

MOOSE ROAST

12 portions, over 60 minutes

2 kg moose meet

20g coarse sea salt

2 tbsp juniper berry

2 tbsp fresh rosemary leafs

2 tbsp black pepper

Cooking oil

Heat the pan. Fry surface of the roast to a beautiful color with cooking oil. Put the roast in an oven dish and rub spices on the surface of the meat. Use a roast meter and bake the roast at 120-degree celsius oven until the heat inside the roast is 72-degrees. Place the roast to a plate and cover it with a layer of tin foil and leave it to rest awhile. Cut the meat into thin slices and serve.

MUSHROOM POT

8 portions, 30 minutes (vegan, glutenfree)

1kg fresh wild mushrooms (porcini)

3 big onions

5 dl oatcream

2 tbsp corn flour

3 tbsp cooking oil

2-3 tsp salt

Black pepper

Thyme branch for decoration

Chop the mushrooms and onions. Heat 2-3 tbsp of cooking oil in saucepan. Add chopped onions and cook a few minutes on low heat until softened. Stir while. Add wild mushrooms and continue cooking. Add oatcream. Make a thickening with corn flour and small amount of cold water. Add the thickening to the pot. Add salt and pepper. Stir, check the flavor and cover it with a lid.

FOREST CHOCOLATE WITH BERRIES

8 portions, 15 minutes + 1 hour

250g raw chocolate groats (Food)

Decoration on top:

Raspberries

Blueberries

lingonberries

Wild strawberrie leaves

Edible flowers (autumn milk, calluna, common Yarrow)

Melt the chocolate in a bowl of a double boiler. Pour melted chocolate to plate covered with baking paper. Let it set awhile and then dropp decorations on top. Place it in the fridge for 1 hour. Cut the chocolate to blocks and serve. Store the chocolate in the fridge.