



By appointment to The Royal Danish Court

morsø

FEEL AT HOME - OUTDOORS TOO



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 outdoor oven 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



**FOR THE PATIO
FOR FOOD WITH LOVE
- AND FOR A COSY ATMOSPHERE**

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 tippie will also help create the perfect atmosphere and an evening to remember. So go ahead and enjoy, it is only summer once a year.





Forno

MORSØ FORNO GARDEN PACKAGE

*incl. Forno, Outdoor Table - Garden 120 x 60 cm,
Tuscan Grill, Ash Scraper &
3 bags of fuel*

MORSØ FORNO TERRA PACKAGE

*incl. Forno, Outdoor Table - Terra 60 x 60 cm,
Tuscan Grill, Ash Scraper &
3 bags of fuel*



Forno, Outdoor Table - Terra



Forno, Outdoor Table - Garden



Chimney



Ash Scraper



Tuscan Grill



3 bags of fuel

OPEN FIRE - AUTHENTIC COOKING - "RELAXED LIVING"

Outdoor living ... Morsø not only makes winter warmer – we also make summer longer and the patio more beautiful. A Forno and a Grill Forno are much more than a grill. They create the centre for any cosy evening on the patio with their magical fire and beautiful flames. A design statement. The outdoor oven can be used as a grill for steaks, as a smoker for fish and, of course, as a pizza oven. Once the food is cooked, we can stoke it up again for a lovely, long, hot summer evening and Morsø will keep you warm.





Grill Forno

MORSØ GRILL FORNO

incl. Cast-iron inserts, cast-iron grates and handles



Cast-iron inserts, cast-iron grates and handles can also be purchased separately as accessories for other Morsø products.

OPTIONAL EXTRAS



Smokekeeper for Grill Forno & Forno



Grill Forno door



Frying dish



VETRO - Pizza- & Cooking plate



Grill Forno cover

FOR YOU AND YOUR FAMILY - THE WHOLE YEAR ROUND

At Morsø we love fire. We love the natural sense of togetherness that always develops around the enticing, dancing flames.

The Morsø Kamino can – besides adding decoration and heat to all outdoor environments – also lengthen the usability of the patio, so it can be used from the early spring months right through to the start of autumn. The Morsø Kamino can be moved and turned according to the wind direction and patio layout.

A reliable and great way of making campfire bread on the patio.



MORSØ KAMINO



MORSØ KAMINO - w/o base



OPTIONAL EXTRAS



Tuscan Grill



Fire tongs



Kamino cover



MORSØ GRILL '71

incl. stainless steel screen

An iconic cast-iron grill, designed at Morsø in 1971 and produced that way ever since. Everyone knows the famous grill that taught the Danes to grill and, with 45 years behind it, it beautifies your patio with its classic look. Indestructible.

The grate for the Morsø Grill '71 is made from solid, enamelled cast iron to ensure perfect grilling. If the grill gets too hot, the Grill '71 allows you to quickly and easily swing the grate off the fire pan and away from the heat.





Ignis grill grate

MORSØ IGNIS

Cast-iron firepit with base grille

Fire captivates – dancing, hot flames are a natural meeting place, promoting calm, contemplation and comfort.

The “Morsø Ignis” firepit was designed based on Morsø’s old series of cooking equipment. With its clean lines and simple, functional design, it also functions as a beautiful decoration on the patio or at the front door all year round.

The Morsø Ignis is made from solid, painted cast iron and therefore never rusts if it is used and cared for correctly.

MORSØ - THE NEW BLACK FOR OVER 160 YEARS

MORSØ MILL '14

The MILL '14 is a spice mill, which can be used for salt, pepper and other dried spices. The MILL '14 is made from solid cast iron, which over time has become an indication of the high standard and quality of Morsø's products.

With the MILL '14, Morsø has created yet another beautiful and functional product in its living product series, which can easily be used in the kitchen, on the dinner table or out on the patio.

The MILL '14's design reflects a close connection and link to Morsø's fantastic history and design tradition, which has always been characterised by classic-based design and function. The design line also includes the "SPICE '14" chilli mill and the "SALT '14" salt jar.





ACCESSORIES

1. FRYING DISH – 2. MORSØ PEEL – 3. MORSØ BEL Bio-ethanol lamp. – 4. COCOTTE - 1,7 L – / COCOTTE - 3,1 L – / COCOTTE - 4,6 L – 5. FORNO DOOR
 6. FIRE TONGS – 7. GRILL FORNO DOOR – 8. TUSCAN GRILL – 9. FORNO COVER – 10A. ROUND SKILLET - Ø21/Ø28 – 10B. GRIDDLE PAN - Ø25/Ø28
 11A. SPICE '14 – 11B. SALT '14 – 12. MORSØ AXE – 13. MORSØ GLOVE R/L – 14. GRILL PLATES 2 psc. / HANDLE for Frying dish / Grill plate – 15. MORSØ
 PADDLE – 16. GRILL FORNO COVER – 17. SAUTÉ COCOTTE - 3,5 L – 18. VETRO, PIZZA- & COOKING PLATE – 19. ASH SCRAPER – 20. KAMINO COVER

MORSØ COCOTTES

The cocottes can be used in all sorts of ways, it's ideal for simmering dishes and making bread or you can use the simple lid to fry a couple of eggs or grill your steak. Cast iron just gets better and better over the years, ensuring that you get the best taste from your cooking ingredients - regardless of the heat source you use.

The Morsø cocottes are perfect for dishes that need to simmer and and for bringing out the best taste in your food. Decorate your table with the beautiful Morsø cocotte as a centre piece and allow the cosy atmosphere to spread. Enjoy a few lovely, happy hours at the dinner table with good food.





MORSØ COCOTTES

Suitable for all cooking plates, ovens, and grills.

COCOTTE - 1,7 LITRE



Ø 20,5 cm

Casserole + Lid / Skillet / "Moisture Lid".

GRILL COCOTTE - 3,1 LITRE



Ø 25 cm

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

SAUTÉ COCOTTE - 3,5 LITRE



Ø 28 cm

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

MULTI COCOTTE - 4,6 LITRE



Ø 28 cm

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



See these and more recipes at www.morsoe.com

RECIPES

1. GORM'S PIZZA MORTADELLA **2.** LAMB SHANK - TUSCANY STYLE **3.** OYSTERS AU GRATIN ON THE GRILL **4.** GRILLED BANANAS WITH VANILLA ICE CREAM, HAZELNUTS AND SALT CARAMEL **5.** COD, ROOT VEGETABLES WITH CREAMED KALE **6.** FILLED BAKED APPLES **7.** VARIATIONS OF BRUSSELS SPROUTS **8.** GRILLED LAMB, CABBAGE, PUREED ONIONS AND PORT WINE SAUCE **9.** VENISON KEBAB **10.** BUTTER-FRIED CHANTARELLES **11.** CARROTS WITH FRESH CHEESE **12.** PLUM TARTE TATIN **13.** BRAISED CROWN OF LAMB **14.** PORK BELLY BRAISED IN APPLE CIDER **15.** POT BREAD **16.** LANGOUSTINE WITH MANGO SALSA **17.** SMOKED RAMSON SALMON **18.** RHUBARB TARTE TATIN **19.** BUTTER-TOASTED SALTED ALMONDS **20.** GRILLED VEAL STEAK

N.A.C

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 marked 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!



STIFADO

SPICY BEEF STEW WHICH GOES WELL WITH SALAD AND RICE

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.

Simple to make, but with a long simmering stage, so start it in good time, preferably the day before!



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English
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