









Forno

### MORSØ FORNO GARDEN PACKAGE

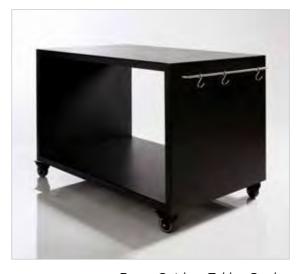
incl. Forno, Outdoor Table - Garden 120 x 60 cm, Tuscan Grill, Ash Scraper & 3 bags of fuel

### 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



### MORSØ GRILL FORNO

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



Grill Forno



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

### **OPTIONAL EXTRAS**





### MORSØ KAMINO

### MORSØ KAMINO - w/o base



**OPTIONAL EXTRAS** 



Tuscan Grill



Kamino cover









### MORSØ GRILL '71

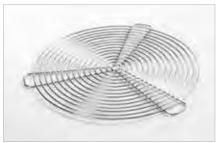
incl. stainless steel screen

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.

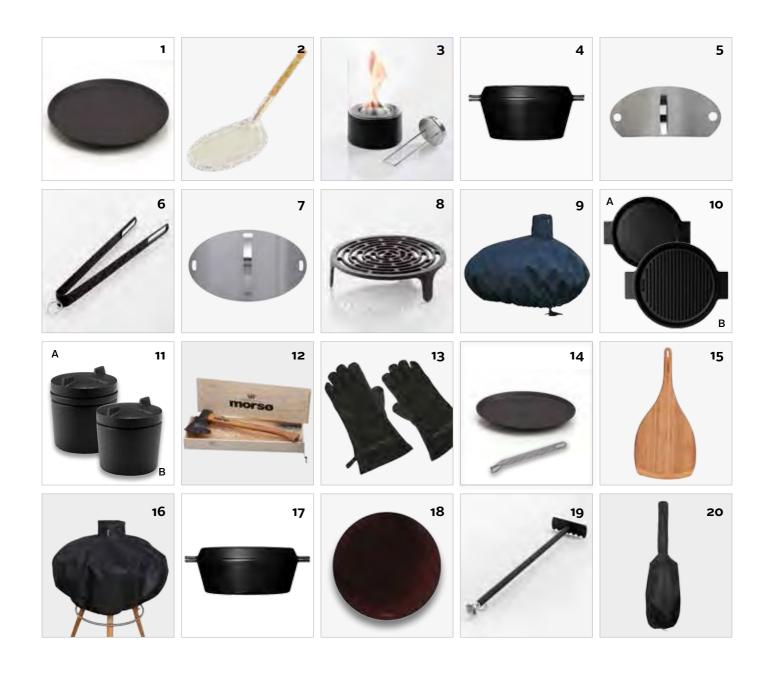
The "Morsø Ignis" firepit was designed based on Morsø's old series of cooking equipment. With its clean lines and simple, functional design, it also functions as a beautiful decoration on the patio or at the front door all year round.

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**

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 - 104. ROUND SKILLET - Ø21/Ø28 - 108. 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

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



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

### MULTI COCOTTE - 4,6 LITRE



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.



# 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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