

Waldorf salat.

Quantity / number of persons: 4 pers.

ingredients:

- 2 cup sour cream 18%
- 2 tbsp. mayonnaise (home-made look elsewhere)
- 1 tablespoon sugar
- 1/4 teaspoon coarse salt
- 4 stalks celery (about 275 g)
- 300 g green grapes
- 2 apples, for example, granny smith (about 300 g)
- 50 g walnut kernels

Procedure:

Mix the mayonnaise and sour cream, season with sugar and salt.

Clean the celery stalks and cut across into thin strips.

Halve the grapes and remove the seeds.

Cut the apples into cubes.

Take a little walnut kernels of for garnish. Chop the rest coarsely.

Mix the filling into the dressing.

Let the salad stand cold for at least 1/2 hour.



Pot Roast mallard.

Quantity / number of persons: 4 pers.

ingredients:

- 2 Mallards
- 1 onion
- 3 Carrots
- 1 leek
- 1/2 l Bouillon
- Salt / Pepper
- 2 1/2 dl whipping cream
- 2 tbsp. White bread without crust
- 25 g of walnuts
- 100 g Carl Johan mushrooms (10 g dried)
- 250 g ground red deer meat.
- 150 g bacon.

Procedure:

The ducks cleaned and rinsed and rubbed with salt.

White bread is soaked with a bit of cream, walnuts and Carl Johan mushrooms chopped. Bacon without rind and cartilage cut into cubes and fry lightly.

The chopped red deer meat, bread, roasted bacon, walnuts and mushrooms salt and pepper mixed together.

The stuffing is filled into the ducks:

The ducks are roasted lightly in a hot pan with a little oil, they are taken off the pan in which the herbs will brown well in oil. Herbs, fund and duck down in the pan and season, then fry for about 2 hours with lid.

The ducks are taken up and put in a cloth.

Whipping cream is added the fund, and it is reduced by half.

The herbs removed and smoothed the fund and may. season to taste with a little port wine.



Hassel Baked potatoes.

8 Potatoes, peeled weight 1.2 kg.

salt

2 tbsp. olive oil

2 tsp. salt

Peel potatoes and cut them.

The cuts must be about 1/2 cm. distance. The cuts should go almost through the potato.

The potatoes are brushed with oil and must be well covered on all sides.

Sprinkle with coarse salt.

The oven must be preheated to 200 g. C. The potatoes must roast for 40 minutes or until they are very golden.

