

Created by: Debra C. Argen

le Rouge Recipes - Stockholm, Sweden

le Rouge is an intimate French restaurant in [Stockholm, Sweden](#) with dramatic red décor, and features **Chef Marco Baudone** and **Chef Danyel Couet** working side by side in the kitchen.



While I was in Stockholm in May 2008, I had a wonderful dinner at the le Rouge, which opened on October 30, 2007, and after dinner had the opportunity to meet with Chef Marco Baudone who explained the restaurant's concept and his culinary vision. Although the restaurant's focus is classic French cuisine with a twist, Chef Marco explained that it is more the cuisine of southern rather than northern France, with some Italian and Spanish elements.

Chef Marco Baudone was born in southern Sweden to Italian parents, grew up with the taste of Italy, and later honed his culinary craft living and working in Paris at the legendary restaurant Guy Savoy, and also working in Italy. He has lived in Stockholm for the past 11 years and has seen the culinary evolution of more chef cookbooks, cooking shows on television, and even the supermarkets are expanding their lines. As for trends in Stockholm, there is the growing acceptance of buying more organic and regional food and fish.

When asked what he misses most about Paris, he replied, "the city life" and about Italy "the culture of good food and good wine." When not working in the kitchen creating new recipes for the tasting menu that changes every second Monday, he is hard at work on his third cookbook that will combine recipes and travel through Italy.



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Seafood "Escabeche" le Rouge

For 4 Persons

Seafood Ingredients:

4

Gambas

4

Scallops

0.5

Kg (1.1 pound)

Blue Mussels

100

Grams (3.5 ounces)

Shrimp

Method: Boil the gambas and then marinate all the seafood in the marinade.

Marinade Ingredients:

1

DI (3.4 ounces)

Extra virgin olive oil

1

DI (3.4 ounces)

White vinegar

2

Lemons, juiced

Salt and pepper

Method: Combine all ingredients.

Garnish Ingredients:

2

Roasted red peppers

1

Cucumber

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2

Tomatoes

Flat parsley

Method: Cut all into small dice.

Lobster Gelée Ingredients:

0.5

Liter (16.9 ounces)

Lobster stock

Method: Heat the lobster stock to reduce it by half, and then add some Tabasco Sauce, salt, and pepper, lemon juice, and one sheet of unflavored gelatin.

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le Rouge

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