



Cooking with an Accent

Menu & Recipes



From Chef Jens Fisker

From the Embassy of Denmark

Salmon Cru

Loin of Lamb

Danish Chocolate Mousse





Salmon Cru

1 lb of fresh salmon fillet

1/4 cup of fine olive oil

2 limes

Salt and Pepper

Mix the olive oil with the fresh lime juice and add salt and pepper to your taste.

Cut the salmon in very thin slices, and when marinated them quickly in the dressing. Make sure to drip the dressing off before you place it on an ice cold plate.

Add a spoon of sauce pyramid on top.

Sauce Pyramid:

1/2 cup sour cream

1/4 cup mayonnaise

3 teaspoon fine cut chives

1 teaspoon Dijon mustard

1 teaspoon lemon or lime juice

1 teaspoon sweet vinaigrette (or juice from your pickles)

1/4 teaspoon hot sauce

Salt and pepper to your taste

Mix everything together, let it rest for minimum 1 hour before serving



Loin of Lamb

1/2 loin per person

(Total 2 loins)

2 teaspoon Dijon mustard

4 teaspoon light brown sugar

Salt and Pepper.

If your loin comes with bones, just let the knife follow the bones (from the bones out) and trim any fat.

With a fork add the Dijon mustard on the lamb and after the mustard turn it lightly in the light brown sugar.

Grill 3-5 minutes depending on your grill

Tips:

Always make sure your meet is room temperature before cooking it.

Anything grill under a time period of 20 minutes need to rest before cutting or serving the same time as your cooking time

Serve with a fresh salad.



Danish Chocolate Mousse

6 ounces of bitter sweet chocolate

I recommend 48% dark organic chocolate from Oralia. (WWW.OIALLA.COM)

13 ounce heavy cream

2 ounce fine sugar

3 large eggs white

Sweet vinaigrette From Nordic vinegar

Place chocolate in a large bowl in the microwave for 2 min half power, add 1 min if needed.

In another bowl beat the heavy cream until it forms soft peaks. Set aside (keep it at room temperature)

Mix (with a mixer) the egg whites also to soft peaks. Gradually add the sugar and continue until firm.

Now fold in the egg whites in the chocolate all at ones. When your egg whites are incorporated add (fold in) the heavy cream.

Refrigerate for minimum 1 hour

Serve with berries lightly topped with sweet vinaigrette.

Bonne appétit