

Hot dishes with *Cavi-art*[®]
by Brian Storgaard & Ida Davidsens





What I know about *Cavi-art*[®] – seaweed-caviar...

I sincerely enjoy using Cavi-art[®] (seaweed-caviar) in my restaurant.

The product is unique and extremely usable.

The seaweed-caviar has a wonderful, fresh taste without being too salty - it doesn't contain cholesterol, and it's available in a deep black and a beautiful red colour. The seaweed-caviar is also available in a delicate, clear orange/reddish colour - an alternative to salmon caviar.

The seaweed-caviar is a healthy product, and it's easy to work with.

One of its many advantages is that its colour doesn't come off, which means that dishes garnished with seaweed-caviar remain delicious and appetizing, without becoming boring and miscoloured quickly. This makes it possible to prepare and garnish the dishes well in advance.

Seaweed-caviar is a vegetable product and has a long shelf-life - also when not refrigerated (just like pickled cucumbers, beetroot etc.) and can thus be left out on the serving table the whole day through.

The production of Cavi-art[®] is very environmentally friendly, since only a few percent of the total seaweed growth is harvested each year. In this way natural resources are not exhausted.

A handwritten signature in black ink, consisting of stylized, overlapping letters, followed by a long horizontal flourish line.



4 SERVINGS

Gratinated green asparagus with salmon *Cavi-art*[®] and shrimps

INGREDIENTS

- 16 fresh green asparagus
- 0.2 lb salmon *Cavi-art*[®]
- 0.9 lb freshly shelled shrimps

DRESSING:

- 10 fl. oz double cream
- 1.5 fl. oz lemon juice
- 0.2 lb grated cheese
- Salt
- Pepper

METHOD

Serve the asparagus in portions:
Place 4 asparagus on each plate,
add 2 tbsp. of dressing on each plate.
Place the plate in the oven for 10 mins.
at 200° Celsius/390° Fahrenheit.
Garnish each plate with a couple of
tbsp. salmon *Cavi-art*[®] and shrimps.

Serve with freshly baked bread.

Gratinated green asparagus with salmon Cavi-art® and shrimps



Fried eggs with salmon Cavi-art®



Fried eggs with salmon *Cavi-art*®



4 SERVINGS

INGREDIENTS

- 4 eggs
- 0.2-0.3 lb fresh spinach
- 30 tails of crayfish
- 3 fl. oz spiced mayonnaise mixed with
copious amounts of salmon *Cavi-art*®

METHOD

Boil the eggs for 7 mins.,
peel them and deep-fry them
in hot oil until golden.

Mix the spinach with butter,
salt and pepper.

Serve on buttered rye bread.

SPICED MAYONNAISE:

- 1 pt. mayonnaise
- 1 tsp. HP sauce
- 1 tsp. Worcestersauce
- 1 tsp. strong Dijon mustard
- 1 tsp. liquid stock
- 1 tsp. lemonjuice
- Salt and pepper
- 2 tbsp. sour cream



4 SERVINGS

Salmon pancakes with smoked salmon and black *Cavi-art*[®]

INGREDIENTS

8 corn pancakes

Black *Cavi-art*[®]

Sour cream

Red onion

Lemon

Dill

METHOD

CORN PANCAKES – 8 PIECES:

7 fl. oz. corn flour

2 eggs

7 fl. oz double cream

½ chopped red pepper

0.4 lb chopped smoked salmon

Pepper

Fry the pancakes in butter

(size: 3-4 inches diameter)

The corn pancakes are garnished with black *Cavi-art*[®], sour cream, red onion, lemon and dill.

Salmon pancakes with smoked salmon and black Cavi-art®



Tuna steak with black Cavi-art®



Tuna steak with black *Cavi-art*®



4 SERVINGS

INGREDIENTS

4 tuna steaks
of approx. 0.2-0.3 lb.

Salmon *Cavi-art*®

(approx. 1 tbsp./steak)

Black *Cavi-art*®

(approx. 1 tbsp./steak)

0.4 lb fresh spinach leaves

0.1 lb chopped chives

1 pt. fish stock

Sweet chili sauce

METHOD

Season the fish stock with sweet chili sauce, salmon *Cavi-art*® and black *Cavi-art*®. Fry the spinach leaves lightly in oil, and grill the tuna steaks on a very hot grill pan or grill. Garnish with chives.

Serve with new potatoes or fresh pasta.



4 SERVINGS

Marinated scallops with sauce of red *Cavi-art*[®]

INGREDIENTS

Scallops (approx. 24)
1 jar of red *Cavi-art*[®]
Radishes (approx. 16)
Olive oil
½ pt. white wine
Herbes de Provence
Garlic
Butter
Salt
Pepper

METHOD

Marinate the scallops for 24 hrs. in a mixture of olive oil and white wine (half of each), Herbes de Provence, a little pressed garlic, salt and pepper. Remove the scallops from the marinade and grill them lightly on a very hot pan (no fat is needed, as the marinade contains olive oil). Heat the white wine in a pot, add the radishes and blanch rapidly – the radishes should remain crispy. Whip in the butter, and finally, add red *Cavi-art*[®].

Serve scallops and radishes with the hot sauce and French loaves.

Marinated scallops with sauce of red Cavi-art®



Wonton with salmon Cavi-art®, black and red Cavi-art®



Wonton with salmon *Cavi-art*[®], black and red *Cavi-art*[®]



4 SERVINGS

METHOD

Mix the ingredients for the stuffing, cut the pastry into squares of about 4x4 inches, place the stuffing in the middle of the squares of pastry, the edges of which are brushed with whipped egg and closed. The small 'packs' can be made to look either as small bags, as triangles or as you wish. Fry the packs in oil until slightly golden.

Serve with dressing.
Calculate 3 packs per person.

INGREDIENTS

Very thin pastry for baking
(may be bought ready-made)

STUFFING:

- 2 eggs
- 2 tbsp. flour
- 1 tbsp. maple syrup
- 2 tbsp. salmon *Cavi-art*[®]
- 2 tbsp. black *Cavi-art*[®]
- 2 tbsp. red *Cavi-art*[®]
- 2 pinches of ground
Black pepper

DRESSING:

Sour cream mixed with fresh
herbs (parsley, dill, lovage etc.).



4 SERVINGS

“The Princess” with salmon *Cavi.art*®

INGREDIENTS

- ½ slice buttered rye bread
- 2 large slices raw salmon
- 100g cream cheese
- 2 tsp wasabi paste
- 2 tbsp salmon roe
- 6 peeled crayfish tails
- 1 small sprig of dill

METHOD

Place the salmon slices on a piece of greaseproof paper. Mix cream cheese with wasabi paste and spread on the salmon slices. Roll the salmon like a jam roll and refrigerate for 1 hour. When the salmon roll is firm cut 6 thin slices with a sharp knife. Place the slices on either side of the bread. Place the salmon roe as a border in the middle. Place the crayfish tails on one side and the sprig of dill in the middle.

"The Princess" with salmon Cavi-art®



Fried breast of duck with red Cavi-art®



Fried breast of duck with red *Cavi-art*[®]



4 SERVINGS

INGREDIENTS

4 pieces of breast of duck

Red Cavi-art[®]

Butter

Sugar snap peas

Fresh baby carrots

Green asparagus

Chives

METHOD

Score the skin of the breast of duck, rub with coarse salt. Cook for 20 mins. in a heated oven (200° Celsius/390° Fahrenheit). Serve with spiced butter (butter mixed with red Cavi-art[®], chives, salt and pepper) and garnished with blanched sugar peas, carrots, green asparagus cut julienne (ie. in fine strips) and chives.

Serve with new potatoes.



4 SERVINGS

Large peppers with cream of fish with black *Cavi-art*®

INGREDIENTS

2 large, red oblong peppers
Approx. 150 lb coarsely minced
cream of fish with black
Cavi-art®, seasoned with
salt and pepper
Rice
4 egg yolks
Fresh basil
Lemon

METHOD

Part the peppers sideways, clean them and fill them with the seasoned cream of fish. Wrap the peppers in silver foil along with butter, Herbes de Provence, salt and pepper. Bake in the oven for 30 mins. at 180° Celsius/350° Fahrenheit.

Serve the peppers with Greek rice: Cold loose rice with a raw egg yolk, fresh basil and a slice of lemon.

Large peppers with cream of fish with black Cavi-art®



Smoked salmon with Sauce Hollandaise with red Cavi-art®



Smoked salmon with Sauce Hollandaise with red *Cavi-art*®



4 SERVINGS

METHOD

Season the salmon with salt and let it stand for 1 hour. Smoke the fish for 15 mins. You can now remove the skin of the fish, which may be fried and used to garnish the dish.

SAUCE HOLLANDAISE:

Pepper, water and vinegar is boiled down until half remains. Mix the egg yolks with the lukewarm liquid, add melted butter as you go. When the mixture has gained a suitable consistency, taste with lemon juice and add red *Cavi-art*®.

Garnish the salmon with fried skin of salmon and serve with the Sauce Hollandaise and new potatoes.

INGREDIENTS

Approx. 1.3 lb salmon
Salt
0.2 lb red *Cavi-art*®
4 egg yolks
0.9 lb butter
1.5 fl. oz vinegar
1.5 fl. oz water
Lemon



4 SERVINGS

Omelette with black *Cavi-art*[®] and grated cheese

INGREDIENTS

8 eggs

2 jars of black *Cavi-art*[®]

0.4 lb grated cheese

DRESSING:

1.5 fl. oz oil

1.5 fl. oz vinegar

1 tsp. liquid stock

2 tbsp. black *Cavi-art*[®]

2 tbsp. fresh chives

METHOD

Whip the eggs with the *Cavi-art*[®] and the grated cheese, fry on a hot pan with butter. Fold the omelette sideways, and serve with dressing.

Omelette with black Cavi-art® and grated cheese



Fishsoup garnished with salmon Cavi-art®, black and red Cavi-art®



Fishsoup garnished with salmon *Cavi-art*[®], black and red *Cavi-art*[®]



4 SERVINGS

INGREDIENTS

- 2 cod fillets
- 2 pt. fish stock (bought or homemade)
- 7 fl. oz double cream
- 7 fl. oz white wine
- 0.2 lb salmon *Cavi-art*[®]
- 0.2 lb red *Cavi-art*[®]
- 0.2 lb black *Cavi-art*[®]

FISH STOCK:

- 2.2 lb fishbones
- 0.2 lb onion
- 0.1 lb Hamburg parsley
- 0.2 lb mushrooms
- ½ lemon

1 tsp. ground white pepper

4 pt. water

Boil for 20 mins.

METHOD

Chop up the cod fillets coarsely and poach in the hot fishsoup.

FISH STOCK:

Boil for 20. mins. Sift and boil down, then add cream and white wine.

The soup is garnished with the three types of *Cavi-art*[®]. Serve with freshly baked bread.



What we know about Ida Davidsen...

As the ambassador of open sandwiches, Ida Davidsen has made Danish cooking known and loved throughout the world.

A few of the numerous places where Mrs. Ida has prepared open sandwiches are for the guests at the Restaurant Scandia in Hollywood and for the passengers of British Airways and Canadian Pacific. She has also been in charge of the culinary aspect of Danish ventures all around the world, in cooperation with the Ministry of Foreign Affairs. Mrs. Ida is the fourth generation of Davidsens delicious open sandwiches. She runs Restaurant Ida Davidsen in Store Kongensgade, Copenhagen.



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