Sourdough Toasts with Mushrooms and Oysters

6 SERVINGS *Redzepi uses whatever foraged mushrooms he finds to make this rich ragout; feel free to do the same while foraging at your local farmers' market or supermarket. Omit the oysters and* lardo *(used here in place of Speck), if desired.*

- **8 Tbsp. (1 stick) unsalted butter, divided**
- **6 ½"-thick diagonal slices sourdough baguette, or 3 slices sourdough country loaf, halved**
- **2 Tbsp. extra-virgin olive oil**
- **1½ lb. small mushrooms (such as chanterelles, morels, crimini, or button mushrooms), brushed clean (halved if large)**
- **Kosher salt**
- **⅓ cup heavy cream**
- **12 fresh oysters, shucked, chopped, drained (optional)**
- **2 small shallots, minced**
- **1 Tbsp. finely chopped flat-leaf parsley**
- **12 very thin slices lardo (optional)**

INGREDIENT INFO: Lardo is cured fatback, often seasoned with herbs and spices. It can be found at specialty foods stores and laquercia.us.

Melt 2 Tbsp. butter in a large heavy skillet over medium heat. Add 3 bread slices and toast until golden and crisp, about 3 minutes. Add 1 Tbsp. butter to skillet; turn bread and toast until golden and crisp, about 3 minutes longer. Transfer toasts to a wire rack; let cool. Repeat with remaining 3 bread slices and 3 Tbsp. butter. **DO AHEAD:** Can be made 1 hour ahead. Let stand at room temperature.

Wipe skillet clean. Heat oil in skillet over medium-high heat. Add mushrooms and sauté, tossing frequently, until lightly colored but still firm, about 2 minutes. Season with salt and transfer one third of mushrooms to a plate. Add 2 Tbsp. butter and cream to skillet. Bring to a simmer; cook until cream is very thick and mushrooms are well coated in sauce, 3–4 minutes. Stir in oysters, if using, and shallots and parsley.

Divide toasts among plates; spoon mushroom mixture over. Top with reserved mushrooms. Lay 2 slices lardo over each toast, if using. Serve immediately.

Mussels with Fennel and Lovage

6 SERVINGS *When gooseberries are in season, Redzepi juices them to flavor this dish.* Verjus *(a tart bottled juice made from unripe grapes) or a combination of white grape juice and cider vinegar make great substitutes.*

- **4 lb. mussels, scrubbed, debearded**
- **1 fennel bulb, trimmed, cut into 1" cubes or thinly sliced**
- **1 cup verjus (or ¼ cup apple cider vinegar and ¾ cup white grape juice)**
- **⅓ cup dry white wine**
- **¼ cup (½ stick) unsalted butter, cut into ½" pieces**
- **1 cup lovage leaves or celery leaves, divided**
- **Kosher salt and freshly ground black pepper**

INGREDIENT INFO: Verjus is available at specialty foods stores, chefshop.com, and terrasonoma.com.

Heat a large heavy pot over high heat until very hot. Add mussels, fennel, verjus, and wine. Cover and cook, stirring frequently, until mussels fully open (discard any that do not open). Using a slotted spoon, transfer mussels and fennel to a serving platter.

Simmer liquid in pot for 1 minute; whisk in butter and ½ cup lovage leaves. Season to taste with salt and pepper (and additional vinegar if using grape juice). Spoon over mussels, leaving any sediment behind. Garnish mussels with remaining ½ cup lovage leaves and serve immediately.

Walnut Cake

18–24 SERVINGS *Nadine Levy Redzepi created this incredibly rich, moist cake. "Fat with fat—what could be better?" asks her husband. Serve it for dessert or with coffee or tea for breakfast.*

- **1 cup (2 sticks) unsalted butter, room temperature, plus more for pan**
- **6 Tbsp. raw sugar, divided**
- **7 cups walnut halves**
- **¾ cup all-purpose flour**
- **1½ cups almond flour or almond meal**
- **¾ cup granulated sugar**
- **6 large eggs**
- **¾ cup heavy cream**
- **½ cup plain whole-milk yogurt**
- **1 tsp. kosher salt**
- **1 vanilla bean, split lengthwise**
- **Whipped cream**

INGREDIENT INFO: Almond flour is available at some supermarkets and at natural foods stores and specialty markets.

Preheat oven to 350°. Butter a 13x9x2" metal or glass baking dish; sprinkle bottom evenly with 3 Tbsp. raw sugar. Set aside.

Pulse walnuts in a food processor until coarsely chopped. Set 2 cups aside. Add all-purpose flour to processor and pulse until walnuts are very finely ground, 1–2 minutes. Add almond flour; pulse to blend. Set aside.

Using an electric mixer, beat 1 cup butter and granulated sugar in a large bowl until light and fluffy, 2–3 minutes. Add eggs, cream, yogurt, and salt. Scrape in seeds from vanilla bean (reserve bean for another use). Beat until well combined, 1–2 minutes. Add ground-walnut mixture and beat just to blend. Gently fold in chopped walnuts, being careful not to overmix. Pour batter into prepared dish; smooth top. Sprinkle with remaining 3 Tbsp. raw sugar.

Bake until cooked through and a tester inserted into center comes out clean, 50–55 minutes. Let cool in pan on a wire rack. Serve with whipped cream. **DO AHEAD:** Can be made 3 days ahead. Cover and chill. Cake is best served cold.