

Created by: Debra C. Argen

## The Restaurant at Torekov Hotell Recipes - Torekov, Sweden

The Swedes love their breads, and if you are a bread lover, like I am, the homemade breads at the [Restaurant at Torekov Hotell](#) are almost worth a trip to the beautiful *Bjäre Peninsula* just to enjoy them. **Chef Jimmy Larsson** and the team graciously share two recipes for a taste of [Skåne](#), [Sweden](#).

### Bread Menu

#### Focaccia

#### Kvinnaböske Bread

#### Focaccia

##### Ingredients:

5

Deciliters (17 ounces)

Water

0.5

Deciliter (1.7 ounces)

Olive Oil

20

Grams (4 teaspoons)

Yeast

70

Grams (2.5 ounces)

Durum flour

840

Grams (1.9 pounds)

Wheat flour

2

Tablespoons

Salt

0.5

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Deciliter (1.7 ounces)

Olive Oil

1

Onion

1

Tomato

Fresh Rosemary

Gourmet Salt

**Method:** Mix the first five ingredients in a food mixer for 10 minutes at low speed; add salt, and mix for an additional 3 minutes at medium speed. Leave it to rise for 45 minutes. Knead on parchment paper and leave it to rise until double in size. Slice the onion and mix with the olive oil. Spread the mixture over the dough. Slice the tomato and divide it evenly over the dough, and then make many deep holes in the dough with your fingers. Bake at 175 °C (350 °F) for approximately 30 minutes. Let cool on rack.



**The Chef Team at The Restaurant at Torekov Hotell**

### **Kvinnaböske Bread**

#### Ingredients:

420

Grams (14.8 ounces)

Linseed

420

Grams (14.8 ounces)

Sunflower seeds

4.5

Deciliters (15 ounces)

Dark syrup

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3

Tablespoons

Bicarbonate soda (Baking Soda)

3

Teaspoons

Salt

1.7

Kg (3.7 pounds)

Graham Flour (1 packet in Sweden)

21

Deciliters (2.2 quarts)

Natural Yogurt or Soured Milk "filmjök"

Method: Mix all of the ingredients and place in a roasting pan on parchment paper. Bake at 175 °C (350 °F) for 45 minutes. Bon Appétit!

The Restaurant at Torekov Hotell is open for Breakfast daily from 8:00 am - 10:00 am, Lunch daily from 12:00 pm - 4:00 pm, and for Dinner daily from 6:00 pm - 10:00 pm. Please note that hours may change seasonally, so contact the hotel for reservations.

Read about **Torekov Hotell** in the **Destinations, Hotels and Resorts, Restaurants, Spas, and Chefs' Recipes**(in **Swedish**) sections.



**The Restaurant at Torekov Hotell**

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For information on **SAS Airlines**, please visit the website: [www.FlySAS.com](http://www.FlySAS.com).

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