



FEEL AT HOME OUTSIDE



By appointment to The Royal Danish Court

morsø

A BEAUTIFUL, INVITING FOCUS FOR SUMMER ENTERTAINING

Welcome to Morsø Forno – and welcome to the special feeling of wonder and freedom that only the open skies can frame. The Morsø Forno cast iron stove makes even the tastiest dishes even tastier, so you can feel entirely at home with the art of outdoors cooking. The flames crackle, and the solid cast iron safely spreads comfort, warmth and odours around. Towards you, your family and friends. Creating a wonderful atmosphere with the outdoor environment the perfect backdrop. A clinking glass and infectious laughter breaks any silence while the smell of good cooking wafts around. Someone says and everyone agrees “we should do this more often”





MORSØ FORNO GARDEN

*incl. Forno, Tuscan Grill,
Ash scraper, 3 sacks firewood*

SMOKED WILD GARLIC SALMON - WITH HERBY COTTAGE CHEESE POTATO SALAD

INGREDIENTS. SERVES 4

600g fresh salmon with skin.
Preferably in a single piece.

1 tbsp salt

1 tbsp sugar

400g potatoes boiled with salt, bay leaves and a couple of garlic cloves. They must still have a bit of bite.

Dill, parsley, chives or any of your other favourite herbs - don't hold back!

200g radishes

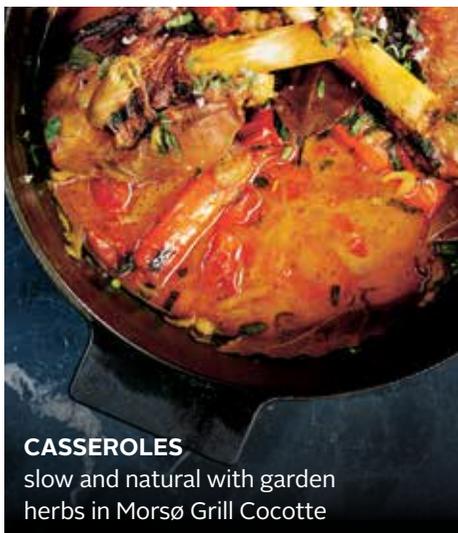
200ml cottage cheese

A dash of cream

1 handful smoking powder

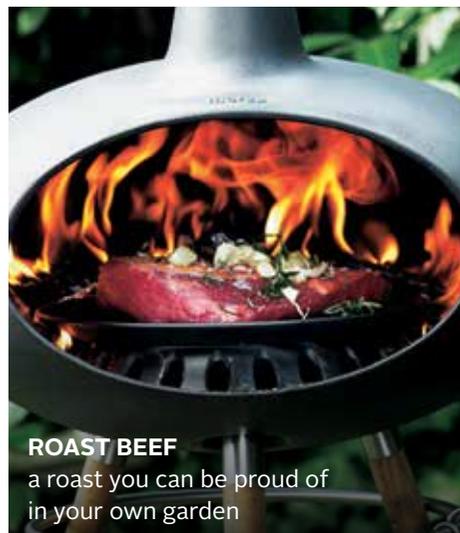
Blend salt, sugar, freshly milled pepper and chopped wild garlic together and rub into the fleshy side of the salmon. Let it stand for 1-2 hours, or preferably overnight. Warm through the grill forno, but not to grilling temperature. Stoke up rather more cautiously. Scrape off any remaining salt-sugar mixture. Lay the salmon fleshy side up on the grill insert. Drizzle smoking powder into the forno and wait for 1 minute. Place the salmon into the forno, put on the lid and lay a wet cloth over the chimney. This well and truly concentrates the smoke. Smoke for 20 minutes and check whether the salmon is nearly ready by pressing it gently. If it flakes, it is ready. Otherwise, give it another 5-10 minutes without the lid and cloth on the chimney, so that the forno gets more air. In the meantime, cut the radishes into thin slices, possibly using a mandolin, and lay them in iced water. Chop all the herbs semi-fine and mix with the cottage cheese and cream. You could also add a few drops of lemon juice or lime juice. Stir the herby cottage cheese and halved potatoes together and garnish with crisp slices of radish. Serve on the side with the still-warm salmon. - Danish lunch Forno style!





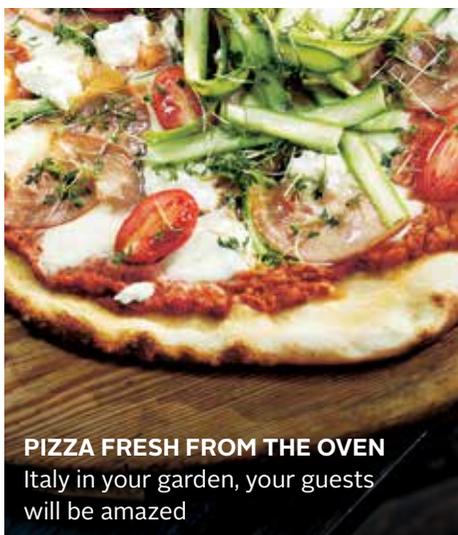
CASSEROLES

slow and natural with garden herbs in Morsø Grill Cocotte



ROAST BEEF

a roast you can be proud of in your own garden



PIZZA FRESH FROM THE OVEN

Italy in your garden, your guests will be amazed



GRILLED STEAK

Grilled to perfection with that wood-fired taste

The warmth and inviting flames of the Morsø Forno makes it the perfect companion for any outdoor entertaining.



Something as natural as fire and wood gives the best results and we haven't tried to complicate this. For over 160 years we have continued the tradition of making the fire the centre of attention. First it helps you conjure up a delicious meal and then, when everyone's full you and your guests can enjoy a visual feast. After all, few things go together better than a summer sunset and flames dancing in natural cast iron. A glass or two of your favourite tipple will also help create the perfect atmosphere and an evening to remember. So go ahead and enjoy, it is only summer once a year.



MORSØ



By appointment to The Royal Danish Court

morsø

www.morsoe.com

72003300 - 2015