

Recipes for a gourmet menu at Ipiutaq guest farm

French-Greenlandic Fish Stew or « French-Greenlandic Bouillabaisse » and rye bread croûtons with garlic

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This fish stew is simply the result of a mixture of Greenlandic products with my Mediterranean cooking.



French-Greenlandic Fish Stew or “French-Greenlandic bouillabaisse”

For 8 people:

2,5 kg to 3 kg of Greenlandic fish: Arctic char , Greenland cod or Atlantic cod, Spotted wolffish, Atlantic redfish, Greenland halibut...

500 g of shelled Greenland prawns

1,5 kg to 2 kg potatoes

1 tin of chopped tomatoes

2 to 3 tablespoons tomato purée

8 tablespoons olive oil

1 small glass of white wine

2 large onions

4 garlic cloves

1 angelica stick

1 sprig of Arctic thyme

1 bay leaf

1 sprig of parsley

1 pinch of saffron

1 tablespoon paprika

Start by washing, scaling and cutting the fish into small pieces. Slice the onion, crush the garlic (without peeling it) with a knife handle. Finely slice the angelica stick.

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translation: Catherine Lauriol - www.ipiutaq.gl - guestfarm@ipiutaq.gl

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Heat the oil in a large saucepan and put all the vegetables in it. Sizzle for a few minutes and add thyme, bay leaf, parsley, saffron, paprika, tomato purée, salt and pepper. Then pour the wine and cook for a few minutes. Add 1 to 1,5 liter of water, bring to simmer, cover and cook for 10 minutes on low heat.

Peel the potatoes and cut them into 1 cm thick slices. Add them to the soup with the redfish, char and wolffish. Cook for about 10 minutes. Season with salt and pepper if needed. Add the cod and cook for 15 minutes. Add the halibut and cook for 2 minutes. Finally add the prawns and cook for 3 minutes.

Serve with rye bread croûtons with garlic.

Rye bread croûtons with garlic

2 to 3 slices of rye bread per person

½ to 1 garlic clove for each slice

olive oil

Cut each slice of bread into two. Crush the garlic with a garlic press and mix them with some olive oil. Spread this mix on the bread slices and place them on a greased baking sheet. Place in the middle of the oven, and cook at 180 °C for 7 to 10 minutes, making sure that the garlic does not burn.

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