



Season 10 - Episode 1003

Theme: Swedish

Festive Potatoes with Black Caviar

Wash the potatoes. Use about 4 potatoes, sliced about ½ inch thick, but not peeled.

Grease a metal baking sheet or cover the baking sheet with wax paper and place the potato slices on the pan. Oil lightly and salt to taste

Bake the potatoes in the oven until crisp, about 25 minutes.

Wash a cucumber. Cut in half. Slice the cucumber into disks and cut the disks in half. Leave whole if the potato slices are big. Arrange the baked potato slices on a large plate and place a cucumber disk on each slice of potato.

Add a dab of creme fraiche or sour cream. Then add 1 teaspoon of caviar on top of each cucumber slice.

Add a little piece of fresh dill on top. Decorate the plate with a thin circle of sliced lemon.

Festive potatoes can be a light lunch, an appetizer or an accompaniment for fish dishes.

Salmon

In a sturdy frying pan place a nest of fresh dill and as many pieces of fresh salmon as you want to serve. Add ¾ cup of white wine.

Bake in 350 degree oven for 15 minutes or until done.

Cinnamon Cream with Blueberries

Combine ½ cup milk and ½ cup whipping cream in a saucepan. Add 1 cinnamon stick and bring to a boil. Remove from the heat and set aside to let the cinnamon flavor develop.

Wash 2 cups of blueberries and drain. Distribute the berries among 4 ovenproof dessert glasses.

Combine the three egg yolks with 2 teaspoons of cornstarch and 4 tablespoons of brown sugar. Stir into the milk mixture. Let the mixture simmer, stirring constantly, until it thickens.

Remove the cinnamon stick from the cream. Pour the cinnamon cream over the berries and allow to cool. Then top with the brown sugar and caramelize in the oven or under the broiler or with a blow torch.

Glog

Heat in a large pan 1 bottle of red wine, ½ c. cognac or ½ c. aqua vit. Serve in 4 cups.