



# Karin Fransson Hotel Borgholm

## Tuna tartar with Jerusalem artichoke chips and Jerusalem artichoke aioli

500g Tuna yellow-fin in tartar size  
1 Red onion in brunoise  
2tblsp Chopped capers  
1 Lemon, zest  
Salt and black-pepper  
3tblsp Olive oil, high quality

- Blend all ingredients to a tartar, add a little lemon-juice when serving, not before.

### *Jerusalem-artichoke aioli*

5 Jerusalem artichokes peeled and cut in small pieces  
1 Potato, peeled and cut in small pieces  
2 Egg-yolks  
2 Garlic cloves  
1tsp Dijon mustard  
1tblsp Lemon Juice  
10 cl Olive oil  
10 cl Sunflower oil  
Double Cream  
Salt and pepper

- Cover the artichokes and potatoes in a mixture of water and cream, (50/50); Boil until soft.
- Mix in a blender to form a smooth puree, let cool.
- When cold, add yolks, mustard, lemon-juice and garlic cloves to the blender mix until smooth then add the oil like doing a mayonnaise.
- Season with salt and pepper.

### *Jerusalem artichoke chips*

3 Jerusalem artichokes

- Brush and clean artichokes and cut into thin slices using a mandolin.
- Deep fry in oil at 145-250°C until light golden colour.



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## *Salad of roses and radicchio with seared Foie gras de canard caramelized port wine dressing and walnuts*

- 4 Slices foie gras (80-90g ea)  
Salt and pepper  
Pinch of cinnamon
- 2 Radicchio salads
- 1dl Frozen lingon berries
- 100g Roasted walnuts, caramelised with sugar
- 2 pcs Roses

- Pick the Radicchio and rose petals into small pieces; put in tepid water for 10 minutes, then place in ice-cold water for 5minutes, dry well.
- Season the foie gras with salt, pepper and cinnamon. Sear in a hot pan on both sides. Bake in oven 100°C until ready to serve.

### *Dressing*

- 1tblsp Light muscovado sugar
- 150 cll Port wine
- 10 cl Verjus
- 5 cl Red wine vinegar
- ½ tsp Orange-zest
- 1 Rosemary sprig
- 10 cl Olive oil  
Salt and pepper

- Add all ingredients in a pan except the olive oil, let the sugar caramelize, reduce to half, let cool.
- Whisk in the olive oil and strain through a chinoise, season.

### *To Serve*

- Assemble salad on the plates, ripple some dressing over and divide some nuts on each plate



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## Lamb fried with rosemary served with blackcurrant glazed beets and a goat's milk cheesecake

- 4 pcs Lamb-loin boneless
- 10 cl Olive-oil
- 10 cl Finely chopped rosemary, thyme parsley and basil
- 1 Lemon-zest
- 2 Garlic cloves, grated

- Mix the oil with herbs, zest and garlic to form a paste and marinate the lamb, for a minimum of 2 hours.
- Season the lamb on all sides and start browning the meat side first. Turn over and reduce the heat and fry the fat-side until crispy.
- Bake in an oven at 180°C for 8-10 minutes.
- Make a sauce using the trimmings and some lamb-stock.
- Finish the sauce with lamb fat and strain.

### *Goat-cheesecake*

- 30 cl Cream
- 150g Chevre (goats cheese) without white edge
- 3 Egg-whites
- 1tsp Corn-flour
- 1tsp Honey
- 1 Rosemary sprig
- 1 Garlic clove, grated

- Bring cream, garlic rosemary and honey to a boil, then add the cheese.
- Remove from heat, stir until the cheese has melted.
- Take a small amount of the batter and mix in the cornflour; add back to the main batter mixture and add the egg-whites.
- Strain through a chinoise, and divide into portion moulds, well greased with butter.
- Bake in an oven at 125°C until firm but do not over-bake, as they will separate.



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## *Garlic in milk*

20-30 Garlic cloves (fresh and peeled)  
30 cl Milk  
1tsp Honey  
1 Knob butter  
2tsp Rosemary, chopped

- Put the garlic in a wide pot cover with cold water and let boil for 3 minutes.
- Strain the water away and put the garlic in a smaller pan add milk and cook until tender.
- Strain and put the garlic in a pan with butter, honey and rosemary, glaze for approx 1 minute, season with salt and pepper.

## *Black-currant glazed beets*

12 Small beets cooked and peeled  
4tblsp Butter  
2tsp Fennel-seeds crushed  
4tblsp Blackcurrant vinegar  
2tblsp Blackcurrant juice  
1tsp Honey

- Bring butter, vinegar and juice to a boil in a pan.
- Add the beets and fennel-seeds - allow the liquid to almost evaporate under medium heat.
- Finish with honey, salt and pepper.

## *To Serve*

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## Soup of Pears with Pear Doughnut and Vanilla-Ginger Milkshake

### *Doughnuts*

25g Yeast  
100g Milk 37°C  
75g Butter  
30g Sugar  
285g Flour  
1 Egg  
Cardamom-seeds, crushed

- Put all the ingredients in a "baking blender". Slowly blend to form a dough; let rest at room-temperature for 20 minutes.
- Roll into small balls, 10g/each. Let rise to double size.
- Deep fry in 170°C oil until golden.
- Roll in cinnamon and sugar, fill with chocolate ganache.

### *Ganache*

125g Dark-chocolate  
125g Cream  
25g Honey  
1tblsp Finely chopped mint

- Combine all ingredients over low heat and mix well

### *Pear-soup*

4 William pears peeled and chopped into small pieces  
1pc Cinnamon  
1 Vanilla bean  
30 cl Water  
30 cl Sauternes-wine or some Australian sweet wine  
30 cl Williamschnaps  
Mint (for garnish)

- Boil the pears until soft in water and wine with cinnamon and vanilla-bean.
- When soft, lift up the spices and mix in a blender until smooth. Strain through a fine sieve and add the schnaps.
- Serve with finely diced pears and finely chopped mint.



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## *Milkshake*

20 cl Milk  
20 cl Vanilla ice cream  
4tsp Ginger-syrup from sweetened ginger

- Put all ingredients to a blender and mix until smooth.
- Serve immediately.