

Recipes for a gourmet menu at Ipiutaq guest farm

Agathe's apple and rhubarb cake

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This cake can be baked with apples and angelica sticks instead (see pictures).



apple and rhubarb cake



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apple and angelica cake



apple and angelica cake

For 8 people:

2 or 3 apples
250 g rhubarb sticks (or angelica sticks)

First dough

3 heaped tablespoons flour
3 heaped tablespoons sugar
2 eggs
75 g butter
1 tablespoon milk or cream
2 teaspoons baking powder

Wash the rhubarb sticks and cut them into small pieces. Peel the apples and cut them into thin slices.

If you use angelica sticks, you have to slice them finely and boil them for approximately 30 minutes, and then, cook them with sugar (half of angelica's weight) for approximately 30 minutes.

Mix the egg, the butter and the milk or cream. Then add progressively the flour and baking powder until you get a smooth dough. Add the pieces of fruit to the mix.

Pour the dough in a round greased and floured cake tin and cook for 20 minutes in 225°C oven.

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Second dough

1 egg

2 tablespoons sugar

40 g melted butter

Take the cake out of the oven and pour the second dough on top. Bake for 10 minutes until golden.

Serve warm with vanilla custard or vanilla ice cream.

An original gourmet cuisine from traditional products to a french "savoir-faire"



whale skin



fish soup



spicy scones



angelica



prawns



wild sorrel soup



wild dried herbs

"Ipiutaq's rare combination of excellent gastronomy, comfort and wild greenlandic nature is absolutely unique, highly addictive and completely unforgettable..."

in "The arctic settlers", Greenland Today n.1, november 2007