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Restaurang Leijontorget, Restaurangen Grinda Wårdshus



Stockholm is a vibrant city with amazing architecture, luxury hotels and world-class restaurants. Recipes from Restaurang Leijontorget and Restaurangen Grinda Wårdshus Hotell & Konferens.

This month we have some wonderful recipes from 2 of Sweden's talented chefs: **Executive Chef Robert Aronsson** of **Restaurang Leijontorget** in Stockholm, and **Chef Lars Sunekvist** of **Restaurangen Grinda Wårdshus Hotell & Konferens** on the island, Grinda. Thank you to both chefs for generously sharing their secrets with Luxury Experience.

Stockholm is a vibrant city with amazing architecture, luxury hotels and world-class restaurants. Edward F. Nesta and I stayed at the **Victory Hotel** www.victory-hotel.se, a **Relais & Chateaux** hotel, www.relaischateaux.com/leijontorget and enjoyed an incredible dinner our first night in Stockholm at their restaurant, **Restaurang Leijontorget**, a **Relais Gourmand** restaurant located at Lilla Nygatan 5, Gamla Stan, www.leijontorget.se. **Executive Chef Robert Aronsson** shares 2 of his special recipes below.



Asparagus with Parmesan, Pinenuts and Chervil

Ingredients:

12		green asparagus, peeled
4		AAA white asparagus, peeled
100	grams	Parmesan cheese, grated
1	tablespoon	lemon juice
20	grams	pinenuts, toasted
1	tablespoon	unsalted butter
1	cup	milk
1	tablespoon	olive oil
20	grams	chervil
1	cup	croutons
salt, pepper and sugar to taste		

Cooking Method:

Cook the asparagus in salted water with sugar and butter until just tender, remove with slotted spoon and drain on a plate. Reduce the cooking liquid together with the milk. Flavor with lemon juice and Parmesan cheese. Skim the cheese from the top of the milk.

To serve:

Place the asparagus on a deep plate and pour the skimmed milk over the asparagus. Garnish with pinenuts, Parmesan cheese, olive oil, chervil and croutons.

Braised Brisket of Pig from “Domta Farm” with Onion-Cream, Spring Vegetables and Vinegar Sauce

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Preparation:

Lightly salt the brisket with sea salt, thyme, garlic and coriander seeds for 24 hours.

Cooking Method:

Cook the brisket in the oven in veal stock for 12 hours. Slice the brisket (150 grams for each portion), and then fry it in a pan until it is very crispy; set aside. Cook potatoes in cream together with chopped onions. Purée the mixture in a blender and set aside. Chop the chives and put them in the cream. Reduce the veal stock with the spices, strain the sauce and set aside.

Cook spring vegetables (example: asparagus, baby onions, broad beans and baby carrots) with a tablespoon of butter. Season the brisket with thyme and serve with the cream, vegetables and the sauce.

Tank så mycket (thank you so much) to Executive Chef Robert Aronsson for sharing his recipes with Luxury Experience.



Sweden has approximately 24,000 islands from Arholma in the north to Landsort in the south, which make up the archipelago. On a beautiful, warm sunny June day, Edward and I, along with a group of friends, took a ferry ride to the island of Grinda. This beautiful, small and charming island has a small hotel and conference center, the **Grinda Wårdshus Hotell & Konferens**, www.grindawardshus.se, which also has an award-winning restaurant, called **Restaurangen**. The owners, **Jan Pfister** and **Annika Hanson**, graciously obtained 3 of **Chef Lars Sunekvist's** special recipes for Luxury Experience.

Pan-fried Cured Salmon with a Salad of Cucumber, Radish, Mustard and Dill

Serves 4

400	grams	filet of salmon
100	grams	sugar
500	grams	salt
dill stalks, coarsely chopped		
1	tablespoon	sweet mustard
½	tablespoon	Dijon mustard
½	tablespoon	honey
½	tablespoon	sugar
½	tablespoon	white vinegar
—	1 deci-liter	grapeseed oil
4		sprigs of dill, finely chopped
2	inches	cucumber, diced
6		radishes, quartered
4		leaves of Romaine lettuce, coarsely chopped

Curing the Salmon:

Mix the sugar and the salt, and then rub the salmon with it. Put it in a plastic bag with the dill stalks and leave it at room temperature until the sugar/salt dissolves. Refrigerate it overnight, turning it over once.

The mustard sauce:

Mix the mustards, honey, sugar and vinegar in a bowl. Whisk in the oil slowly and then add the chopped dill.

Serving:

Mix the cucumber, radishes and Romaine lettuce with a few tablespoons of the mustard sauce and divide

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among 4 plates. Cut the salmon into 4 equal pieces and pat dry. Sear it in a hot pan on one side and serve it immediately with the salad.

Catfish with Egg and “Matjes” Potatoes, Browned Butter and Horseradish

Serves 4

4	grams	potatoes, boiled and peeled
3		hard-boiled eggs
50	grams	Swedish “Matjes” herring, sliced
1	teaspoon	chives
1	teaspoon	dill
2	tablespoons	unsalted butter
6	tablespoons	butter, browned in a very hot pan
4	tablespoons	freshly grated horseradish
1		lemon, quartered

salt and pepper to taste

Cooking Method:

Season and fry the catfish in a pan. Gently mix the potatoes with herring, eggs, herbs and unsalted butter.

Serving:

Place 1 portion of the fish, together with the warm potato mixture, horseradish and the hot browned butter on each of the 4 plates. Garnish each plate with a lemon quarter.

Wild Strawberry Pannacotta with a Consommé of Rhubarb

Serves 4

2	deci-liters	wild strawberry purée
2	deci-liters	double cream
68	grams	sugar
½	sheets	gelatin, soaked in cold water
1	stalk	rhubarb, chopped
4	deci-liters	water
100	grams	sugar
½	deci-liters	dry white wine

Cooking Method:

Bring the cream and sugar to boil and remove from the stove. Stir in the gelatin at once, and mix with purée. Pour into 4 cups and refrigerate until the mixture sets.

Slowly boil the rhubarb with the water, wine and sugar for 15 minutes, and then let it rest for 30 minutes. Strain the mixture through a fine sieve. Let it cool completely.

Serving:

Dip the cups in boiling water and turn the pannacotta onto 4 deep plates. Serve with the rhubarb consommé.

Tank så mycket (thank you so much) to Chef Lars Sunekvist for sharing his recipes with Luxury Experience.

For more articles on Sweden, please read our articles in **Destinations & Kalmar and the Glass District** and **Stockholm, Hotels & Resorts, Chefs’ Recipes** and **Music Scene**.

For more information on Stockholm and Sweden, please visit: www.stockholmtown.com and www.visit-sweden.com.

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