



## *Cooking with an Accent*

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### Menu & Recipes



From Chef Frida Johansson

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Västerbotten cheese and graham flour waffle with Löjrom, sour cream and pickled red onion

Poached salmon with Skagen, boiled potatoes and vegetables

Rhubarb Crumble with vanilla sauce





## Västerbotten cheese and graham flour waffle with Ljörom, sour cream and pickled red onion

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Ljörom American bleak roe (or any other fish roe)  
Sour cream  
Fresh dill  
Lemon

Waffle batter  
3,5 oz (100 gram) butter (melted and chilled)  
1,5 cups (4 dl) whole milk  
0,5 cup (1 1/4 dl) heavy cream  
2 eggs  
2 tbs canola oil  
1 1/4 (3 dl) cups graham flour  
3/4 cup (1 3/4 dl) all-purpose flour  
4 tsp baking powder  
2 pinches of salt  
1 cup (2,5 dl) shredded Västerbotten cheese (or other sharp cheese)

Heat the oven to 250°F and arrange a rack in the middle.  
Melt butter and let cool

Whisk together the graham and all-purpose flour, baking powder and salt in a large bowl to break up any lumps; set aside.

Place the eggs in a second large bowl and whisk until just broken up. Add the milk and cream while whisking constantly. Slowly pour in the melted butter and oil until evenly combined. Stir in the cheese.

Add the milk-cheese mixture to the flour mixture and stir with a rubber spatula until the flour is just incorporated and no streaks remain (the batter may have a few lumps); set aside.

# Diplomatic CONNECTIONS®

Heat a Belgian waffle iron or a Swedish waffle iron to medium according to the manufacturer's instructions. Once heated, brush waffle iron with butter and fill it with batter, close the lid and cook until the steam starts to diminish (open the top and peek for doneness after a few minutes). Transfer the waffle to the wire rack in the oven to keep warm. Repeat with the remaining batter.

Pickled red onion

1 small red onion

1/3 cup (3/4 dl) red wine vinegar

1/3 cup (3/4 dl) sugar

2/3 cup (1,5 dl) water

Mix water, vinegar and dissolve the sugar in the liquid by whisking.

Slice red onion thinly, add in liquid and let pickle for an hour.

Serve the waffle with "löjrom", sour cream, pickled onion, wedge of lemon and some fresh dill.





## Poached salmon with Skagen, boiled potatoes and vegetables

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1,8 lb (800 gram) salmon filets with skin

Marinade:

1,5 quarts (1,5 l) water

0,5 cup (100 ml) white wine vinegar

1 tbs salt

10 white peppercorns

10 whole allspice

2 bay leaves

2 gelatin sheet

1 small bunch dill

1 slice lemon

1 medium onion

1 medium carrot

Clean the salmon filets and remove any remaining bones with tweezers.

Cut the salmon into 4 equally large pieces.

Clean and cut the vegetables into thin slices.

Place the marinade ingredients in a wide saucepan and bring to boil, let simmer for 5 minutes.

Add the salmon in to the simmering marinade, cook 5-6 minutes or until cooked all the way through. Take from stove and let salmon cool in marinade.

### **Shrimp salad called Skagen**

17 oz (500g) fresh cooked shrimp (shrimp in brine) 6 tbsp mayonnaise (or half and half mayo and sour cream)

# *Diplomatic* CONNECTIONS®

2 oz (55 g) cold smoked salmon 1 tbsp red onion

1 tbsp leek

3 tbsp chopped fresh dill Lemon juice Pinch Salt Freshly ground white pepper

Peel the shrimp, if not bought as cooked and peeled. Chop red onion, leek, dill and smoked salmon finely.

Mix mayonnaise and/or sour cream, onion, leek, smoked salmon and dill. Mix in shrimp and add lemon juice, salt and white pepper to taste.

Serve salmon with shrimp Skagen, your choice of vegetables, dill boiled potatoes.





## Rhubarb Crumble with vanilla sauce

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### Crumble

3,5 oz (100 g) soft butter  
0,6 cup (1,5 dl) all-purpose flour  
0,6 cup (1,5 dl) oats  
0,2 cup (0,5 dl) hazelnuts (roasted and chopped)  
1 tbsp sugar  
1 tsp cardamom

### Filling

1 lb (500 g) fresh or frozen rhubarb  
0,4-0,6 cup (1-1,5 dl) sugar  
1 tbsp potato starch or cornstarch

Preheat oven to 375 degrees. Combine all ingredients for crumble in a bowl, mix together using fork or fingertips.

Clean and cut rhubarb in to half inch (1,5 cm) pieces. Toss rhubarb, sugar, and potato starch and place in 8-by-8-inch glass or ceramic baking dish. Scatter the crumble on top and bake in oven until golden and bubbly, 25-30 minutes. Let cool for 15 minutes before serving. Serve with vanilla sauce or vanilla ice cream.

### Vanilla sauce

1,5 cup (4 dl) whole milk  
2 egg yolks  
2 tbs sugar  
2 tsp potato starch or corn starch  
1 vanilla bean  
1 cup (2,5 dl) heavy whipping cream (whipped)

# *Diplomatic* CONNECTIONS®

Split vanilla bean in two and scrape out seeds. Add milk, vanilla bean and seeds to a saucepan and bring to boil. Put a side 15 min to soak up vanilla flavor. Take out vanilla bean and add remaining ingredients to milk mixture expect heavy cream. Bring sauce to simmer over a medium/low heat, stirring constantly until the sauce thickens.

Pour sauce in a different bowl, whisk from time to time until cool. Whip heavy whipping cream to medium peak and mix in to cooled vanilla sauce.

Serve with warm rhubarb crumble or any other crumble of choice.



*Bonne appétit*