

Recipes for a gourmet menu at Ipiutaq guest farm

Spicy scones and Ipiutaq chutney

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Spicy scones

275 g flour

1 ½ teaspoon baking powder

125 g butter, softened

1 teaspoon curry powder

1 pinch of Cayenne pepper

4 tablespoons fresh finely cut sticks of angelica

or 2 tablespoons of dried angelica leaves

1 tablespoon of cut fresh ginger or ½ tablespoon ginger powder

1 beaten egg with 5 cl milk

To decorate

1 beaten egg with a teaspoon of milk

4 teaspoons poppy seeds

Mix the flour, baking powder, salt and curry powder. Add the softened butter with the tip of the fingers. The dough should look like thick breadcrumbs. Add the ginger, pepper, angelica, beaten egg and half the milk. Mix by hand until you get smooth homogeneous dough. If the dough is too dry, add the rest of the milk little by little.

Pat out to a round 1,5 cm thick and use a 3 cm cutter (or a small glass) to stamp out rounds and place on a baking sheet lined with greaseproof paper.

Brush the top of the scones with the mixture of egg and milk and sprinkle the poppy seeds. Bake the scones in 200°C preheated oven, for 12 minutes or until lightly brown. Serve warm with Ipiutaq chutney.

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Ipiutaq Chutney

500 g rhubarb sticks
500 g angelica sticks
1 dl water
1 dl vinegar
500 g sugar (white or demerara)
1 large onion
100 g raisins
1 teaspoon cinnamon powder
1 teaspoon ginger powder
2 teaspoons of vanilla powder or vanilla extract
2 cloves

Wash the angelica and rhubarb sticks and cut them into small pieces. Peel and slice the onion.

Put all the ingredients in a large saucepan. Bring to boil and simmer for 45 minutes to one hour, until the volume of liquid has reduced by half.

Put the chutney into glass jars whilst it is still hot, and turn the jars upside down. Wait for the chutney to be completely cold before turning the jars back up. This way the chutney can be preserved as long as a jam.

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