



Magnus Ek Oaxen Krog

A trip to Oaxen Krog is more than going out for dinner, it is a total experience. Oaxen is located on a very small island with fascinating vistas. Here you will enjoy genuine Swedish hospitality and a kitchen that is incomparable.

World top-100 chef Magnus doesn't like to be rated in a box but we feel that he belongs to the top three in Scandinavia. This chef is constantly looking for the roots of the Swedish kitchen. The classics are translated in modern versions, but the traditions are still respected. The restaurant is only open from early spring to fall, the rest of the year there is too much ice and snow so the doors are closed.

Pastry **pudding of cottage cheese with a crust of white nougat and burnt sugar**

For the pudding: 100 ml milk, 400 g cottage cheese, 17 g egg, 2 egg yolks, 20 g sugar, half a leaf of gelatin, 100 ml cream, 11 g stabilizer.

For the jam: 70 g raspberries, 5 g sugar.

For the white nougat crust: 25 g butter, 1 egg, 100 ml sugar, 90 g flour, 1 tsp baking powder, 50 ml milk, 100 g white praline paste.

For the ice cream: 5 g potato starch, 200 g milk, 4 egg yolks, 1¼ leaf of gelatin, 350 g cream.

For the burnt sugar: 114 g glucose syrup, 2 tbsp water, 16 g sugar.

For the pudding combine cheese, egg, egg yolks and sugar and pour in the thermomixer set at 65°C/150°F. Dissolve soaked gelatin in it and cool. Add cream and stabilizer. Pour mixture in a siphon and attach a charger. Let rest for one night and shake well before use. For the jam boil all ingredients and reduce to a syrupy consistency. For the crust, beat egg and sugar fluffy, add the milk, the flour and the baking powder and mix well. Pour batter in a cake form and bake in the oven at 175°C/350°F for 12 minutes. Invert the cake, crumble it and mix with the praline paste. Spread on a baking sheet and bake at 160°C/320°F for 10 minutes. Cool and crumble again. For the ice cream, bring milk and starch to a boil, pour in a Thermomix, add egg yolks and sugar and process on medium speed at 65°C/150°F to get a strong composition. Dissolve the soaked gelatin in the mixture and pour in Paco or Frix beakers and spin. For the burnt sugar, caramelize sugar and water, add the glucose and cool. Using a metal ring, put some nougat powder on the plate, lay a little jam on it and generously pipe pudding over it. Spoon a few strips of burnt sugar on the side and garnish with small edible flowers from your garden.

Structure of blueberries and licorice root

For blueberry ice cream: 5 g potato starch, 75 g cream, 5 egg yolks, 40 g sugar, 350 g blueberry puree, 50 g cream.

For the granité: 75 g sugar, 250 ml blue berry puree, 1 star anise, 15 g Spanish chervil, 250 ml water.

For the macaroons: 49 g egg white, 19 g sugar, marrow of 1 vanilla bean, 100 g icing sugar, 56 g almond powder.

For the blueberry cream: 100 ml sugar, 4 egg yolks, 12 g potato starch, 100 ml blueberry puree, 100 ml lightly whipped cream.

For the licorice root powder: 2 Tbs sugar, 15 g butter, 20 g flour, 10 g ground licorice root.

For the ice cream bring cream and potato starch to a boil, pour in the thermomixer and add egg yolks and sugar; mix at 65°C/150°F. Pour in