RECIPES

Christmas
Raw beauty

Swedish winters can be harsh. They are long, cold, and dark. Fortunately for us, they are also very beautiful. And they are a time of getting together with your loved ones. In that sense, Swedish winters are actually warm.

An open invitation

They say food brings people together. If so, smörgåsar – open-faced sandwiches – are super for socializing. Think about it: These pieces of cold cuts on bread are served as a buffet, so people mingle as they fill their plates. Invariably, they get to talking: What’s good? Have you tried...? In short, smörgåsar are ideal for Christmas get-togethers.

Pickled yellow beets & carrots

SERVES: 1 JAR  TIME: 40 MIN + 1 WEEK TO INFUSE

INGREDIENTS:
1 ¼ cup white wine vinegar
1 ¼ cup water
1 ¼ cup sugar
1 tsp salt
2 bay leaves
1 tbsp coriander seeds
1 tbsp mustard seeds
1 star anise
6 grains of black pepper
10½ oz yellow beets
10½ oz carrots

STEP BY STEP:
1. Bring vinegar, water, sugar, salt and spices to boil in a pot. Take off the heat and let infuse for 30 minutes.
2. Meanwhile, cook the beets and carrots, leave the skin on, in lightly salted water, until just done when pricked with a knife.
3. Strain them off and chill in ice water. This in order to keep their freshness and stop the cooking process.
4. Peel the skin off the vegetables. It should come right off by rubbing them between your hands.
5. Cut them into the size and shape you like and put them in a pickling jar.
6. Strain off the pickling liquid and pour it onto the vegetables. Leave for at least 1 week to infuse.
Herring with carrot, onion, fennel and dill
SERVES: 4  TIME: 20 MIN

INGREDIENTS:
- 4 slices of BRÖDMIX FLERKORN multigrain bread baking mix
- salted butter
- 1 jar of SILL INLAGD marinated herring with onions and carrots
- 1 carrot
- 1 red onion
- 1 fennel
- 2 grains of allspice
- 2 grains of black pepper
- dill

STEP BY STEP:
1. Butter the bread. Do not hold back on the amount of butter, it is part of the experience.
2. Cut all the vegetables as thinly as you can. Preferably into matchsticks.
3. In a bowl, mix the herring with its liquid, the vegetables and coarsely ground spices.
4. Spoon this, allowing the liquid to drip off, onto the slices of bread and garnish with lots of dill.

Matjes herring with egg, chives & sour cream
SERVES: 4  TIME: 10 MIN

INGREDIENTS:
- 4 slices of BRÖDMIX FLERKORN multigrain bread baking mix
- salted butter
- 7 oz JÜLSKINNÄ Christmas ham celeriac remoulade (see separate recipe, page 12)
- ½ onion, sliced
- A handful of tarragon and parsley

STEP BY STEP:
1. Butter the bread. Do not hold back on the amount of butter, it is part of the experience.
2. Put a few pieces of herring on each slice of bread.
3. Slice the eggs and put them on top of the herring.
4. Finish off with sour cream and lots of chopped chives.

Mustard herring, potatoes and mayonnaise
SERVES: 4  TIME: 10 MIN

INGREDIENTS:
- 4 slices of BRÖDMIX FLERKORN multigrain bread baking mix
- salted butter
- 7 oz JULSKINKA Christmas ham celeriac remoulade (see separate recipe, page 12)
- ½ onion, sliced
- A handful of tarragon and parsley

STEP BY STEP:
1. Butter the bread. Do not hold back on the amount of butter, it is part of the experience.
2. Put a few pieces of herring on each slice of bread.
3. Slice the eggs and put them on top of the herring.
4. Finish off with sour cream and lots of chopped chives.

Christmas ham and celeriac remoulade
SERVES: 4  TIME: 10 MIN

INGREDIENTS:
- 4 slices of BRÖDMIX FLERKORN multigrain bread baking mix
- salted butter
- 7 oz JULSKINKA Christmas ham celeriac remoulade (see separate recipe, page 12)
- ½ onion, sliced
- A handful of tarragon and parsley

STEP BY STEP:
1. Butter the bread. Do not hold back on the amount of butter, it is part of the experience.
2. Arrange sliced ham, celeriac remoulade and onion on each piece of bread.
3. Chop tarragon and parsley coarsely and use as garnish.

Meatballs, beetroot and horseradish
SERVES: 4  TIME: 30-40 MIN

INGREDIENTS:
- 7 oz LAX VARMRÖKT hot smoked salmon
- pickled yellow beets & carrots (see separate recipe, page 3)
- 1 small red onion
- 1 small handful of dill

STEP BY STEP:
1. Cook the beetroot in lightly salted water until soft, leaving the peel on. Dip in ice water and peel.
2. Butter the bread. Do not hold back on the amount of butter, it is part of the experience.
3. Slice the meatballs and arrange them in one layer over the bread. You can either use cooked, leftover meatballs, or fry new ones. In that case, let them cool off a bit before use.
4. Slice the beetroot and put them in a mixing bowl. Spoon in the crème fraîche, season with salt and pepper and fold a few times. Add the beetroot cream on top of the meatballs.
5. Finish off with freshly grated horseradish.

Smoked salmon with pickled beets & carrots
SERVES: 4  TIME: 10 MIN

INGREDIENTS:
- 4 slices of BRÖDMIX FLERKORN multigrain bread baking mix
- salted butter
- 7 oz LAX VARMRÖKT hot smoked salmon
- pickled yellow beets & carrots (see separate recipe, page 3)
- 1 small red onion
- 1 small handful of dill

STEP BY STEP:
1. Butter the bread. Do not hold back on the amount of butter, it is part of the experience.
2. Take some salmon and rip it onto the bread.
3. Take out a few pieces of yellow beet and carrot from the pickling jar and slice them thinly.
4. Slice red onion thinly and mix with the other vegetables and a tablespoon of the pickling liquid.
5. Spoon this onto the salmon and garnish with dill.
Classic Christmas
White cabbage caramelised in sugar is called brown cabbage, and to this day it remains a beloved classic dish on a Swedish julbord.

Brown cabbage
Serves: 4  Time: 60-90 Min

Ingredients:
- 1 head of white cabbage
- 2 tbsp dark muscovado sugar
- 2 tbsp golden syrup
- 1 piece of dried bitter orange peel
- ½ nutmeg
- black pepper
- salt
- 1¾ oz butter
- oil

Step by Step:
1. Divide the cabbage through the root, then cut into wedges. Make sure each wedge is held together by the root.
2. Heat a large skillet or pan and add the oil. Fry the cabbage over medium heat until nicely golden, turning once. Add more oil if it seems to dry up.
3. Having caramelized the cabbage, add the rest of the ingredients and bring the heat to a minimum. Put a lid on and let it cook until completely tender, bordering on disintegrated. If the cabbage doesn’t release enough liquid and it looks dry, just add a little water.
4. The end result should be a dark, rich and syrupy cabbage relish.

Please note: Estimated cooking time may vary depending on the size of the cabbage and how much heat is applied, but expect to spend at least half an hour on the process.

Brown cabbage caramelised in sugar is called brown cabbage, and to this day it remains a beloved classic dish on a Swedish julbord.
Superfood for Christmas

Traditionally, kale is served boiled and folded in fat for taste and extended storage life. But you’ll get more vitamins and antioxidants from this superfood if you eat it raw, as in this salad.

Kale salad with Brussels sprouts, orange, rye bread, blue cheese and dried pears
SERVES: 4 TIME: 30 MIN

→ Find this recipe on page 12.

A Swedish love story

Apples and cabbage make up a solid foundation of Swedish cooking. Their ability to complement one another – and their long shelf life – make them an ideal pair, and a classic combination in many winter dishes.

Chicken meatballs with cabbage and apple
SERVES: 4 TIME: 40 MIN

Find this recipe on page 10.
Chicken meatballs with cabbage and apple

SERVES: 4 | TIME: 40 MIN

INGREDIENTS:
- 40 pcs KYCKLINGKÖTTBULLAR chicken meatballs
- 21 oz hispi cabbage vegetable oil for cooking
- 1 ¾ oz butter
- 2 large red apples
- 7 picked parsley (any kind)
- ½ cup extra virgin olive oil

STEP BY STEP:
1. Cook the chicken meatballs as instructed on the package.
2. Meanwhile, divide the cabbage through the root, then cut into wedges. Make sure each wedge is held together by the root.
3. Heat a large skillet or pan and add some oil. Fry the cabbage over medium heat until nicely golden, turning once. Add more oil if it seems to dry up.
4. Having caramelized the cabbage, making sure it’s soft, lift it out of the pan and keep warm.
5. In the same pan, melt the butter and add thin slices of apple. Let them cook for just a couple of minutes, season and pour into a bowl along with the butter.
6. With a hand-held mixer, purée the parsley along with the olive oil.
7. On a plate, spread out the meatballs and scoop up some apple slices with a little of the melted butter. Drizzle or smear the plate with the parsley oil.

Chicken meatballs with endives and orange

SERVES: 4 | TIME: 40 MIN

INGREDIENTS:
- 40 pcs KYCKLINGKÖTTBULLAR chicken meatballs
- 2 red onions
- 1 ¼ + 1 ¾ oz butter
- 1 jar of SYLT LINGON lingonberry jam
- 21 oz endive (2 large or 4 small)
- vegetable oil for cooking
- 1 ½ oz walnuts
- salt and pepper
- 1 ½ oz dried lingonberries or cranberries
- 2 oranges

STEP BY STEP:
1. Cook the chicken meatballs as instructed on the package.
2. Peel and cut the red onions into small pieces (they don’t have to be uniform in size) and fry them in a pot with 1 ¾ oz of the butter over medium heat. When they’re nicely caramelized, add the lingonberry jam and let it come up to the boil. Keep warm.
3. Meanwhile, divide the endives through the root and fry them over medium heat, in both oil and butter, until golden and soft. Towards the end, add the walnuts. You might want to put the skillet in the oven for a few minutes to get the endives completely soft. Season with salt and pepper and keep warm.
4. Arrange the endives and chicken meatballs on a plate and sprinkle the dried berries and walnuts on top. Use the pan juices as sauce.
5. Cut out filets from the oranges and add them and the lingonberry chutney to the plate.

Pickled mustard seeds

SERVES: 1 JAR | TIME: 40 MIN + 1 WEEK TO INFUSE

INGREDIENTS:
- 3½ oz mustard seeds
- 1 ¼ cup red wine vinegar
- 1 ¼ cup water
- ½ sugar
- 1 tsp salt

STEP BY STEP:
1. Put the mustard seeds in a pot, cover with water and bring to the boil. Strain.
2. In the same pot, add all the ingredients, including the mustard seeds and water, and bring to the boil once again.
3. Reduce the heat and allow it to gently simmer for 3–4 minutes.
4. Pour into a pickling jar and let sit for at least 1 week.

Meatballs with salt roasted beetroot, caramelised onions and crème fraîche

SERVES: 4 | TIME: 60 MIN

INGREDIENTS:
- 1 lb medium sized beetroots
- coarse sea salt, app. 2 lb
- 2 tbsp red wine vinegar
- Black pepper
- 2 tbsp olive oil + some for sprinkling
- 40 pcs KÖTTBULLAR meatballs
- 8 small red onions
- vegetable oil for frying
- salt
- ½ cup finely chopped herbs (e.g. tarragon, chives and parsley)
- 7 oz crème fraîche

STEP BY STEP:
1. Wash the beetroots, put them in an ovenproof dish and cover with sea salt. Bake for approx. 40 minutes or until soft. Peel and cut into wedges. Marinate with red wine vinegar, black pepper and olive oil. Keep warm.
2. While the beetroots are in the oven, heat the meatballs in the oven or a pan.
3. Split the red onions through the root and fry them in oil, skin side down over medium/low heat until soft all the way through. Season with salt.
4. Chop the herbs and fold them into the crème fraîche. Season with salt.
5. Arrange the meatballs and beetroots on a plate. Plop the onions out of their shell. Serve with a dollop of the herb crème fraîche and a sprinkle of olive oil.
Celeriac remoulade

SERVES: 1 JAR  TIME: 60 MIN

INGREDIENTS:
- 14 oz celeriac
- 1 tbsp SENAP GROV whole-grain mustard
- 3 egg yolks
- 1 tbsp white wine vinegar
- 1 tsp water
- salt and black pepper
- 1½ cup vegetable oil - a handful of tarragon and parsley

STEP BY STEP:
1. Split the celeriac in two, put the pieces into an ovenproof dish and bake at 356°F until soft. About 30-40 minutes.
2. Meanwhile make the mayonnaise. Combine the mustard, egg yolks, vinegar, water, salt and pepper in a mixing bowl.
3. Put a damp piece of paper, or a cloth, underneath the bowl to stop it from moving around. Then start whipping the egg mixture while slowly pouring in the oil. This should result in a thick, fluffy mayonnaise. If it seems a little loose, just add more oil until it is firm.
4. Cut the skin off the celeriac, then cut it into thin slices. Put the slices on top of each other and cut them into matchsticks. Fold the celeriac into the mayonnaise along with finely chopped tarragon and parsley.
5. Fill the remoulade into a pickling jar and refrigerate. It will last at least 1 month if the jar is unopened.

Kale salad with Brussels sprouts, orange, rye bread, blue cheese and dried pears

SERVES: 4  TIME: 30 MIN

INGREDIENTS:
- 2-3 tbsp olive oil
- 2-3 tbsp fresh lemon juice
- 1 tbsp honey
- salt and pepper
- 7 oz of green kale, washed and trimmed
- Glögg vinaigrette: ½ cup GŁÖGG VINGLÖGG mulled red wine 12% 4 tbsp red vinegar 3 tsp sugar 3 tbsp olive oil salt and pepper
- Croutons: 2 slices of rye bread 1 tbsp rapeseed oil 1 tbsp butter salt and pepper to taste
- Brussels sprouts rapeseed oil
- 10 Brussels sprouts, trimmed and halved
- salt and pepper

STEP BY STEP:
1. Whip together olive oil, lemon juice, honey, salt and pepper in a big bowl. Roll a bunch of green kale into a cigar and finely slice it. Put all the sliced kale into the dressing-bowl and toss.
2. Prepare the glögg vinaigrette: Put glögg, vinegar and sugar in a small pan and let it boil until about half the amount of liquid is left. Pour into a small bowl and let it cool. Then mix with olive oil and season with salt and pepper.>

Mustard glazed meatballs with kale chips and lingonberry chutney

SERVES: 4 AS AN APPETIZER  TIME: 40 MIN

INGREDIENTS:
- 5-6 whole big green kale leaves 1/2 tbsp extra virgin olive oil or melted coconut oil
- 1 tsp onion powder
- 1/2 tsp fine grain sea salt
- 20 pcs of KÖTTBULLAR meatballs 2 tbsp rapeseed oil
- Lingonberry chutney: 2 red onions 1 ¾ oz salted butter 1 jar of SYLT LINGON lingonberry jam
- Glaze
- ⅓ cup honey
- ½ cup coarse mustard
- 2 tbsp Dijon mustard
- 1 ⅛ tbsp white or sherry vinegar
- salt and pepper to taste

STEP BY STEP:
1. Preheat oven to 302°F.
2. The stems and tear the kale leaves into 20 pieces, about 5-6 cm big p/pc. Wash and thoroughly dry the leaves, preferably in a spinner. Gently massage the kale with virgin olive or coconut oil in a large bowl. All leaves should be lightly covered in oil (not soaked). Sprinkle on the onion powder and salt and massage some more.
3. Make the croutons: Tear the rye bread slices into very small chunks. Toss with rapeseed oil and fry on medium heat with butter until crisp and golden. Season with salt. Let them drain on a piece of paper.
4. Brussels sprouts: Dry the pan and use some new rapeseed oil. Let the pan get very hot and fry the Brussels sprouts, tossing them around. When the color turns golden turn down the heat and let them soften a bit more. Season with salt and pepper.
5. Divide the blue cheese into 4 pieces and place on a serving dish together with some kale salad, filleted oranges, fried Brussels sprouts and dried pears. Sprinkle with almonds and crostini. Drizzle with glögg vinaigrette and serve with rye bread and butter.

Kale salad continued:
3. Spread a layer of kale onto a prepared baking sheet. Bake for 10 minutes then rotate the pan. Bake for another 12-15 minutes until it feels firm and crisp. Let the kale rest for a few minutes to really crisp up. Repeat for the rest of the kale.
4. For the lingonberry chutney, peel and cut the red onions into small pieces and fry them in a pot with butter over medium heat. When they are nicely caramelized, add the lingonberry jam and let it come up to the boil. Keep warm.
5. Put all the ingredients for the glaze into a small pan. Stir together over medium heat and let it cook for about 10 minutes until it thickens. Season with salt and pepper.
6. Turn oven to 347°F.
7. Put meatballs onto a prepared baking sheet and toss with oil. When golden, pour over the glaze and mix well. Turn oven to 482°F and then roast in the oven for about 5-6 minutes, until the glaze has caramelized. Stir 1-2 times while in the oven.
8. Place the kale chips on a big tray or serving dish. Put one meatball on every chip. Serve together with the lingonberry chutney and a bunch of small forks or toothpicks.
Sweet and simple
Preserving and canning of summer fruits and berries have long been a beloved Scandinavian tradition. That way, the good stuff was still available long after anything has seized to grow outdoors.

INGREDIENTS:
- 4 firm conference pears, peeled (save the stem)
- 2 cinnamon sticks
- 1 tbsp sugar
- 3 cups of GLÖGG VINGLÖGG mulled red wine

Whipped saffron cream:
- 1 pkg of saffron (0,5 g)
- 1 tbsp sugar
- ¾ cup whipping cream
- ½ cup crème fraîche

STEP BY STEP:
1. Put the pears in a saucepan with cinnamon sticks and sugar and pour over the glögg. Let it boil and then simmer until all the pears are soft but still have a little resistance, about 10 minutes. Then let them cool and rest in the liquid in the fridge over night. Or you can leave it a lot longer if you like. See, now you have preserved the pears so they’ll keep. Ta-daaah!
2. Take out the pears 1 hour before serving, or gently heat them up to lukewarm.
3. Grind saffron and sugar.
4. Whip the cream to soft peaks and then mix, little by little, with the crème fraîche until it is all mixed well. Stir together with the saffron-sugar to a beautiful yellow cream.
5. Split the pears in half and serve on a dessert plate together with the saffron cream.

Glögg-poached pears with whipped saffron cream
SERVES: 4    TIME: 10 MIN + 30 MIN COOKING TIME + OVER NIGHT TO INFUSE
INDEX:

Raw beauty ................................................................. 2
An open invitation/Pickled yellow beets & carrots ................................................................. 3
Recipes, open-faced sandwiches ......................... 4
Classic Christmas / brown cabbage ....................... 6
Superfood for Christmas ........................................... 8
A Swedish love story .................................................. 9
Chicken meatballs with cabbage and apple .......... 10
Pickled mustard seeds ............................................ 10
Chicken meatballs with endives and orange ........ 11
Meatballs with salt roasted beetroot, caramelized onions and crème fraîche ......................... 11
Celeriac remoulade .................................................. 12
Kale salad with Brussels sprouts, orange, rye bread, blue cheese and dried pears ............... 12
Mustard glazed meatballs with kale chips and lingonberry chutney ...................................... 13
Sweet and simple / Glögg poached pears with whipped saffron cream .............................. 14