

## A Scandinavian favorite in Spain – El Castillo’s Skagenrora

"A couple of times a year we sit down and create new menus for the season to come. It is exciting with Spanish ingredients and with a Scandinavian flavor palette, make a menu that will appeal to our guests from Spain, the rest of Europe and America. New dishes are created when the creativity and knowledge of food are combined. A good proof of our success is that TripAdvisor, for the second consecutive year, has awarded us the Certificate of Excellence based on our guests 'assessments' " says Swedish Pernilla Gavrell, owner of the restaurant El Castillo in Benahavis. "There are only a few restaurants that receive this award in Spain. The restaurant is located in a white charming mountain village just outside Marbella.



This time we have been inspired by a Swedish chef icon.

Toast Skagen is an elegant appetizer of Skagenrora on a small piece of toasted bread. It was created by the popular Swedish restaurateur Tore Wretman, during a sail trip to Denmark. More than anyone else, he embraced Swedish culinary traditions during the decades immediately after World War II. At a time when home cooking was starting to fade away and be replaced by foreign fast food, he also elevated classic Swedish dishes into fancy restaurant repertoire, lending them new status. The dish is named after a fishing port at the northern tip of Denmark, in Sweden Skagenrora one of the most popular appetizers. People who really want to celebrate something are extravagantly generous with the whitefish roe on the top. The sprig of dill on the top serves as a fanfare.

### **Swedish Prawn Cocktail (Skagenrora)**

Serves 4

600g (1 1/2lb) cooked in salted water, unpeeled prawns  
6 tablespoons mayonnaise  
6 tablespoons crème fraîche  
1/2 bunch fresh dill  
Some Lemon Juice  
Salt and freshly ground black pepper  
1/2 teaspoon brandy (optional)  
100 gr White Fish Roe



This is how you do it:

Cook the prawn in salted water for 8-10 minutes. Rinse them.

Chop the prawns coarsely. Set aside a few whole prawns for garnish later.

Next, add mayonnaise and crème fraîche together and stir in the prawns. Chop a small bunch of dill finely. Leave a few fronds for garnish later.

Add dill, lemon zest and juice to the mixture and stir well. Add some Brandy. Here you get to adjust the taste according to your liking. Chill cocktail in the fridge before serving.

Serve chill on thin slices of toasted bread or in a baked potato. Top with a few whole prawns, white fish Roe, a sprinkle of dill and a wedge of lemon.

Bon Apatite!

Pernilla



We do not only cook food, we also travel around in Andalucia. For those who want to see more of Andalucia, go to our home page [www.elcastillo.eu](http://www.elcastillo.eu) and click on Experiences and Adventures.

For a food experience book at table at telephone 681 298 442. You will find a map and a Tourist Guide of Benahavis at [www.elcastillo.eu](http://www.elcastillo.eu). Our address: Calle de Pilar, Benahavis Mail: [info@elcastillo.eu](mailto:info@elcastillo.eu)