

King Fedde's favourite dish is a stew that has become a symbol of King Frederik the 9th's South Jutland connection, especially to Gråsten Castle.

Although the exact origin of the dish is not fully documented, it is said to have been developed by a chef at Gråsten Castle as a tribute to the king, who often visited the area.

The dish is part of the South Jutland food culture, known for its hearty and flavourful character, and is typically served with beef tenderloin or pork tenderloin, creamy sauce with curry and paprika, and side dishes such as boiled potatoes, eggs and beetroot.

<https://pin.it/5D2s83kzZ>

King Fedde's favourite dish

Ingredienser

3 tbsp butter (for frying)

3 tbsp oil (for frying)

650 g beef (flank steak, fillet or sirloin)

2 onions

1.5 tbsp curry (mild curry, maybe a little extra to taste)

2 tbsp paprika

5 dl whipping cream

½ beef stock cube (can be omitted, but gives extra depth)

4 tbsp ketchup

2.5 tbsp English gravy

1 tsp salt (or to taste)

½ tsp sugar

Pepper (to taste)

4 eggs

200 g pickled beetroot

2 onions

Fresh parsley

750 g French fries

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