

20

STOCKHOLM

YOUR PERSONAL GUIDE TO THE SWEDISH WAY OF LIFE

SOLÖGA

- 125 gr of ansjovis – make sure to use the Swedish kind
- ½ finely chopped red onion (rödlök)
- 1 ½ dl finely chopped pickled beetroots (inlagda rödbetor)
- 1 dl parsley (persilja)
- 1 dl chopped dill
- ½ dl capers (kapis)
- 1 raw egg yolk



Finely chop the ansjovis, onion, parsley, dill and last the beetroots – all separately.

Arrange each ingredient separately in a circle on a plate, leaving space in the middle for the raw egg yolk.

Allow the guests to admire the dish. Just before serving, mix it all together and eat it on some “knäckebröd” (hardbread) or toast.

For more about what is happening in Stockholm and Sweden you can follow us on



@tostockholm

www.tostockholm.com



ToStockholm