

# Sandefjord Smør



<i>Servings</i>	<i>Preparation Time</i>	-	<i>Cooking Time</i>	-
4+ People	5 minutes	-	20 minutes	-

A simple butter sauce that is used with different fish recipes in Norway. Sandefjord is a coastal city 2 hours from our capital Oslo and "smør" is translated to butter in English. You can use this sauce with salmon, cod and most known Scandinavian fish meals. It's similar to béarnaise or hollandaise sauce, but not as strong in spices. Just a simple mix of heavy cream and butter, with a touch of lemon and coriander.



## Ingredients

European Measurements	US Measurements
3 dl. heavy cream	1 ½ cup heavy cream
200g unsalted butter	7 oz. (½ lb.) unsalted butter
1 handful of fresh cut coriander	1 handful of fresh cut coriander
1 lemon	1 lemon
Seasoning (salt&pepper)	Seasoning (salt&pepper)

## Directions

1. Add heavy cream to a sauce pot, temperature should be at mid-high.
2. Add three butter cubes and stir them into the cream. They should slowly melt and mix with the cream. Repeat this until all butter cubes are mixed in.
3. Add fresh cut coriander, lemon juice, salt and pepper.
4. Stir lightly and keep heated until serving with fish.

You could find out more about this recipe and a video on how to make it at <http://www.chefnorway.com>.

There's lots of delicious recipes at the website with a video showing you how to make every recipe in English. (Click to view)

