



By appointment to The Royal Danish Court

morsø

Danish Design Forever



N.A.C

STYLISH AND TASTEFUL

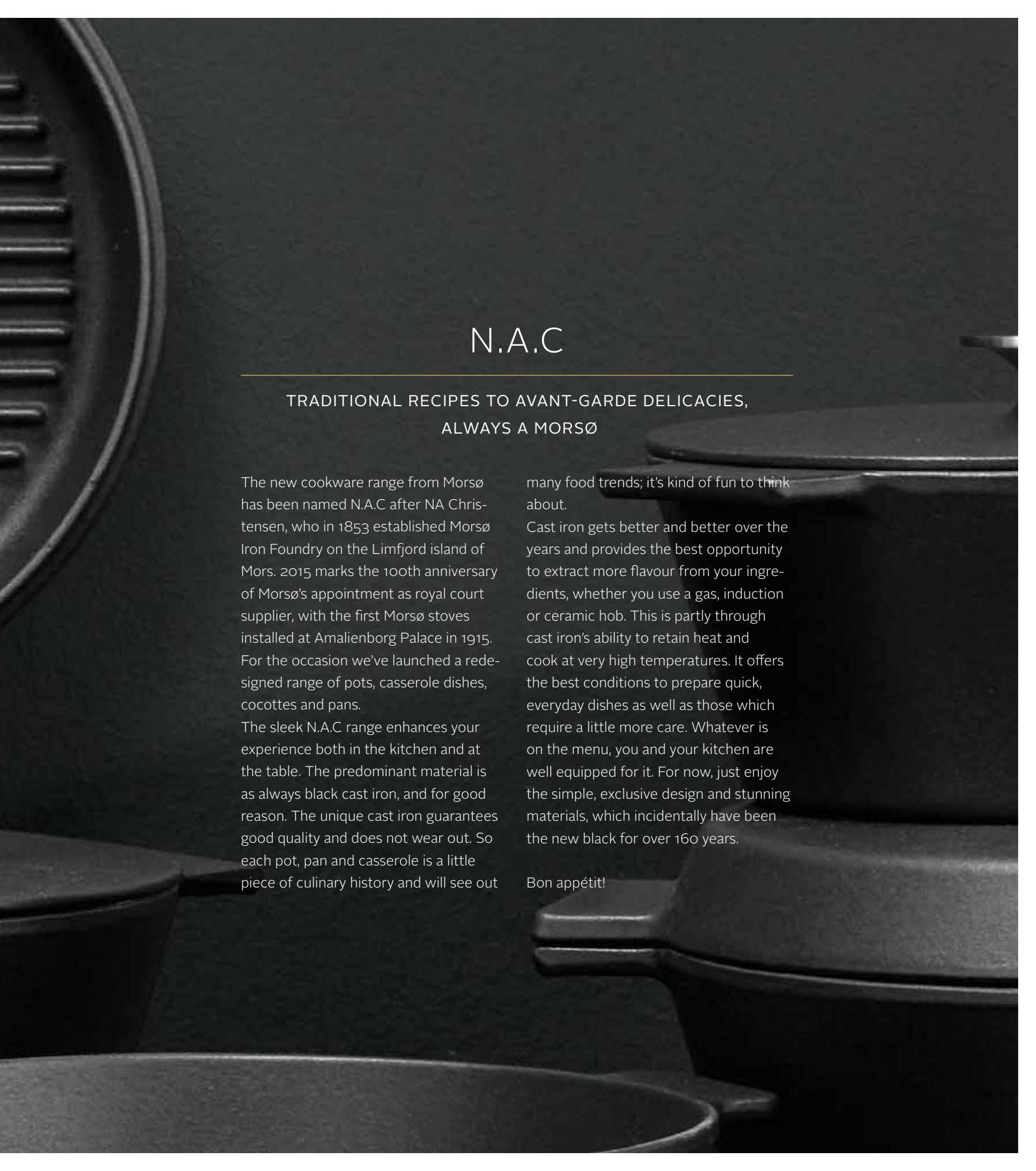


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TRADITIONAL RECIPES TO AVANT-GARDE DELICACIES, ALWAYS A MORSØ

The new cookware range from Morsø has been named N.A.C after NA Christensen, who in 1853 established Morsø Iron Foundry on the Limfjord island of Mors. 2015 marks the 100th anniversary of Morsø's appointment as royal court supplier, with the first Morsø stoves installed at Amalienborg Palace in 1915. For the occasion we've launched a redesigned range of pots, casserole dishes, cocottes and pans.

The sleek N.A.C range enhances your experience both in the kitchen and at the table. The predominant material is as always black cast iron, and for good reason. The unique cast iron guarantees good quality and does not wear out. So each pot, pan and casserole is a little piece of culinary history and will see out

many food trends; it's kind of fun to think about.

Cast iron gets better and better over the years and provides the best opportunity to extract more flavour from your ingredients, whether you use a gas, induction or ceramic hob. This is partly through cast iron's ability to retain heat and cook at very high temperatures. It offers the best conditions to prepare quick, everyday dishes as well as those which require a little more care. Whatever is on the menu, you and your kitchen are well equipped for it. For now, just enjoy the simple, exclusive design and stunning materials, which incidentally have been the new black for over 160 years.

Bon appétit!

RATATOUILLE

Can be prepared a few days ahead. Keep refrigerated.
Good with lamb or served on its own with focaccia or sourdough bread.

INGREDIENTS. 4-6 SERVINGS

2-3 tbsp olive oil
2 onions, peeled and cut into wedges
2-3 cloves garlic, peeled and sliced
1 bell pepper, coarsely chopped
1 aubergine, diced
1 courgette, diced
4 tomatoes, coarsely chopped
thyme
rosemary
white wine vinegar, to taste
salt & pepper

METHOD

Heat the oil in a cast iron pan and add the onion and garlic.
Stir occasionally for a few minutes until the onion has turned clear but not brown. Then add the bell pepper and stir again, followed by the aubergine and courgette. Finally add the chopped tomato, thyme, rosemary and a little salt and pepper.
Simmer at a low heat with the lid on for about 40 minutes.
Check the pot every so often - if necessary, add a little liquid, water or vegetable stock if it seems dry.
Serve hot, season to taste with salt, pepper and a little white wine vinegar if desired and garnish with fresh oregano or basil.

GARNISH

fresh oregano or basil



APPLE BRAISED COD

Serve with crushed / mashed potatoes

INGREDIENTS. 4 SERVINGS

2-3 tbsp butter
2 apples, cut into wedges
1 stick of celery, chopped
1 lemon
1 ½ cups apple juice
1½ cups full fat crème fraîche 38%
¼ savoy cabbage
a few sprigs tarragon
4 cod portions

salt & pepper

METHOD

Heat the butter in a cast iron pot / sauté pan and add the apple and celery. Simmer for a few minutes without colouring.

Add the lemon juice, apple juice and crème fraîche which just need to boil and simmer for a few minutes until a good consistency.

Arrange the cabbage leaves in the bottom of the pan, then the cod portions on top. Season with salt, pepper and tarragon.

Replace the lid and simmer for about 10-12 minutes until the fish is cooked.

Season to taste with salt, pepper and lemon juice.



STIFADO

Spicy beef stew which goes well with salad and rice.
Simple to make, but with a long simmering stage, so start it in good time, preferably the day before!

INGREDIENTS. 4 SERVINGS

3-4 tbsp olive oil
1½ kg beef shoulder, diced
12 shallots, peeled
5 cloves garlic, peeled
1 bottle red wine
3 bay leaves
1 cinnamon stick
1 chilli, halved
1 tbsp whole black peppercorns
Juice of ½ orange
2 tins peeled tomatoes
1 cup tomato puree
½ tsp cumin
salt and pepper

GARNISH

2 cups black olives, stoned
2 cups flat leaf parsley

METHOD

Heat the oil in a large, cast iron pot and brown the meat evenly all over in batches. Season with salt and pepper. Finish with the shallots and when they are golden add the garlic cloves and warm through.

Return all the meat to the pan along with the remaining ingredients.

Bring to the boil and simmer for 2-4 hours until the meat is tender – check on it every so often, skim and add extra liquid if necessary.

Prepare the garnish by mixing the ingredients together.

When the meat is tender, skim one last time and season to taste with salt and pepper.

Serve with garnish and, for example, rice.



BRAISED RACK OF LAMB

Goes well with rice or potatoes.

INGREDIENTS. 4-6 SERVINGS

A little oil for frying
600g rack of lamb
1 onion cut into wedges
1 clove garlic, minced
½ stick of celery, diced
150g chanterelles or other mushrooms, sliced
1 cup white wine
2½ cups cream
Juice of ½ lemon
2 tbsp mustard
2 sprigs oregano or rosemary
200g spinach, washed
salt and pepper

METHOD

Brown the rack of lamb in a heavy-bottomed saucepan and season with salt and pepper. Then add the onion, celery and chanterelles and warm through without browning.

Pour in the white wine and cream. Bring to the boil and squeeze in the lemon juice, add the mustard and oregano and put on the lid.

Simmer for 10-12 minutes and season to taste with salt and pepper.

Turn off the heat and open the lid slightly so that the dish stops cooking.

Let it stand with the lid ajar for 15 minutes – or as long as it takes to eat a starter.

When ready to serve, remove the meat to the carving board, add spinach to the pan and heat through.



N.A.C

THE NEW BLACK

FOR MORE THAN 160 YEARS









MORSØ COCOTTE

Ø 20.5 cm - 1.7 litre.

Casserole + Lid / Griddle / "Moisture Lid".
Suitable for all cooking plates, ovens, and grills.

Product No. 62357001







MORSØ GRIDDLE COCOTTE

Ø 25 cm - 3,1 litre.

Casserole + lid / Griddle / "Moisture Lid".

Suitable for all cooking plates, ovens, and grills.

Product No. 62357301







MORSØ GRIDDLE PAN

Suitable for all cooking plates, ovens, and grills.

Ø 25 cm

Product No. 62354201

Ø 28x34 mm

Product No. 62354401







MORSØ CASSEROLE DISH WITH LID

Suitable for all cooking plates, ovens, and grills.

Ø 20.5 cm. - 1.7 litre

Product No. 62357101

Ø 25 cm. - 3.1 litre

Product No. 62357401

Ø 28 cm. - 4.6 litre

Product No. 62357801







MORSØ SAUCEPAN WITH LID

Ø 20.5 cm - 1.7 litre.

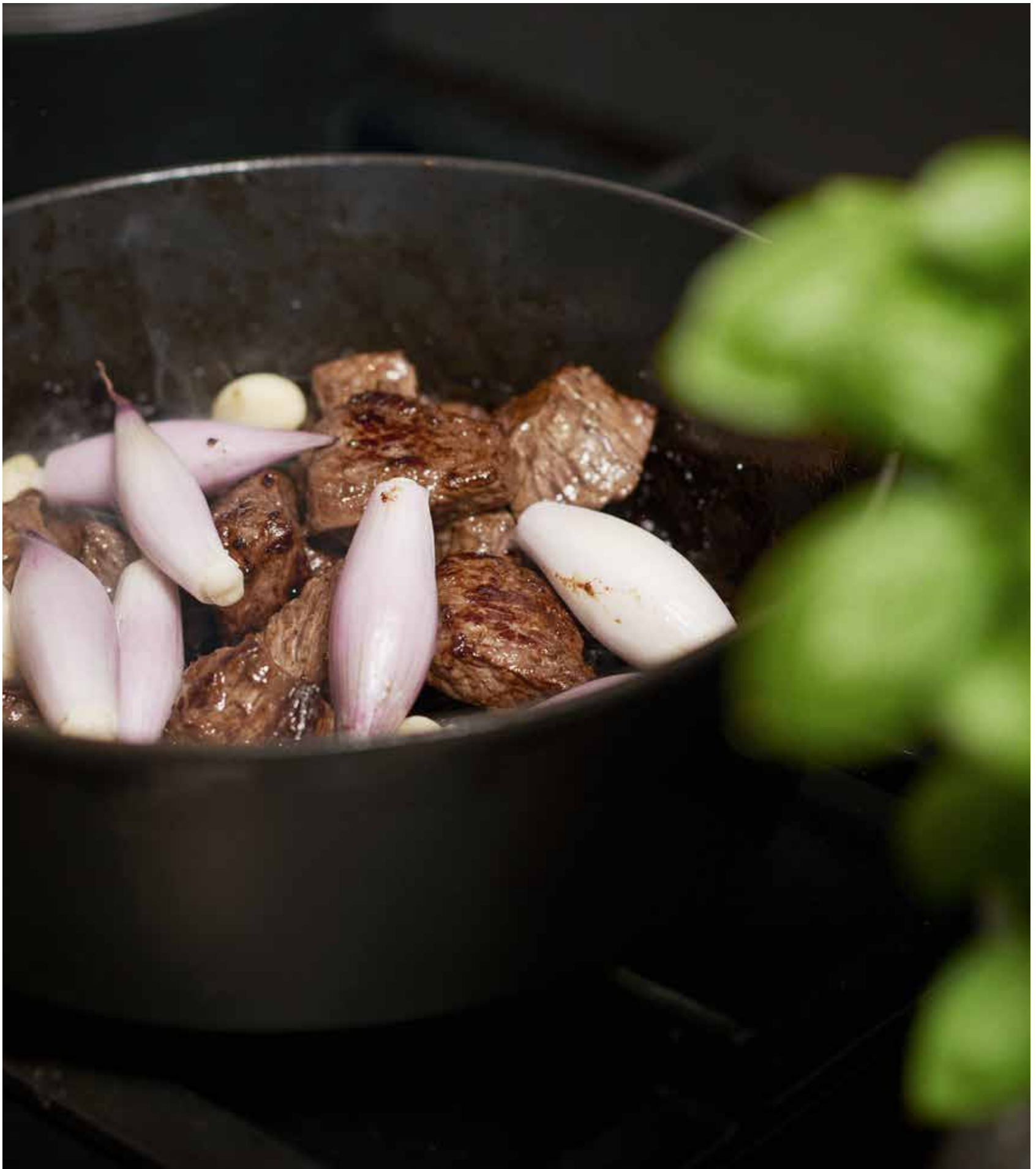
Saucepan with handle made from oiled oak - Lid.

Suitable for all cooking plates.

Must not be used in ovens and grills.

Product No. 62357201







MORSØ MULTI COCOTTE

ø 28 cm - 4.6 litre.

Casserole + Lid / Skillet or Griddle Pan / "Moisture Lid".

Suitable for all Cooking Plates, Ovens, and Grills..

Product No. 62357701 / Product No. 62357601







MORSØ SAUTÉ COCOTTE

Ø 28 cm - 3.5 litre.

Casserole + Lid / Skillet or Griddle Pan / "Moisture Lid".

Suitable for all cooking plates, ovens, and grills.

Product No. 62358001 / Product No. 62357901







MORSØ FRYING PAN

ø 28 cm

Frying Pan with handle made from oiled oak.

Suitable for all cooking plates.

Must not be used in ovens and grills.

Product No. 62353601







MORSØ SAUTÉ PAN WITH LID

Ø 25 cm - 2.2 litre

Sauté Pan with handle made from oiled oak + Lid.

Suitable for all cooking plates.

Must not be used in ovens and grills.

Product No. 62357501







MORSØ SKILLET

Suitable for all cooking plates, ovens, and grills.

Ø 20.5 cm

Product No. 62354101

Ø 28 cm

Product No. 62354301





