



Alfred Nobel actor with the book Indigenous Peoples' Food Systems, published by FAO ( Photos by Pelle Agorelius )



Bertha von Suttner actress with Alice's Book, How the Nazis Stole my Grandmother's Cookbook.. Bertha von Suttner was the first woman to be awarded the Nobel Peace Prize, in 1905 ( Photos by Pelle Agorelius )

**October 21, 2022 - Alfred Nobel Birthday celebration**  
 Karlskoga, Sweden : Alfred Nobel House

The birthday of Alfred Nobel was celebrated on October 21 in grand style at his last residence in Sweden, his Björkborn house in Karlskoga, Örebro County. The Nobel prizes are celebrated in Stockholm on December 10, the day of his death, as the prizes were established by his will. The residence in Karlskoga is now a museum. All Summer, the museum exhibited for the third year over 700 Food & Wine Sustainability reports, cookbooks and wine books, from seventy countries. The exhibition started this year on June 18, for United Nations Sustainable Gastronomy Day. It ends on October 21. The exhibition is co-organized by the Hallbars Sustainability Research Institute and the Gourmand Awards.

Alfred Nobel was very frugal and simple in his daily life, but entertained his guests lavishly at his residences in Karlskoga, Paris and San Remo. Alfred Nobel drank mostly champagne, and kept in Karlskoga a well stocked cellar, with the best bordeaux wines, as evidenced by the wine list now kept in the Karlskoga museum. Edouard Cointreau, President of both the Gourmand Awards and the Hallbars Sustainability Research Institute and Pelle Agorelius, CEO of Hallbars, hosted the Alfred Nobel Birthday celebration dinner in the Nobel dining room of the museum. Chef Björn Ståhlberg was in charge of the birthday food feast for the second year in a row. The actors Per Jakobsson for Alfred Nobel and Helena Weidt for Bertha von Suttner attended the birthday dinner.

### **Menu & recipes by Chef Björn Ståhlberg (Culinary Olympics Team Gold Medalist) from Värmland, Sweden.**

Recipes below are for 4 people.

Paired drinks are from Saxhyttegubben, local and alcohol free:

For Starter, Sparkling Lingonberries

For Main course, Blåbär 100% (freshly squeezed foraged blueberries)

For Cheese, Lingon 100% Snaps (freshly squeezed foraged Lingonberries)

For Dessert, Krösajos (freshly squeezed Lingonberries 21% & Apples 79%)

**Starter:**

Vendace Roe from Lake Vänern with whipped creme fraiche, silver onion and dill on butterfried toast.

120 grammes Vendace Roe

15 grammes finely sliced Silveronion

80 grammes whipped Creme Fraiche

Nipped Dill for garnish

4 slices Toast Bread

Butter for frying the Bread

**Main Course:**

Roedeer, Spicy Fried with Celeriac-Cream, Fermented Lingonberries with Cognac, Clear yet Rich Sauce of Game, Potato Crouton with Mature Västerbotten Hard Cheese and autumn Vegetables.

600 grammes boneless inside steak of Roedeer

Butter

Rapeseed Oil for frying

Garlic

Thyme

Quickly fry in pan, the meat in oil and butter, add salt and black pepper and spice it with thyme and garlic.

Cook in oven to core temperature 48 degrees Celsius, let it rest and slice as it is going to be served.

2 deciliters of clear gravy from the frying  
2 spoons of fermented lingonberries  
1 spoon brown sugar  
2 centiliters of Cognac Frapin

200 grammes Celeriac  
3 deciliters of Creamy Milk  
Boil the Celeriac to soft in the Creamy Milk, add some salt, strain and mix to creamy, and if needed add some of the boiling liquid.

300 grammes finely grated potatoes  
50 grammes finely grated Västerbotten Cheese  
3 eggs  
1,2 deciliters of cream  
Salt

Mix potatoes, eggs, cheese and cream, salt to taste and lay the mix in a claded mould for oven frying (oven on 130 degrees Celsius, cook to 92 degrees Celsius core temperature, cool it, slice it and pan fry slices to crisp.

Cheeses:

Mature Cheeses from Sheeps Milk, Bredsjö in Bergslagen, with mashed apples (with a bite of cinnamon) from the Alfred Nobel House Björkborn Garden.

Dessert:

Whipped Cream Cheese with Colostrum, Tahitian Vanilla, Raw Stirred Cloudberries, Sea Buckthorn, Roasted Oats ("Skrädmjöl") Crumble and White Chocolate.

80 grammes fresh Cream Cheese  
20 grammes thick cream  
15 grammes vanilla sugar  
Mix and whip to fluffy, cool it, add thinly grated white chocolate for garnish.

1 deciliter Cloudberries  
2 spoons puree of Sea Buckthorn  
4 spoons sugar  
Mix to dissolve the sugar.

1 deciliter of flour from roasted oats (Skrädmjöl)  
50 grammes sugar  
50 grammes butter (room temperature)  
Salt to taste  
Mix to crumbs, bake in oven (set on 175 degrees Celsius) 10-12 minutes.

