

A photograph of Ida Davidsen, a chef, smiling and holding two jars of Cavi•Art seaweed-caviar. She is wearing a white chef's hat, a white short-sleeved button-down shirt, a pearl necklace, and a red ribbon. The background is a wooden wall with a stylized black and white graphic of a chef's hat and the name 'IDA DAVIDSEN' written in black. The text 'Ida Davidsen' is overlaid on the right side of the image.

Ida Davidsen

MY FAVOURITE RECIPES
WITH *Cavi•Art*® SEAWEED-CAVIAR



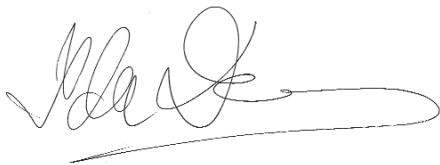
What I know about Cavi-Art® – seaweed-caviar...

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 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 open sandwiches trimmed with seaweed-caviar keep looking delicious and appetizing, and don't get boring and miscoloured quickly. This makes it possible to garnish the open sandwiches well in advance.

Seaweed-caviar is a vegetable product and have 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, cursive letters that are difficult to decipher. The signature is written on a white background and ends with a long, horizontal flourish.

Spring plaice

1 piece of rye bread with butter

1 plaice fillet

*2 tbsp of red seaweed-caviar salad
(consult the recipe under »Millenium«)*

*6 pieces of asparagus
(fresh or tinned), about 2 cm long*

1 tsp finely chopped parsley

1 slice of lime

Place the plaice on the buttered bread. Arrange the red seaweed-caviar salad in a line along the fish. Cut the slice of lime halfway through, and place it in the middle of the fillet. Dip the pieces of asparagus in the finely chopped parsley and place them on each side of the slice of lime.

Fried plaice

Bread the plaice fillet in three turns in the following order: flour, egg and breadcrumbs; remember to beat it well, so the breading stays on. Fry the plaice fillet in oil / deep fat or butter, until it's goldenbrown and crispy. Let it drip off on a piece of kitchenroll.



“SAS”

*1/2 piece of rye bread
with butter*

*50 g scraped raw beef
2 tbsp Cavi-Art®
(seaweed-caviar)*

*1/2 slice smoked salmon
1 egg yolk in a plastic shell*

*(consult the recipe for
scraped raw beef at the back
of this leaflet)*

Spread out the scraped raw beef as explained at the back of this leaflet. Place the seaweed-caviar in a line from corner to corner. Cut the salmon in two slices and place them to look like wings. The motor is made up of an egg yolk in a plastic shell, and is placed at one end of the bread. There you go: a plane!



I thought up this piece with scraped raw beef in honour of SAS, as a way of saying thank you for great cooperation at their hotels across Europe.

This piece is meant to look like a plane! Wings, tail and motors... Have a nice trip to the Country of Food!

Egg and Cavi-Art®

*1 piece of bread made from
bolted rye meal, with butter
1 egg
50 g Cavi-Art® (seaweed-caviar)
1 twig of fresh dill*

»Eggboats«

Place the 'egg-boats' on the bread as explained beneath. Arrange a line of seaweed-caviar down the middle of the eggs. Garnish with the dill.

Divide the egg lengthwise. Use a small knife to cut the eggs in boat-shaped slices. Starting at one end of the slice of bread, place the slices of egg next to each other, so that the tip of the egg is placed over the edge of the bread. Turn the bread around (180°) and continue in the same way. Practice makes perfect!



Rød Aalborg

*1 piece of bread made from
bolted rye meal, with butter*
1 or 2 slices of fresh smoked salmon
40 g of Cavi-Art® (seaweed-caviar)
50 g of raw salmon
1 plastic eggshell
1/4 cl schnapps,
Rød Aalborg (chilled)
1 twig of fresh dill

Raw salmon

150 g raw salmon
2 tbsp sour cream (18 %)
2 tbsp strong Dijon mustard
2 tbsp lemon juice
1 tbsp fresh, chopped tarragon
salt and pepper

Place the smoked salmon on the buttered bread. Place the seaweed caviar in a line down the middle of the salmon. Place the raw salmon in a line next to the seaweed-caviar. Garnish with the sprig of dill. Last but not least, fill the eggshell with Rød Aalborg. If you happen to pour too much in the shell, you can always drink a bit of it. Place the plastic shell on top.

Chop the salmon coarsely and mix in the other ingredients. The dish must rest in the fridge for 1/2 hour. You might want to add a little extra salt and pepper.



I realized that schnapps could be used for other purposes than drinking, and discovered that it also tastes good as a 'dressing'.

I created this piece for the 150-year jubilee of the schnapps Rød Aalborg.

»Jydetatar«

1 piece of rye bread, buttered
50 g of scraped raw beef
1 tbsp Cavi-Art®
(seaweed-caviar)
1 tbsp fried parsley
1 tbsp fried carrot
2 slices of smoked potato
1 egg yolk in a plastic shell

*(consult the recipes for scraped
raw beef and fried parsley and
carrot at the back of this
leaflet)*

Spread out the beef as explained at the back of this leaflet. Arrange the seaweed-caviar and the fried parsley in a line from one corner to the other. Place 2 slices of smoked potato in one corner, with the fried carrot on top. Place the egg yolk in a plastic shell in the opposite corner.



“Mugge”

1/2 slice of rye bread with butter
2 slices of liver paste
6 slices of smoked potato
2 crispy slices of bacon
2 tbsp spinach, steamed with butter
1 tbsp Cavi-Art® (seaweed-caviar)

Smoked potatoes

1 kg potatoes, mediumsized
salt
1 box for smoke-curing
foodstuffs
mull for smoke-curing

Place the two slices of liver paste on the bread with the long, crispy slices of bacon on top (placed diagonally). Place three slices of smoked potato in each corner. Arrange the spinach in a line over the potato and bacon, and place the seaweed-caviar next to it.

Place the mull in the box for smoke-curing and place the grid over the mull. Rinse the potatoes, pat them dry and place them on the grid. Place the box on the cooker. Smoke the potatoes for approx. 2 hours.
Tip: You can smoke-cure with either gas or an electrical cooker.



The Danish journalist Mugge with the bowler loves this piece, which is basically a piece with liver paste, garnished with spinach, bacon, smoked potato and seaweed-caviar.

“Millenium”

*1 slice of bread made from bolted
rye meal, with butter*
1 sliced tomato
1 smoked potato in slices
2 tbsp red seaweed-caviar salad
1 poached egg
1 tbsp Cavi-Art® (seaweed-caviar)
1 twig of dill

Red seaweed-caviar salad

2 tbsp of very thick yoghurt
2 tbsp Greenland shrimps
*2 tbsp red Cavi-Art® (seaweed-
caviar), 1/2 tsp English sauce,
HP sauce and liquid Maggi*
salt and pepper

Place the tomato and potato alternately on the buttered bread. Arrange the red seaweed-caviar salad in a line on top. Place the poached egg in the middle. Place a line of black seaweed-caviar across the egg, and garnish with fresh dill.

Stir together yoghurt, spicy sauce and liquid beef bouillon in a bowl. Add shrimps and seaweed-caviar.

(consult the recipe for poached egg at the back of this leaflet)



“Victor Borge”

1 slice of bread made from bolted rye meal, with butter
1 thin slice of raw salmon
50 g Cavi-Art® (seaweed-caviar)
6 shelled Greenland shrimps
3 boiled tails of crayfish
1 slice of lime, boatshaped
1 twig of fresh dill
1 dl of dill mayonnaise

Dill mayonnaise

(consult the recipe for spiced mayonnaise at the back of this leaflet)

Begin by boiling the crayfish, if you're lucky enough to get hold of fresh ones. It's also perfectly fine to buy frozen Turkish crayfish. Cut off the head so only the tail remains. Divide the tail lengthwise, remembering to remove the gut string. Place the raw salmon on the buttered bread. Arrange the seaweed-caviar on the salmon. Place the 6 shrimps on one side, and the 6 half crayfish-tails on the other. Garnish with dill, the slice of lime and dillmayonnaise in a bowl.

1/2 l spiced mayonnaise is mixed with 1 bunch of chopped dill. Let the dill mayonnaise cool 1/2 hour in the fridge before serving.



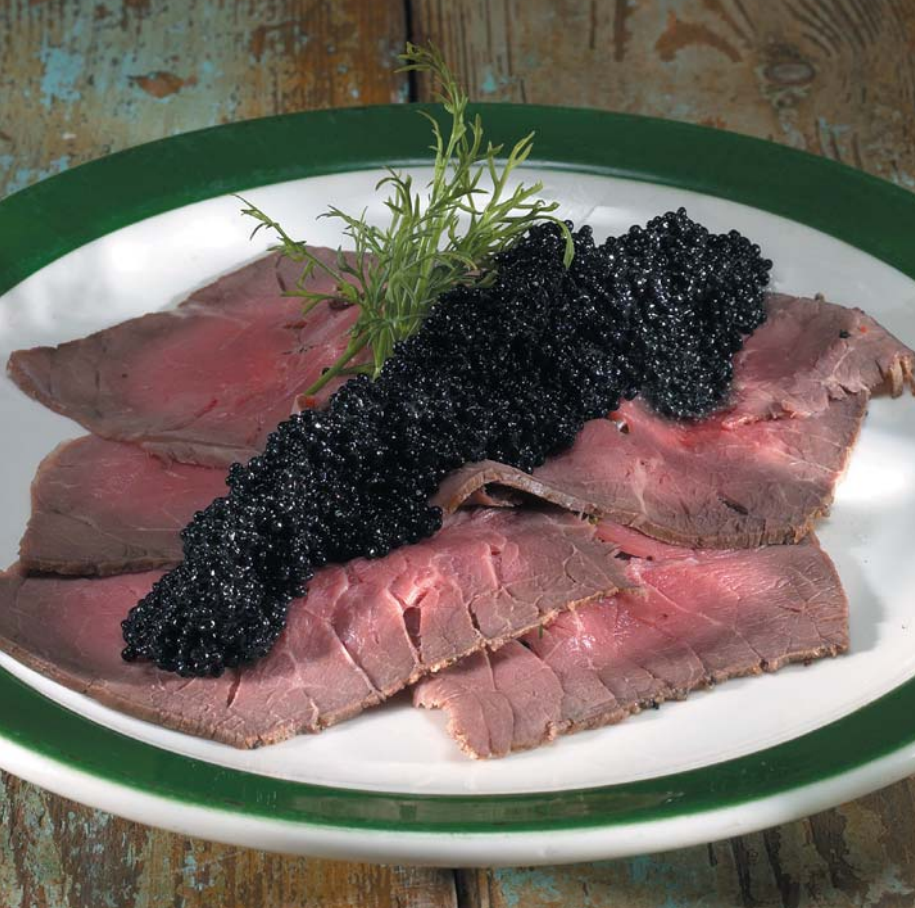
Victor Borge was a welcome guest in the restaurant when he visited Denmark. The friendship goes back to the old Oskar Davidsen, where he came by to have a meal for 2 DKr. At the time, he was a very young and promising artist, who was known by the name Børge Rosenbaum.

A few years ago I asked him what his favourite dish was – and this piece was created.

Roast beef with Cavi-Art®

*1/2 slice coarse rye bread
6 slices of roast beef
2-3 tbsp Cavi-Art®
(seaweed-caviar)
dill*

Place the slices of roast beef overlapping on the buttered bread, and place the seaweed-caviar diagonally across the meat. Garnish with a little dill.



“Beautiful Sunday”

*1/2 slice rye bread with butter
50 g scraped raw beef
50 g Cavi-Art® (seaweed-caviar)
4 fresh oysters
1 egg yolk in a plastic shell*

*(consult the recipe for
scraped raw beef at the back
of this leaflet)*

Spread out the scraped raw beef as explained at the back of this leaflet. Place the seaweed-caviar in a square in the middle of the beef. Open the fresh oysters and place them on a piece of kitchenroll to drip off. Place an oyster in each corner. Place the egg yolk in the plastic shell in the middle.



A few years ago there was a TV-program in Sweden called "Beautiful Sunday". The program was about politics, sex, fashion and food. The producer gave us a call, as they wanted to visit the restaurant and film how one makes open sandwiches. He asked me whether it would be possible to design a piece especially for this program.

This is how "Beautiful Sunday" was created: through Danish – Swedish cooperation about making Sunday morning more beautiful. What more could your heart desire, than to be served this piece in bed on a Sunday morning...

Garnished Plaice Fillet

1/2 slice of rye bread with butter

1 plaice fillet

1 tbsp remoulade

1 whole choice asparagus

1/2 slice smoked salmon

1/2 tsp Cavi-Art®

(seaweed-caviar)

4 shelled shrimps from Greenland

1 lemon boat

finely chopped parsley

Place the fried plaice fillet on the bread. Place the remoulade along the fish, and garnish with shrimps, smoked salmon, seaweed-caviar, asparagus dipped in chopped parsley and lemon – as shown in the picture.

Fried plaice

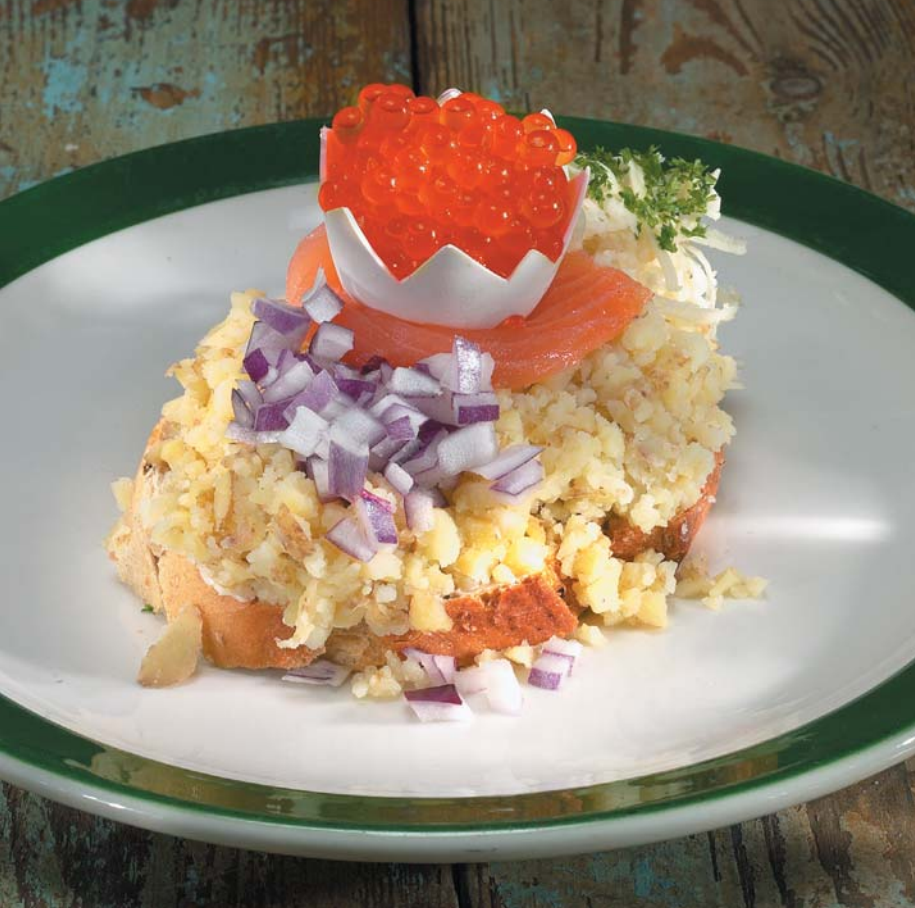
Bread the plaice fillet in three turns in the following order: flour, egg and breadcrumbs; remember to beat it well, so the breading stays on. Fry the plaice fillet in oil / deep fat or butter, until it's goldenbrown and crispy. Let it drip off on a piece of kitchenroll.



Potato in White Wine

*1 slice of bread made from
bolted rye meal, with butter*
3 medium-sized potatoes
Approx. 2 dl dry white wine
2 tbsp vinegar
1/2 slice smoked salmon
2 tbsp Cavi-Art®
(seaweed-caviar)
1 tbsp grated horseradish
1/2 tsp finely chopped parsley
1 tbsp chopped red onion
1/2 tsp salt

Boil the potatoes (with their peel) in whitewine, vinegar and salt (the potatoes must be covered) until the potatoes are done. Cut the potatoes into tiny squares or blend them slightly. Place the potato on the buttered bread. Arrange the 1/2 slice salmon in the middle, place a little horseradish with some chopped parsley on top at one side of the salmon, and place the chopped red onion on the other side. Place a plastic shell containing seaweed-caviar in the middle.



Tips from Mrs. Ida

Scraped raw beef



When making scraped raw beef we use the top round of the animal. You can make scraped raw beef yourself. Use an ordinary table knife with teeth for scraping. In this way you get the cleanest meat, without any sinews. The meat can also be minced in a mincing machine, or you can get the local butcher to mince it.

The scraped raw beef is spread out on a chopping board. Place the rye bread with the buttered side down on top of the beef. Shape the sides in order to get a nice square. Use the slimmest knife you've got to lift the bread and meat off the chopping board and place it on a plate with the bread facing down.

Spiced mayonnasie

*1/2 l mayonnaise
1 tsp HP sauce
1 tsp Worcester sauce
1 tsp strong Dijon mustard
1 tsp liquid Maggi seasoning
1 tsp lemon juice
salt and pepper
2 tbsp soured cream 18 %*

Mix the mayonnaise with the other ingredients.

Poached egg

Add 3 dl vinegar to 1 l water and make it boil. Break an egg into a small bowl and pour it into the boiling water. Take the egg up after 5 mns. and place it in cold water.

Tips from Mrs. Ida

Fried carrot

*2 raw carrots
1 l grapeseed oil
coarse salt*

Peel the carrots and cut them into thin slices lengthwise. These are then cut into thin sticks, only a few millimetres thick. This is very important, otherwise the carrots won't be crispy. Pour the oil into a deep pot or pan. When the oil is nearly boiling, toss in a handful of carrot-sticks. Be careful of the hot oil. The carrots are done in approx. 5 mins. Use a perforated ladle to remove the sticks, and let them drip on a piece of kitchen roll laid double. Sprinkle salt on top. Keep the carrot sticks in a dry place.

Fried parsley

Rinse a bunch of parsley and dry it well. Remove the sprigs from the stalks. Proceed as described above.



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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