

OAXEN KROG



From 1994 Magnus Ek and Agneta Green ran Oaxen Skärgårdskrog, a small restaurant in Stockholm's archipelago. Chef Magnus explored and researched the island's wild herbs as well as the small local farmers and producers. The restaurant was listed as one of The 50 Best Restaurants of the World for four years in a row.

In 2011, Magnus and Agneta began to search for a new location nearer Stockholm. They found Gamla Djurgårdsvarvet, an old shipyard, and construction of the new Oaxen Krog began in 2012.

The new Oaxen Krog gastronomic dining room, serving 6- and 10-course menus, was opened in the spring of 2013. All ingredients are sourced in Scandinavia, and only the best are used, with sustainability, local production, and good animal husbandry in focus. During the summer season, Magnus and his kitchen staff regularly handpick Djurgården's own wild herbs and plants.

Oaxen Krog has been awarded two Michelin stars and is ranked third best restaurant in Sweden by the *White Guide*.



MACKEREL WITH PICKLED RHUBARB AND ONIONS, GRILLED CUCUMBER AND SMOKED BEEF MARROW WITH SPRUCE JUICE

(SERVES 4)



Visit oryxinflightmagazine.com for this delicious recipe.

MACKEREL

400g mackerel
salt
cooking oil (to bake in)

Cut the mackerel into small pieces. Salt the mackerel and place on an oiled tray. Bake in a preheated oven at 220°C for about three minutes. Lift out and serve.

PICKLED RHUBARB AND ONION

1 onion
1 rhubarb stem
240ml ettik vinegar
150g sugar
300ml water
10g salt
cooking oil

Peel and cut the onion into rings, and cut the rhubarb into pennies. Boil the remaining ingredients and pour over the onion and rhubarb. Let cool at room temperature. When serving, strain away the liquid and heat the rhubarb and onion in a little cooking oil.

GRILLED CUCUMBER

½ cucumber
salt

Peel the cucumber and split it in half lengthways. Salt the cucumber and let it stand for one hour. Cut away the core and, when serving, grill and cut into smaller pieces.

SMOKED BEEF MARROW

50g marrow
salt

Freeze the marrow and smoke in an Abu smoker. Cut into smaller pieces and heat gently in a pan with salt.

SPRUCE JUICE

500g spruce twigs
300g cheese whey
1 tablespoon potato flour
20g spinach
200ml cooking oil
salt
chervil (to serve)

Boil the spruce and cheese whey. Allow to cool to room temperature. Bring to the boil again and strain. Mix the liquid with potato flour and cook it up again. Cool the sauce. Add the cold sauce to a blender with the remaining ingredients. Mix to a smooth sauce, season with salt. When serving, carefully heat up the sauce and splash it on the plate. Serve with rough-picked chervil. 🍴

