

BEEF CHEEK, PEARS AND ENDIVES



SERVES 4

BEEF CHEEKS

2 big beef cheeks
25g of butter
10g of toasted hay

REDCURRANT WINE SAUCE BASE

350g of redcurrant wine
120g of unsalted butter
½ a teaspoon of honey

SMOKED REDCURRANT WINE SAUCE

Half the amount of the redcurrant sauce base
1 plastic container
1 smoke gun
Cut hay for smoking

ENDIVES

4 big ecological endives
The smoked redcurrant sauce

VERBENA AND PEAR JUICE

100ml of pear juice
10 big leaves of verbena

PEAR SHEETS

The verbena and pear juice from above
4 green and firm pears
A Japanese vegetable cutter

VERBENA PURE

200g redcurrant wine sauce
10g of picked verbena
70g of baby spinach
50g of spinach pure

BROWN BUTTER SAUCE

50 ml of chicken glace
25 ml of brown butter
1 teaspoon of chopped parsley
1 teaspoon of chopped charlottes
1 teaspoon of balsamic apple vinegar

METHOD

BEEF CHEEKS

Take the membranes off the cheeks and trim them. Seal in a vacuum bag with the butter and hay and cook in a water tank for 24 hours at 72°. Cool down and remove the hay. Portion the cheeks and roast them with butter and thyme. Pour the fat off and add a tiny amount of butter and then glaze the meat with chicken glace.

REDCURRANT WINE BASE

Cook the wine for 2 min. Add the butter and honey and let it cook for another 2 min. Hand blend and season with a little salt. Cool down to room temperature.

SMOKED REDCURRANT SAUCE

Pour the sauce into a plastic container with a lid. Use the smoke gun to smoke the sauce. Repeat this 2 times.

ENDIVES

Seal the endives with the smoked redcurrant wine sauce and cook at 70° for 20 min.

VERBENA AND PEAR JUICE

Blend the juice and verbena together and strain. Keep cold.

PEAR SHEETS

Peel the pears and turn them on the Japanese cutter so that you will have long strips of pears. Cut these strips into 7cm x 7cm squares. Seal these pear sheets with the verbena and pear juice in a vacuum machine to impregnate the verbena flavour into the pear sheets.

VERBENA PURE

Blend the redcurrant wine sauce, verbena and baby spinach together. Strain and thicken with the spinach puree when serving the sauce. It will discolor fast so do this at the very end of the plating.

BROWN BUTTER SAUCE

Warm the chicken glace and adjust with a little water if needed. Season the sauce with vinegar and salt. Split with the brown butter and add the chopped herbs. Serve tableside.

SERVING

Cut the meat in two lengthwise. Cut the endives in 3 pieces and discard the bottom part. Divide the top part into two pieces by taking the middle out. Cut the middle part in halves. Dress the small endive pieces around the meat. Line out the pear sheets and warm them, lightly season with salt and lemon juice. Dress 12 pieces of pear sheets per plate and cover the meat and endives. Decorate with the small verbena leaves on top of the pear sheets. Put the verbena pure sauce on and serve the brown butter sauce tableside.



LIMFJORDS OYSTER AND HORSERADISH



SERVES 4

OYSTER

4 big Limfjords oysters

POTS

4 small cast-iron pots with lids

A lot of small beach stones

Some cockles and mussel shells

1 handful of green seaweed

1 handful of Icelandic moss

SAUCE

½ dl of whole milk

½ dl of fresh cream

VINEGAR TAPIOCA

30g of tapioca pearls

1 dl of balsamic apple vinegar

GARNISH

32 pieces of shaved horseradish

20 small parsley leaves

40 small cut stems of garden sorrel

40 small cut stems of watercress

24 small leaves of beach portulak

8 pieces of beach cabbage flowers

48 pieces of elderberry capers

METHOD

OYSTERS

Chuck up the oysters and keep out on ice.

Clean and cook the oyster shells. Dry off.

POTS

Fill the pots with the stones making

sure that the oyster shells will fit into the middle when served. Dress the seaweed; mussel shells and moss around the centre, where the oyster shell will be, making sure that it will look like the environment where it comes from. Pour 1 ½ dl of water in the bottom.

SAUCE

Mix and keep warm in a small squeeze bottle.

VINEGAR TAPIOCA

Pour the tapioca pearls in boiling water and cook for 20min. Strain and rinse the starch off in cold water. Marinate with the vinegar for at least 3 hours.

GARNISH

Divide all the things into 4 cups and keep cold.

SERVING

Poach the oysters in water for 10-15 sec depending on the size. Cut into 3-4 pieces and put them in the warm oyster shells. Pour a little bit of the cream sauce on top and divide ½ a teaspoon of vinegar tapioca on top of each oyster. Pour one garnish cup on each oyster and rearrange the herbs so that it looks nice. Close the oyster with the top shell. Warm the pots up so that a lot of steam is captured inside. Very fast lift the lids off and put the oysters in. Close and serve.

TARTAR OF BEEF AND TARRAGON EMULSION



SERVES 4

TARTAR

250g of beef tenderloin

TARRAGON EMULSION

125g tarragon (2-3 bunches)
50g chicken glace
35g apple vinegar
150g grapeseed oil
1 small shallot
1 clove of garlic
4g thickener

JUNIPER GRANULATE

8g juniper berries
3g caraway seeds
3g coriander seeds

GARNISH

40g wood sorrel
1 small piece of horseradish
1 small shallot
10g crumbled rye bread
Mustard oil

METHOD

TARTAR

Trim the meat free of sinews and scrape it lengthwise with a sharp knife. Make sure the meat keeps some consistency and avoid chopping it or scraping it too finely. Set up the strands of meat to shape a small square per portion.

TARRAGON EMULSION

Pick the tarragon off the stems and rinse the leaves carefully. Peel and chop onion and garlic. Mix everything together in a thermomix bowl and mix with vinegar and chicken glace. Emulsify with the oil and strain. Add the thickener and set in fridge.

JUNIPER GRANULATE

Toast all the spices in a pan to release the aromas and blend them to a coarse powder.

GARNISH

Peel the horseradish and scrape it into fine long pieces with a knife. Cut the shallot in fine slices, with 2-3 onion rings per person. Pick the stems off the wood sorrel and soak them in iced water to crisp up. Spin them dry and store in fridge until serving. Toast the ryebread with a knob of butter until golden and crispy.

SERVING

Arrange the meat on a plate and season it with salt and mustard oil. Add 6-7 strings of horseradish and the toasted ryebread. Finally cover the meat entirely with wood sorrel leaves. Sprinkle the juniper granulate next to the meat and smear a spoonful of the emulsion on the plate. Serve with a warm tissue as this dish is to be eaten without cutlery.





THE HEN AND THE EGG



SERVES 4

HERBS

Chickweed
Ramson flowers
Groundelder
Onion cress

THYME BUTTER

Butter
Lemon thyme
Grounded black pepper

SPINACH AND RAMSON

32 big baby spinach leaves
32 semi big "kim leaves"
of ramson

HAY OIL

Toasted hay
Grapeseed oil
Small squeeze bottle

DUCK EGGS

4 fresh duck eggs

SALT

4 half egg shells
læsø sydesalt

RAMSON SAUCE

Big ramson leaves
Water
Butter
Chicken glace
Rapeseed oil

POTATO CHIPS

4 small washed potatoes
Frying oil

TERRACOTTA FOR THE CONDIMENTS

4 small terracotta's
4 napkins

METHOD

Bring a plate at 280c to the table to allow the guests to cook the dish. The waiter should put the hay oil on the hot plate and the guest cracks the egg in and wait 1 min and a half. Then the guest adds the butter, vegetables & herbs. The waiter will then add the ramson sauce.