

Created by: Debra C. Argen

Gothenburg, Sweden Restaurant Recipes

Göteborg, Sweden is a destination for gourmands! With 570 restaurants, four 1-star Michelin restaurants and Michelin cutlery designated restaurants, it is a must-visit for those that appreciate the fine art of cuisine.

This month, we have a Taste of West Sweden, with recipes from Karin Andersson of **Restaurang Trädgår'n**, Björn Tagesson of **Svea Hof**, and Pär Hamberger, chef and owner of **Råda Säteri**.



Restaurang Trädgår'n is owned by the brothers Dahlbom, Anders (Chef of the Year 1993) and Jonas, (Chef of the Year 1996), and Karin Andersson is the Master Chef. The restaurant has a 2-cutlery designation from the Michelin Guide. Read about Restaurang Trädgår'n in our Restaurants and Destinations sections.

Roasted Brill with Lobster Salad and Bacon Sticks

4 persons

Ingredients:

filet of Brill (160 grams per person)

butter for roasting

salt and pepper

Lobster Vinaigrette

1

boiled lobster

0.5

gram

saffron

juice from 1 orange

75

grams

butter

2

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dl

cream

salt

600

grams

fresh potatoes, peeled

2

shallots, peeled

2

artichokes, peeled and cooked

olive oil for roasting

150

grams

mixed fresh herbs

8

slices of bacon

Method: Save the shell from the lobster for the vinaigrette, cut the lobster meat into 4 pieces.

Boil the lobster shell in 5 dl water for 5 minutes. Reduce the lobster stock until 1 dl is left.

Heat the butter until it reaches 175 degrees and add the stock, saffron, cream and orange juice.

Boil for 5-10 minutes and taste for salt. Boil the potatoes in salted water and cut in half.

Cut the shallots and artichokes in half and roast until golden brown in the pan. Cook the bacon until it is crispy, in the oven for 25 minutes at 150 °C (325 °F). Roast the Brill on both sides in a pan and serve directly.

Gratinated Lobster with Basil and Grilled Focaccia

4 persons

Ingredients:

4

lobsters

100

grams

butter

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25

grams

basil

1

dl

crème fraiche

salt and pepper

4

slices of focaccia bread

olive oil

4

lemon slices

dill

Method: Cut the lobsters in two. Mix the basil and crème fraiche in a blender, add the butter, and taste for salt and pepper. Cover the lobsters with the basil mixture and bake in the oven for 8 minutes at 200 °C (400 °F). Serve with grilled focaccia, lemon slices and dill.

Restaurang Trädgår'n

Nya Allén

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www.tradgarn.se



Pär Hamberger is the chef and owner of **Råda Säteri**, which participates in the [Vastsvensk Mersmak](#), which translates as Taste of West Sweden program. The restaurant is a gorgeous antiques-filled house that was built in 1772, with stunning views of the lake. Read about Råda Säteri in our Restaurants and Destinations sections.

Grilled Turbot with Lobster and Dilled Cucumbers in Sandefjord Butter Sauce

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4 Servings

Ingredients:

300

grams (10 ounces)

turbot fillet

1

cooked lobster

butter

Dilled Cucumbers in Sandefjord Butter Sauce

½

seedless cucumber

chopped dill

1½

teaspoons

salt

lobster shells

About

300 grams (10 ounces)

finely diced root vegetables, such as carrots, parsnips and celeriac

½

dl (1/4 cup)

whipping cream

3

tablespoons

butter

juice of ¼ lemon

grated horseradish

½

dl (1/4 cup)

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crème fraiche

salt

Grilled Turbot with Lobster

Cut the fish into four pieces of equal size. Remove the lobster from the shell. Reserve the shell for the sauce. Cut four slices of lobster tail. Cut the remaining lobster into small chunks. Pack in plastic wrap and refrigerate until serving time. Just before serving, heat a grill pan until very hot. Rub the rills with butter. Grill the fish for about 2 minutes per side.

Dilled Cucumbers in Sandefjord Butter Sauce

Preheat the oven to 200 °C (400 °F). Peel the cucumber and remove the seeds. Cut into cubes and mix with the chopped dill and salt. Remove the gills and chop the lobster shell. Place in an oven pan and roast for about 30 minutes. Transfer to a soup pot, and add the vegetables and water to cover. Heat to boiling, and then simmer for about 30 minutes; strain into a new saucepan. Reduce to 3 dl (1¼ cups), and then add the cream. Reduce until thickened slightly. Remove from the heat and whisk in the butter. Add lemon juice and horseradish to taste. Add the crème fraiche and whisk with an immersion blender until frothy; season with salt and pepper. Just before serving, stir in the cucumber and lobster chunks.

To Serve: Spoon the cucumber-lobster mixture into the center of each plate, top with the fish and garnish with a slice of lobster and a dill sprig.

Råda Säteri

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Björn Tagesson is the Food & Beverage Manager and Head Chef of [Svea Hof](#), which has a 3-cutlery designation from the Michelin Guide at Göteborg, Sweden's first five-star hotel, the [Elite Plaza Hotel](#). Read about Svea Hof and the Elite Plaza Hotel in our Restaurants, Hotels & Resorts and Destinations sections.

Swedish Crayfish Soup spiced with Dill and Aquavit served with Warm Salad of Chanterelles, Pickled Cucumber and Radish Salad

Serves 4 persons

Ingredients:

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12

crayfish

1

carrot, chopped

1

onion, chopped

2

tablespoons

olive oil

1

tablespoon

tomato purée

100

grams

dill, chopped

15

cl

aquavit

2

tablespoons

lemon juice

100

grams

chopped shallots

½

liter

cream

½

liter

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milk

200

grams

spring chanterelles

200

grams

cucumber

1

dl

pickling solution

6

spring onions, finely chopped

100

grams

radish salad

Boil the crayfish in salted water 20 seconds, and then chill in cold water. Remove the crayfish meat from the shells. Lightly fry the shells in olive oil, with the carrots, onion, tomato purée and dill stalks for 5 minutes. Cover with water and boil 20 minutes, pass through a strainer, add the milk and cream and boil for another 20 minutes. Season with aquavit, chopped dill, salt, pepper and lemon juice. Cut the cucumber in small pieces and combine with pickling solution for a couple of hours. Fry the spring chanterelles, crayfish and spring onions in butter. Season with salt and pepper. Add the pickled cucumber and the radish salad.

Seared West Coast Codfish with Swedish Oyster and Parsley Sauce served with Lemon-Glazed White Radish and Eelbrandeade

Serves 4 persons

Ingredients:

800

grams

codfish loin

6

Swedish west coast oysters

150

grams

parsley, chopped

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½

liter

fish stock

500

grams

unsalted butter, room temperature

100

grams

cream

2

tablespoons

lemon juice

white radish, peeled

lemon peel from 1 lemon

3

tablespoons

butter

600

grams

potato purée

200

grams

eel, peeled and divided

100

grams

extra virgin olive oil

2

cloves

garlic, finely chopped

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Cure by lightly salting the codfish for 2 hours. Fry the codfish in butter and then bake in the oven until it reaches an inner temperature of 55 °C. Boil the fish stock until it is reduced by ½, then put it in a mixer, add parsley, oysters, butter and cream. Mix for 2 minutes and pass through a strainer. Season with salt, pepper and lemon juice. Glaze the white radishes with lemon peel, lemon juice, butter and white wine. Season with salt and pepper. Heat the potato purée, add the eel, olive oil and garlic. Season with salt and pepper.

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Read the other articles on Sweden in our Destinations, Restaurants and Chefs' Recipes sections.

For more information on Göteborg and Sweden, please visit: www.goteborg.com, www.visit-sweden.com, <http://www.west-sweden.com> and www.vastsvenskmermak.

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