leaves
3 watercress stems

Warm the potato peels in a water bath at 90 °C for 5 minutes.

Sieve away the butter, season the peels with salt and place the peels on a plate.

Sprinkle the Vesterhavs cheese and de pickled seeds on the potatoes.

Decorate the potato peels with watercress leaves stems and potato chips.

Spray on the potato siphon.

Spill the hot potato broth with the watercress oil.



Potato stock Brush oil on the potato peels and toast them in the oven at 150 °C, 50 % wind cycle for 40 minutes.
150 g potato peels Cover the peels with broth, bring to a boil and let it simmer for 5 minutes.
1 l chicken stock Pull the broth off the heat and let it steep for 15 minutes.
Xantana Sieve the broth and reduce until it has an intense flavour of potato shells.
Salt Blend 100 grams potato broth with 0,1 gram xantana and season with salt.
Heat the broth to remove the air bubbles.

Serves 4

Dried scallops and intense blue mussel

50 scallop chips

250 g scallops

Place the scallops in a paco beaker and freeze.

Process the frozen scallops 4 times on a Pacojet, until they turn into a slightly sticky paste. Brush the scallop paste onto silicone mats forming 6 cm wide tracks in the full length of the mat. Divide the brushstrokes into fields of 6 x 8 cm.

Place the silicone mat in the oven at 50 °C, 40 % wind cycle and open air shutter.

When the scallop chips start to let go of the silicone mat they should be removed from the oven.

Cut round edges on each scallop chip using a scissor.

Place the scallop chips in a dehydrator at 40 °C for 4 hours.

Cod gel of cod skin

1 kg cod skin

750 g cold water

Rinse the cod skin in cold water.

Place the skin in a stock pot and add the water.

Cover the surface of the stock pot with baking sheets.

Let the water simmer for 4 hours on low heat without boiling.

Sieve the cod liquid and let it cool.

Blue mussel emulsion

200 g blanched blue mussels

300 g oil

35 g cold cod stock

214 g mayonnaise

6 g chopped lemon thyme leaves

Juice from 1 lemon

Salt

Blend the blue mussels and cod stock until it is smooth.

Gently blend in the oil little by little.

Sieve the blue mussel emulsion through a net.

Stir the emulsion with lemon juice, lemon thyme, mayonnaise and season with salt.

Intense blue mussel powder

See the following pages.

To assemble and serve

Herbs per person

10 lemon thyme flowers

Pipe the blue mussel emulsion in the bottom of a bowl.

Cover the crème with the intense blue mussel powder and decorate with thyme flowers.

Arrange the crispy scallop chips on a cloth napkin.



Intense blue mussel powder

Serves 10

1 l blue mussel stock

Reduce the mussel stock to 1 decilitre.
Pour 100 grams reduced clam mussel stock into a round 18 x 18 cm plastic container.
Place the container in the oven at 67 °C with open air shutter for 48 hours.
Peel the dried mussel juice out of the container and let it cool at room temperature.
Blend the mussel flakes into powder.



Serves 12

Juniper bush parfait, forest berries and crispy lichen

Juniper bush syrup

375 g syrup 50 %
187,5 g glucose
125 g juniper bush

Boil the syrup with glucose and then let it cool.

When it is completely cold blend it with the juniper bush, until the syrup is completely green.

Sieve the syrup through a fine net.

Airy juniper bush parfait

110 g egg yolk
20 g sugar
170 g green juniper syrup
350 g cream
1 leaf of gelatine

Whisk egg yolk and sugar airy.

Whisk the cream airy.

Fold in the egg yolks with the juniper syrup and then the cream.

Fill the mixture in a half litre siphon and add 2 siphon cartridges.

Spray 300 grams parfait into a 2,5 litre vacuum container.

Create a vacuum in the container until the mixture reaches the top then stop the vacuum.

Place the container in the freezer for 6 hours.

Take the airy parfait out of the container and brake into 6.

Place the pieces of juniper parfait in the freezer until serving.

Lemon verbena juice

75 g spinach
63 g lemon verbena
300 g syrup 50 %

Blend all ingredients until the syrup is completely green.

Sieve the juice through a fine net and fill it in a spray bottle.

Crispy lichen

See the following pages.

Juniper bush oil

200 g parsley oil
30 g juniper bush
50 g juniper

Blend all ingredients in a Thermomix for 5 minutes at highest speed.

Sieve the oil through a cloth.

Sugar pickled forest berries

40 g fresh lingonberry
40 g blueberries
40 g chokeberries
400 g sugar
400 g water

Boil all ingredients.

When the berries are boiling, remove them from the heat and let them cool.

More on next page...





Blueberry sauce

175 g freeze-dried blueberries
1 l water
150 g glucose
100 g sugar
1 leaf of gelatine
Lemon juice

Boil water, sugar and glucose and pour it over the freeze-dried blueberries.

Add the gelatine.

Let the juice steep for 12 hours and sieve through a cloth.

Save the soaked blueberries for the purée.

Season the sauce with lemon juice when serving.

Blueberry purée to paint the bowl

100 g soaked berries from the blueberry sauce
30 g blueberries sauce

Blend the ingredients for 15 minutes in a Thermomix at highest speed.

Sieve the mixture through a fine sieve.

Lemon verbena and juniper bush powder

50 g lemon verbena
25 g pines from a juniper bush

Spread out the herbs on a baking tray and let them dry at room temperature until completely dry.

Blend the dried herbs to a powder and sieve through a tamis.

Malt branches

100 g butter
200 g sugar
210 g egg whites
75 g honey
325 g flour
10 g malt flour

Melt the butter and mix all the ingredients.

Place the dough a warm place for 1 hour.

Spray out the dough as branches.

Decorate each branch with 4 freeze-dried blueberries.

Sprinkle the branches with lemon verbena powder and bake at 150 °C for 10 minutes.

To assemble and serve

Herbs per person
5 lemon verbena sprouts

Paint the bowl with the blueberry purée on the inside.

Place the broken pieces of parfait in the middle of the bowl.

Decorate the parfait with lichen, lemon verbena leaves and malt branches.

Warm the blueberry sauce and add a spoonful of sugar pickled forest berries.

Split the hot sauce with juniper bush oil and season with some lemon juice.

Crispy lichen Wash the lichen thoroughly and remove all dirt with a tweezer.
36 pieces of reindeer lichen Place the clean lichen in syrup for 4 hours.
(Cladonia portentosa) Squeeze the syrup out by hand.
1 l syrup 50 % Spray lemon verbena juice on the lichen with a vaporizer.
lemon verbena juice Dry the vaporized lichen in a dehydrator for 5 hours at 60 °C.



Serves 2 **Crispy potato, truffle and rapeseed flowers**

Potato chips

- 1 large Ditta variety potato
- 1 l sunflower seed oil for frying

Salt

Peel the potato and cut out long thin threads on a vegetable machine.
Soak the potato threads in cold water for 10 minutes.
Dry the threads in a salad spinner.
Fry the threads in oil at 180 °C until they start to go golden.
When they are golden gather them in bunches with a tweezer.
Let the oil run off the potato bunches on a piece of paper and season with salt.

To assemble and serve

- Herbs per person
- 4 rapeseed flowers
- 1/4 black truffle

Grate truffle over the potato chips and decorate with rapeseed flowers.



Serves 2

Chicken skin with algae flakes and sea crème

Crispy chicken skin

Salt

2 pieces of chicken skin
(from the breast)

Scrape the fat from the chicken skin and place the skin flat on a piece of baking sheet.

Place another baking sheet on top of the skin.

Place the skin between 2 sheet pans with weight on top so the skin is baked under pressure.

Bake the skin at 170 °C for 30 minutes, 100 percent wind cycle and open air shutter.

Cut the crispy chicken skin into long shapes while it is hot.

Season the crispy chicken skin with salt.

Sea algae flakes

150 g salt sea lettuce

(Uva lactuca)

150 g water

Wash the sea lettuce in cold water.

Vacuum seal the sea lettuce with water.

Place the vacuum bag in the oven at 68 °C for 12 hours.

Sieve the liquid through a sieve.

Pour 160 grams of liquid in a 1 litres plastic container - it will reach about 1 cm in height.

Place the containers in the oven at 68 °C for 14 hours, 60 % wind cycle and closed air shutter.

Remove the crispy flakes of algae from the plastic container.

Place the flakes in a dehydrator at 40 °C.

Sea crème

200 g sea water

50 g water

2,5 g agar agar

100 g mayonnaise

Bring sea water and water to a boil.

Add agar agar, blend and then boil for 2 more minutes.

Blend the sea water again and sieve through a net and place in the fridge.

Blend the sea water gel to a purée and sieve through a tamis.

Stir 200 grams of mayonnaise with 150 grams of sea water gel.

To assemble and serve

Herbs per person:

4 flowering cakié

Spray sea crème in the centre of the chicken skin and decorate with cakié.

Finally place a sea algae flakes on top of the crème.







Serves 4

Lamb fibres, lingonberry, celeriac and mustard seeds

Lamb breast

1 lamb breast
4 l water
400 g salt

Dissolve salt in water and place the lamb breast in the water for 2 hours. Vacuum seal the lamb breast and cook in a water bath at 83,5 °C for 12 hours. Remove fat and bones from the lamb breast and pluck the meat in fibres. Vacuum seal the lamb fibres with some lamb fat.

Celeriac purée

1 celeriac
500 g cream
250 g butter
Juice from a lemon
Juice from 1 celeriac

Peel the celeriac, cut it into smaller pieces and blend finely. Place the blended celeriac in water with lemon juice. Sieve away the water from the celeriac. Melt butter in a stock pot at medium heat and boil the celeriac tender in the butter. Sieve away the butter and blend the celeriac smooth. Adjust the consistency with cream. Sieve the celeriac purée through a net and season with salt and horseradish juice.

Celeriac bands

1 celeriac

Peel the celeriac and make thin bands on a vegetable machine. Place the celeriac bands in ice water with some lemon juice.

Lingonberry

20 g lingonberry

Rinse the lingonberry gently. Freeze them and let them thaw again. Place the thawed lingonberry on baking sheets and dry for 12 hours at room temperature.

Lamb sauce

20 g butter
75 g shallots
3 l chicken stock
1 l lamb stock
75 g heath honey
575 g apple cider vinegar
600 g lamb bones

Brush some oil on the lamb bones and toast them in the oven at 190 °C for 45 minutes. Cut shallots into strips and sauté them in butter until golden. Add honey and let it caramelize, add apple cider vinegar and reduce until almost nothing is left. Add lamb stock, veal stock and the toasted lamb bones and let the sauce simmer for 2 hours while constantly skimming off the foam that comes to the surface. Sieve the lamb sauce through a net and reduce until it has an intense flavour. Season with apple cider vinegar and salt.

For the sauce

1 g finely chopped shallots
1 g boiled mustard seeds
1 g dried lingonberry
3 g lamb fat

Chop shallots finely. Mix the shallots, mustard seeds and lingonberry into hot lamb fat when serving.

To assemble and serve

Herbs per person
5 chervil stems
6 red salad rocket

Warm up the celeriac purée and season with fresh horseradish juice and place on a plate. Warm up the lamb meat in a water bath at 90 °C for 5 minutes. Let the fat run off the meat and season with salt and place on top of the celeriac purée. Dry the celeriac bands in a salad spinner, spray on horseradish juice with a vaporizer, squeeze them together and place on top of the lamb meat. Place the chervil stems and mustard leaf stems on the celeriac band. Mix the lamb fat with finely chopped shallots, mustard seeds and lingonberry. Heat the lamb sauce and pour over the lamb.

Serves 4

Cod, shrimp, dehydrated tomato and watercress purée

Cod shrimp powder

200 g cod with no skin
75 g freeze-dried shrimp
75 g tomato powder
35 g meat glue (Active EG)

Cut the cod into pieces of 45 grams.
Stir tomato powder, prawn powder and the meat glue and sieve it over the cod covering all sides.
Place the cod pieces in the fridge for 1 hour and then vacuum seal them one by one.
Cook the cod in a water bath at 42 °C for 12 minutes.
Let the cooked cod cool in ice water.

Dehydrated tomato flesh

4 tomatoes

Make a cut in the bottom of the tomatoes and remove the stem.
Blanch the tomatoes for 30 seconds and place in ice water.
Peel the skin off the blanched tomato and place them on a baking sheet bottom facing down.
Place the tomatoes in the oven at 50 °C, 40 % wind cycle for 12 hours.
After 12 hours remove the centre of the tomato so it is only the flesh left back.
Keep the dehydrated tomatoes in a warm place until serving.

Watercress purée

400 g watercress leaves
200 g spinach
1 g xantana
Salt

Boil watercress and spinach until tender and then place in ice water.
Squeeze out all water from the watercress and spinach and freeze in a paco beaker.
Process the frozen watercress 4 times on a Pacojet.
Blend the purée smooth with some water and xantana.
Season with salt and sieve through a net.

Shrimp stock

2 kg shrimp
2 l chicken stock
1 l water
Sunflower seed oil

Pan fry the shrimp in oil.
Cover the shrimp with stock and water.
Let the stock boil for 1,5 hour and sieve.
Reduce the stock to a 1/4.

Foam on toasted shrimp

250 g shrimp stock
100 g cream
50 g milk
0,5 g sucro
0,5 g lecithin
Lemon juice
Salt

Heat shrimp stock, cream and milk.
Blend lecithin, sucro, lemon juice and salt into the sauce.

To assemble and serve

Herbs per person
4 watercress stems
4 winter cress leaves

Heat the cod in a water bath at 56 °C for 4 minutes.
Place the watercress purée and tomato on a plate.
Season the cod with salt and arrange.
Decorate the dish with winter cress and watercress.
Foam the hot shrimp sauce and pour over the dish when serving.





Serves 4

Skate wing, frozen dill juice and leek roots

Skate wing

1 skate wing

Salt

Cut the skate from the bones, remove the skin and season with salt on both sides. Vacuum seal the skate wing and cook in a water bath at 50 °C for 10 minutes. Let the cooked skate cool in ice water and peel the wing in strips (5 strips per person).

Frozen dill juice

See the following pages.

Leek roots and leek ash

8 leek roots

1 leek

Clean the leek roots and place in ice water. Cut the leek into 2 and separate the layers from each other. Spread the layers onto baking sheets and air dry them for 2 days. Bake the dried leek layers in the oven at 200 °C until they are black, let them cool, blend into a powder and sieve.

Potato chips

5 g leek ash

10 g oil

1 big Sava potato

Peel the potato and make long bands on a vegetable machine and place in water. Remove all excess water from the potato bands in a salad spinner. Brush the potatoes and a silicone mat with oil and place the bands on the mat one by one. Sprinkle leek ash on the bands and bake them in the oven at 170 °C, 40 % wind cycle for 10 minutes.

Dill oil

300 g plucked dill

600 g sunflower seed oil

Blend dill and oil for 8 minutes in a Thermomix until the oil goes dark green. Sieve the oil through a net and let it chill.

Bakskuld broth

1 whole bakskuld

25 g butter

30 g shallots

1 small clove of garlic

30 g lemon juice

1 l water

Cut the bakskuld (dried and salted common dab) into 2 x 2 cm cubes and sauté them in butter, until they are golden. Add shallots, garlic and sauté for 2 more minutes. Add lemon juice and let the juice reduce. Add water and let the sauce simmer for an hour. Sieve the stock through a cloth.

Bakskuld sauce

300 g bakskuld broth

50 g cream

0,35 g xantana

4 spoonfuls of bleak roe

4 spoonfuls of trout roe

Warm cream and stock, blend with xantana and season with salt. Sieve the sauce through a tamis and let it cool. Add the roe when serving.

Cucumber

2 cucumbers

Cut the cucumbers into 6 cm pieces. Cut out 12 long ones with no seeds with an expandable cutter. Vacuum seal the cucumber cylinders and store at room temperature until serving.

To assemble and serve

Herbs per person

2 flowering oyster leaves

4 winter cress leaves

3 cress flower leaves

1 geranium leaf

Remove the cucumbers from the vacuum bag, season with salt and place on a plate. Arrange the skate wing strips offset and next to the cucumbers. Decorate the dish with herbs, leek roots and potato chips. Push the frozen dill juice out of the tubes and place on top of the cucumbers. Split the bakskuld sauce with dill oil, add the roe and serve the sauce at the table.

Frozen dill juice

50 g dill

200 g mussel juice

2 leaves of gelatine

0,2 g xantana

1 g salt

Heat the mussel stock and add the soaked gelatine.

Add the other ingredients and blend in a Thermomix until the juice is completely green.

Sieve the juice through a tamis.

Pour the dill juice in drinking straws and place in the freezer.

Seal the end of the straws with the vacuum machine.





Serves 8

Milk ice cream vaporized with buttermilk, purée of fried black salsify and sugar beet syrup

Milk ice cream vaporized with

buttermilk

600 g milk
400 g cream
8 egg yolks
200 g sugar
80 g glucose
500 g buttermilk

Heat cream, milk, sugar and glucose to 80 °C and whisk into the egg yolks. Pour the mixture into a Thermomix and blend at medium speed at 80 °C for 4 minutes. Sieve the mixture and freeze in a paco beaker. Run the frozen ice on a Pacojet. Pour the milk ice cream into a container and make it 1 cm high. Then freeze again. Cut out 8 round pieces of the milk ice cream. Freeze the cut out pieces in an air blast freezer. Pour the buttermilk into a spray gun. Dip the 8 pieces of milk ice cream one by one in liquid nitrogen, spray on buttermilk with a vaporizer and place the ice cream back in the freezer immediately.

Buttermilk siphon

500 g buttermilk
3 leaves of gelatine
75 g sugar
5 g lemon juice

Heat 50 grams buttermilk and sugar and add the soaked gelatine into the buttermilk. Gently add the cold buttermilk little by little. Add lemon juice, sieve the buttermilk and let it cool. Whisk the buttermilk gel gently and pour on a siphon. Add 2 siphon cartridges to half a litre siphon. Shake the bottle and store it in the freezer.

Sugar beet syrup

150 g sugar beet syrup
50 g syrup 50 %

Mix all ingredients.

Black salsify chips

2 black salsify
500 g oil for frying

Wash the black salsify thoroughly. Cut the washed black salsify into thin discs on a slicer. Place the discs in cold water. Let the water run off the discs and fry them at 170 °C until they are golden. Let the oil run off the golden chips on oil absorbing paper.

Pan fried black salsify purée

1,2 kg milk
100 g unsalted butter
1 kg black salsify
32 g syrup 50 %
6 g lemon juice
5 g salt

Peel the black salsify and sauté them in clarified butter until they are golden. Add milk and boil them until tender. Sieve and save the milk. Blend the black salsify. Add the milk little by little to adjust the texture and make sure the purée is smooth. Sieve the purée through a tamis and season with lemon juice, syrup and salt.

To assemble and serve

Herbs per person
3 new sprouts from thyme
3 new sprouts from chickweed

Place the vaporized milk ice cream on the centre of a plate and temper it for 5 minutes. After 5 minutes place a spoonful of black salsify chips next to the ice cream. Spray on the purée and buttermilk siphon and finally add the sugar beet syrup. Serve the dish immediately.

Serves 4

Ox brisket soil, potato and browned butter

Hay ash Burn the hay with a gas torch until it turns into ash.
200 g hay Let the ash cool and sieve it through a tamis.

Brined ox brisket See the following pages.

Soil See the following pages.

Potato purée Clean the potatoes and remove all dirt.
250 g Sava potatoes Cook the potatoes in a closed plastic container in a microwave at 100 % for 10 minutes.
200 g butter Remove the thin skin from the potatoes.
50 g milk Heat 200 grams potatoes with 200 grams butter and whisk - the compote will curdle.
2 g salt Sieve the compote through a fine sieve and let the purée cool.
Whisk milk and salt in the purée until the texture is fluffy and creamy and heat up when serving.

Browned butter emulsion Boil the eggs for 4 minutes and place them in ice water.
4 eggs Peel the boiled eggs and blend with salt and apple cider vinegar.
300 g browned butter Gently add the browned butter little by little into the egg mixture. Do not let it pass 40 °C.
3 g salt Store the browned butter emulsion at room temperature.
3 g apple cider vinegar

Cooked potatoes Boil the potatoes al dente in salt water - the potatoes should feel firm.
32 small new potatoes Let the boiled potatoes cool in cold water.
50 g butter Heat the potatoes in 50 grams butter and water when serving.
50 g water When they are warm let the water and butter run off and season with salt.
Salt

To assemble and serve Brush the browned butter emulsion on a plate and sprinkle with finely chopped lovage
Herbs per person and lemon thyme leaves.
2 g finely chopped lovage Heat the potato purée with milk until the texture of the purée is smooth.
10 lemon thyme leaves Cover the browned butter emulsion with the potato purée.
Warm the cooked potatoes with some butter and water and season with salt.
Let the butter and water run off the potatoes and place them on the plate.
Cover the dish with the brisket soil and serve immediately.





Brined ox brisket Vacuum seal the brisket and cook it in a water bath at 80 °C for 24 hours.
1 brined ox brisket Pluck the cooked brisket into individual meat fibres.



Soil Stir the fibres with the hay ash little by little until they are all covered.
50 g meat fibres from ox brisket Put the black fibres in a stock pot and whisk with a hand mixer over medium heat until the
3 g hay ash fibres are small and fine - do not let them get crispy and dry.
Dried birch for smoking Place the fine fibres in a sealed container, cold smoke them with dried birch and season with salt.
Salt Store the smoked meat fibres in a warm place until serving.

Malt leather with salted condensed milk

Malt leather

500 g water

5 g agar agar

5 g pectin

100 g glucose

100 g sugar

100 g malt flour

Blend water, agar agar and pectin.

Bring the mixture to a boil and boil for 2 minutes.

Add the rest of the ingredients and bring to a boil again.

Blend the mixture on a Thermomix and place in the fridge for 12 hours.

Blend the malt gel smooth and sieve.

Vacuum seal the mixture and place it in the fridge for 12 hours.

Brush the mixture in a thin layer on a silicone mat and let it dry at room temperature for 16 hours.

Cut the dried malt leather into squares.

Salted condensed milk

1 can of condensed milk

10 g salt

Boil the condensed milk in the can covered in plenty of water for 5 hours.

Let the can cool in ice water.

Stir the salt into the condensed milk.

To assemble and serve

Spray the salted condensed milk in the centre of the malt leather and fold the leather around the condensed milk.



Serves 4

Monkfish in shades of green

Monkfish

Remove the skin and bones from the monkfish.

1 monkfish tail of 200 g

Cut out the monkfish into pieces of 45 grams each.

Salt

Gently salt the monkfish pieces and vacuum seal them with some clarified butter.

Cook the monkfish in a water bath at 40 °C for 1 hour.

Broccoli stem and

broccoli slices

Remove the stem from the broccoli florets and peel it.

Cut the peeled stem into 4 long pieces.

1 broccoli

Blanch the stem for 30 seconds and place them in ice water.

Place the removed broccoli florets in ice water for 10 minutes.

Cut the crispy broccoli florets on a slicer set to 0,5 mm.

Trim the top and place the slices in ice water.

Glasswort sauce

Heat the blue mussel stock and blend all the ingredients in a Thermomix at 70 °C for 6 minutes.

Sieve the sauce through a net and season with salt.

450 g blue mussel stock

200 g glasswort

50 g spinach

160 g butter

0,5 g xantana

5 g salt

Sea lettuce

Wash the sea lettuce thoroughly in cold water.

Pickle the sea lettuce in water and vinegar for 5 minutes.

20 g sea lettuce (*Ulva lactuca*)

50 g apple cider vinegar

50 g water

Cut out the pickled sea lettuce into squares 10 cm wide.

Butter emulsion

Blend the xantana into the water.

Heat the water and slowly add the butter.

250 g butter

75 g water

0,09 g xantana

Blend the emulsion when all the butter is added and season with salt.

To assemble and serve

Remove the monkfish from the water bath and pan fry it in clarified butter.

Place the monkfish tail in the centre of the plate.

Place the pickled sea lettuce on top.

Heat the broccoli stems in the butter emulsion and place them next to the monkfish.

Decorate the monkfish and broccoli stems with broccoli slices and herbs.

Heat the sauce, foam it with a hand blender and pour at the table.

Herbs per person

3 cakile flowers

4 cakile leaves

3 glassworts

8 broccoli slices



Serves 4

Corn threads, salted cream and lemon herbs

Corn threads

2 thin lemon grass
2 baby corns

Blanch the lemon grass and cut into 2.

Peel the corn threads from the baby corn, trim in both ends and cut into 2.

Tie the lemon grass around one end of the corn threads.
Cut off the corn and place in ice water.

Lemon verbena oil

200 g flat-leaved parsley leaves
600 g oil
100 g lemon verbena leaves

Blend all ingredients for 8 minutes in a Thermomix at highest speed.

Sieve the oil through a net.

Salted cream

150 g bodyramic cream 38 %
2 g salt

Stir the ingredients and pour it in a squeeze bottle.

To assemble and serve

Herbs per person
3 lemon balm leaves
3 lemon verbena leaves

Place the corn threads on one side of the bowl.

Decorate the corn threads facing down with corn, lemon balm and lemon verbena.

Pour salted cream by one side of the corn threads and lemon verbena oil by the other.





Serves 4

Mackerel water and smoked lard

Mackerel water

100 g whole fresh mackerel

200 g water

Cut the mackerel into 2 lengthwise and clean away the blood.

Vacuum seal the mackerel with cold water (also see next page).

Place the vacuum bag with the mackerel in the oven at 68 °C for 12 hours.

Sieve the mackerel water through a cloth.

Smoked lard

100 g lard (fat from the area

around the pigs belly)

Water

Dried birch shavings for smoking

1 l liquid nitrogen

Chop the lard in a meat chopper machine.

Place the chopped lard in a stock pot and bring to a boil with some water.

When all the fat has melted, boil away all the water until the lard has a clear colour.

Let the fat cool until it is lukewarm.

Cold smoke the fat with a smoke gun filled with birch shavings.

Sieve the smoked lard through a cloth while it is still lukewarm.

Gently pour the smoked lard in liquid nitrogen little by little while whisking.

Place the frozen lard into the freezer.

To assemble and serve

Place a teaspoon of the frozen smoked lard in a deep bowl.

Heat the mackerel water and season with salt.

Pour mackerel water over the lard.



A little something about mackerel water

Taste is always the most important thing. Even though we are working in a sensory kitchen that combines all senses, the sense of taste is still holds the first place. The mackerel water is a culmination of these thoughts. We wanted to give praise to one of the most delicate fish that live in the Danish waters. The taste of mackerel is unique and extremely refined and this deserves a leading role in a dish where the gastronomical spotlight is aimed at taste and nothing else. This is why we serve a bowl with water. It really doesn't seem like much, but the intense mackerel taste surprises with a clean and unambiguous expression once you put your lips to the bowl and start sipping. A little lard emphasizes a great feeling in the mouth and ties everything together.





Series 4

Salt baked and grilled turnip, cream cheese crème and grill atmosphere

Salt dough

150 g fine salt
150 g flour
100 g water
10 g sunflower seed oil

Knead all ingredients.

Salt baked turnip

4 small turnips

Wrap the turnips in the salt dough.

Place the turnips offset on a sheet pan and bake at 170 °C until they reach a core temperature of 95 °C.

Immediately take the turnips out of the salt dough and rinse in cold water.

Cream cheese crème

237 g Kirk's cream cheese
25 g whole milk
1,5 g salt

Stir the ingredients and sieve through a fine sieve.

Store the crème a warm place until serving.

Atmosphere of grill

See the next page.

To assemble and serve

Herbs per person
3 cut out Indian cress with long
stalks
3 winter cress leaves
2 thyme twigs
3 onion flowers

Trim the bottom of the turnip so it can stand on its own when placed on the grill.

When the turnip is hot in the centre burn it with a gas torch until it is black.

Place the turnip on a plate and lean the Indian cress against it..

Decorate the stems from the Indian cress with winter cress, thyme and onion flowers.

Pour on the lukewarm cream cheese crème when serving.

Place the jar with the atmosphere of grill in the centre of the table and remove the lid.

Atmosphere of grill

To create an atmosphere of grill in the restaurant, sounds of crackling fire have been recorded onto an mp3 player. The mp3 player is then placed in the bottom of a jar and then covered with charcoal. When serving the grilled turnip the jar is placed in the centre of the table and when the dish is being presented, the lid is removed and the sounds flow across the table.





Serves 4 **Lamb bones with fungi**

Porcini butter

200 g porcini
400 g clarified butter

Cut each porcini into 2 lengthwise.

Heat the clarified butter and let the porcini simmer on low heat until they are tender.

Sieve away the butter through a net.

Fungi powder

1,5 kg mushrooms
0,5 kg chanterelle
0,25 kg porcini

Spread out mushroom, chanterelle and porcini onto a sheet pan and dry them in the oven at 50 °C for 14 hours.

Let the fungi cool at room temperature and blend to a powder.

Sieve the fungi powder.

Lamb bones

4 l water
400 g salt
1 lean organic breast of lamb with
bones
Porcini butter
Fungi powder
Arome champignon note cepe
(Porcini aroma)

Blend salt in water until it is dissolved.

Vacuum seal the brine and lamb breast for 2 hours.

Rinse the brined meat under cold water and vacuum seal with the porcini butter and cook in a water bath at 83 °C for 12 hours.

Let the cooked lamb breast cool in ice water.

Dry off the porcini butter and cut into pieces between the bones.

Place the lamb pieces uncovered on a tray to air dry in the fridge for 6 hours.

Brush the lamb pieces all over with arome champignon note cepe.

Place the lamb bones on a piece of paper in a dehydrator at 70 °C for 30 minutes.

Lukewarm moss

Wash, rinse and dry the moss really carefully.

Store the moss on a damp cloth in an airtight container and place in a warm place.

To assemble and serve

Brush the sides of the lamb bone with some arome champignon note cepe (porcini aroma).

Sprinkle the sides with fungi powder.

Serve the lamb with lukewarm moss to clean the fingers.

Serves 4

Mackerel marinated in hay ash, green tomatoes, buttermilk sauce and frozen juice

Mackerel

Fillet the mackerel and remove the skin.

4 mackerels

Remove the middle section with the brown line leaving 2 long pieces of mackerel.

Dried hay

Cold smoke the mackerel with a smoke gun and the dried hay in an airtight container.

Frozen tomato juice

Whisk the ingredients.

100 g tomato juice from green

Freeze the tomato juice in round silicone containers - 10 millilitres in each container.

tomatoes

When the juice is frozen, gently remove it from the container.

1 g salt

Store the frozen juice on baking sheets in the freezer until serving.

1 g sugar

Dill oil

Blend dill and oil for 8 minutes in a Thermomix until the oil goes dark green.

300 g plucked dill

Sieve the oil through a net and let it chill.

600 g sunflower seed oil

Hay ash

Burn the hay with a gas torch until it turns into ash.

200 g hay

Let the ash cool and sieve it through a tamis.

Dill emulsion

Blend dill, chicken stock, shallots and salt.

37 g plucked dill

Gently blend the oil into the purée little by little until the emulsion is smooth.

0,5 dl heavily reduced chicken stock

Fill the dill emulsion in a squeeze bottle.

15 g shallots

3,5 g salt

250 g sunflower seed oil

Buttermilk sauce

Blend the Xantana into the mussel stock.

112 g clam mussel stock

Add the rest of the ingredients and sieve the sauce.

0,2 g xantana

100 g buttermilk

1,1 g salt

Green tomatoes

Cut the tomatoes into thin quarters.

2 green tomatoes

Vacuum seal the tomato quarters with tomato juice.

100 g tomato juice from green

tomatoes

To assemble and serve

Season the smoked mackerel with salt and roll it in hay ash.

Herbs/green per person

Place the marinated mackerel on a plate.

2 fennel flowers

Arrange the vacuumed green tomatoes and the cut out cucumbers.

3 watercress

Decorate the dish with watercress and fennel flowers.

3 cut out cucumbers with a

Spray on the dill emulsion and place the frozen tomato juice on top.

diameter of 3 cm

Split the buttermilk sauce with dill oil and pour the sauce at the table.





Serves 4

Goosefoot with crayfish, peppergrass snow and cakile

Crayfish

4 crayfish

Blanch the crayfish for 30 seconds and place in ice water.

Peel the crayfish, cut them into 2 and devein them.

Chop 2 of the crayfish finely and season with salt.

Crayfish stock

200 g intense and clear crayfish stock

0,2 g xantana

Salt

Blend the crayfish stock with xantana and season with salt.

Sieve the crayfish stock through a net and vacuum seal it for 24 hours.

Dill oil

300 g plucked dill

600 g oil

Blend dill and oil for 8 minutes in a Thermomix until the oil goes dark green.

Sieve the oil through a net and let it chill.

Peppergrass snow

760 g whole milk

7 g salt

80 g horseradish

100 g peppergrass leaves

2 leaves of gelatine

5 g lemon juice

Heat the milk and dissolve the gelatine in the milk.

Add the rest of the ingredients and blend the milk.

Pour the mixture in a siphon.

Spray the peppergrass into liquid nitrogen.

Whisk the frozen peppergrass foam into pieces and place it in the freezer.

When the liquid nitrogen is evaporated blend the frozen peppergrass foam into snow.

Store the snow in the freezer.

To assemble and serve

Herbs per person

1 peppergrass leaf

3 flowering cakile

4 dill twigs

3 cakile

Season the halved crayfish tails with salt and place the one half on the goosefoot leaf.

Place the chopped crayfish meat on top to help keep the leaf closed.

Decorate the opening of the leaf with cakile and dill.

Place the peppergrass snow next to the leaf.

Split the crayfish stock with dill oil.

Serves 4

Mullet, fungi, blue mussel emulsion and tree sauce

Mullet

1 whole fresh mullet

Filet the mullet and cut into 8 long pieces of 8 cm.

Season each piece of mullet with salt, freeze and thaw again to soften the meat.

Fungi powder

125 g mushroom

40 g chanterelle

20 g morels

Spread out the fungi on a sheet pan and dry them in the oven at 50 °C for 14 hours.

Let the fungi cool at room temperature and blend to a powder.

Sieve the fungi powder.

Birch tree water, birch tree oil and birch tree cream

See the following pages.

Tree sauce

325 g tree water

150 g tree cream

0,65 g xantana

3,5 g salt

Heat the tree water and tree cream.

Add salt and xantana and blend the sauce.

Sieve the sauce through a net.

Blue mussel emulsion

100 g blue mussels

2,5 g salt

17 g clam mussel stock

0,5 leaf of gelatine

175 g sunflower seed oil

Blend blue mussels, salt, clam mussel stock and gelatine until smooth.

Slowly add the oil.

To assemble and serve

Herbs/green per person

3 chervil stems rolled in

fungi powder

5 cut out Indian cress leaves

3 thin slices of mushroom

4 thin slices of chanterelle

Roll the mullet pieces in fungi powder and place on a plate.

Spray on the blue mussels emulsion.

Decorate the dish with Indian cress and discs of chanterelle and mushrooms.

Roll the chervil stems in fungi powder and arrange on the plate.

Split the tree sauce with the tree oil and pour the sauce when serving.





Dried birch tree
Fresh birch tree shavings
without bark

Dry the birch tree in the oven at 90 °C for 12 hours.

Birch tree oil
50 g dried birch
600 g sunflower seed oil

Warm up the ingredients to 90 °C and turn off the heat.
Let the tree steep in the oil for 2 hours.
After 2 hours, sieve the oil through a cloth.

Birch tree cream
1 l cream 38 %
50 g dried birch

Vacuum seal the ingredients and cook in a water bath at 80 °C for 2 hours.
Sieve the cream through a cloth.

Birch tree water
100 g dried birch
4 l water

Vacuum seal the ingredients and cook in a water bath at 60 °C for 14 hours.
Sieve the water through a cloth.



Serves 4

Shrimp with 'rodgrød med fløde'

Rodgrød med fløde

Rodgrød med fløde is a Danish classic - red berries served with cold cream.

Marinated shrimp

100 g beetroot juice

100 g water

20 g freeze-dried raspberries

20 raw shrimp

Boil water and pour it over the freeze-dried raspberries.

Let the water steep for 10 minutes and sieve.

Stir the sieved juice with beetroot juice and place in the fridge.

Peel the shrimp and devein it.

Vacuum seal the peeled shrimps with the cold juice and let it steep for 30 minutes.

After the 30 minutes, take them out of the bag and let the juice run off.

Sour berries granita

50 g blackcurrant juice

50 g cranberry juice

50 g cherry juice

15 g elderflower juice

150 g beetroot juice

650 g water

100 g berry schnapps

Stir all ingredients.

Freeze the juice in a thin layer.

Break the frozen juice into pieces and freeze in liquid nitrogen.

Blend the frozen pieces of juice to a powder in a Thermomix.

Keep the granita in a styrofoam cooler in the freezer until serving.

Parsley oil

300 g plucked parsley

600 g sunflower seed oil

Blend the oil and the plucked parsley at highest speed for 8 minutes.

Sieve the parsley oil through a cloth and let it cool.

Cream sauce

1 dl cream

Parsley oil

Used for serving.

To assemble and serve

Herbs/sauce per person

5 sorrel leaves

5 chervil leaves

4 dill twigs

2 cress flower leaves

2 purslane

5 freeze-dried blueberries

5 fresh lingonberry

Let the berry juice run off the shrimp and season with salt.

Place the shrimp offset on a plate.

Place the fresh lingonberry and freeze-dried blackcurrant on the shrimp.

Decorate the shrimp with herbs.

Place the berry granita between 2 shrimps.

Split the cream sauce with the parsley oil and pour the sauce when serving.





Serves 4

Cod, airy egg white, spring cabbage and tarragon

Cod Remove the skin from the cod and season with salt.

200 g fresh cod fillet

Place the cod in the fridge for 1 hour and then put it in an air blast freezer.

When the cod is frozen, cut it into precise squares of 45 grams a piece.

Vacuum seal the cod pieces while frozen and place them in the fridge until they have thawed.

When the cod is thawed cook it in a water bath at 42 °C for 15 minutes.

Tarragon vinegar

80 g tarragon

900 g white vinegar

Wash the tarragon and pour over vinegar.

Leave the vinegar to steep a few days.

Airy egg whites

115 g fresh egg whites

3 g tarragon

2 g fine salt

Whisk the ingredients airy.

Fill the mixture in a 1 litre plastic container coated with cling film.

Steam the mixture in the oven at 100 °C, 50 % wind cycle for 14 minutes.

Let the mixture cool and cut into squares of 5 cm each.

Sauce

100 g mussel stock

5 g tarragon vinegar

1,5 g salt

100 g butter

60 g cream

0,15 g xantana

Heat the mussel stock and blend in the xantana.

Stir in the rest of the ingredients.

Foam the sauce before serving.

Tarragon oil

300 g tarragon

600 g sunflower seed oil

Blend the tarragon and oil for 8 minutes in a Thermomix until the oil goes dark green.

Strain the oil through a net and let it cool.

Spring cabbage

1 spring cabbage

Divide the spring cabbage into leaves and wash thoroughly.

Remove the stem of the leaf and save it for steaming later.

Cut out round leaves from the rest of the spring cabbage.

Store the cut out round leaves in ice water until serving.

To assemble and serve

Herbs per person

3 flowers from cabbage

2 cake

Heat the cod in the oven at 60 °C for 2 minutes.

Cook the stem from the spring cabbage in some water and season with salt.

Let the water run off the cut out spring cabbage leaves and season with salt.

Spray tarragon vinegar on the airy egg white with a vaporizer.

Place the hot cod on a plate and arrange the airy egg white with the hot spring cabbage stems.

Decorate the dish with the cut out spring cabbage leaves, cake and flowers from cabbage.

Heat the sauce, foam it and split it with the tarragon oil.



Serves 4

Warm cauliflower, oyster and egg yolk crème

Cauliflower siphon

200 g cauliflower
300 g cream
100 g egg whites
4 g salt

Cut the cauliflower into bunches and boil them in water until tender.
Press out the water from the boiled cauliflower in a sieve.
Heat the cream.
Blend all ingredients in a Thermomix with the heat turned on until the temperature reaches 80 °C.
Sieve the cauliflower purée through a fine net and pour in a siphon.
Add 2 siphon cartridges to half a litre siphon bottle.
Shake the bottle thoroughly and place it in a water bath at 60 °C.

Cauliflower stalk

1 cauliflower stalk

Peel the cauliflower stalk.
Cut the peeled cauliflower stalk into little cubes.
Place the cauliflower cubes in ice water.

Egg yolk crème

4 organic eggs
1,5 g salt

Cook the eggs in a water bath at 63,5 °C for 2 hours.
Let the eggs cool in ice water.
Peel the cold eggs and remove all egg white from the egg yolk.
Let the water run off the egg yolks and sieve through a fine sieve.
Stir salt in the egg yolk crème.

Limfjord oysters

4 Limfjord oysters

Open the Limfjord oysters and sieve the water into a bowl.
Wash the oysters in cold water, cut them into cubes and place them in the oyster water again.

Parsley oil

300 g plucked flat-leaved parsley
600 g sunflower seed oil

Blend parsley and oil for 8 minutes in a Thermomix until the oil goes dark green.
Sieve the oil through a net and let it cool.

To assemble and serve

Spray a spoonful of egg yolk crème in the ceramic egg cup.
Place one spoonful of the chopped oyster on top of the egg yolk crème.
Place one spoonful of cauliflower stalk on top.
Pour in one spoonful of parsley oil.
Fill up the ceramic egg cup with warm cauliflower siphon.



Serves 8

Mikados of celeriac, blackcurrant and ymer

Ymer ice cream

500 g ymer
120 g sugar
27 g milk powder
12 g lactic acid

Blend all ingredients.

Pour the mixture in a paco beaker and freeze.

Process the frozen mixture on a Pacojet.

Store the ymer ice cream in a Styrofoam cooler.

Crispy celeriac

100 g syrup 50 %
1 celeriac

Peel the celeriac and make bands from it on a vegetable machine.

Lay the bands in syrup.

Let the syrup run off the celeriac bands.

Place them flat on a silicone mat and put them in the oven at 55 °C, 40 % wind cycle for 12 hours.

Celeriac sticks

30 g water
10 g apple cider vinegar
50 g sugar
50 g isomalt
15 g egg white powder
100 g celeriac juice

Whisk egg white powder and water at low speed on a Kitchen Aid machine.

Boil celeriac juice, vinegar, sugar and isomalt to 121 °C.

Pour it into the egg mixture on high speed.

Spray the meringue onto a silicone mat, forming long sticks.

Sprinkle the sticks with freeze-dried blackcurrant.

Dry the meringue sticks in the oven at 55 °C for 12 hours with the air shutter open.

Store the crispy celeriac sticks in an airtight container until serving.

To assemble and serve

Herbs/bories per person
5 red oxalis leaves
4 freeze-dried blackcurrants

Place an egg shaped scoop of ymer ice cream on a plate.

Arrange the crispy celeriac bands on top.

Place the sticks on top and decorate the dish with freeze-dried blackcurrant and red oxalis.



Serves 4

Beef, beetroot and smoked bone marrow

Beef tenderloin

250 g beef tenderloin

Trim the beef tenderloin and cut into pieces of 56 grams each.
Season the pieces with salt and vacuum seal the meat in a bag.
Cook the meat in a water bath at 54 °C for 40 minutes.
Quickly pan fry the meat in butter right before serving.

Sauce

20 g butter

75 g shallots

3 l chicken stock

1 l veal stock

50 g honey

575 g apple cider vinegar

Chop the shallots and sauté them in butter until they are golden.
Add honey and let it caramelize.
Add apple vinegar and reduce until almost nothing is left.
Add chicken stock and veal stock and let it reduce to a good consistency.
Sieve the sauce and season with lemon juice and salt.

Smoked bone marrow

100 g bone marrow with no bones

Dried birch tree bark

Melt the bone marrow, sieve through a net and smoke it with birch tree bark.

Sauce filling

60 g shallots

12 g garlic

50 g parsley

Chop all ingredients very finely.

Parsley purée

400 g flat-leaved parsley leaves

200 g spinach

1 g xantana

Boil the parsley and spinach until tender.
Let the parsley and spinach cool in ice water then squeeze out all excess water.
Freeze the parsley and spinach in a paco beaker.
Process the frozen parsley purée 4 times on a Pacojet.
Blend the parsley purée smooth with some water and xantana.
Season with salt and sieve through a net.

Beetroot bands

2 big beetroots

500 g beetroot juice

500 g water

Make bands of the beetroot on a vegetable machine.
Cut out the beetroot bands in 6 x 14 cm shapes.
Boil the bands al dente in beetroot juice and water when serving.
Let the juice run off the bands and season with salt.

To assemble and serve

Herbs per person

7 parsley sprouts

Cook the beetroot bands and pan fry the meat in butter.
Heat the parsley purée and form a line with it using a spoon.
Season the meat with salt and place on the plate.
Fold the beetroot bands and place on the meat.
Decorate the folded beetroot bands with parsley sprouts.
Split the hot sauce with the smoked bone marrow and add the sauce filling.
Serve the sauce at the table.



Serves 4

Blueberries, elder flower and lemon

Blueberry hemispherical shape

25 g sugar
150 g cream
40 g egg yolk
2 leaves of gelatine
75 g Valrhona 35 % white chocolate
600 g cream
100 g freeze-dried blueberries
10 g forest berries schnapps

Bring cream and sugar to a boil.

Dissolve the soaked gelatine in the cream and pour it over the white chocolate.

Stir the hot cream and chocolate with egg yolks.

Blend the chocolate mixture with the blueberries and sieve.

Pour liquid nitrogen in a Styrofoam cooler.

Place a ladle in the liquid nitrogen until it is completely frozen.

Place the ladle in the blueberry mixture for 15 seconds, pull it up again and place back in the liquid nitrogen until the blueberry mixture is frozen.

Carefully peel out the hemispherical shape from the ladle and place it in an air blast freezer.

Frozen lemon juice

100 g lemon juice
200 g water
30 g sugar

Stir all ingredients and pour the juice into silicone forms.

Fill 10 ml in each so they end up being 2 mm thick.

Remove the juice from the forms when they are frozen.

Store them on baking sheets in the freezer until serving.

Elderflower cordial

1 l water
700 g sugar
30 clusters of elderflower
30 g lemon juice
2 g citric acid

Rinse the clusters.

Cut the lemon into slices.

Boil water and pour over the sugar, citric acid and elderflower clusters.

Let the elderflower cordial steep for 3 days and then sieve.

Elderberry siphon

400 g elderflower cordial
100 g water
3 leaves of gelatine
10 g lemon juice

Dissolve the soaked gelatine in the water which is heated up.

Add the elderflower cordial.

Place the elderflower cordial in the fridge.

Gently whisk the cold elderflower cordial and fill it in a siphon.

Add 2 siphon cartridges to half a litre siphon bottle and place it in the fridge.

To assemble and serve

Flowers/berries per person
3 g fresh elder flowers
8 fresh blueberries
1 freeze-dried blueberry

Arrange 7 blueberries in the centre of a plate.

Peel the frozen lemon juice out of the form and place on top of the blueberries.

Spray on the elderflower siphon on top of the frozen lemon juice.

Place the frozen blueberry hemispherical shape on top of the elderflower siphon.

Sprinkle the hemispherical shape with the freeze-dried blueberries.

Arrange elderflowers on the dish and place a blueberry next to the construction.

Serve the dish immediately.



Serves 4

Pear ice cream, rosemary gel and arame seaweed pickled in liquorice

Pear sorbet

250 g pear juice from Clara
Frijó pear
37 g glucose
100 g sugar
0,5 leaf of gelatine

Heat pear juice, glucose and sugar until the sugar is dissolved.
Dissolve the soaked gelatine in the pear juice.
Let the pear juice cool and pour it in a paco beaker and freeze.
Process the frozen pear sorbet on a Pacojet, fill it in a styrofoam cooler and store it in the freezer.

Arame seaweed in liquorice

250 g syrup
6 g grated raw liquorice
20 g arame seaweed

Bring the syrup to a boil, blend in the raw liquorice and then sieve.
Place the mixture in the fridge.
Soak the seaweed in cold water 2 times of 10 minutes each.
Boil the seaweed tender in slightly salted water.
Then place the seaweed in the liquorice mixture and let it steep for 5 hours.

Rosemary gel

10 g rosemary leaves
25 g fist-leaved parsley leaves
100 g syrup
250 g water
2,5 leaves of gelatine

Blend parsley, water and syrup until the water goes green.
Blend in the rosemary and sieve through a net.
Heat 0,5 decilitre rosemary water and dissolve the soaked gelatine in the water.
Pour the 2 liquids together.
Put cling film over the rosemary gel and place it a lukewarm place.

Liquorice crème

0,5 l cream
80 g sugar
11 g pulverized raw liquorice
2 leaves of gelatine
0,5 g salt

Warm up cream, sugar, salt and liquorice until the sugar is dissolved.
Dissolve the soaked gelatine in the cream.
Pour 0,5 decilitre crème in each of the 4 bowls and place it in the fridge.
When the crème has stiffened, pour over a thin layer of rosemary gel.

Crispy chocolate

150 g white Ivoire 35 % Valrhona
chocolate
200 g sugar
220 g water

Melt the chocolate.
Heat water and sugar to 145 °C.
Whisk the chocolate on a Kitchen Aid using the flat beater mixer at highest speed.
While whisking gently pour in syrup little by little until the chocolate crystallizes.

Pear pieces

1 Clara Frijó pear

Cut out the pear and make small discs when serving.

To assemble and serve

Flowers per person:
8 lemon thyme flowers

Place one teaspoon of crispy chocolate on one side of the bowl.
Let the liquorice run off the arame seaweed, chop it finely and place it next to the crispy chocolate.
Place the cut out pear discs next to the seaweed and decorate with lemon thyme leaves.
Arrange an egg shaped scoop of pear sorbet and serve immediately.





Serves 4

Veal tail, caramelized yogurt, rowans and langoustine foam

Veal tail

4 veal tails

Vacuum seal the veal tails with some oil and cook them in a water bath at 75 °C for 24 hours. Let the cooked tails cool and peel the meat in long pieces. Vacuum seal the pieces in their own separate vacuum bag one by one with some browned butter.

Caramelized yogurt

200 g drained neutral yogurt 10 %

Vacuum seal the drained yogurt in a vacuum bag. Place the vacuumed yogurt in a pressure cooker. Pour in a lot of water and boil the yogurt under pressure for 1,5 hours. Let the cooked yogurt cool down and break it into pieces.

Langoustine stock

4 kg langoustine shells

4 l chicken stock

Water

Oil

Pan fry the langoustine shells in some oil. Cover the shells with the chicken stock and water and let them boil for 1,5 hours and then sieve. Reduce the stock to 1/5.

Langoustine foam

500 g shrimp stock

200 g cream

100 g milk

1 g sucro

1 g lecithin

Lemon juice

Salt

Heat the langoustine stock, cream and milk. Blend lecithin, sucro, lemon juice and salt into the sauce.

Pickled rowans

Rowans

Salt

Dil vinegar

Water

Cover the berries with salt and let them steep for 24 hours. Rinse the salted berries under cold water. Boil up the berries with vinegar and water. Place the berries with syrup in the fridge.

To assemble and serve

Herbs per person

A half-teaspoon of chopped

coriander stem

A half-teaspoon of chopped

parsley stem

3 green clovers

1 lemon balm sprout

1 fennel flower

2 fennel twigs

2 Indian oress

Heat the veal tail in a water bath at 60 °C for 4 minutes. Place the yogurt in a container with cling film over and heat it in the oven at 50 °C for 2 minutes. Pan fry the veal tail until crispy on one side and season with salt. Place the veal tail on a plate and arrange the yogurt next to the tail. Sprinkle the chopped parsley and coriander stems around the yogurt. Add the rowans and decorate with herbs. Foam the hot langoustine foam with a hand blender and arrange when serving.

Pine vinaigrette

10 g pine vinegar
80 g pine whey
10 g pickled pine sprouts
15 g pine oil
1 g fine salt

Chop the pickled pine sprouts finely.

Heat all ingredients including the chopped pine sprouts when serving.

Pickled crab-apples

30 small crab-apples
200 g apple cider vinegar
200 g water

Bring all ingredients to a boil.

Then place the vinegar and apples in the fridge.

When they have been in the fridge for a week they are ready to use.

To assemble and serve

Herbs/cabbage per person
4 small cabbage sprouts
3 winter cress leaves
3 chickweeds leaves

Heat the slices of salt-baked cabbage, pearl onions and quarters of kohlrabi in some water and butter.

Place the disc of white cabbage on a plate.

Season the white pearl onions with salt and arrange with 2 quarters of kohlrabi so they form a semicircle shape on the plate.

Blanch the cabbage sprouts in salted water.

Remove all excess water from the blanched cabbage in a salad spinner.

Arrange the cabbage sprouts offset between the onions.

Decorate the dish with winter cress and chickweed.

Place a spoonful of cream cheese in the centre of the dish.

Heat the vinaigrette and add the pickled crab-apples.

Serve the sauce over the cabbage at the table.



Serves 4

Poached oyster, pea juice, tarragon oil and peas

Limfjord oyster

4 big Limfjord oysters

Open the oysters and sieve the oyster water through a net.
Wash the oysters from any leftover shell in the oyster water.
Save the oyster water for oyster gel.

Kohlrabi with chervil and oyster gel

See the following pages...

Butter emulsion

250 g butter

75 g seawater

0,07 g xantana

Blend the xantana in the seawater.
Heat the seawater and add butter little by little.
When all the butter is absorbed, blend the emulsion with a hand blender.

Pea sauce

See the following pages...

Sugar peas

8 sugar pods

Cut the sugar peas in 2 lengthwise and without cutting in the pod itself.
Take out the peas and save them for the sauce when serving.
Trim the top and bottom of the peas and place the pods in cold water for 4 hours.

Rolls of kohlrabi

1 kohlrabi

Peel the kohlrabi and make thin bands on a vegetable machine.
Cut out the bands in rectangles of 4 x 6 cm.
Marinate the rectangles in oyster water and roll them into rolls.

Tarragon oil

300 g plucked tarragon

600 g sunflower seed oil

Blend tarragon and oil for 8 minutes in a Thermomix until the oil goes dark green.
Sieve the oil through a net and let it cool.

To assemble and serve

Herbs per person

4 pea sprouts

Heat the oysters in the butter emulsion, season with salt and place on a plate.
Place the oyster gel on top of the oysters.
Season the kohlrabi rolls with salt and place on the plate.
Dip the pea pod in boiling water for 5 seconds and season with salt.
Arrange the pea pods around the oysters.
Decorate the dish with pea sprouts.
Split the hot pea sauce with tarragon oil and place the peas in the sauce.
Pour the sauce at the table.





Pea sauce

1 kg pea pods
150 g pea juice
50 g oyster water
0,2 g xantana
Salt

Wash and blanch the pea pods.

Blend the pods, heat them up and sieve them through a cloth to extract pea juice.

Blend pea juice, oyster water, xantana and salt.

Sieve the pea sauce through a tamis.



Kohlrabi with chervil and oyster gel

1 kohlrabi
50 g vinegar
50 g water
250 g oyster water
2,5 g agar agar
4 chervil leaves
4 cut out kohlrabi in round shapes

Peel the kohlrabi and make thin bands on a vegetable machine.

Place the kohlrabi bands in a vacuum bag with vinegar and water and vacuum seal them.

Open up the vacuum bag immediately.

Cut out round pieces of the vacuumed kohlrabi bands.

Bring the oyster water to a boil and sieve through a cloth.

Add agar agar, blend the boiling oyster water and boil for 1 minute.

Make a thin layer of gel and place it in the fridge to cool.

Cut out the oyster gel with the same size cutter as used for the kohlrabi.

Place a chervil leaf on the kohlrabi and then place the oyster gel on top.



Serves 8

Fried bread with bakskuld crème

Bakskuld stock

3 bakskuld (dried, salted common dirt)

Water

Sunflower oil

Cut out the bakskuld into rough pieces and sauté in oil.

Then cover the bakskuld with water and bring to a boil.

Let the stock simmer until the taste is intense and then sieve through a cloth.

Branches

200 g wheat flour

8 g malt

4 g fine salt

10 g bakskuld stock

Knead all ingredients together into dough.

Vacuum seal the dough in a vacuum bag and place in the fridge until the next day.

Roll out the dough in a thin layer on a pasta machine, cut the layer into thin strips

and fry them in oil at 180 °C until they are crispy.

Bakskuld oil

500 g sunflower seed oil

80 g bakskuld

Cut out the bakskuld into rough pieces and vacuum seal them with the oil.

Place the bag in a water bath at 60 °C for 1 hour to let the oil infuse with bakskuld.

Bakskuld emulsion

2 eggs

9 g lemon juice

8 g salt

400 g bakskuld oil

Boil the eggs in water for 4 minutes and let them cool.

Peel the cold eggs and blend them with salt and lemon juice.

Gently blend the oil into the egg mixture little by little until it has a smooth texture.

To assemble and serve

Herbs per person:

5 cut out red oxalis leaves

Place the branches in the bowl.

Spray on little dots of bakskuld crème on each branch.

Place a cut out red oxalis leaf on every dot.





Serves 4

Pear terrine, pine granita and frozen yogurt

Pear siphon

250 g pear juice
1,5 leaves of gelatine
25 g sugar
15 g lemon juice

Heat pear juice and sugar and dissolve the soaked gelatine in the liquid. Then add the lemon juice.

Sieve the juice and place it in the fridge.

Whisk the pear gel airy with a whisk and fill it on a siphon.

Add 2 siphon cartridges to half a litre siphon bottle, shake the bottle well and place it in the fridge.

Yogurt mousse

225 g neutral yogurt
145 g cream
67 g pasteurized egg whites
50 g sugar
1,5 g lactic acid

Whisk the cream airy and fold in with the yogurt.

Whisk egg whites and sugar airy and fold in the yogurt mixture. Finally stir in the lactic acid.

Fill a metal container with liquid nitrogen and pour in the yogurt mixture little by little.

When all of the mousse is frozen blend it to a powder on a Thermomix and store in the freezer.

Pine granita

200 g flat-leaved parsley leaves
200 g cold water
50 g lemon juice
115 g cold syrup 50 %
275 g parsley juice
75 g new sprouts of pine needles

Blend flat-leaved parsley, cold water, lemon juice and cold syrup and sieve through a net to make the parsley juice.

Blend 275 grams of parsley juice and the fresh pine sprouts in a Thermomix for 5 minutes.

Sieve the mixture and freeze it in a thin layer in a deep gastro tray.

During the freezing process scrape the juice with a fork to make granita.

Pear terrine

20 leaves of gelatine
100 g pear juice
10 Danish Lukas pears
Syrup 50 %
10 g pot. a vit

Heat the juice and dissolve the soaked gelatine in it. Cling wrap the gel and place it lukewarm.

Coat the inside of a plastic container with cling film and use the container to form the terrine.

Peel the pears, remove the core and split each pear into 12 small pieces.

Immediately place the pear pieces in syrup with pot a vit and poach until tender.

Sieve the tender pear pieces from the syrup and mix them in with the pear gel.

Take up the pieces one by one and place them in a container as closely together as possible.

When all the pear pieces are arranged pour over the hot gel so the pear pieces are just covered.

Cling film wrap the pear container and place another one with water onto it to create pressure.

Put the terrine in the fridge. When it has settled remove it from the container and freeze it.

Cut out the frozen terrine into 4 rectangles of 1 x 10 cm and store them in the freezer.

Pear bands

1 pear
100 g pear juice
5 g pot. a vit

Make long bands of the pears on a vegetable machine.

Cut out the bands in rectangles of 1,5 x 10 cm and vacuum seal them with pear juice and pot a vit.

Roll the pear bands to a cylinder before serving.

To assemble and serve

Herbs per person
6 sorrel leaves
15 pine needles from new sprouts

Place the pear terrine on a plate.

Let the juice run off the pear bands, wrap them around a finger so they form a cylinder and place them next to the terrine.

Decorate the terrine and the pear bands with pine needles and sorrel leaves.

Sprinkle a spoonful of frozen yogurt between the pear rolls, sprinkle a spoonful of pine granita on top of the mousse and spray on a pear siphon and serve immediately.

Serves 2 **Beet sprouts, anchovy oil and soured cream**

Soured cream

83 g bodydynamic cream 38 %
10 g buttermilk
2 g salt

Mix the cream and buttermilk together.
Store it at room temperature for 48 hours to make the cream acidify.
Place the soured cream in the fridge.
Whisk the chilled soured cream with salt until it has a smooth texture.

Anchovy oil

50 g cold pressed rapeseed oil
from Bornholm
100 g anchovies in oil

Heat the ingredients to 60 °C and sieve through a net.

Hay ash

200 g hay

Burn the hay with a gas torch until it turns into ash.
Let the ash cool and sieve through a tamis

To assemble and serve

Herbs per person
3 beetroot sprouts
3 silver beet sprouts

Brush the bottom of a bowl with the soured cream.
Pour the anchovy oil on until it looks like the picture.
Dip the roots from the beet sprouts in hay ash and arrange around the soured cream.



Serves 4

Broken pieces of squid, dill and winter purslane

Broken pieces of squid

See the following pages.

Dill snow

500 g spinach
150 g dill
500 g clam mussel stock
2 g xantana
Salt

Roughly chop the spinach and dill and cover with boiling mussel stock. Blend the spinach, dill, mussel stock, xantana and salt and freeze it in a paco beaker. Process the frozen purée 3 times on a Pacojet and season with salt. Pour the purée in a half a litre siphon bottle and add 2 siphon cartridges. Spray the dill purée into liquid nitrogen. Blend the frozen dill foam to a snow texture. Store it in a styrofoam cooler in the freezer until serving.

Mussel gel

100 g dry white wine
500 g blue mussels
1 dill twig
2 lemon thyme twigs
20 g shallots
1 leaf of gelatine
Water

Wash the mussels in cold water. Boil the mussels, dill, lemon thyme, shallots and white wine until the white wine is reduced into almost nothing. Then add water to cover the mussels. Bring the mussels to a boil and simmer at medium heat for 30 minutes. Sieve the broth through a cloth and reduce until it has an intense flavour. Season 100 grams reduced broth with salt and dissolve a soaked leaf of gelatine in the broth. Make the broth settle in shallow plates and place them in the fridge.

Pickled unripe elderberry

1 cluster of unripe elderberry
Salt
50 g water
50 g apple cider vinegar

Pluck the elderberry from their clusters, cover them with salt and salt them for 24 hours in the fridge. Wash off all the salt from the elderberry in cold water. Cover the elderberry with apple cider vinegar and water and place in the fridge. The elderberry are ready to use after one week in the fridge.

Potato chips

1 big Favis potato
10 g sunflower seed oil
2 g hay ash

Peel the potatoes and roll them into long threads on a vegetable machine. Let the liquid run off the threads and roll the potato threads with hay ash. Place the black potato threads on a silicone mat and spray on oil with a vaporizer. Season the potato threads with salt and bake them at 175 °C, 20 % wind cycle, open air shutter for 15 minutes.

Winter purslane

4 winter purslane with flowers
2 chives
3 pickled elderberry
8 dill twigs
5 potato chips
25 g dill vinegar
Salt

Spray vinegar on the purslane stalk with a vaporizer and season with salt. Cut the chives into 2 lengthwise and tear out long strips. Wrap the curly strips around the flower from the winter cress. Place pickled elderberry next to the flower and decorate with dill twigs. Finally decorate the flower with the potato chips.

To assemble and serve

Place the broken pieces of squid offset on a plate on top of the mussel gel. When the broken pieces of squid is thawed arrange the winter purslane. Place a spoonful of dill snow next to the winter purslane flower. Serve immediately.



Broken pieces of squid

1 squid with 10 arms
100 g lemon verbena leaves

Let the lemon verbena leaves dry at room temperature for 24 hours.
Blend the lemon verbena leaves to a powder and sieve through a tamis.
Remove the arms from the squid.
Cut the body of the squid into 2 lengthwise.
Rinse the meat in cold water.
Remove the purple artery membrane from the meat.
Cut the trimmed meat into 6 pieces.
Remove the thin chewy membrane from one side of all 6 pieces of meat.
Dry the squid pieces with a clean dishtowel and season with salt.
Sprinkle all sides of the squid with the lemon verbena powder.
Freeze the pieces in liquid nitrogen.
Bang a vacuum bag with the frozen squid against the table so the squid breaks into pieces.
Store the broken pieces of squid in the freezer.





Serves 4 **Raw potato slices, potato crème and ramsons oil**

Raw slices of potato

4 small egg yolk potatoes (old
Danish potato sort)

Cut the potatoes into thin slices using a slicer and cut them into a round shape with a cutter.
Place the slices in cold water for 5 hours.
Replace the water with fresh water every half hour.

Potato crème

390 g baked egg yolk potato with
no skin
180 g butter
1 l cream
15 g salt
0,5 g white pepper

Heat all ingredients, blend and sieve through a fine sieve.

Scoops of potato

10 egg yolk potatoes
Clarified butter

Cut the potatoes in half and form them into a round shape using a Parisienne scoop.
Vacuum seal the scoops of potato with clarified butter and cook in a water bath at
83 °C for 20 minutes and then let them cool in ice water.

Ramsons oil

150 g ramsons leaves
800 g oil

Blend the ramsons and oil for 8 minutes in a Thermomix until the oil goes dark green.
Sieve the oil through a net and let it cool.

Potato chips

5 potatoes
300 g sunflower seed oil
Fine salt

Cut the potatoes into thin slices on a mandoline and cut them into a round shape using a cutter.
Place the slices in ice water.
Deep fry the potato slices in oil at 170 °C until they are golden.
Let the oil run off the chips and season with salt.

To assemble and serve

Herbs per person
10 cut out ramsons leaves

Pour the potato crème in a Thermomix and blend at low speed and the heat set to 90 °C.
Heat the scoops of potato in a water bath at 90 °C for 6 minutes.
Sieve away the butter and season the potatoes with salt and place them on a plate.
Let the water run off the potato slices and place a cut out ramsons leaf on each slice.
Place the potato slices on the plate with the ramsons leaf facing downwards.
Decorate the dish with potato chips.
Split the hot potato crème with ramsons oil and serve the sauce at the table.

Serves 4

Green rhubarb, whipped cream of rhubarb and wheatgrass juice

Wheatgrass water

150 g wheatgrass
1 l water

Blend the ingredients and sieve through a net.

Save the mixture for the wheatgrass juice and rhubarb strips.

Green rhubarb juice

700 g green rhubarb
500 g water

Cut the rhubarbs into smaller pieces and blend with water.

Sieve the juice through a net.

Bring the juice to a boil and sieve through a net again.

Save the juice for whipped cream of rhubarb and wheatgrass juice.

Wheatgrass juice

350 g wheatgrass juice
325 g syrup 50 %
20 g lemon juice
80 g rhubarb juice

Stir all ingredients together.

Pearls

150 g cream cheese
120 g cream
15 g sugar
5 g egg yolk
15 g milk

Heat cream, milk and sugar until the sugar is dissolved.

Let the liquid cool and stir in the cream cheese.

Sieve the crème and fill it in a small squeeze bottle.

Then squeeze out little drops into liquid nitrogen to create small pearls.

Store the frozen pearls in the freezer.

Rhubarb strips

4 sour rhubarbs
260 g cold wheatgrass juice
120 g cold syrup 50 %

Peel the rhubarbs and cut them into strips.

Place the strips in the wheatgrass juice and syrup and place in the fridge.

Whipped cream of rhubarb

300 g rhubarb juice
0,5 g xantana
100 g glucose
3 g Versawhip
3 g lactic acid
75 g syrup

Mix all ingredients together.

Whisk the mixture with a hand mixer until it begins to stiffen.

To assemble and serve

Herbs per person
4 lemon balm leaves

Place the whipped cream of rhubarb in a bowl and serve the bowl next to the dish itself.

Let the liquid run off the rhubarb strips and place them in a bowl.

Pour in 2 tablespoons of wheatgrass juice.

Decorate the rhubarb strips with lemon balm leaves.

Sprinkle a spoonful of pearls over the rhubarb strips and serve immediately.





Serves 4

Razor clam, beetroot, puffed wheat grains and horseradish sauce

Razor clam

8 razor clams

Salt

Remove the razor clams from their shell and cut away their stomach and intestine. Then freeze the clam and let it thaw to make the meat more tender. Season with salt before serving.

Beetroot bands

2 big beetroots

Make long beetroot bands on a vegetable machine and cut them into 16 rectangles of 10 x 6 cm. Place the beetroot pieces between 2 pieces of baking sheets and then in a vacuum bag. Cook the beetroot bands in a water bath at 83 °C for 75 minutes and then let them cool in ice water.

Sago grains

20 g sago grains

100 g beetroot juice

200 g white vinegar

Boil the water, add the sago grains. Boil the sago grains until there is a little white centre in the sago grains. Sieve away the water and rinse the sago grains in running cold water. Place the sago grains in beetroot juice and vinegar and let them steep 12 hours in the fridge.

Puffed wheat grains

See the following pages.

Frozen beetroot juice

125 g razor clam stock

62 g beetroot juice

1 g salt

Mix the ingredients together and season the juice with salt. Fill 10 millilitres beetroot juice in each silicone container and place the thin round discs in the freezer.

Horseradish sauce

225 g razor clam stock

0.3 g xantana

150 g cream

12 g finely grated horseradish

2.5 g salt

Blend the razor clam stock with xantana and heat it up with cream. Blend salt and the finely grated horseradish into the sauce. Sieve the sauce through a net and let it cool.

Dill emulsion

37 g plucked dill

0,5 dl heavily reduced chicken stock

15 g shallots

3 g salt

250 g sunflower seed oil

Blend dill, cold chicken stock, shallots and salt. Gently blend the oil into the purée little by little.

Dill oil

300 g plucked dill

600 g sunflower seed oil

Blend the oil and plucked dill at highest speed for 8 minutes. Sieve the dill oil through a cloth and let it cool.

To assemble and serve

Herbs per person

8 dill twigs

Now cut out the beetroot bands into 9 x 5 cm shapes. They will shrink when cooked. Place the razor clam on the beetroot bands, season with salt and roll them like a cannelloni. Decorate the beetroot bands with sago grains and dill. Place the puffed wheat grains on the outside of one of the beetroot cannelloni. Arrange the dill emulsion and place the frozen beetroot juice on top of it. Split the horseradish sauce with the dill oil.



Puffed wheat grains

50 g wheat grains
100 g water
30 g salt

Soak the wheat grains in water for 12 hours.

Rinse the grains, cover them in water and boil them until they are very tender.

Sieve away the water and place the wheat grains on baking sheets and let them dry in the oven for 12 hours at 68 °C.

Place the dried wheat grains in a container which is placed in a water bath with salted water. Cover the containers to keep the moist inside and make the grains absorb it.

Do not let the wheat grains touch the water but let them absorb the moisture in the container for 48 hours. Make the wheat grains puff in oil at 180 °C and season with salt.



Serves 4

Raw shrimp, dill imprint and cheese foam

Shrimp

20 fresh shrimps in their shell

Peel the shrimp out of the shell and devein it.
Keep the shrimp in the fridge until serving.

Dill purée

See the following pages.

Salad stalks

4 little gem salads

Pluck the leaves from the little gem salad.
Cut the salad stalk into long triangles and place them in ice water.
The dish requires 5 long triangle stalks per person.

Cheese foam

100 g Havgula (Danish cow cheese)
250 g clam mussel stock
250 g milk
5 g salt
0.5 g xantana
1 g locithin
1 g sucro

Heat the clam mussel stock and milk.
Pour the liquid over the rest of the ingredients and blend it.
Sieve the cheese foam through a net and make it foam with a hand mixer before serving.

Toasted bread

1 white bread

Freeze the bread.
Cut out the frozen bread in thin slices on a slicer and remove the crust.
Spray clarified butter on the bread with a vaporizer and roll them into a cylindrical shape.
Bake the slices in the oven at 150 °C for 30 minutes.
Season the toasted bread slices with salt and let the butter run off.

Onion rings

1 shallot

Peel the onion and cut it in thin slices.
Separate the onion rings and keep them in ice water until serving.

To assemble and serve

Herbs per person
4 dill twigs
6 mizuna salads

Spray some dill purée in the centre of the plate.
Press something round and flat like the bottom of a glass into the purée to make a vacuum.
The vacuum forms a pattern when it is carefully removed again.
Season the raw shrimps with salt and place them in a crescent shape around the dill imprint.
Decorate the shrimps with salad stalks, onion rings, dill, mizuna salad and toasted bread pieces.
Heat the cheese foam and place the foam on the dish when serving - Only use the top foam.

Dill purée Boil the dill and spinach tender and then place in ice water before squeezing out all excess water.
500 g dill Freeze the dill and spinach in a paco beaker.
200 g spinach Process the frozen dill purée 4 times on a Pacojet.
1 g xantana Blend the dill purée to a smooth texture with some water and xantana, season with salt and sieve through a net. Use the dill purée when serving.





Serves 4

Grilled marrow and bone, fermented porcini and raw chestnuts

Grilled bones with marrow

1 bone with marrow

Split the bone lengthwise and then across so it ends up being 5 cm long - you can ask your butcher to do it.

Fermented porcini

See the following pages.

Raw chestnuts

4 fresh chestnuts

Peel the chestnuts.

Burn the peeled chestnuts with a gas torch all over so the thin membrane comes loose.

Remove the membrane from the chestnuts.

Place the chestnuts in ice water for 2 hours.

Cut the chestnuts in thin slices.

Place the slices in ice water until serving.

To assemble and serve

Place the bones with marrow on the grill with the bone facing down.

Place the lid on the grill and grill the bones at medium heat.

The bone is done when the centre of the marrow becomes soft.

Regularly check the bones during their grilling.

Heat the fermented porcini and place on top of the grilled bone with marrow.

Let any excess water run off the chestnut slices and decorate the bones with them.

Fermented porcini

100 g fresh porcini

5 g salt

Cut the porcini into 6 pieces and apply salt to all sides.

Vacuum seal the salted porcini and place them lukewarm for 7 days.

The bag will expand a little when the porcini are fermenting.

Open the bag after 7 days, sieve away the liquid and cut the porcini finely.





Serves 4

Duck breast, blackcurrant, beetroot and beetroot wine sauce

Duck breast

1 duck breast

Remove the skin from the duck breast.

Season the duck breast with salt and cut in 2 across.

Vacuum seal the 2 pieces of duck with oil.

Cook the duck breast in a water bath at 58 °C for 2 hours.

Red pearl onions

10 red pearl onions

150 g blackcurrant vinegar

250 g beetroot juice

Vacuum seal the red pearl onions with their peel still on and steam them in the oven at 83 °C for 12 minutes. Let the red pearl onions cool.

Cut all red onions into 2 pieces lengthwise and separate the layers from each other.

Cover the layers in blackcurrant vinegar and beetroot juice and store it in the fridge for 24 hours.

Pickled green blackcurrant

20 unripe blackcurrants

Salt

100 g apple cider vinegar

100 g water

Rinse the unripe blackcurrants and let them lay in salt for 24 hours.

Rinse away all salt from the berries and cover them with water and vinegar.

Place them in the fridge for 7 days.

Beetroot wine

See the following pages.

Beetroot sauce

1 l heavily reduced duck stock

425 g beetroot juice

175 g blackcurrant vinegar

175 g beetroot wine

Duck fat

Reduce beetroot wine and blackcurrant vinegar to 1/6.

Reduce the beetroot juice to 1/6.

Stir together beetroot wine/vinegar reduction with beetroot juice reduction and duck stock.

Split the sauce with duck fat when serving.

Sieve the beetroot sauce through a net and season with salt.

Beetroot bands

1 big round beetroot

200 g beetroot juice

200 g water with ice cubes

Cut off the top and bottom of the beetroot and peel it.

Make thin bands from the beetroot on a vegetable machine.

Cut the bands into 50 cm long strips and keep them in the beetroot juice and ice water.

To assemble and serve

Herbs/berries per person

3 red amaranth leaves

4 watercress

4 fresh blackcurrants

Remove the duck breast from the water bath, dry off any excess juice and pan fry it in clarified butter.

Let the fried duck breast rest for 4 minutes.

Cut the duck breast into 2 lengthwise and glaze it with some beetroot wine sauce.

Heat the onions in beetroot juice.

Place the glazed duck breast and the onion layers on a plate.

Place the pickled green blackcurrants and ripe blackcurrants on the duck breast and onion layers.

Let the beetroot juice run off the beetroot strips and shape them like a small bunch and place it on top of the duck breast and onions.

Decorate the dish with watercress and red amaranth.

Split the sauce with duck fat, season with some beetroot wine and pour the sauce at the table.



Beetroot wine

Beetroot wine

2 kg beetroot

1 kg sugar

Wine yeast (we use 3 g per 15 l)

1 teaspoon of citric acid

1 teaspoon of pectolyase (an enzyme that degrades pectin in fruit)

1 teaspoon of yeast nutrient

Bake the beetroots in the oven at 68 °C for 12 hours.

Let the beetroot cool and peel them.

Cover the peeled beetroots with water and let them boil for 25 minutes.

Let the liquid cool and sieve the juice into a fermenter.

Add all other ingredients and stir well until the ingredients are dissolved.

Place the airlock on the fermenter and let the beetroot juice ferment until no more air is leaving the bottle.

Fill the fermented beetroot liquid on a carboy (a glass bottle with an airlock for fermenting).

The dead yeast will sink to the bottom of the bottle so make sure the sediments does not transfer to the carboy. Place the airlock on the bottle and let the wine ferment until it is done.

When absolutely no more air is leaving the airlock the wine is done fermenting and can be bottled.

All equipment must be sterilized in boiling water before using.



Serves 4

Beetroot and liquorice

Beetroot ice cream

500 g beetroot juice
200 g sugar
74 g glucose
1 leaf of gelatine
10 g lemon juice

Heat the beetroot juice with sugar and glucose.

Dissolve the soaked gelatine in the beetroot juice and add the lemon juice.

Let the beetroot juice cool and freeze it in a paco beaker.

When it is frozen process it on a Pacojet, fill the ice cream in a styrofoam cooler and store it in the freezer until serving.

Frozen liquorice

25 g sugar
300 g cream
3 g grated raw liquorice
40 g egg yolk
2 leaves of gelatine
75 g white chocolate
4 g hay ash

Whisk the egg yolk and sugar airy.

Bring 150 grams of cream to a boil and melt the liquorice in the cream.

Stir the soaked gelatine and hay ash into the warm cream.

Pour the hot cream over the white chocolate and blend with a hand mixer until all the chocolate is melted and the texture is smooth.

Fold the liquorice mixture with the whisked egg yolks to make a liquorice mousse.

Whisk 150 grams of cream airy and fold it in.

Fill a big metal container with liquid nitrogen.

Gently pour the liquorice mousse into the liquid nitrogen little by little.

When all the liquorice mousse is frozen blend it to a powder in a Thermomix.

Store the frozen liquorice mousse in a styrofoam cooler in the freezer until serving.

Ash malto

32 g lemon oil
22 g malto
1,5 g hay ash

Stir together the malto and hay ash and add the oil.

Place a spoonful of ash malto in a big colander and spray some lemon oil on the malto.

Shake the colander with the malto to form little rocks of the malto.

To assemble and serve

Herbs per person
1 beetroot sprout with the root

Pour some liquid nitrogen in the liquorice mousse and sprinkle a spoonful in the centre of a plate.

Sprinkle the malto stones on the plate.

Scoop a round scoop of beetroot ice cream and place it on top of the liquorice mousse.

Decorate the beetroot ice cream with beetroot sprouts and serve immediately.



Serves 2

Jerusalem artichoke peels, apple peel powder and hazelnut

Jerusalem artichoke peels See the following pages.

Apple purée

200 g peeled and cored apple
2,5 g lactic acid

Bake the apples in the oven at 175 °C for 25 minutes.
Blend the baked apples to a smooth purée and then sieve it.
Season 100 grams of apple purée with 2,5 grams lactic acid.
Keep the apple purée in the fridge until serving.

Apple peel powder

20 g apple peels from Granny
Schmidt apples

Spread out the apple peels on a sheet pan and dry them at room temperature for 24 hours.
Blend the dried apple peels to a powder on a coffee grinder.

Toasted hazelnuts

20 g skinned hazelnuts

Toast the hazelnuts in the oven at 175 °C, 70 % wind cycle for 10 minutes.
Let the toasted nuts cool and freeze them in liquid nitrogen.
Blend the frozen hazelnuts to a powder on a Thermomix.

Hazelnut mayonnaise

40 g egg yolk
2 g lemon juice
5 g mustard
150 g hazelnut oil
30 g cream
300 g cream cheese

Whisk egg yolk, lemon juice and mustard airy.
Gently whisk the hazelnut oil into the airy egg yolks little by little.
Stir the hazelnut mixture, cream and cream cheese into a smooth texture.

To assemble and serve

Brush a thin layer of apple purée on the inside of the Jerusalem artichoke peels.
Sprinkle the inside with toasted hazelnuts powder.
Spray some hazelnut mayonnaise in the centre of the bowl.
Cover the hazelnut mayonnaise with the powder from the apple peels.
Place the Jerusalem artichoke peels offset in the hazelnut mayonnaise.





Jerusalem artichoke peels

2 Jerusalem artichokes

0.5 l oil for frying

Bake the Jerusalem artichokes in the oven at 180 °C for 30 minutes.

Let the baked Jerusalem artichokes cool in cold water.

Dry off any excess water from the Jerusalem artichokes and cut off their bottom and top.

Carve out the inside of the Jerusalem artichoke with a teaspoon so nothing but the peel is left.

Fry the Jerusalem artichoke peels at 170 °C until they are golden all over.

Let the oil run off the fried Jerusalem artichoke peels and place them in a dehydrator until serving.

Brush a thin layer of apple purée on the inside of the Jerusalem artichoke peels and sprinkle with finely blended toasted hazelnuts.

Serves 10

Meringue of white currants and salted ymer

Meringue of white currant

400 g white currant juice from

white currant

5 g citras

22 g egg white powder

160 g syrup 60 %

0,5 g xantana

10 g freeze-dried cranberries

Bring the white currants juice and citras to a boil and sieve through a net.

Let the hot white currant juice cool.

Blend the cold white currant juice, egg white powder, syrup and xantana and then whisk in a Kitchen Aid until the mixture turns stiff.

Spray out the white currant foam on silicone mats - half as little fungi tops, half as small stalks for the fungi.

Sprinkle all the tops with roughly chopped freeze-dried cranberries.

Let the white currant foam dry in a dehydrator at 50 °C for 12 hours.

Salted ymer

90 g drained ymer

0,5 g salt

0,5 g lactic acid

Stir all ingredients together.

To assemble and serve

Place the meringue stalks offset on a plate.

Spray ymer on the top of the stalks and finally place the meringue tops on top.





Serves 4

Skate wing, black salsify, crispy chicken skin and hay burned mussel sauce

Skate wing

1 trimmed skate wing

Cut the skate wing into pieces of 40 grams each.

Season each piece with salt on both sides and keep them in the fridge until serving.

Crispy chicken skin

2 pieces of chicken skin

Scrape off the fat from the chicken skin and spread the skin flat out on baking sheets. Place another baking sheet on top of the chicken skin and place some weight on it so the chicken skin is baked under pressure.

Bake the skin in the oven at 170 °C for 30 minutes, 100 % wind cycle and open air shutter. Break the crispy chicken skin into pieces while it is still hot and season with salt.

Fried black salsify purée

500 g peeled black salsify

600 g milk

50 g unsalted butter

3 g apple cider vinegar

2 g salt

Peel the black salsify and sauté them in butter until they are golden.

Pour on milk and boil the black salsify until they are completely tender.

Sieve away the milk and blend the black salsify.

Use the milk to adjust the consistency of the purée until it is smooth.

Sieve the purée through a net and season with salt and lemon juice.

Hay burned mussel sauce

See the following pages.

Black salsify chips

2 thin black salsifies

Wash the black salsify thoroughly and cut them across in 1 mm slices on a slicer.

Deep fry the slices at 170 °C until they are golden.

Let the oil run off the chips and season with salt.

Fried black salsify

4 black salsifies

Peel the black salsify into a round shape and cut off the top and bottom.

Pan fry the black salsify in clarified butter when serving - shake the pan so they roll around in the butter.

To assemble and serve

Herbs/salad per person:

2 chickweeds twigs

3 green mizuna salads

2 small parsley sprouts

Pan fry the black salsify in clarified butter while heating up the purée.

When the black salsify is golden pan fry the skate wing in clarified butter.

Fry the skate wing golden on one side and very shortly on the other side.

Season the skate wing with salt and place it on a plate with the golden side up.

Place the chicken skin on top of the skate wing.

Arrange the black salsify and purée and decorate with salad, herbs and chips.

Split the hot hay burned mussel sauce with clarified butter and pour the sauce at the table.

Hay burned mussel sauce

3 kg blue mussels

90 g hay

0,1 g xantana

Salt

Clarified butter

Wash the blue mussels in cold water and place them in a big stock pot with a big surface.

Sprinkle the hay over the blue mussels.

Take the stock pot outside and burn the hay with a gas torch.

Cover the mussels and the burned hay with water, bring to a boil and let it simmer for 10 minutes.

Sieve the mussel stock and let it reduce until it has an intense flavour.

Blend 100 grams of intense stock with 0,1 gram of xantana and season with salt.

Split the sauce with clarified butter when serving.



Serves 8

Zucchini flower, pumpkin seed oil ice cream, sea buckthorn and frozen buttermilk

Pumpkin seed oil ice cream

500 g syrup 40 %
75 g egg whites
200 g pumpkin seed oil
75 g yogurt natural
0,5 g salt
0,4 g Thick & Easy

Blend the cold syrup with all the other ingredients.

Pour the mixture in a paco beaker and freeze.

Process the pumpkin seed ice cream 2 times on a Paccojet.

Put the ice cream in a styrofoam cooler and store it in the freezer until serving.

Buttermilk snow

100 g syrup 50 %
450 g buttermilk
2,5 g lactic acid
3 leaves of gelatine

Heat the syrup.

Dissolve the soaked gelatine in the syrup.

Let the syrup cool to room temperature and stir in the buttermilk and lactic acid.

Fill the mixture in a half litre siphon bottle and add 2 siphon cartridges.

Spray out the buttermilk siphon into liquid nitrogen.

Blend the frozen buttermilk foam to snow in a Thermomix.

Store the buttermilk snow in a styrofoam cooler in the freezer until serving.

Pumpkin seed malto

15 g pumpkin seeds
2,5 g pumpkin seed oil
20 g malto

Brush some oil on the pumpkin seeds and bake them at 170 °C, 40 % wind cycle for 7 minutes.

Let the toasted pumpkin seeds cool and chop them roughly.

Mix the malto and pumpkin seed oil and fold in the pumpkin seeds.

To assemble and serve

Herbs per person
1 organic zucchini flower
5 fresh sea buckthorns

Place the pumpkin seed malto on a plate and arrange the sea buckthorn next to it.

Clean the zucchini flower, cut it open lengthwise and remove the flower core.

Scoop an egg-shaped scoop of pumpkin ice cream on top of the malto.

Fold the zucchini flower around the ice cream.

Place the buttermilk snow next to the zucchini flower and on top of the sea buckthorn.

Serve the dish immediately.



Serves 10

Shells of resin with pine sprouts

Shells of resin See the following pages.

Pickled pine sprouts Pour vinegar and water over the pine sprouts and place them in the fridge. The pine sprouts are ready after 24 hours.

20 small pine sprouts
50 g apple cider vinegar
50 g water

Raw apple Cut the apple into slices 0,5 cm thick.

1 Discovery apple
Cut out 20 round pieces from the slices and place them in lemon juice.
Juice from a lemon

To assemble and serve Let the liquid run off the apple pieces and pine sprouts.

Herbs per person
2 dill twigs
Place 2 pieces of apple and 2 pine sprouts in each resin shell.
Decorate the pine sprouts with dill.
Place the shells on a plate.





Shells of resin

120 g wheat flour

240 g apple juice

30 g resin syrup

3 g salt

Stir together all ingredients and place the mixture in the fridge for 12 hours.

Stir the dough and brush a thin layer on silicone mats.

Let the dough dry at room temperature for 24 hours.

Cut the dough into squares and deep fry them until they are golden.

Fold the fried squares while they are still hot.

Serves 10

Liquorice shoelaces

Shoelaces

10 g cocoa	Bring water to a boil and blend agar agar into the boiling water.
500 g water	Add milk chocolate and cocoa and bring it to a boil again.
200 g milk chocolate	Blend the hot chocolate mixture and sieve through a net.
6 g agar agar	Suck up the hot chocolate mixture through a thin plastic tube and let it cool in ice water.
5 g liquorice powder	Once the chocolate mixture is rested spray it out in a zigzag pattern on baking sheets.
	Let the thin chocolate threads dry in a dehydrator at 60 °C for 48 hours.

To assemble and serve

Sprinkle 8/10 of the shoelace with liquorice powder.





Serves 4

Ice cream from toasted sunflower seeds, lemon verbena, crispy Jerusalem artichoke chips and apple

Sunflower seed ice cream

175 g toasted sunflower seeds
150 g cream
350 g milk
100 g sugar
4 pasteurized egg yolks
0.5 g salt

Toast the sunflower seeds in the oven at 160 °C, 60 % wind cycle for 5 minutes.
Heat the cream and milk.

Whisk the milk into the egg yolks and sugar and blend it in a Thermomix at medium speed at 80 °C for 4 minutes.

Blend the sunflower seeds into the mixture.

Let the milk cool and fill it in a paco beaker and freeze.

Process the frozen ice cream on a Pacojet.

Put the ice cream in a styrofoam cooler and store it in the freezer for 2 hours.

Make uneven pieces of the sunflower seed ice cream using 2 forks, place them in liquid nitrogen for 4 seconds and then return them to the freezer.

Apple purée with lemon verbena

0,5 kg Discovery apples
17 g sugar
10 g lemon verbena leaves

Peel and core the apples and cut them into quarters.

Vacuum seal the apple quarters.

Place the vacuum bag in a container and cook it in the microwave for 7 minutes at 1200w.

Blend the tender apples with sugar and let them cool.

Blend the cold apple purée with lemon verbena and sieve through a net.

Apple siphon

250 g apple juice from Granny Smith
apples
33 g syrup 50 %
5 g lemon juice
2 leaves of gelatine

Heat the syrup and dissolve the soaked gelatine in it.

Add apple juice and lemon juice to the syrup and place it in the fridge.

Whisk the apple gel airy with a whisk and fill it on a siphon.

Add 2 siphon cartridges to half a litre siphon bottle.

Shake the bottle thoroughly and place it in the fridge.

Crispy Jerusalem artichoke chips

100 g peeled Jerusalem artichokes
1 l sunflower seed oil

Grate the Jerusalem artichokes on a Microplane grater and place them in cold water.

Sieve the Jerusalem artichokes and squeeze out any excess water.

Fry the chips in oil at 175 °C until they are golden.

To assemble and serve

Place a spoonful of crispy Jerusalem artichokes chips in the bottom of the bowl.

Arrange the sunflower seed ice cream on top.

Spray in the apple purée with lemon verbena and spray in the apple foam from siphon next to it.

Serve the dish immediately.



Serves 4

Brisket, milk skin, beef jerky and stinging nettle sauce

Brined brisket

1 brined brisket

Vacuum seal the brisket and cook it in a water bath at 80 °C for 24 hours.

Save half the brisket for beef jerky.

Cut the other half into pieces of 35 grams each and vacuum seal it.

Grilled beef jerky

25 g brined brisket (plucked weight)

1,2 g onion ash

1 g hay ash

Pluck the meat into separate fibres.

Fold the meat with hay ash and onion ash until all sides are covered.

Deep fry the black meat fibres in oil at 190 °C until they are crispy.

Milk skin

1 l milk

20 g skimmed milk powder

20 g whey protein

Blend skimmed milk powder and whey protein in the milk.

Pour the mixture in a stock pot and heat it up to 75 °C. A milk skin will form on the top.

Loosen the milk skin from the stock pot sides and carefully place it onto a baking sheet and apply some milk to keep it moist.

Stinging nettle sauce

1 l intense veal stock

100 g spinach

166 g stinging nettle leaves

Blanch the spinach and stinging nettle and squeeze out all excess water.

Blend the blanched stinging nettle and spinach with the veal stock and sieve through a net.

Season the sauce with salt.

Parsley oil

300 g plucked broad leaved

parsley

600 g oil

Blend parsley and oil for 8 minutes in a Thermomix until the oil goes dark green.

Sieve the oil through a net and cool.

Onion ash

1 yellow onion

Peel the yellow onion and break into layers.

Place the onion layers on baking sheets and let them air-dry for 2 days.

Bake the dried onion layers in the oven at 200 °C until they become black.

Let the burned onion layers cool and blend them to a powder.

Hay ash

200 g hay

Burn the hay with a gas torch until it turns into ash.

Let the ash cool and sieve through a tamis.

To assemble and serve

Herbs per person:

4 ground elder sprouts

4 chickweeds twigs

Heat the brisket at 90 °C for 5 minutes.

Place the warm brisket on a plate and cover it with the milk skin.

Place the beef jerky on top of the milk skin.

Decorate the beef jerky with chickweed and ground elder.

Split the stinging nettle sauce with parsley oil and pour the sauce when serving.



Serves 4

Stones

Tea mixture

300 g cream
50 g syrup 50 %
20 g black Assam tea
2 leaves of gelatine
2,5 g hay ash

Heat the cream, syrup and tea to 60 °C and let it steep for 5 minutes.
Sieve the cream through a net.

Dissolve the soaked gelatine in the cream and stir in the hay ash.

Place cling film over the mixture and leave it at room temperature for 2 hours.

Pear ice cream

300 g pear purée
200 g cream
75 g sugar
5 g pear brandy
1,5 leaves of gelatine

Heat pear purée, cream, sugar and pear brandy to 80 °C.

Dissolve the soaked gelatine in the mixture.

Sieve the mixture through a net and pour it in a paco beaker and place it in the freezer.

When the ice cream is frozen process it on a Pacojet and transfer it to 8 stone shaped forms right away and place them in the freezer again.

When the ice cream is frozen remove the pear stones from the forms and place them in the freezer. Dip the frozen pear stones in liquid nitrogen for 5 seconds, then in the tea mixture and then in liquid nitrogen again.

Store the pear stones in the freezer. They are ready to serve after 10 hours.

Ash malto

60 g lemon oil
1 g hay ash
45 g malto

Stir malto and hay ash together and add oil.

Place a spoonful of ash malto in a colander and spray on some lemon oil.
Shake the colander with the ash malto to form pebbles.

White malto

200 g sunflower seed oil
22 g lemon thyme
45 g malto

Heat sunflower seed oil and lemon thyme to 65 °C.

Let the lemon thyme oil steep for 24 hours in the fridge and then sieve it.

Stir malto together with 20 grams of thyme oil.

Place a spoonful of thyme malto in a colander and spray on some lemon oil.
Shake the colander with the white malto to form pebbles.

To assemble and serve

Herbs per person
1 flowering lemon thyme

Decorate a plate with malto stones and arrange 2 pear stones.

Decorate with a lemon thyme shoot.

Let the dish rest for 5 minutes before serving.



Serves 4

Skagen Ham, pickled and new beech leaves

Crispy and smoked Skagen Ham

4 thin slices of Skagen Ham
2 g dried beech shavings for smoking

Thinly roll out the Skagen Ham between 2 pieces of baking sheets.
Bake the Skagen Ham between 2 sheet pans at 150 °C for about 2,5 hours.
Smoke the crispy pieces of Skagen Ham with the dried beech tree.

Pickled beech leaves

8 newly blossomed beech leaves
50 g apple cider vinegar
50 g water

Place the beech leaves in water and apple cider vinegar for a week to pickle.

Smoked malto

10 g smoked oil
40 g malto

Stir together all the ingredients.

To assemble and serve

Leaves per person
2 pickled beech leaves
1 newly blossomed beech leaf

Decorate the crispy and smoked Skagen Ham with the pickled beech leaves.
Then decorate with the new beech leaves.
Sprinkle the smoked malto on the Skagen Ham and arrange them in the tree.





Serves 4

Lamb tartare, ramsons and crispy rye bread

Crispy rye bread

0,25 rye bread with seeds
20 g clarified butter

Freeze the rye bread.

Cut the frozen rye bread into 8 thin slices of 1,5 mm each using a slicer.
Cut out the rye bread slices into round shapes using a cutter and divide them in 2.
Spray the crescent shaped rye bread with clarified butter and bake them under pressure between 2 sheet pans at 150 °C, 50 % wind cycle for 25 minutes until they are golden.

Lamb tartare

110 g finely chopped lamb fillet
3 g fine salt
0,5 g white pepper

Stir together all ingredients.

Ramsons oil

200 g sunflower seed oil
300 g ramsons leaves
100 g broad leaved parsley leaves

Blend all ingredients for 8 minutes on a Thermomix at highest speed.
Strain the oil through a net.

Ramsons mayonnaise

50 g egg yolk
3,5 g salt
2 g mustard
8 g lemon juice
160 g ramsons oil

Whisk egg yolk, salt, mustard and lemon juice airy.
Gently whisk the oil into the egg mixture little by little, until the mayonnaise is smooth.

To assemble and serve

Herbs per person
7 small parsley sprouts

Spray ramsons mayonnaise on one side of the crispy crescent shaped rye bread.
Place veal on the other side of the crispy crescent shaped rye bread.
Combine the 2 rye bread pieces and decorate the sandwich gap with parsley sprouts.

Serves 4

Crispy bladder wrack and skyr

Bladder wrack

Wash the bladder wrack in cold water.

50 g bladder wrack

Hang the bladder wrack to air-dry until it becomes so crispy that it is easy to break.

0,5 l sunflower seed oil

Deep fry the bladder wrack at 175 °C.

Salt

Let the oil run off the bladder wrack and season with salt.

Place the bladder wrack in a dehydrator at 60 °C for 2 hours.

Skyr crème

Whisk the skyr and salt and fill it in a squeeze bottle.

100 g skyr

2 g salt

To assemble and serve

Place the fried bladder wrack between the stones and decorate with glasswort.

Herbs per person

Sprinkle the plate with Spirulina and decorate with skyr crème.

2 glassworts

Spirulina (algae powder)



Serves 4

Fried celeriac, hazelnuts and Gravenstein apple

Baked celeriac

1 celeriac

Pack the celeriac in aluminium foil and bake it at 175 °C until it reaches a core temperature of 80 °C. Let the celeriac cool and cut into slices of 2 cm. Cut out each slice with a round cutter.

Hazelnut purée

250 g toasted hazelnuts
175 g cream
112 g water

Toast the hazelnuts in the oven at 175 °C, 70 % wind cycle for 10 minutes. Blend all ingredients and freeze in a paco beaker. Process the frozen purée 2 times on a Pacojet.

Hazelnut sauce

220 g hazelnut purée
130 g water
25 g hazelnut oil
7,5 g apple cider vinegar
3,5 g salt

Stir all ingredients together. Sieve the mixture through a net.

Gravenstein apple

Before serving make long bands on a vegetable machine and cut them into squares of 3 x 3 cm.

Hazelnut

12 fresh hazelnuts

Break the hazelnuts and peel off the shell. Remove the skin from the hazelnuts using a knife. Cut the hazelnuts with no skin into 2 lengthwise and place them in ice water.

To assemble and serve

Herbs per person
8-10 lemon thyme leaves

Heat the celeriac in a water bath at 80 °C for 10 minutes. Pan fry the celeriac in clarified butter on one side until it is golden. Season the celeriac with salt and place it on a plate. Arrange hazelnuts on and around the celeriac. Place the apple slices around the celeriac. Decorate the dish with lemon thyme leaves. Heat and foam the hazelnut sauce with a hand blender and pour the sauce at the table.



Serves 4

Hare, quince and wilted leaves

Hare Trim the hare by removing the legs from the body and the back from the ribs.

1 hare Vacuum seal the legs and the back in their own separate vacuum bags.
Cook the legs in a water bath at 56 °C for 12 hours and let them cool.
Cook the back in a water bath at 56 °C for 1 hour.
Quickly pan fry the legs and back and glaze them in sauce right before serving.

Toasted walnut purée Toast the walnuts in the oven at 175 °C, 70 % wind cycle for 10 minutes.

250 g toasted walnuts Blend all ingredients and freeze them in a paco beaker.
175 g cream Process the frozen purée 2 times on a Pacojet, heat it up before serving and season with salt.
112 g water

Sauce from hare Cook the legs in the oven at 190 °C for 60 minutes to get the legs golden.

4 kg bones from hares Place the legs in a stock pot, pour over the broth, cover with water and bring to a boil.
2 l chicken broth Place aluminium foil over the stock pot and place it in the oven at 83 °C for 12 hours.
4 l water Sieve the stock and reduce until it has an intense flavour.
Xantana Regularly skim the sauce while reducing.
Salt Blend 100 grams of intense sauce with 0,1 gram of xantana and season with salt.

Fried quince Peel the quinces, cut them into 4 quarters and remove the core.

2 quinces Vacuum seal the quinces and cook them in a water bath at 60 °C for 15 minutes.
Let the quinces cool and quickly pan fry them before serving.

Crispy goosefoot leaves with blackcurrant See the following pages.

Goosefoot leaves with quinces See the following pages.

To assemble and serve Quickly pan fry the legs and back and glaze them in sauce.

Herbs per person Carefully heat up the walnut purée without letting it dry out.
4 amaranth sprouts Place the purée on a plate forming a circle.
3 green goosefoot leaves Arrange the hare leg and the peeled walnut.
1 freshly peeled walnut Quickly pan fry the quinces in some clarified butter and place them on the plate.
Place the wilted leaves on top.
Heat the sauce, split it with clarified butter and pour it when serving.





**Crispy goosefoot leaves
with blackcurrant**

16 red goosefoot leaves
250 g blackcurrant
30 g cane sugar

Blend blackcurrant and sugar for 5 minutes until the pectin is well integrated into the mixture, then sieve it. Wash the goosefoot leaves and blanch them for 20 seconds. Let the leaves cool in ice water and make sure all excess water is dried off. Brush the blanched leaves with a thin layer of blackcurrant purée on both sides. Hang the leaves to dry until they curl and then place them in a dehydrator for 12 hours at 50 °C.



**Goosefoot leaves
with quinces**

16 yellow goosefoot leaves
250 g quince
20 g cane sugar

Peel the quinces and remove the core. Vacuum seal the quinces with sugar and cook them in a water bath at 80 °C for 15 minutes until they are tender. Blend the quinces for 5 minutes and then sieve. Wash the goosefoot leaves and blanch them for 20 seconds. Let the leaves cool in ice water and make sure all excess water is dried off. Brush the blanched leaves with a thin layer of quince purée on both sides. Let the leaves dry at 20 °C for 6 hours until they reach a leathery texture.

Serves 4

Onglet, wild herbs, chive and morel sauce

Onglet

210 g onglet

Trim the tendons and fat off the meat and cut it into pieces of 50 grams each. Season the pieces with salt and vacuum seal each piece in their own separate vacuum bag with some oil.
Cook the meat in a water bath at 56 °C for 3 hours.

Fungi sauce

2 kg mushrooms
125 g dried morels
0,5 l intense chicken stock
5 g apple cider vinegar
2,5 g salt
0,5 g xantana
Water

Pour chicken stock over the mushrooms and dried morels in a stock pot. Top with water until the fungi are covered in liquid.
Heat the stock pot to 85 °C and then place aluminium foil over the top. Place the stock pot in the oven at 83 °C for 12 hours.
Sieve the broth through a net.
Reduce the broth to 2 litres.
Season the sauce with apple cider vinegar and salt and blend in the xantana. Heat the sauce when serving.

Chive oil

300 g chopped chive
600 g sunflower seed oil

Blend chive and oil for 8 minutes in a Thermomix until the oil goes dark green. Sieve the oil through a net and let it cool.

Chive siphon

10 g tarragon vinegar
5 g salt
10 g water
65 g egg yolk
250 g chive oil

Whisk egg yolk, water, vinegar and salt airy at low heat.
Gently whisk the oil into the egg mixture little by little.
Pour the mixture in half a litre siphon bottle and add 2 siphon cartridges. Keep the siphon at 40 °C.

To assemble and serve

Herbs per person
50 g small spinach leaves
4 g plucked tarragon leaves
2 cut out spinach leaves
4 garlic mustard flowers
4 garlic mustard leaves
3 white nettles
2 ground eiders

Make sure all excess liquid is removed from the meat and pan fry it in clarified butter with some thyme.
Let any excess liquid run off the meat, season with salt and let it rest for 2 minutes.
Sauté 50 grams spinach and 4 grams tarragon in some oil.
Place the meat on a plate and place the sautéed spinach and tarragon on top.
Decorate the meat with herbs and spray on the chive siphon.
Heat the sauce up and pour it at the table.





Serves 4

Oyster, aluminium foil and parsley crème in algae powder

Limfjord oyster

4 big Limfjord oysters

Open the oysters and sieve the oyster water through a net.
Wash away any leftover shell from the oysters and cut them into 2 lengthwise.

Aluminium foil from oyster water

See the following pages.

Parsley mayonnaise in Spirulina malto

See the following pages.

Horseradish cream

125 g cream
10 g finely grated horseradish
0,5 g salt
1 g tarragon juice

Stir the ingredients together and let it steep for 15 minutes.
Sieve the horseradish cream and squeeze out all liquid from the horseradish.

Pickled sago grains

10 g sago grains
1 l water
100 parsley vinegar

Boil the water, add the sago grains and boil until there is a little white centre in the sago grains.
Let the boiled sago grains cool in a sieve under running cold water.
Place the boiled sago grains in the chilled dill vinegar for 24 hours.

To assemble and serve

Herbs per person
8 bronze fennel twigs

Season the oyster pieces with salt and place them on a plate.
Place the pickled sago grains on the plate and decorate with bronze fennel.
Spray the cold parsley crème into the Spirulina malto.
Cover the parsley crème with Spirulina malto and take them out using a spatula.
Shake the parsley crème covered in Spirulina malto and place it on the plate.
Place the aluminium foil over each oyster.
Split the horseradish cream with the parsley oil.





Parsley mayonnaise in

Spirulina malto

30 g Spirulina powder (algae powder)

30 g malto

300 g plucked flat-leaved parsley

600 g sunflower seed oil

50 g egg yolk

250 g parsley oil

2 g salt

1 g lactic acid

Stir the Spirulina powder and malto together.

Blend parsley and oil for 8 minutes in a Thermomix until the oil goes dark green.

Sieve the oil through a net and let it cool.

Whisk egg yolk and salt airy.

Gently whisk in the oil little by little until the mixture is very thick.

Finally add the lactic acid and let the mayonnaise cool.

Spray the cold parsley crème into the Spirulina malto.

Cover the parsley crème with Spirulina malto and take them out using a spatula.

Shake the parsley crème from the excess Spirulina malto.

**Aluminium foil from
oyster water**

250 g oyster water
0.5 g salt
3 g agar agar
1 g silver powder

Blend oyster water, salt and agar agar in a Thermomix at 100 °C.
Sieve the liquid when the oyster water reaches 100 °C.
Place the oyster gel in round shapes in little trays and let it set.
Place the gel on baking sheets and brush the side facing up with
silver powder that is mixed with some water.
Dry the silver gel in a dehydrator at 50 °C for 14 hours.



Freeze-dried ice cream

Freeze-dried ice cream

750 g cream

90 g sugar

1 vanilla pod

6 egg yolks

Cut the vanilla pod into 2 lengthwise and heat it up in the cream.

Whisk the sugar and egg yolk airy.

Whisk the warm cream into the egg yolks.

Pour the mixture in a Thermomix and blend at medium speed at 80 °C for 5 minutes.

Sieve the ice cream mixture through a net, let it cool down and process it on an ice cream machine.

Let the vanilla ice cream set in round cutters and then place them in the freezer.

Remove the cutters and freeze-dry the ice cream.

Freeze-drying

Freeze-drying works by freezing the material and then reducing the surrounding pressure to allow the frozen water in the material to sublimate directly from the solid phase to the gas phase.

Freeze-drying is done in this process:

The ice cream needs to be -20 °C.

Make a vacuum in the oven which lowers the water's boiling point.

When a stable vacuum is achieved (ca. 1m/b) add heat and let the ice cream evaporate.

Catch the steam in a steam trap which is colder than the product (around -30 °C) and when the steam hits this trap it turns into ice again.

The ice cream is ready when it has a temperature around 60 °C.

This process takes around 24 hours.

The good thing about freeze-drying compared to other drying methods is that freeze-drying contains all taste, colour, vitamins, minerals and so on and only removes the water from the product.



Serves 4

Salted halibut, green gooseberry and bitter hazelnut milk

Salted halibut

200 g fresh halibut fillet

Remove the skin and blood from the halibut and cut it into long pieces. Wrap them in cling film and place them in the freezer. Cut the pieces into thin slices, season with salt and place in the fridge for 6 hours.

Winter cress with roots

See the following pages.

Gooseberry gel

100 g juice from green gooseberry

1 leaf of gelatine

1 g lemon juice

1 g salt

0.5 g sugar

Heat the gooseberry juice, sugar, salt and lemon juice and dissolve the soaked gelatine in the mixture.

Place the gooseberry juice in the fridge.

Browned butter emulsion

4 whole eggs

300 g browned butter

3 g salt

5 g apple cider vinegar

Boil the eggs for 4 minutes and place them in ice water.

Peel the cold eggs and blend them with salt and apple cider vinegar.

Gently blend the browned butter into the egg mixture little by little and keep the temperature under 40 °C.

Store the browned butter emulsion at room temperature.

Pickled unripe gooseberry

10 g unripe gooseberry

100 g apple cider vinegar

100 g water

Cover the unripe gooseberries with salt and let them steep for 24 hours.

Wash off the salt from the gooseberries.

Place the gooseberries in vinegar and water.

The pickled unripe gooseberries are ready to use after about 24 hours.

Burned hazelnuts

20 g hazelnuts with skin removed

Remove the skin from the hazelnuts and burn them with a gas torch until they are black all over.

Bands of kohlrabi

1 kohlrabi

Peel the kohlrabi and make bands on a vegetable machine.

Brake the kohlrabi bands into uneven pieces and place them in ice water.

Toasted hazelnuts

See the following pages.

Bitter hazelnut milk

250 g whole milk

30 g toasted hazelnuts

0,25 g xanthana and 1,5 g salt

Vacuum seal the whole milk and toasted hazelnuts and place them in a water bath at 60 °C for 30 minutes.

Sieve the milk through a net.

Blend the sieved hazelnut milk with salt and xantana and let it cool.

To assemble and serve

Herbs per person

1 winter cress with roots

10 g hay ash

2 freshly peeled and split hazelnuts

Place 3 pieces of salted halibut on a plate. Arrange hazelnuts, 2 pickled unripe gooseberries and one teaspoon of gooseberry gel on top of the salted halibut. Let the water run off 5 pieces of kohlrabi and finely grate burned hazelnut over them using a Microplane and season with salt.

Now decorate the salted halibut pieces with the kohlrabi pieces. Place the winter cress with hay ash on the root on top. Spray browned butter emulsion on the plate. Split the bitter hazelnut milk with the toasted hazelnut oil and serve the sauce at the table.





Winter cress with roots
5 winter cress
2 g hay ash

Pluck the winter cress with its roots.
Clean the dirt from the roots, wipe away any water and keep them in the fridge until serving.
When serving cover the roots with hay ash.



Toasted hazelnuts

(toasted like coffee beans)
100 g toasted hazelnuts with
skin removed

Toast the hazelnuts in the oven at 250 °C for 30 minutes.
Let the hazelnuts cool and then blend them.

Serves 4

Jerusalem artichoke ice cream, frozen gooseberry foam and grated hazelnut

Jerusalem artichoke ice cream

400 g Jerusalem artichokes
250 g butter
750 g milk
4 g salt
3 leaves of gelatine
40 g glucose
2,5 g Cremodan
1,5 g sucro
150 g syrup 50 %
10 g lemon juice

Brown the butter in a stock pot.

Peel the Jerusalem artichokes, cut them into slices and sauté until tender in the browned butter.

Sieve the Jerusalem artichokes when they are tender.

Add milk, syrup and glucose to the Jerusalem artichokes and heat it up.

Dissolve the soaked gelatine in the hot milk.

Sieve the Jerusalem artichokes from the milk and blend the milk with Cremodan and sucro.

Sieve the milk through a net and add lemon juice.

Pour the mixture into a paco beaker and freeze.

Process the frozen ice cream on a Pacojet, place it in a styrofoam cooler and store it in the freezer until serving.

Grated hazelnuts

30 g hazelnuts with their skin removed

Grate the hazelnuts with their skin removed on a Microplane.

Gooseberry foam

380 g syrup 40 %
120 g gooseberry juice from
green gooseberry
12 leaves of gelatine

Heat the syrup and dissolve the soaked gelatine in it.

Add the gooseberry juice, sieve the mixture and place it in the fridge.

When the gooseberry juice is set as a gel whisk it airy on a Kitchen Aid.

Fill the airy gooseberry foam in a plastic container coated with cling film on the inside.

Place the gooseberry foam in the freezer.

Take the frozen gooseberry foam out of the container and cut it into smaller pieces.

Place the pieces in liquid nitrogen.

Blend the frozen gooseberry foam in a Thermomix and place it in the freezer again.

Hazelnut mayonnaise

50 g pasteurized egg yolk
250 g hazelnut oil
0,5 g salt
10 g lemon juice
20 g blended sugar

Whisk egg yolk and sugar airy.

Gently whisk the hazelnut oil into the egg mixture little by little.

Season the mayonnaise with lemon juice.

To assemble and serve

Spray the hazelnut mayonnaise in the centre of the plate.

Place an egg shaped scoop of Jerusalem artichoke ice cream on top of the hazelnut mayonnaise.

Cover one side of the Jerusalem artichoke ice cream with grated hazelnuts.

Cover the other half with the frozen gooseberry foam.

Serve the dish immediately.



Serves 4

Cockles, compressed cucumber and celery, parsley sauce and sour cream snow

Cockles

Wash the cockles in cold water.

6 cockles

Blanch the cockles for 20 seconds and place them in ice water.

Take the cold cockles out of their shells, remove the stomach and check the intestine for sand.

Pickled celeriac bands

Peel the celeriac and cut them into thin bands.

1 celeriac

Cut out the edges of the celeriac bands to make them look uneven.

100 g vinegar

Place the celeriac bands in the vinegar and water.

100 g water

Celeriac chips

Wash the celeriac and peel off the outer layer.

1 celeriac

Make thin bands of the celeriac and deep fry the thin celeriac bands at 175 °C.

Let the oil run off the celeriac chips, season with salt and place them in the dehydrator at 50 °C.

Parsley sauce

Heat the mussel stock and blend all ingredients for 5 minutes at highest speed.

450 g clam mussel stock

Sieve the parsley sauce through a net.

0,7 g xantana

3 g salt

75 g flat-leaved parsley leaves

Cream snow

Stir together all ingredients and sieve through a net.

250 g cream

Freeze the cream in a paco beaker.

37 g parsley vinegar

Process the frozen cream for 10 seconds in a Pacojet and scrape out the snow forming into liquid nitrogen. Repeat this process until the beaker is empty.

3,5 g salt

Sieve away the liquid nitrogen and place the cream snow in the freezer.

Compressed cucumber

Peel the cucumber and split it into 6 pieces lengthwise. Cut away the seeds.

1 cucumber

Vacuum seal the cucumber pieces with some parsley sauce.

Compressed celery

Peel the celery, remove the threads and trim the sides so the pieces are the same thickness.

1 bunch of celery

Vacuum seal the peeled celery with some parsley sauce.

To assemble and serve

Herbs per person

Cut 4 rectangles of 1 x 2 cm each out of the compressed cucumber and celery.

Season the pieces with salt and arrange them so they form a square on a plate.

3 flowering winter purslanes

Alternately cucumber and celery.

Decorate the square of cucumber and celery with cockles.

Place the pickled celeriac bands on top.

Decorate the dish with winter purslane and celeriac chips.

Finally add the parsley sauce and add a spoonful of frozen cream snow.



Serves 4

Walnuts, celery and dill oil

Walnut crème See the following pages.

Celery granita Mix all ingredients and freeze them in a deep gastro tray.
When the mixture is frozen scrape it with a fork to make granita.
Store the granita in the freezer until serving.

200 g celery juice
50 g syrup 50 %
17 g lemon juice

Dill oil Blend dill and oil for 8 minutes in a Thermomix until the oil goes dark green.
Sieve the oil through a net and let it cool.

300 g plucked dill
600 g sunflower seed oil

Apple bands Make bands of the apple on a vegetable machine.
Cut the apple bands into 12 x 3 cm shapes - 3 bands of apple are needed for each serving.
Vacuum seal the bands with apple juice and lemon juice.
Roll the apple bands into a cylindrical form before serving.

2 Gravenstein apples
100 g apple juice
5 g lemon juice

To assemble and serve Take the walnuts out of their form, place 3 on a plate and let them thaw.
Place the rolled up apple bands between the walnuts.
Cut 2 mm slices of the celery and place 2 pieces on each apple band.
Decorate the top of the celery slices with dill.
Arrange a spoonful of granita on the plate.
Pour a teaspoon of dill oil over the granita and some of the plate when serving.

Herbs/greens per person
3 dill twigs
6 slices of celery





Walnut crème

350 g cream

75 g toasted walnut oil

55 g sugar

1 g salt

1,3 g iota

Bring the cream to a boil and blend in the iota.

Add sugar, salt and walnut oil while the mixture is blending.

Let the crème set in 16 walnut forms and place them in the freezer.

It is important that the mixture does not get below 80 °C before it sets.

Take out the frozen walnuts from the forms and keep them in the freezer.



Serves 4

Fallow deer, black salsify rolled in hay ash and sour berries

Fallow deer

1 fallow deer fillet

1 l water

100 g salt

Blend water and salt until the salt is dissolved.

Cut the fallow deer fillet into pieces of 50 grams each.

Place the pieces in the brine for 8 minutes and then rinse with cold water.

Vacuum seal the fallow deer pieces and cook them in a water bath at 52,5 °C for 1 hour.

Sauce

75 g onion

25 g butter

100 g heath honey

250 g raspberry vinegar

1,5 l game stock

1 l veal stock

Cut the onions and sauté them in butter until they are golden.

Add honey and let it caramelize.

Add the raspberry vinegar and reduce.

Add game stock and veal stock and reduce until it reaches a good texture.

Sieve the sauce through a net and season with berry schnapps, salt and raspberry vinegar.

Berry butter

100 g clarified butter

20 g freeze-dried lingonberry, raspberry, blackcurrant

Mix the ingredients and put it in a vacuum bag.

Cook the vacuum bag in a water bath at 52,5 °C for 2 hours.

Sieve the butter through a net.

Black salsify in hay ash

See the following pages.

Black salsify purée

10 black salsifies

1 l cream

Salt

Peel the black salsify and cut it out into small pieces that are boiled in cream until tender.

Sieve away the cream.

Blend the salsify and add a little cream to get a smooth texture.

Season the purée with salt.

Gel

400 g beetroot juice

100 g raspberries

5 g agar agar

1 spoonful of sunflower seed oil

2 g finely chopped juniper

10 g freeze-dried cranberry, raspberry, blackcurrant

Bring the beetroot juice and raspberry juice to a boil and blend in the agar agar.

Let the mixture set in a thin layer and place it in the fridge.

When the gel is firm cut it in squares.

Brush each piece of gel with oil and sprinkle on finely chopped juniper and freeze-dried berries.

To assemble and serve

Remove the meat from the water bath and dry off the liquid.

Pan fry the meat in clarified butter and let it rest for 2 minutes.

Place the gel on top of the meat and place it on a plate.

Pan fry the black salsify in clarified butter until they are golden.

Dry away the butter while the salsify is still hot.

Roll the salsify in a thin layer of hay ash and place it on the plate.

Heat the black salsify purée and place it on the plate.

Split the sauce with berry butter and pour the sauce at the table.

Black salsify in hay ash

200 g hay
20 g hay ash
4 black salsifies

Burn the hay with a gas torch until it turns into ashes.

Let the ash cool and sieve it through a tamis.

Peel the black salsify into round shapes and cut them into 17 cm long pieces.

Blanch the black salsify for 1 minute.

The hay ash is used when serving.





SIMPLE SYRUP, STOCK AND BROTH

JUST TO BE SURE ...

Syrup 40 % 400 g sugar 600 g water	Bring the water and sugar to a boil until the sugar is dissolved and the liquid is clear.
Syrup 50 % 500 g water 500 g sugar	Bring the water and sugar to a boil until the sugar is dissolved and the liquid is clear.
Clam mussel stock 2 kg clam mussels in their shell water	Wash the razor clams in cold water, put them in a stockpot and cover with cold water. Bring the stockpot to a boil and then cook gently for 30 minutes. Pass the stock through a sieve. Reduce until it has a powerful taste. Strain the reduced stock through a cloth and chill.
Mussel stock 4 kg mussels Water	Wash the mussels in cold water, put them in a stockpot and cover with cold water. Bring the stockpot to a boil and then simmer for 1,5 hours, then sieve. Reduce the stock until it has an intense taste of mussel. Strain the reduced stock through a cloth and chill.
Chicken stock 2 kg chicken bones 2 kg chicken wings 100 g sunflower oil	Oil the chicken bones and wings with sunflower oil. Put them in separate gastro trays and put them in a 180 °C hot oven until they are golden brown. Put the golden brown chicken bones and wings in a deep gastro tray without the fat from baking. Bring a stockpot of water to a boil and pour over the chicken pieces. Cover the gastro tray with aluminium foil and put it in the oven 12 hours at 83 °C. After 12 hours, sieve the stock into a new stockpot, remove the fat. Reduce the stock until it has an intense taste. During the process skim off any scum and froth that rises to the surface. Strain the reduced stock through a cloth and chill.
Veal stock 4 kg veal bones 100 g sunflower oil Water	Smear the veal bones and wings with sunflower oil. Put them in a 185 °C hot oven until they are golden brown. Put the golden brown veal bones and wings in a deep gastro tray without the fat. Bring a stockpot of water to a boil and pour over the veal bones. Cover the gastro tray with aluminium foil and put it in the oven 12 hours at 83 °C. After 12 hours, sieve the stock into a stockpot, remove the fat. Reduce the stock until it has an intense taste. During the process skim off any scum and froth that rises to the surface. Strain the reduced stock through a cloth and chill.
Chicken broth 2 kg chicken wings Water	Put the chicken wings in a deep gastro tray. Bring a stockpot of water to a boil and pour over the wings so they are covered. Cover the gastro tray with aluminium foil and put it in the oven 12 hours at 83 °C. Sieve the broth and skim off any scum and froth. Reduce the stock. During the process skim off any scum and froth that rises to the surface. Strain the reduced stock through a cloth.

DEFINITION OF THE WORDS

ALPHABETICAL

Agar agar	Derived by red algae and sea weed. Used for warm gels and thickening. Does not melt when heated.
Air blast freezer	A freezer which quickly cools and freezes food by providing a constant circulation of very cold air.
Asparagus sprouts	Little sprouts from the asparagus plant before it blossoms.
Baking foil	Easy to use teflon cooking mats which can tolerate heat.
Bakskuld	Bakskuld is salted, dried and smoked common dab. Traditional in the south west of Jutland.
Beetroot sprouts	Small sprouts from beetroot that have been harvested early, before they develop into real leaves.
Bronze fennel	Herb with a resemblance to anise and celeriac. Leaves look like fennel but have a milder taste of anise.
Cakile	Plant that thrive in saline environments, such as seacoasts and salt marshes.
Chard sprouts	Small sprouts from the chard that have been harvested early, before they develop into real leaves.
Chickweed	An herb known since the Stone Age and commonly found all over the world.
Chinese chives flower	Little white flowers from the chinese chives.
Cilantro flower	The flower from the cilantro herb which blossoms early summer.
Citras	Powder made from citrus fruits. Citras can reduce the level of acid in food.
Clear strips	Thin transparent foil.
Clover	Small green herb with a slight taste of grass. There are about 300 species of clover.
Condensed milk	Milk from which water has been removed and sugar added so the texture is like soft caramel.
Cowberry	Red berry with an acidic and bitter taste. They have a high level of benzoic acid.
Cremodan	A stabilizer used for ice cream to give a creamy texture.
Dehydrator	Holds a steady temperature and can't go over 68 degrees. Used to dehydrate.
Egg white powder	Freeze-dried egg white as a powder.
Elder flower	Flower clusters from the elder flower tree which blossoms in the summer.

Elm leaves	Leaves from the elm tree.
Fennel flower	The flower from the fennel plant which blossoms in the summer and has a strong flavour of anise.
Flowering cabbage	The flower from a broccoll.
Gastro tray	Sheet pan with higher sides.
Glasswort	Plant that thrive in saline environments, such as seacoasts and salt marshes.
Goosefoot	This plant is used both as a vegetable and an herb.
Ground elder	Ground elder is a perennial plant in the carrot family that grows in shady places. This species is native to Eurasia.
Heartsease	Edible flower that can be found in many different species.
Indian cress	A plant where the leaves and flowers are edible. Has a strong cress and peber taste.
Infused	E.g. infused oil which is a 2 hour process of transferring flavour and scent into a carrier oil. It can be used to add flavour to cooking oils. If you heat up oil with caramelized onions, the oil will steal the taste. All herbs and vegetables can be used.
Iota	A gelling agent extracted from a type of red algae. Used for soft and elastic gels.
Jerusalem artichoke flower	The flower from the Jerusalem artichoke plant which blossoms in September.
Lactic acid	Lactic acid is a liquid found primarily in sour milk products.
Lactose	Lactose is a disaccharide sugar derived from galactose and glucose that is found in milk. Lactose makes up around 4,5 % of milk.
Lavender	Flowering plant with a very aromatic aroma.
Leaves of birch	Small buds from the birch tree.
Lectihin	A powder that has low solubility in water, but is an excellent emulsifier. It is usually available from sources such as soy beans and used for foaming sauces, juices and other liquids.
Lemon thyme	A variation of thyme with a taste of lemon.
Lemon verbena	A citrus herb also known as lemon beebrush.

Liquid nitrogen	Liquid nitrogen is nitrogen in a liquid state at an extremely low temperature. Liquid nitrogen is around -200 °C and it boils at -196 °C.
Malt extract	Thick, dark, sweet syrup made from malt. The extract is made from different kinds of sprouting grains which are dried, thus stopping the process.
Malto	Malto is a product based on maltodextrin, a carbohydrate obtained from cornstarch molecules, in this case those of taploca, which have been broken down. It is employed as a bulking agent, but can also absorb oils. Malto is a powder.
Mandoline	A mandoline is a cooking utensil used for slicing and for cutting in several widths and thicknesses.
Oakmoss	Oakmoss, is a species of lichen. It can be found in many temperate forests throughout the Northern Hemisphere including Denmark, and especially Jutland.
Olive Herb	Olive Herb is a low maintenance perennial with edible leaves that have an intense olive aroma.
Orpine	Edible green groundcover with several subspecies.
Pacojet	Pacojet is a professional kitchen appliance that micro-purees deep-frozen foods into ultra-fine textures such as mousses, sauces and sorbets without thawing. Comes with a paco beaker.
Parsley flower	The flower from parsley which blossoms in July.
Pea sprouts	The little sprouts from the pea.
Pectin	Pectin is produced commercially as a white to light brown powder, mainly extracted from citrus fruits, and is used in food as a gelling agent particularly in jams and jellies. It is water-soluble and solidifies upon cooling.
Peppergrass	The leaves, sprouts, and fruits of this plant are all edible. The leaves have a horseradish-like peppery taste. It grows by the beach.
Pine leaf	Small pine buds primarily from Norway spruce which can be found during spring.
Purslane	Green herb with a slightly sour taste.
Potato flakes	Boiled potatoes that are spun in a centrifuge and dried.
Powdered milk	Powdered milk is a manufactured dairy product made by evaporating 1,5 - 1,8 % milk to dryness.
Ramsons	Wild ramsons grows in Denmark and are called the garlic of the forest. The leaves have a strong taste of onion and the plant blossoms with white flowers in April and May.

Red amaranth	Amaranth is known all over the world (Approx. 60 species recognized). We mostly use the red one.	Sweet cicely	Plant that grows in shady places. Its leaves can be used as a herb, either raw or cooked, with a rather strong taste reminiscent of anise. White flowers when blooming.
Red beech leaves	The little leaves from the red beech which appears in the spring.	Sweet peas	An herb with over 100 different species. Some are edible some poisonous. We mostly use sea pea.
Red currant	Bright red translucent edible berries with 3-10 berries on each raceme.	Tagetes	Herb that comes in many different tastes and aromas. The flowers are big and edible.
Red oxalis	Herb with dark red and acidic leaves.	Telescope cutter	A 10 cm long cutter used for cutting long and thin cylinders.
Rock tripe	Lichen consisting of a fungus and a photosynthetic partner. Not very common in Denmark but can be found further north.	Thermomix	A blender for making purée and ice cream with induction heating.
Rowanberry	Little acidic and bitter berry which are found in clusters.	Thick & easy	Powder used as thickening agent. Made from modified corn starch and maltodextrin.
Sago grains	Little white pearls or grains made from the pith of the sago palm. In Denmark a sort of sago is made from corn starch.	Vacuum bags	Bags used when vacuum sealing produce. They tolerate heat up to 125 °C.
Sauce dispenser	A sauce dispenser is dosing funnel for sauce.	Vacuum food sealer machine	A machine that uses an air pump to create a partial vacuum in which food can be stored or cooked.
Sea buckthorn	Little acidic orange berries with a high vitamin C content. Can be harvested from autumn to winter.	Vegetable machine	Manual machine made from plastic used to cut vegetables with. Can cut really thin bands or spaghettis, depending on which knife is used.
Sheet pan	A rectangular metal pan used in an oven.	Versa whip	A soy protein that can replace egg whites or gelatin. It can aerate and stabilize foams.
Silicone mat (Silpat)	Thin mat that provides a non-stick surface without fat or parchment paper. Typically used in baking. Silpat silicone mats can withstand heat up to 250 °C.	Watercress	A green herb that can be used before it blossoms. It has a strong and peber like taste of cress.
Siphon	A bottle that creates foam by using CO2. Usually 2 cartridges are used for half a liter bottle.	Wheatgrass	A food prepared from the cotyledons of the common wheat plant. It provides a lot of chlorophyll.
Siphon cartridge	Cartridges that are used in a siphon to produce the foam. The cartridges contain CO2.	Winter cress	Green herb with a strong taste of cress and mustard.
Slicer	A slicer is a automatic tool used to slice cold cuts, vegetables and bread in millimeter thin slices.	Wood flour	Dry flour made from birch. Used for smoking.
Smoke gun	A handheld machine that can shoot smoke. Used for cold smoking.	Woodruff	Small green plant that blossoms in the spring. The leaves are edible and has a strong sweet hay aroma, especially when dried.
Sorrel	A perennial herb that is cultivated as a garden herb or leaf vegetable with an acidic taste.	Xantana	Extracted from corn starch. A gum with great thickening power for sauces and other liquids.
Spirulina	The latin name is Evernia Prunasta. A blue green algae as a powder.	Yarrow	A flowering plant which can be found in almost every. Yarrow has little white flowers.
Styrofoam cooler	A box made of polystyrene. Good for keeping cool.	Ymer	Ymer is a Danish soured milk product which has been known since 1930. It is made by fermenting whole milk with the bacterial culture Lactococcus lactis.
Sucro	Due to its high stability as an emulsifier Sucro is used to prepare oil in water type emulsions.	Yopol	Yopol is a powdered yoghurt.

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RONNY EMBORG

CURRICULUM VITAE

Ronny Emborg is one of the most famous chefs in Denmark and a rising star on the international culinary scene. He is highly respected for his strong technical ability and his extra-ordinary visual style, which makes guests wonder if what they are presented with is food or art. Hence his nickname - The Wizard. Officially, he was trained in the well renowned Molskroen in 2004 but very quickly Her Majesty Queen Margrethe II of Denmark spotted his talents and he became personal chef to the Danish Royal Family.

During his time as sous-chef at the most exclusive hotel in Copenhagen, d'Angleterre, Ronny Emborg also joined the national culinary team of chefs where he got the taste for competitive cooking. In 2007, while being sous-chef at Restaurant Geranium, he participated in his first national championship, in which he won the gold medal and the title as 'Chef of the Year' in Denmark. New offers drew Ronny Emborg abroad and his talents were intensely trained in Spain where he worked in some of the world's best restaurants, Hacienda Benazuza El Bulli Hotel, Mugaritz and finally El Bulli.

Shortly after returning to Denmark he was headhunted for his first executive chef position at Restaurant AOC in Copenhagen where he introduced the sensory kitchen. The Michelin guide quickly took notice and awarded him a Michelin star - the very first for the restaurant.

When Hotel d'Angleterre in 2013 reopened they called for Ronny Emborg to be the head chef and in charge of the 32 chefs working in Restaurant Marchal, putting the hotel back on the international culinary map.

Ronny Emborg is a very popular star chef who is often invited to travel the world as a guest chef to showcase his culinary talents for the growing audience who wants to experience haute cuisine food in its most unique manner.

2000 Trained at Molskroen. 2004 Chef to Her Majesty the Queen at the royal yacht Dannebrog. 2005 Sous-chef at Hotel d'Angleterre. 2006 Souschef at Restaurant Premisse. 2007 Sous-chef at Restaurant Geranium. 2007 Hacienda Benazuza El Bulli Hotel. 2008 Mugaritz. 2008 El Bulli. 2009 Sous-chef at Restaurant Herman. 2009 Executive chef, Restaurant AOC. 2013 Executive chef at Restaurant Marchal, Hotel d'Angleterre.



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