

MATJES HERRING WITH NEW POTATOES

brown butter and wild herbs.

2 PORTIONS:

4 fillets of matjes herring

300 g new potatoes

150 g butter

100 g sour cream

1 handful of bladder wrack seaweed

Wild herbs

The bladder wrack and grass kelp you can pick yourselves from the sea shore. Depending on the season there are usually plenty of wild herbs to pick in Ramsvikslandet. Take a walk and see if you can find any to flavour the food with. The following are found here, amongst others:



Wild garlic
(chop the tops)



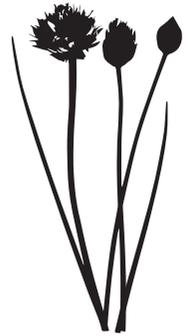
Wild onion
(chop the blade
like leaves)



Common glasswort



Orpine



Garlic flowers



Sea kale



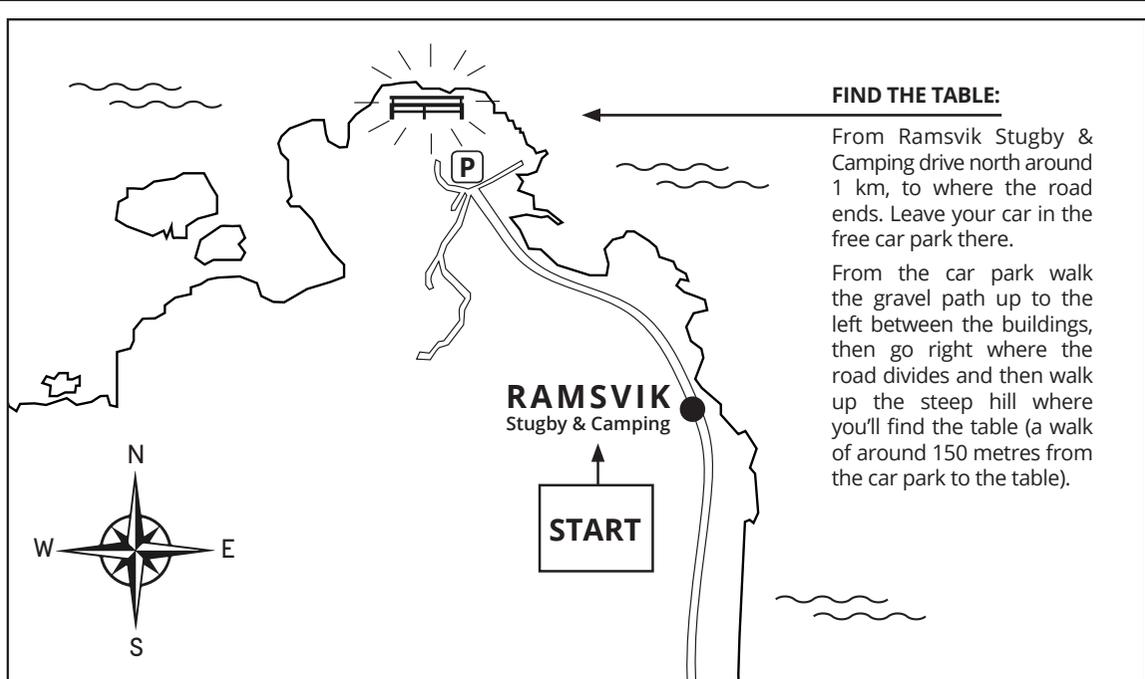
Bladder wrack



Grass kelp (seaweed)

PREPARATION:

1. Boil the potatoes in plenty of seawater, with the seaweed, until they are soft.
2. Pour off the water and remove the seaweed.
3. Brown the butter in a pan until it smells nutty and has a golden brown colour. If you have found any wild herbs you can turn them in the butter as soon as it is ready.
4. Serve the herring with sour cream and potatoes. Top with the brown butter.



FIND THE TABLE:

From Ramsvik Stugby & Camping drive north around 1 km, to where the road ends. Leave your car in the free car park there.

From the car park walk the gravel path up to the left between the buildings, then go right where the road divides and then walk up the steep hill where you'll find the table (a walk of around 150 metres from the car park to the table).

WELCOME TO RAMSVIK!

THE EDIBLE COUNTRY is a collaboration between Visit Sweden and several of Sweden's regions where hand-made wooden tables have been placed in scenic places around the country. The menu varies, based on what ingredients are available locally.

DID YOU KNOW that there are several tables you can book in West Sweden? Sit at the table in **Gunnebo House and Gardens** and enjoy the lovely produce from the manor kitchen garden, surrounded by stately oak trees in a beautiful historic setting just outside Gothenburg. Or head inland a bit, to the **Göta Canal**, where a table is situated right next to the canal, overlooking the boats passing by.

Read more at: westsweden.com/ediblecountry

PRACTICAL INFO

THERE'S A COMPOSTING toilet in the car park (150 metres from the table). Other toilets are at Ramsvik Stugby & Camping (1.1 km from the table). If you have any questions please ring +46 (0)523 503 03.

ALL EQUIPMENT should be returned to the same place you picked it up from no later than 18:00. Please make sure you don't leave any litter behind.

RAMSVIKSLANDET

YOU FIND YOURSELVES right now on Ramsvikslandet – one of West Sweden's most popular nature reserves. It's an area of around 2700 hectares in size, and is characterised by vast rocky landscapes interspersed with heather covered moors, coastal meadows and groves of deciduous trees.

RAMSVIKSLANDET was a peninsula up to the 1930s, when the partly blasted and partly dug Sote Canal was laid, which separated the area from the mainland. Here in the Kingdom of the Rocks, as it is also called, there are several walking trails where you can explore everything from giant's cauldrons to lovely spots to swim.

WEST SWEDEN

Visit Sweden

RAMSVIK
Saltstänkt äventyr



The European Agricultural Fund for Rural Development: Europe investing in rural areas