



By appointment to The Royal Danish Court

morsø

since 1853

NEWS BALCONE ELECTRIC GRILL

Experience the true grill
sensation with
an electric grill



A GRILL REVOLUTION // Page 6

The electric grill, Balcone, is just the first offspring in a new generation of grills.

ANGLING, FRIENDSHIPS AND VALUES OF LIFE // Page 16

Meet angler and former Minister for Foreign Affairs, Uffe Ellemann-Jensen.

FROM JAMB STOVE TO FORNO // Page 44

Museum Director Anders Have Espersen dives into the Morsø story.

Spring **2021**

AUTHENTIC TASTE UNIQUE DESIGN



Peter Normann,
Managing director of Morsø

THE ART OF LOOKING AHEAD



This being written in May 2021, it is only natural to look back on the previous year in the light of a global pandemic that turned practically everything about our way of life upside down. However, except for the recognition of a world being out of joint, I have opted for looking ahead and instead talk a bit about our ambitions, intentions and ideas, now that the door to life as we know it stands ajar.

In this case, the art of looking ahead encompasses the combination of bringing our past along, using it for the creation of new opportunities – without being too intent on its lingering impression. This is why, a few years back, we set out on what, in last year's magazine, I referred to as an educational journey; albeit, to put it more succinctly, it is about the move from being known as a “manufacturer of wood burners” to being an out-and-out life-style brand. In the course of the most recent years, in particular, we changed our perspective from indoor environments to the creation of outdoor spaces, thus incorporating terraces, gardens, and patios via products as for instance Forno and Forno Gas. And now, on the strength of the launch of our brand-new electric grill, the Morsø Balcone, our outdoor space also encompasses the balcony.

Even though we take enjoyment in grilling and derive pleasure from the invention of new products, it is in fact the perpetual development of new products that drives the actual brand, Morsø. On the one hand, it is a matter of providing a springboard into new ideas concerning the concept of grilling, and on the other, it is a matter of exploring whether we can come up with significantly more beautiful alternatives to existing products, alternatives that should, obviously, spring from our own perception of aesthetics.

Our new Balcone is an excellent example of our product-development ambitions, as we have created a small grill, designed for use in connection with the many balconies and allotment gardens round the country and yet matching our requirements to good grill workmanship to perfection. Moreover, it is an electric grill which, in addition to its amazing grilling qualities, can be acquired at a really fair price and, further, it is the only grill on the market which can be suspended from the balcony railing. I'm convinced that it will receive an absolutely astounding premiere and that, similar to our other Morsø products, it will come to create space for new life, good food, and happiness when social gatherings in each other's homes and gardens will once again be possible.

Looking into the future, our journey towards the next stop will obviously also be driven by product development, but always on the basis of the fundamental ambition which shall not only be recognisable in the individual product. Rather, it should be found in the cohesion between the aesthetic principles on which our outdoor series is founded. And this is precisely where we stand out from other operators within the trade, and markedly so. And we shall continue to do so since, when all is said and done, what we sell and are constantly elaborating is in fact this aesthetic and functional cohesion.

On this confident note, I welcome you to this year's Morsø magazine which, for instance, features the story about Balcone – from idea to finished product. We will also join former Danish Minister for Foreign Affairs, Uffe Elleman-Jensen, on a tour de force of good stories about his long life as passionate angler. And, against this backdrop of fine anecdotes, I feel tempted to let the cat out of the bag and unveil some of the exciting products – great and small – awaiting behind the curtain for future seasons. But, other than for instance being targeted at specific kitchens, such as the Asian and Italian, I'm pretty confident that this would be edited out, anyway. In the meantime, I shall therefore bide my time. I suppose that this could also be called the art of looking ahead. ■

Enjoy this year's Morsø magazine.

AN OUTDOOR FIREPLACE MAKES THE SUMMER LAST LONGER

In the countries furthest to the north, the summer is capricious, and it is not always that our hopes for long and warm summer evenings come to pass. The solution is an outdoor oven that not only provides endless opportunities for cooking, but also serves as a terrace heater.

The popular Morsø Forno pizza and outdoor oven in sturdy cast iron, which will act as a perfect terrace ornamentation anywhere, is loved by many – and for good reason. The only limit is your imagination, when it is a matter of conjuring up new and delicious dishes in the Morsø Forno. You can prepare anything – right from hot-smoked salmon and crisp pizzas to exquisite desserts. Later, when the food has been cooked and served, you simply stoke up the Forno with a few logs and then enjoy the crackling flames till well into the small hours.



NEWS

You can now buy covers that will cover both Forno grill and table. These special-designed covers are suitable as extra protection against such rough weather as will inevitably dirty the oven when left unprotected outdoors. The cover is in form-fitting and waterproof black polyester, which is finished off by a robust cord running in a discreet drawstring hem. When you use the cover, your Morsø products will appear in exactly the same state as when you left them – without any previous cleaning. You buy the Combi Covers on Morsoe.com and from our dealers.



DID YOU KNOW THAT...

Faro is the Italian term for lighthouse. And it is evident that the shaping of this beautiful lantern has been inspired by the very epitome of such proud and towering beacons. The hatch at the top, providing access to the lantern, not only lends the lantern its stylish, yet quite simple, appearance, as this practical feature will also contribute to the prevention of rattling side hatches. Being of very sturdy iron and glass thicknesses, the lantern is extremely robust; and since the feet are adjustable – slightly elevating the lantern from its underlying structure – this will secure its stability and balance relative to the surface on which it is placed. The lantern is equipped with water drainage at the bottom, and its powder-coating, in black, makes it suitable for use in all weather conditions. Faro is available in 3 sizes. H30 cm, H55 cm, and H80 cm. You buy the Faro Lanterns on Morsoe.com and from our dealers.





MORSØ BBQ INSPIRATION, BY COOK NIKOLAJ JUEL

Good, healthy, and exciting food makes us happier – in particular if, at the same time, we learn something new! With "Morsø BBQ Inspiration" you can spend your time at home in a sensible way by learning something new and exciting about outdoor cooking. All in the safe environment of your garden or balcony. We shall exploit the full scope of unique opportunities provided by the equally unique Morsø Outdoor series. "Morsø BBQ Inspiration" is available on our website – morsoe.com/da/inspiration/morsoe-bbq-inspiration



NOW, I'M AN ANGLER YOU SEE - NOT A SPORTS FISHERMAN // Page 16

Meet the former Danish Minister for Foreign Affairs, Uffe Ellemann-Jensen, and learn about values of life, friendships, and angling.

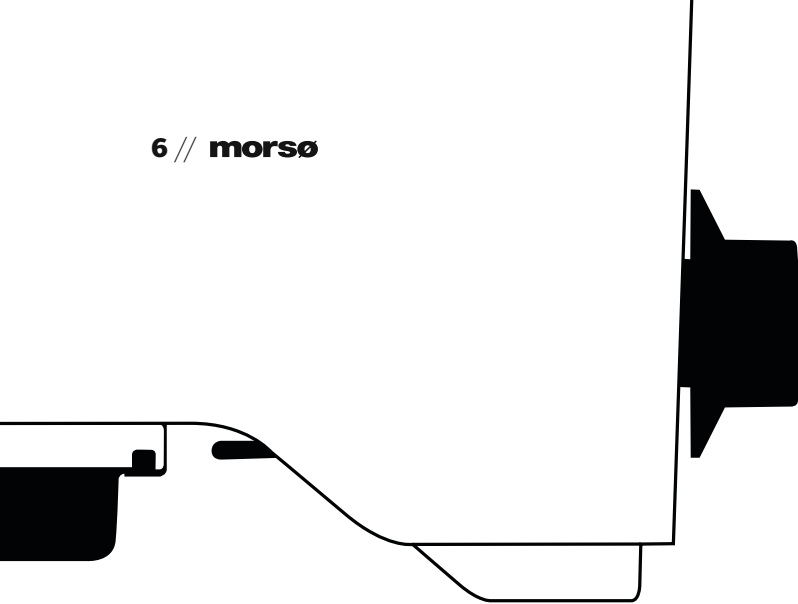
BRUSH & SCRAPER KIT



A "two-in-one" kit to facilitate the easy and efficient cleaning and maintenance of your grill and grate. The scraper will remove the "coarse" grilling traces of food scraps and fat, whereupon the brush takes over – taking care of the rest and dealing with the more detailed cleaning. Both scraper and brush are designed for suspension from the hooks of the Morsø Tavolo, Terra, and Garden tables. You buy the Brush & Scraper kit on Morsoe.com and from our dealers.

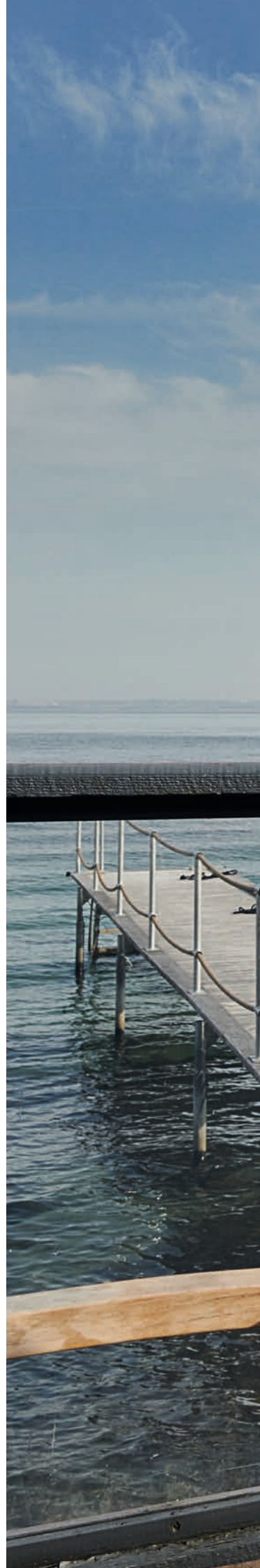


Facilitating a division between the firewood and your pizzas or any other food being prepared, the Morsø Fire Divider will contribute to prevent your food from getting burnt rims. The divider facilitates a division of the Morsø Forno into a wood-burning section and a cooking zone. Shape and size are specifically adapted to the Morsø Forno outdoor oven. The holes perform the dual function of insuring perfect airflow for the firewood as well as the provision of suspension opportunities when the divider is not in use. You buy the Fire Divider on Morsoe.com and from our dealers.



AN ADDITION TO THE FAMILY

This year, the Morsø outdoor portfolio has produced a new little sibling. As is always the case with the Morsø outdoor products, the Balcone was designed for the purpose of creating outdoor spaces as well as food experiences. This time, however, focus was on a different type of outdoor space. Also, there is one crucial feature where this new family member distinguishes itself fundamentally from the rest of the family – and, according to Managing Director Peter Normann and Supply Chain Manager Frederik Pelle Jacobsen – this is just the first member of an entirely new generation of grills, the closer acquaintance of which we shall come to make in the future. Balcone is, in fact, an electric grill. Let's talk about this in detail.







Normally, the Morsø products are synonymous with logs, coal, and gas. But Morsø Balcone is an electric grill. Now why is that?

PN:

There are several sound reasons for this. The first tentative ideas about what, today, has resulted in the Balcone actually sprung from our recognition of the fact that almost half the Danish households are single households. We were therefore well aware that there was a demand for a smaller grill. So this was in itself a factor. The other factor, which in fact came to be the decisive factor in our decision to design Balcone as an electric grill, was our desire to design a product for use on all these balconies which are, nowadays, combined with flats – in Copenhagen as elsewhere. And, considering all the restrictions as to what is allowed in connection with grilling on these balconies, we were

intent on coming up with a grill product which could be used by everyone. And then, of course, there was the aspect of logistics relative to struggling with a gas cylinder under your arm, all the way up to the fourth floor – or not! Finally, we were faced with the consideration of those consumers who, to considerably higher extents are opposed to the burning of fossil fuels, such as e.g. gas. Naturally, we would also like to provide this consumer group with the opportunity of participating in good grilling experiences.

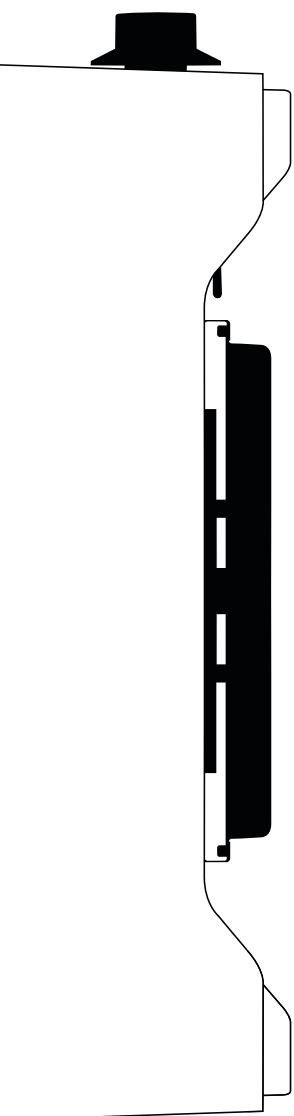
And we brought the results of this brainstorming along to the designers, Maria Bernsen and Mathias Kock, who then made a proposal for what, today, has become the Balcone. It was a very challenging assignment, as they should not just make ends meet – they also had to nail down all our ideas and incorporate them into a product that would match the Morsø style.

We not only sell grills – we are as much delivering an expression that people will find useful in their shaping and set-up of terraces, atriums, balconies, and allotment gardens, etc. And, as far as I'm concerned, the designers made an incredible job of it.

I couldn't agree more. But now that you mention the fact that the grill should fit into the Morsø design and style, then you are equally well renowned for functionality and heat utilisation – take for instance the Morsø Forno which is not only beautiful to look at, but also capable of reaching exorbitant temperatures. If one is used to flames and embers – and were a bit cheeky – then, you might fear that, at the end of the day, it would simply turn out to be a really elegant "toaster"?

PN:

Ha! Ha! Yes... And I don't mind admitting that, on the threshold of launching the Balcone project, I, myself, considered the electric grill products already in the market to be nothing more than a collection of oversized toasters – and, actually, I intend this to be perceived as negative as it sounds. And this simply couldn't happen to the Balcone – not for anything in the world! But there are two major principles that are ALWAYS at work in our product development for the outdoor series: In the first place the product design must differentiate itself from the competitors, and the products must be beautiful – as seen from our perspective. In the second place, they must be able to reach exceedingly high temperatures! This is simply a must in order to provide a proper



grilling experience. And oh, did we succeed! Definitely! The Balcone is, to all intents and purposes, a real grill! Definitely capable of grilling and providing the caramelised grill surface of such food items as people like to grill. And, as it happens, it was Frederik who had the pleasure of grappling with the process. So, why don't we let him tell us a bit about how he succeeded. Suffice it to say that if we hadn't succeeded, then we wouldn't be having this chinwag about the Balcone. Because then it simply wouldn't be on the market.

FPJ:

Well, the challenge set in the moment the designers had finished their design of the Balcone – in its intended size. As you know, it's a particularly compact design, and thus we would be cramming the largest possible heat concentration meaning very much heat indeed! – launch an electric product like this. within the framework of the smallest of units. Two things that are difficult to combine. To begin with, there were all the certifications required before you can. There are umpteen regulations concerning how hot the product's handle can be, to the touch. Stuff like that. As a matter of fact, the idea was brewing for some years after the initial drawings. So, during the last few years, we spent considerable time to make our project succeed. And, if we take a

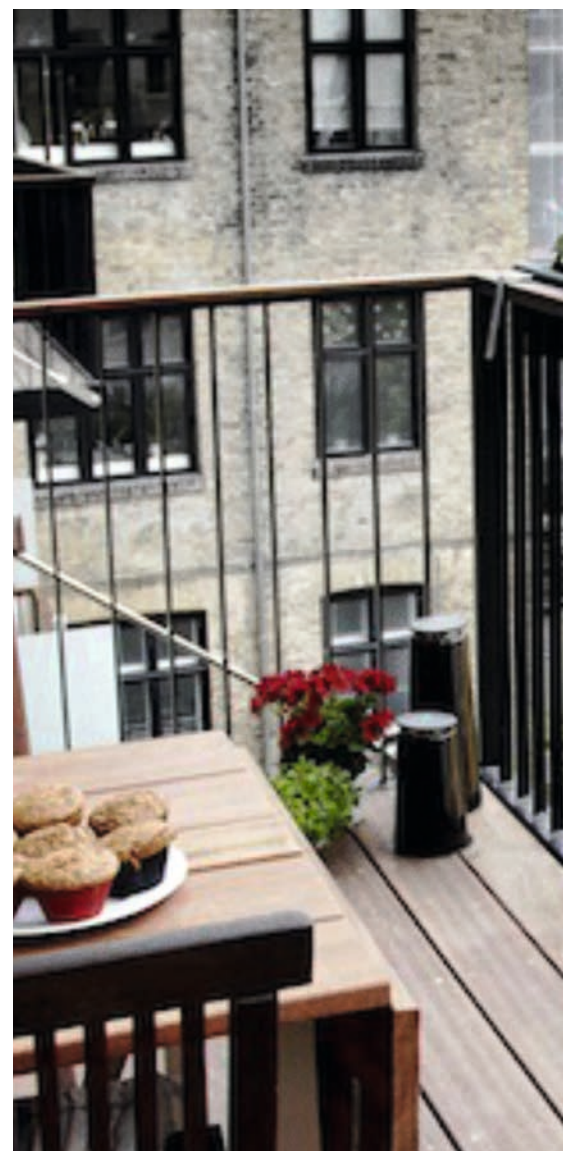
look into our prototype cupboard, we will find a heap of prototypes having been tested and taken home for further tests with a variety of handles and feet. Thus, there was a lot of back and forth before we obtained the desired heat, without compromising on design.

PN:

Another thing we shouldn't forget, Frederik, is this matter of the wattage. I know you struggled with this – that is: How many watts you could take through this system. And you, Frederik, might very well have come up with a technical solution that simply maxed out, albeit with the slight hitch that then fuses would blow in each and every household. A situation which was, after all, best avoided – just imagine what a tremendous irritant this would be. There are electric grills in existence that can probably obtain fairly adequate heat, but at the cost of tremendously high wattage powers. And this means that when people switch on their dishwasher, with fridge and freezer running, and then also hook up an electric grill on the household grid – well, then fuses will blow, or the circuit breaker will disconnect the power.

FPJ:

Yes, and hence it was important to strike our balance of 1800 watt. This means that there will be no



disconnecting problems simultaneously with the grill growing extremely hot. This has to do with the grill fixtures we use, as they permit the high temperatures and wattage.

There are, admittedly, other 1800-watt grills on today's market. But to date, no one else has succeeded in cramming so much power into so small a format – and, indeed, this is what makes it a winner. So: an awful lot of power on a very small surface.



But what about the materials then – in general terms?

PN:

The grill is in precision-cast aluminium – just as our gas grills. This material exhibits certain advantages over ordinary steel. One such advantage being our liberty of luring additional quality into the piece, which is not feasible in ordinary sheet steel. For instance curvatures etc. will have properties in a cast product that will be different as compared with bending and welding. Naturally, it goes without saying that the grilling will take place on a grilling grate in cast

iron. But the casing as such is in precision-cast aluminium and, hence, it will not corrode. And, in general, we tried to keep it as simple as at all possible. Also for the purpose of keeping it within a price range so as to be accessible to everyone. In conclusion: You will get a really affordable grill for the terrace, on which you can easily grill for a small household of 2-4 people. It was also important to us to provide a product for the public at large.

It is a wholehearted Morsø product with a wholehearted Morsø grilling experience, then?

PN:

Yes, I would definitely say so. It is a product which we can vouch for – 120%. No doubt, it is a sibling in the family. In fact, I was quite astonished to discover how much grill taste you actually get from the stuff you grill on it. And this simply has to do with its excellent heating capacity. And when the fat from whatever you are grilling will drip onto the grill fixtures, this will inevitably cause smoke formation – similar to the reaction you get on a gas grill. And this is what provides the flame-grilled flavour. Also, this is the reason for our warning about only using the Balcone out in the

open: The grill will get extremely hot, and when this happens there is a risk of flame formation. But this is absolutely intentional, as this is what will bring about the perfect taste. Because otherwise you will namely get the toaster effect. We have now touched upon the functionality relative to the grilling experience, but as you point out yourself, what you are selling is as much a style that people adhere to when fitting up their various outdoor spaces – in this case balconies. Could you elaborate a bit on this aspect?

PN:

Let me just point out that there is nothing that prevents users from loading it into the boot of their car and bring it along to their holiday cottage, their boat, or their allotment garden – where gardens are notoriously small. Further, if the grill meets all requirements, for instance in a household of no more than 2 persons, then the Balcone is an excellent alternative to all other grills in existence.

But yes, as regards fitting-up: Right from the beginning, it was clearly an element in the commission that it should be a grill you could suspend from your balcony railing – hence the name "Balcone". And this is precisely what Frederik and the designers developed. In fact, we started out with a suspension which we considered an evident solution, however we soon discovered that this would have tremendous limitations when considering the many different balconies in existence. This is the reason why we ended up with the current bracket solution, taking our inspiration from balcony flower boxes – which was nothing less than a stroke of genius. But we have also incorporated other options. As a matter of fact, I recently visited a friend who had bought a Balcone, and his balcony was equipped with a bricked up edging that was very wide and, consequently, the bracket wouldn't fit. But then it turned out that our young people, here at Morsø, had used their brains. Very ingeniously the bracket comes with two small fittings for screwing into a wall, and then you simply hook the bracket onto these fittings, and the Balcone will then be suspended from the wall itself. Thus, we have come up with a solution that will actually match any requirement for attachment to a balcony. Now, should you happen to be the owner of a balcony railing that doesn't match the brackets, you will have the option of suspending your grill from the wall. So, this alternative option was incorporated right from the beginning.

Currently, we are working on a frame structure on which to place the grill. There will be 2 shelves for herbs and the similar. Should the consumer prefer such a solution.

Looking back on recent years, we have put a number of new outdoor products on the market. Thus, after the Morsø Forno, we for instance got the Forno gas versions of piccolo, medio, and grande. Well, we now have the Balcone, so what's next?

PN:

Well, we have a multitude of projects for successive launches in the pipeline. And for at least the next three years or more, we are more or less scheduled for products to come. Without revealing too much, I can at least tell you that we will be launching one new grill product a year, as far as the eye can see – that will be three-four years. And there will be four to six new accessories every season. ■





BEEF BURGER WITH TOMATO TAPENADE

HOW TO MAKE A HOMEMADE BURGER

Knead salt, pepper, and celeriac into the minced beef, then shape into two burger beefs. Cut bacon into dice and cook until golden on a frying pan, which could for instance be a Morsø grill pan in order to obtain the delicious and elegant grill stripes on the burgers. Remove the bacon and then cook the burgers in the scalding hot bacon fat. Remove the burgers and then melt cheddar on the hot frying pan together with the diced bacon and then put this onto the burgers.



Beef burgers

200 g minced beef, less than 7% fat
Salt and pepper
Approx. 70 g celeriac, grated

Garnish

1 thick slice of bacon
50 g good cheddar cheese
2 large leaves of Iceberg (or any other) lettuce
½ bunch of fresh parsley, coarsely chopped

Homemade cucumber salad

Toss onion and cucumber with the other ingredients and leave to soak for about half an hour.

Tomato tapenade

Blend semi-dried tomatoes, garlic, capers, vinegar, anchovy, Parmesan, and oil. And refrigerate.

When serving

Warm the buns and brush them with plenty of tapenade
Put the burger beefs on the bun, add cucumber salad and lettuce leaves and a little fresh parsley.

Buns

2 good burger buns.



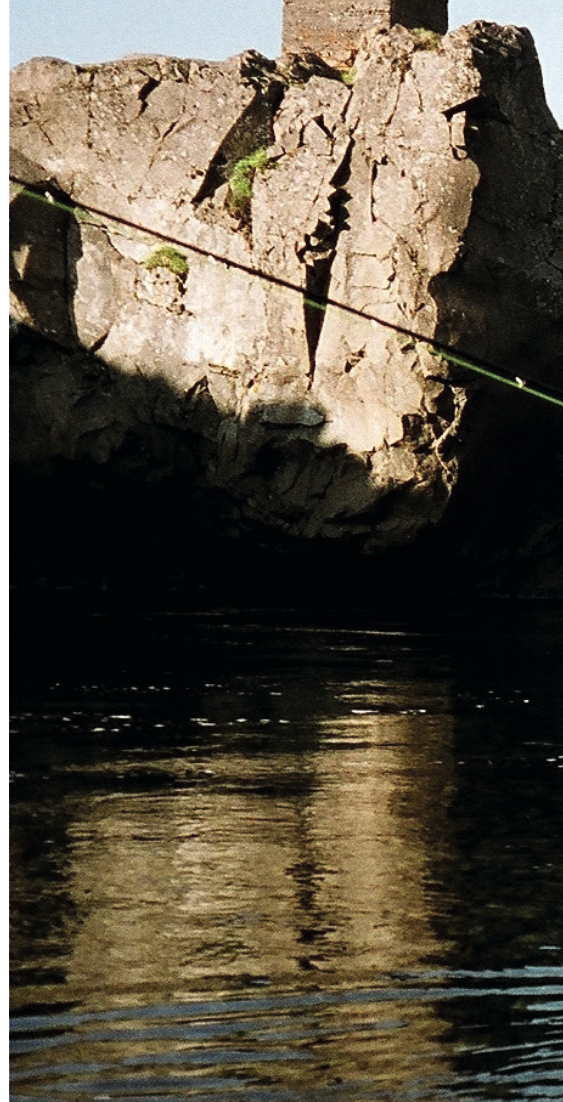


In connection with this year's Morsø magazine, we were fortunate enough to be able to arrange a meeting with former Minister for Foreign Affairs, Uffe Elleman-Jensen, for a chat about angling and such experiences as friendships and values of life that his long career as an angler has yielded. They are, in fact, values with which we, at Morsø, share a profound rapport. Values concerning nature, the concept of gathering round fires, outdoor food experiences, and the serenity, fellowship, and pensiveness engendered by nature's wide open spaces.

ANGLING

– THE EPITOME OF NATURE

We would very much have preferred to meet up with Uffe Ellemann-Jensen in real life. On a cutter, in a dinghy, or on a raw morning by the bank of some Jutland stream. However, in Corona Denmark, we have to be content with the telephone. Nonetheless, this does not represent a problem per se, because the wealth of stories, pictures, and experiences pouring out from the receiver takes us places of which, anyway, most of us can only dream. And speaking of dreaming (in the sense of such notions as occur during sleep, at night), in particular about a most special river in Iceland, then this is a frequent manifestation for Uffe Ellemann. "And then I really don't feel like waking up", he confides in a voice not attempting to disguise an immense enjoyment and enthusiasm derived from a lifetime of keeping company with a fishing rod.



This article on angling was inspired by our very own man Friday within the culinary arts, Nikolaj Juel, Chef (hunter and angler). One day, in connection with a shooting about trout, to be prepared on the Morsø Jiko, he went fishing by Møn's Cliff. As he caught no fish, the trout for the footage had to be purchased from a local fishmonger's. Be that as it may, it really is not the catch that matters to the true angler. And this is precisely where we take our cue, as we inquire into Uffe Ellemann-Jensen's career as an angler. An impressive one, indeed, that took its beginning more than 70 years ago, at Langelinie in Copenhagen, from where the then 8-year-old angler brought home a mackerel. Mind you, it was not the catch that made the difference – neither then, nor later.

"Now, I'm an angler, you see – not a sports fisherman," he says, explaining how the difference between the two terms shall be construed. For it is not the catch as such that is key to the angler. This is very apt-

ly expressed in the book "The Complete Angler" by Izaak Walton and Charles Cotton. In fact, Uffe Ellemann-Jensen is responsible for the preface to the Danish edition. To Uffe Ellemann-Jensen, Walton hits the nail on the head when he says that 'to catch fish is an additional benefit to the pleasure of fishing'.

With this fine quote, Walton had the heart of the matter in a nutshell: An angler does not primarily go fishing to catch the fish of all times. You are simply delighted when you succeed – but not utterly devastated if not. And therein lies the difference. You could probably compare it to the more noble art of hunting, deer stalking, where the hunter, or rather the stalker, derives pleasure from the very act of creeping up on the prey. Whether you return with prey is really of no consequence. It is about the experience of nature – about this thrill of the moment, of spotting wildlife, in the knowledge that something is lurking out there, something that you are hunting or stalking – actu-

ally it is almost the same thing. And this is when pure pleasure and true enjoyment set in."

From the serenity behind the spoken words, one might be led to believe that angling can be equated with pure relaxation. According to Uffe Ellemann-Jensen, however, this is definitely not the case. And, a smile in his voice, he dissociates himself from such a view.

"There is definitely no relaxation involved. As an angler, you will obviously sit and enjoy nature, calmly enjoy doing something completely different, BUT you are constantly aware that in the next second, the biggest fish in the world will take your bait – be this fly, spoonbait, or hook, and then you have to be perfectly ready to cope expediently, because otherwise it will slip away. And you will discover that this kind of tension is an element that is present in all kinds of fishing. Whether you have the ability to be sitting with this here contemplative expression.. Well, this practically



goes with the circumstance of there being some small element of relaxation involved in being different. And this is what you find clearly expressed by those by the banks of the Seine in Paris, sitting with their long rods – a bottle of wine and a baguette next to them. They veritably exude the epitome of relaxation, but believe you me, they constantly have an eye on the cork, gently bobbing up and down in the water – letting them know whether something is picking at the bread on their hooks. The instant the cork disappears, they will immediately be ready to count to two, and then – up goes the rod! So, the angler is constantly tense, constantly at the ready."

AMAZING PLACES

During Uffe Ellemann-Jensen's years as Danish minister for foreign affairs, from 1982 to 1993, he had such a tight schedule that Uffe Ellemann-Jensen, the angler, was seldom in complete control of his own time. However, the job also in-



involved a lot of traveling to different places round the world – and "with a bit of good will, it would now and then be doable to take a day off – or half a day." To this end, he always brought along his Hardy Smuggler 7-piece travel fly rod – a perfect fit for the bag of a traveling statesman. One such trip brought Uffe Ellemann-Jensen to the Amazonas, where the opportu-

nity of angling for piranha presented itself. The piranha, when caught, would be grilled over open flames.

"I was on an official visit to Brazil and, in this connection, I would be going to Manaus, the large city located in central Amazonas where the Amazon and the river called Rio Madeira converge. This is an amazing place. At that time, Denmark



had a consul general there. The reason for my visit was, among other things, to open a Lego factory and to say hello to the consul general. It being a weekend, I would be off duty. And this here consul general owned an entire fleet of boats sailing up the Amazonas, selling bottled gas. And then he had this one boat which he used for pleasure trips. It looked like some sort of African Queen with a gunwale and what not. Naturally, he would also carry a

couple of canoes aboard. From these canoes, we could angle for piranhas – which is notorious for being an extremely ferocious species of fish. If, for instance, an unlucky gazelle stumbles into the river, it will become a skeleton in a matter of just a few minutes. Or a human being for that matter. So, it was essential to keep one's fingers inside the canoe. The way the angling took place, we would sit in this here canoe with some guy controlling the

outboard motor, the rest of us with our lines in the river.

And when we landed one of those piranhas, he would produce a pair of pliers which he would use to slit its jaws. It did look a bit brutal, but then he just placed a beer-bottle cap in the mouth of the beast to demonstrate what would happen if its jaws weren't slit, and – in no time – the cap was completely crumpled up to just a small piece of



tin. So you had best mind your toes. Next, we would eat the piranhas – their meat is white and flaky and, when prepared on an open grill, they actually tasted quite nice."

We actually came across a number of strange and exotic fish. I caught one with the marking of an eye on its tail fin. It was a species called Tucunarae, and the meaning of the eye was that when it stood absolutely still in the water, being prey

to an alligator or any other predator, it could suddenly scurry off in the other direction, because the alligator or whichever predator that was stalking it would believe that it was looking into its eye. And then we spotted another peculiar species – a dolphin. Or rather a pink river dolphin – which you only find in two places in the world. You also find them in a Chinese river, where they are all but extinct. And then you find them here, a far way up

the Amazon. As legend has it, the river dolphin will, at full moon, be transformed into a beautiful young man whom the girls ashore would be unable to resist. So, should a girl in these parts, become pregnant and not know the child's father, she would say that it was 'the Pink Dolphin'. Consequently, when it was born, this child would be named after 'the Pink Dolphin', which is some Portuguese name that I can't recollect off the top of my head.

Be that as it may, the child would be given this here family name and, socially, it would then be totally acceptable that there was no man about, walking on two legs. For at the end of the day, it was 'the Pink Dolphin' who had sired the child. To an angler, this was an amazing place to experience."

While we are still leaning back, comfortably visualising ferocious jaws, pink dolphins and the aroma of grilled piranha, Uffe Ellemann-Jensen calmly reels off all the places that our widely-travelled angler has visited. This is not to say, however, that we should necessarily travel to the other side of our planet to find his favourite fishing place which, at this writing is – and has been, for a good many years – around the river of Jutland. And even though we, in these parts of the country, readily agree, we are still keen to learn more about all the fantastic places he has visited. For the moment, at least, we shall leave the river of Jutland.

"One of the more special places I went fishing is a lake near the top of Mount Kenya. You find this emerald lake, called Lake Alice, above the upper limit of tree growth – where you will otherwise only find leopards. From this location, your catch a glimpse of the Indian Ocean. It is an extremely deep lake, home to river trout, released by the English more than hundred years ago. And they are very, very much alive if you catch one of those on your fly. I have had the fortune to catch a few. And what a fight to the finish, they put up! It was exhilarating – just walking about up there, in this very thin air, constantly keeping one's eyes peeled for the sudden appearance of a hungry leopard."

"It's not such a place you just walk up to. No, you arrive by helicopter. I was fortunate enough to know someone who owned a helicopter, and I've visited the place two times. A few of us had planned a third trip, which was cancelled because, the day before, the helicopter had crashed into this here lake, and one of the passengers had drowned. And well, the helicopter was still lying at the bottom of the lake. Luck-

ily, this didn't happen on the day we were supposed to fly up there. Admittedly, on the previous occasions, the pilot had actually warned us that flying up there, at these altitudes, wasn't really possible for that particular helicopter – 'but we do it anyway, playing bumblebees, as it were'. And well, we had a good sceptical laugh about this, right up to the moment we heard what had happened. Nonetheless, this was another amazing place to go angling!"

A SENSE OF BROTHERHOOD

Among the many places Uffe Ellemann-Jensen has gone angling, he values Southern England, Scotland, and – in particular – Iceland the most. This for instance manifested itself in a salmon caught in Scotland which was registered as one of the largest caught that month. In Southern England, he has caught brown trout in the chalk stream of Itchen. Itchen and Test are two famous chalk streams in Southern England. Thus, the Test is for instance mentioned in Izaak Walton's book 'The Complete Angler'. Speaking of the Test, we also touch upon what angling does, that it is, in fact, more about people than about fish.

"The Chalk stream Test is also mentioned in a book called 'Fly Fishing', written by a guy called Edmund Grey, who was the British foreign minister in the year preceding World War I. He was, among other things, famous for his comment at the breakout of World War I. When the gaslights around Whitehall were snuffed out, he said, 'the lamps are going out all over Europe; we shall not see them lit again in our lifetime.' But in his book, Fly Fishing, he wrote about the terrible time when there was a crisis in Istanbul, or Constantinople as it was named at that time, and he had to leave for Constantinople to participate in a meeting there during a weekend, which he had otherwise planned to spend on a fishing trip to the Test. This says an awful lot about what angling means. Just imagine, if you convened all the ministers of the world, who have a controlling influence, and then equipped them with a fishing rod and taught them about

angling, I truly believe the world would become a more peaceful place."

Well, it makes sense, doesn't it? And while conjuring up the image of a world full of peace-loving, angling world leaders before our mind's eye, we find ourselves listening to yet a fine example of the self-same notion.

The former American president, George Bush, was in fact a keen angler. George Bush and Uffe Ellemann-Jensen met several times in the course of duty. At one of these occasions, George Bush noticed that Uffe Ellemann-Jensen's tie pin illustrated a hook and fly, and at the end of the day, and in spite of the President's humble protests, he received the fly as a gesture from a fellow angler.

"To begin with, he didn't feel at liberty to receive it. 'Here you go, Mr. President', I said handing it over. And then he removed his own tie pin with 'Seal of the President of the United States' which he gave me in exchange. Obviously, I've kept this tie pin.

A more telling example of this came about a year later, in January 1991, one week before the first Gulf War when, in his capacity as foreign minister, Uffe Ellemann-Jensen participated in Her Majesty's official visit to the White House.

"Now it's customary to bring official gifts which, of course, we did – by way of a Bang & Olufsen system. However, the thing is that the keeping of such official gifts is not allowed, and they will therefore end up in a museum at the White House. The Queen had therefore asked me whether I could think of a small personal thing for the President and Secretary of State, James Baker. Just as the President, he was also a keen angler. Accordingly, I went out and found two boxes of flies from a well-renowned fly tier from Jutland on behalf of Her Majesty. Thus, they were each presented with a box of flies. And even though their minds must have been pretty preoccupied, there on the verge of going to war with Iraq,



"Now, I'm an angler you see - not a sports fisherman"

both of them rushed up to me, spending the better part of an hour talking about the optimal use of the individual flies. So, there's another example illustrating the power of angling."

But why is it that anglers share such mutual understanding? Even though, in many ways, these anecdotes have already provided an answer, there is one single word that explains the reason, namely brotherhood.

"This is something which Svend Saabye mentions in his book 'Lyst-fiskerliv' (the Life of the Angler) which is simply the best book on angling ever written in the Danish language. In this book, he writes about anglers as being members of a brotherhood for the sole reason that we need to stand up against the surrounding world's back-biting, distrust, and suspicion because everyone else will always believe that we exaggerate when reporting our catches and, in particular, the catches that got away. This is why we form such a close-knit common front against a suspicious surrounding world. And you are always able to spot who they are."

"This brotherhood is not restricted to men only, by the way. I have, in fact, gone angling a number of times in the company of Vigdís Finnbogadóttir, the former president of Iceland. I have a wonderful picture of the two of us – her with a newly caught salmon. I remember an experience where my wife accompanied me to Iceland. We would be fishing some distance to the north-west of Reykjavik – together with Vigdís. It was a terrible weather, rainy and stormy. And Alice not being very well trained in fly casting, she sat down with a book by a cliff overhang that provided tolerable shelter, while I stood by the river, getting more and more wet. In the end, she was also getting wet."

So she snapped shut her book and was on her way to tell me that now, in this weather, she'd had enough of this tomfoolery. At this very moment, round a corner of the river, Vigdís came walking, a salmon in each hand. She was shivering with cold. She said, 'I fell in, getting completely wet, I'm soaked to the skin – but I had to hold on to this one,' and then she held up the largest of the two salmon, 'and I just had to land it before I could get myself out of the water. But now, I really need to go home and put on some dry clothes.' – She was about eighty years old, at that time. Pretty tough."

Touching upon the subject of Iceland, Uffe Ellemann-Jensen's about 70 years as an angler represent a fount of anecdotes from this country.





One of the most repeated ones is about the time he caught an enormous salmon in this Icelandic river that he can still dream of – not desiring to wake up. What makes this story unique is that Uffe Ellemann-Jensen caught the salmon on a fly "of the same colour as my wife's eyes when she is looking at me with her soft eyes," he says. The fly, and the man who once bound it, both have a very special place in a long and happy life as an angler.

"The fellow who bound this fly goes by the Icelandic pet name of Doddi. Now, Doddi owns a boat for sea-fishing up in Husavik and, also, he is a great fly-fisher and an equally great fly-binder. So, this here fly, by the name of Doddi's Dim Blau, was a fantastic fly. I also went sea-fishing with Doddi. We caught so much haddock – great haddock – that, the next day, Doddi could in fact bring some boxes to the fish auction in Husavik. But we had keen competition from a whale that circled us, very much intent on a share in the haddock. So, to prevent the whale from accidentally eating one of our jigs, we occasionally had to sound our horn to make it comprehend that it had bloody well move out of the way. But it was an amazing sight to see this whale sailing around us, keeping an eye on the shoals of haddock. It's a funny fish, the haddock. It's a species of codfish, but when you've just pulled it out of the sea, you can cut it into raw strips and eat it as Sashimi – now, there's a real treat for you.

"It was also on Iceland that I first met Jack Hemingway – Ernest Hemingway's son, that is. It was in the 1990s, and he was also a keen angler, and there is a funny story about him being parachuted during World War Two. He had brought his fly-fishing rod with him in a tube. And, when asked by the British petty officer in control of the jumping, 'what the hell' he was carrying, he simply answered, 'oh, this is just the antenna for my radio.' So, he simply went into hiding by going angling at a Normandy river."

GOOD CRAFTSMANSHIP AND GOOD FOOD

While, together, we try to guess whether Jack Hemingway would bind his own flies, we learn that fly-binding is a highly specified métier. And it is obvious that a good fly-binder enjoys considerable respect in the brotherhood of anglers. And being a business with a 168-year-old history within good and innovative craftsmanship, we can easily relate to the fascination. Even though Uffe Ellemann-Jensen does own a fly-tying vice, it is not a craft he has in any way excelled in. But obviously he knows a good story about one who did.

"It was Niels Due Jensen, the then chief executive of Grundfos Pumps. I went angling together with him and Svend Saabye – the self-same author of the book, I mentioned. It was by a Norwegian river named Lærdalselven. At that time, Lærdalselven represented one of the greatest rivers to an angler. Today, it is ruined because of a parasite by the name of Glyrodaktylus. But then, at the beginning of the 1990s, it was really rich on salmon. We stayed at an old hotel, a timber house, called Husum Hotel. And, when a fish had been caught, Niels Due Jensen would go down and slit open its stomach and take a good look at the assortment of flies inside the stomach. In the evening, he would then take out his vice and bind such flies as he considered to be in compliance with what was currently being eaten. That was a true engineering approach – but then, he is after all an engineer."

From fantastic places round the world, over presidents and brotherhood, to the art of engineering, we have now reached the subject of food. For, albeit now knowing that the catch is not central, but rather an amazing added bonus to bring home to be eaten as something you have caught yourself. A small, tasty finale of the total experience. And at home, at the Uffe Ellemann-Jensen residence, there is a clear pattern for what is going to happen when he gets home with freshly caught fish.

"The pattern is that what I bring home, I gut and clean myself. But after that, the chef, my wife, will take over."

It has been seen, however, that he has conducted a few experiments on behalf of the chef. But to get the complete story, we will first have to take a trip to Greenland.

"The former prime minister, Jonathan Motzfeldt was a personal acquaintance. We for instance knew each other through board duties in Royal Greenland. One day, we were fishing cod in the Nuuk fiord from his boat that bore the name of Amos. We caught some really great cod, and, as it happened, we also shot a seal. So we came home bear-

ing true delicacies. On our way home, we went ashore on a small rocky island, which Jonathan then dubbed Uffe's Island. Here, he proceeded to take out his primus and cut out the stomachs of a pair of cod. On the primus, he boiled the stomachs in seawater and stuffed them with cod liver, and it tasted absolutely delicious. He also gutted the seal, removing the liver while still warm. We then cut it into thin slices and ate raw seal's liver. It was a fantastic experience, sitting on a small rocky island, eating this stuff. We also built a cairn in memory of the naming of the island before heading back for Nuuk. Later, back in Denmark, I tried to prepare cod's stomach – in a run-of-the-mill kitchen. And as this gave off a very, very pungent odour – I was banned from ever cooking this dish again.

Ergo, the pattern is that what I bring home, I clean."

The aforementioned cod stomach came from a gigantic cod, weighing 21.5 kg, caught by Uffe Ellemann-Jensen on 21 February 1995 during a fishing trip on the Oresund in Denmark, in the company of the now defunct Liberal Cod Association. Other than giving rise to the culinary experiment, this gigantic cod was also the provider of an entire week's supply of roe to the cat, Olfert, who must have been pretty content to be sharing an angler's household. But to get back to the matter of food and a recipe of Christmas herring which we are fortunate enough to be able to publish in this edition of the magazine.

"Each year on Christmas Day, with the exception of last year, we would have children, grandchildren, sons-in-law and daughters-in-law visiting – and I would prepare a special dish of herring for them. In August, I would go out to catch a lot of herring, which I would then scale. This is most easily done by tossing the herring into a net and then tow them after the vessel. This way, the scales will namely come off and show up as a silver stripe after the boat. The seagulls will dive down into the delicacies in the wake of the boat – and be quite resentful as it becomes apparent that there are no herring, just scales. When



you get home, you take a large plastic container and pack the herrings, belly up, closely together in several layers. They must be packed very closely. Then you pour a whole lot of salt and a whole lot of soft brown sugar over the herrings. Next you add a packet of a special spice mix which you acquire from the museum shop, *Den gamle købmandsbutik* (the Old Grocery Shop) in Bindslev, Jutland. Finally, you put on a tight-closing lid and store the container in a cool corner of your garage. Here, you leave the herring for three months. After that you take up and fillet the herring and, finally, put them in glass jars with some of the brine that has

formed. This pickled herring is a tad sharp and strong, but it tastes fantastic. Perhaps a bit coarse in texture, as compared with classic pickled herring. But it does taste awfully good."

Even though opinions about the Christmas herring may differ, we have now plucked up enough courage to ask if there are other specialties in the Uffe Ellemann-Jensen repertoire of fish dishes. And we are not disappointed.

"Now, any fish can be smoked. But there is one particular dish: It was served up at Husavik, which I mentioned earlier. This dish you do not

find back home. There was an old farmer who had a smokehouse up there. He had a highly special way of smoking his salmon. As there are not a great many trees up there, he exchanged sawdust for dried sheep droppings which he would scatter over the bottom of his smokehouse. Next, when he had gotten the dried dung to glow and smoke, he would hang up his salmon, where they would then be hanging for three days and nights. This means that they are cold-smoked, taking on an extremely powerful colour and an equally strong flavour. It tasted really good up there. I once brought some home, but it never really took in this country."

THE RIVER OF JUTLAND

Sated with the impression of tastes and senses and, not least, amazing tales of the past, the conversation turns to the present. Now, that age plays a role, and the legs are less confident when walking about in the open country, the angler, Uffe Ellemann-Jensen, will naturally spend more time reading about, watching films about and speaking about angling than he does on actual active angling. Yet, he is still an active angler. In particular one trip is permanently scheduled. This is when he and his friend, the angler Kjeld Hillingsø, goes on their annual fishing trip in a cutter on the Oresound. Here, the two ageing gentlemen work according to a fixed system that ensures that the pair of them will both be comfortably enjoying the trip without too many considerations of the minor problems provoked by age.

We follow a fixed arrangement, with Kjeld squeezing in between the funnel and the wheelhouse. I take up my station amidships, sitting down on the skylight, my feet on the railing. And thus I'm firmly secured. Because I need to be able to sit down, whereas Kjeld prefers to be standing. This way, he will also keep his bad back comfortably warm, owing to the funnel – and there we are, then, each man taking up his station – and then we pull in fish."

While, together, we smile at this amusing arrangement, the telephone conversation that has taken us to far-away places is also drawing to a close. For this reason, it is only natural to turn the subject of the conversation to the river of Jutland, to which, earlier, we promised that we would return.

Because, nowadays, this marks the favourite spot of Uffe Ellemann-Jensen, the angler. And this is also where he dreams of catching salmon.

"It is the fish of dreams, as now there is once again salmon in the rivers and streams of Jutland. This is very much owing to the preservation work carried out by a number of dedicated people – members of an association called Dansk Laksefond (the Danish Salmon Foundation) – who have carried out tremendous work. For instance by way of the hatching and stocking of salmon fry. So this is why, today, you will find salmon in the rivers and streams of Jutland – many of which are quite big salmon. People will come from afar to fish salmon. This could for instance be by Skjern River. Kjeld (Hillingsø) caught one. I believe he was over 80 when he succeeded, so there's definitely hope." ■



YOU CATCH A GREAT FAT AUTUMN HERRING – OR RATHER 60-70

Do not gut or clean but remove the scales from the herring – best done by towing the herring in a net behind the fishing vessel. This way the water current will tear off the scales. Back home, you take a tight-fitting plastic container, of a size that will take your herring. Still without cleaning them, you place your herring, belly up and as close as possible, layer upon layer.

Then pour one kilo of coarse cooking salt and one kilo of soft brown sugar over the arrangement. Sprinkle some of it between the layers.

Finally you add a packet of a special spice mix which you acquire from the museum shop, Den gamle købmandsbutik (the Old Grocery Shop) in Bindslev, Jutland.

Some skippers of the Oresound charter boats also stock this spice mix. They will sell it, but not on their lives reveal the recipe. Now, the plastic container is closed tightly and then stored in a cool, dark corner of your garage or basement.

After the passage of three months, you take up and then filet the herring. It is recommended that this be done out in the open, in offshore wind.

The filets are then stored in large glass jars. Pour over the brine that that has formed from the sugar, salt, and spice together with the fermentation juices from the fish.

Tastes best when enjoyed together with aquavit.



GRILLED MACKEREL WITH DILL CREAM AND FENNEL - AND BROAD-BEAN SALAD

DILL CREAM

Put the crème fraîche into a bowl together with dill and red-wine vinegar. Sample the cream adding salt and pepper.

VEGETABLES

Grill the broad beans in their pods till there are distinct black marks on the skin. Grill the fennel slices and put them into a bowl. Pod the beans and put them into the bowl with the fennels. Season with salt and pepper. Squeeze the juice out of ½ lemon over the vegetables. Add 3 tsp of olive oil. Mix well and add salt, pepper, and additional lemon juice to taste.

THE FISH

Season the inside of the mackerels with salt and pepper and stuff with lemon slices, dill, and parsley.

Drizzle a bit of olive oil onto the skin of the mackerels and season with salt and pepper.

Place the fish on the grill. Grill for 6-8 minutes till the eyes of the fried side are milky white, and you have fine grill marks. Turn the fish and grill for another 6-8 minutes..

Serve the fish with fennel and broad-bean salad and dill cream.

- ▶ 250 ml organic crème fraîche 38%
A bunch of dill, plucked and finely chopped
1 tsp red-wine vinegar
Salt and pepper
- ▶ 2 fennel, chopped lengthwise into 2 mm slices.
20 pods of broad beans
½ garlic clove, crushed with a pinch of salt
The juice of ½ lemon
3 tsp olive oil
Salt and pepper
- ▶ 2 mackerels
1 lemon, cut into slices
A few sprigs of dill and broadleaved parsley
Olive oil
Salt and pepper





GRILLED SALMON WITH GRILLED VEGETABLES

It is of particular importance to select salmon from a healthy, sustainable farm. This is for reasons of animal welfare as well as the health of the consumer. It is a good idea to have a chat with your local fishmonger. If he has high-quality salmon, this is fine. If not, you can have an influence on what will be purchased for the shop.

Cut the aubergine into 3 mm slices. Likewise, cut the courgettes into 3 mm slices, lengthwise. This is most easily done using a mandolin.

Grill the aubergine and courgette slices till they have distinct grill marks on both sides.

Grill both peppers till the skin blisters. Put them into a freezer bag and let them cool off. Remove the skin together with stem and seeds.

Shred the peppers and put them into a bowl together with the aubergine and courgette slices.

Add 1 tsp red-wine vinegar and 3 tsp olive oil. Season with salt and pepper and mix well.

Make 4-5 scores in the salmon skin. Sprinkle a little olive oil onto the skin and season with salt and pepper on both sides. Place the fish on the grill, skin side down. Grill the fish 2/3 through before turning over and grilling for another 2 minutes. The fish must be medium cooked, which means that it will be slightly raw in the centre.

Serve the fish with the grilled vegetables and garnish with a lemon wedge.

◀ 800 g salmon, skin on, cut into 4 slices.

1 aubergine
1 green courgette
1 yellow courgette
1 red pepper
1 yellow pepper
10 basil leaves
1 tsp red-wine vinegar
Olive oil
Salt and pepper



S'mores grilled marsh- mallows with chocolate and biscuits

Recipe by Gerny Mulder

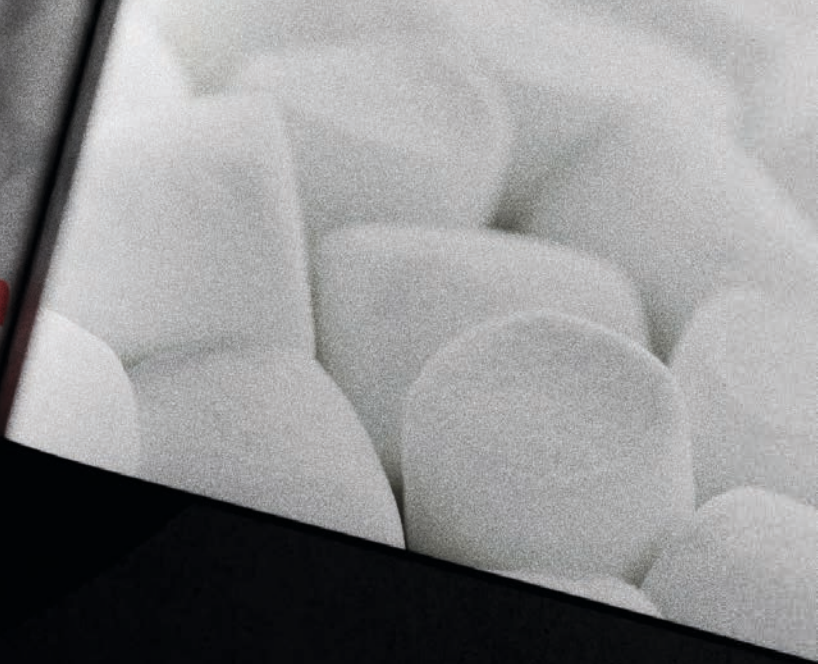
SMORES – GRILLED MARSHMALLOWS WITH CHOCOLATE AND BISCUITS

10 pieces

1 bag marshmallows
200 g dark chocolate with the highest cocoa content possible
20 good biscuits, e.g. Digestive

Put the marshmallows on sticks and grill them golden over the fire. Lay them on half of the biscuits, grate the chocolate over the hot marshmallows and top the "burgers" with the other biscuits.

If you don't have a fire, grate the chocolate over biscuits. Lay on the marshmallows and bake until golden in an oven at 200°C for a couple of minutes. Then lay on the other biscuits.





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NEW COOKERY BOOK

We love food. And we love people. But, most of all, we love when people come together around food.

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ROAST BEEF WITH OVEN- BAKED ROOT VEGETABLES

This dish can be prepared in Forno as well as Forno Gas grill.

Peel the root vegetables and cut them into wedges. Blanch the root vegetables in salted water for 8 minutes. Drain and leave to rest. Put root vegetables, thyme, and garlic into a bowl. Add 2-3 tbsp. of olive oil and season with salt and pepper.

Toss thoroughly and pour the vegetables into a cast-iron dish and bake at moderate heat, 30-35 degrees, in the Forno.

Rub the meat with olive oil and season with salt and pepper. Using cooking string, truss the meat, in order that it keeps its shape.

Fry the beef on all sides. This process can be carried out on a cast-iron plate in the Forno, or on a grill.

Place the meat in the Forno and turn regularly. When the meat has a core temperature of about 50 degrees, you remove the meat. Place the meat in a dish with garlic, herbs, lemon zest and 2 tbsp of olive oil. Cover with tinfoil and leave the meat to rest for about 10-15 minutes. This "inverted" marinade will constitute an absolutely amazing sauce.

Cut the meat in 1-cm thick slices and serve with oven-baked vegetables and a little sauce.

◀ 800-1000 g top round of beef
A few sprigs of rosemary
A few sprigs of thyme
2 garlic cloves
Half a lemon, zest only, thinly
peeled with zester
3 tbsp quality olive oil
Salt and pepper

◀ 800 g mixed root vegetables such
as parsnip, potatoes, carrots,
Jerusalem Artichokes, or the
similar
4 garlic cloves, cut in halves
without shell
A few sprigs of thyme
Olive oil
Salt and pepper





FISH'N'CHIPS

The dish can be prepared on Grill '17, Forno and our Forno Gas grill.



This dish is probably the most iconic dishes of all.

It is the dish by which most non-English identify the British food culture by. Justifiable or not!

As with all dishes, the produce dictates how delicious the meal is going to be. So, head down to your fishmonger and get the freshest white fish, you can lay your hands on. And then fire up your grill.

MUSHY PEAS

4 handful podded peas
1 knob butter
A few sprigs of fresh mint
Juice of ½ lemon
Salt and pepper

Melt the butter in a casserole. Add the peas. Finely chop the mint leaves and add them to the peas. Let the peas simmer over low heat for 10 min.

Add a squeeze of lemon juice, and season with salt and pepper.

Mash the peas with a fork or you can do it in a food processor. Set aside.

FRENCH FRIES

900g potatoes
Sunflower oil, for deep frying

Peel the potatoes and cut them into chips. Blanch the in boiling, salted water for 4-5 minutes. Drain and set aside.

FISH

800g white fish, skin of and pin boned.
225g plain flour
250ml cold beer
3 heaped tsp baking powder

Heat the oil till it reaches 190°C.

Take a bowl and add flower, beer and baking powder. Wisk till you have a smooth batter with no lumps.

Cut each filet of fish into 4 pieces. Dust with flower and dip the fish in the batter. Fry the fish till it's nice and golden, approx. 4 minutes. Remove from the oil and drain on a kitchen paper. Sprinkle with flaky salt.

Fry your fries till golden. Drain them on a kitchen paper. Season with flaky salt.

Serve the fish with chips, mushy peas and a squeeze of lemon, or malt vinegar.



PORCHETTA
"BADBOY"
SANDWICH



Ask your butcher to score the pork belly skin and "open" it up so that you can unfold it like a book.

Season the pork belly well with salt and pepper. Sprinkle an even layer of fennel seeds, parsley, rosemary, thyme, and sage onto the meat. Grate the lemon peel over the meat and then roll up the pork. Tie it with butcher's twine.

Attach your porchetta onto the skewer and place the rotisserie on the barbecue.

Grill the porchetta for 2 hours over a low heat and then for 1 hour over a medium heat.

The crackling should now be nice and crisp.

If not, cook the pork over a very high heat for another 10-15 minutes.

SALSA VERDE

Chop the herbs as finely as you can. The easiest way to do this is to chop them separately.

Crush garlic and anchovies with a bit of salt in a mortar. Add the herbs to the mortar and add olive oil until the mixture turns into a pesto texture.

Coarsely chop the capers and add them to the mortar along with red wine vinegar and Dijon mustard. Season to taste with lemon juice, pepper and perhaps a bit of salt.

Now it is time to prepare the sandwich. Take a piece of ciabatta bread and open it up. Place a nice slice of porchetta onto the bread along with a spoonful of salsa verde and a handful of rocket. This is as good as it gets!

I think that ciabatta is the best choice of bread because it is nice and light. You can also use other types of good-quality bread.

If you feel like baking your own authentic ciabatta, here is the recipe!!

CIABATTA

Pour water, yeast and half of the flour into a bowl, and mix it all well until all the flour has hydrated.

Leave this pre-dough to rise until it starts to bubble and "collapses" in the middle (this makes more sense when you are watching it...).

Add the rest of the dough along with salt and knead the dough in a food processor for 12-15 minutes until it turns completely smooth. Pour 3-4 tbsp olive oil on top of the dough. Place your hand underneath the dough and carefully lift it so that you can stretch it. Be careful not to rip it in half. Let the dough rise to double size. Pour olive oil onto the dough and stretch it like you did before. Let it rise again.

Turn on the oven at 200° C (390° F).

Get out two baking trays, cover them with greaseproof paper and sprinkle tipo 00 on top. Divide the dough into four pieces of an equal size. Place two pieces on each baking tray and sprinkle flour onto the dough.

Turn the dough in the flour and stretch it so that you can shape your bread. Let the dough rest for 20 minutes and repeat these steps. The bread will grow longer each time.

After 4-5 times, the bread will be the same length as the baking tray and is now ready to be baked.

Bake it for 20 minutes, then turn the bread upside down and bake it for another 5 minutes.

1 pork belly
2 tbsp fennel seeds, crushed in a mortar
1 handful of flat leaf parsley, finely chopped
1 tbsp finely chopped rosemary
1 tbsp finely chopped thyme
1 tbsp finely chopped sage
2 finely grated cloves of garlic
Peel from an organic lemon, grated on a fine grater
Salt and pepper
Olive oil

2 handfuls of flat leaf parsley
1 handful of mint
1 handful of basil
1 tbsp red wine vinegar
1 tbsp Dijon mustard
1 tbsp capers
7 anchovy fillets
1 clove of garlic
Juice from one lemon
Olive oil
Salt and pepper

900 g strong, organic wheat flour
100 g tipo 00 plus extra flour for the baking of the bread
750 ml cold water
20 g yeast
20 g salt



ROAST PORK ON GRILL WITH CRISP CRACKLING

Who does not love roast pork? Here are my very best tips on how to prepare one of those in a Forno.

Most important of all is to ensure that the crackling is dry. If you have purchased your pork in a vacuum packing, then remove the meat from the packing one day before and leave it, uncovered, in the fridge overnight. This way you will reduce the risk of soft crackling.

Light up the Forno an hour before you intend to put in your pork in order that the oven will be very hot. The oven will be hottest under the "roof". Therefore, it will be a good idea to place your tray on an insert – such as a Tuscan Grill. This way, you will raise your pork a bit, and thus get the crackling going.

There are many ways to cook roast pork, all depending on your mood. But to cook quite ordinary roast pork, really bringing about an intense flavour, I proceed as follows:

I buy the best quality pork I can find. It does pay off to spend a little more, because this will give much more taste and juiciness. To let the flavours seep into the meat, you season the pork one hour before putting it into the oven.

But do not season the crackling until the moment you put the pork into the oven, as salt will extract moisture from the crackling.

I sit the pork on a base of carrots, onion and garlic. I also add fresh herb such as for instance rosemary, sage, and thyme. This serves two functions: The pork will not get direct heat at the bottom which prevents the risk of dried-out meat. And it will also add flavour to the gravy that will develop at the bottom of the roasting tray. You can deglaze the tray with a little white wine and skim off any fat that has formed on the surface. By itself, this sauce will be unbelievably delicious, in particular in summer. You can also use the gravy as a base for a "real" sauce.

Turn the pork at regular intervals to prevent it from getting stuck to the roasting tray. Roast till the meat has reached a core temperature of between 62-64°C. Cover with kitchen foil and set aside to rest for 10-15 minutes, before carving.





FROM JAMB STOVE TO FORNO

By Anders Have Espersen, Museum Director
of Museum Mors and Danish Foundry Museum



When, these days, we light up our modern Forno oven in our garden, this mainly serves two purposes that cover basic human needs. We can, at one and the same time, cook good food and keep warm. This division is in no way new and, going back in time, we find several examples among the Morsø Jernstøberi products that meet the very same needs. When, in 1853, the founders of Morsø Jernstøberi, the entrepreneurs, Niels Andreas Christensen and Wilhelm Bonne, engaged themselves in the opening of their foundry in the town of Nykøbing on the Danish island of Mors, one among many other selling items was the jamb stove. During the 18th and 19th centuries, the jamb stove would be part and parcel of most Danish farms and smallholdings. Their kitchens would have an open fireplace where cooking and roasting would take place in pots and cooking vessels that would be suspended from a frame above the fire, being pre-heated. And also, this fireplace would give off heat to the kitchen and the immediately adjacent rooms.

The jamb stove, often beautifully ornamented with biblical or mythological motifs, would be bricked into the wall at the back of the fireplace. The stove would be open at the back, and thus the embers remaining from the cooking would be scooped into the stove which, from its side of the wall, would then provide heat to the household as such. Old photos and paintings often illustrate the members of the family gathered round the heat provided by the jamb stove which – together with the heat from the fireplace – would be a provider of both food and heating.

With respect to cooking, however, the jamb stove was not very practical. Mostly, it would only enable one pot at a time which would then be moved around on hooks, all depending on the desired temperature. Some places, for instance certain manor houses, would provide more options by way of a row of permanent pots, bricked into the fireplace. Towards the end of the 18th century, inventors would begin to expand the opportunities for cooking, for the purpose of exploiting the costly fuel to the highest extent possible.

This gave way to the first cookers, constructed from plates featuring separate cooking stations, hot-water containers, and ovens which, in most cases, were connected with each their minor fireplace. The first types of cookers were manufactured from wrought iron, and they were often so well insulated that they could hardly heat up the kitchen, as the heat would remain in the cooker.

Now, it was not the wrought-iron cookers which, in time, gained ground – not in the Danish foundries, nor in households. On the contrary as, during the first half of the 19th century, it was cookers manufactured from the cheaper and more malleable cast iron that gained a foothold at the foundries. At Morsø Jernstøberi, there would thus be offers such as "Cooker arrangements" as early as in the firm's very first newspaper advert featured in August 1853. Even though the cookers were stylish, their various cooking plates providing entirely different opportunities for cooking, it would still be several decades before they truly replaced the combination of the open fireplace and the jamb stove. Thus, you could still buy jamb stoves from Morsø Jernstøberi right up to the 1890s. From an 1888 catalogue it appears that the foundry still carried nine different jamb stove models, but we also see that the cookers were beginning to prevail. As yet, they were relatively small and practically only emphasized because of their built-in water pots and roasting ovens. As the open fireplace was replaced by the cooker, the jamb stove would disappear to be replaced by the many modern heating stoves for which the foundries and, not least, Morsø Jernstøberi, were to become so famous.

The new cookers, manufactured by the Danish foundries, were fuelled by wood, coal, or peat, and could be free-standing or bricked in where the old fireplace had been. On the cover plate the ordinary cast-iron cooker featured a varying number of cooking holes with rings and casings. By way of the latter, the openings could be made wider or smaller, all depending on the cooking vessels or pots to be placed thereon. Add to this, the cookers would often feature a roasting oven, a water pot and



◀ Jamb stove from Morsø Jernstøberi, 1870-1895



perhaps a heated cabinet. From the 1890's some cookers would even feature a built-in plate-warmer cabinet, roasting tray, baking plates or a waffle iron for occasions deserving extra delicious food. A few models would even feature a drain cock, providing running boiled water from the water kettle. The cooker's top plate would often be surrounded by a decorative brass roller for hanging things.

During the first half of the 20th century, the cookers were developed with more features, and thus – also at Morsø Jernstøberi – the cookers would be manufactured in practically every size and for every purpose. These could for instance be ship's cookers for galleys and giant cookers for restaurant and mansion kitchens and for hotels. And, at the other end of the scale, the wealthier children could enjoy teeny-weeny functional doll's cookers with accompanying enamelled miniature kitchenware. In contrast to the insulated wrought-iron cookers of previous experiments, the cast-iron cookers would give off lots of heat to the kitchen which, obviously, would be nice when sitting down for a cupper in the kitchen. But many housewives and cooks would develop very ruddy cheeks when preparing the food over these red-hot cooking plates.

With the entry of the cooker, the combined solution of food and heating, which had been characteristic of the combination of the jamb stove with the open fireplace, had disappeared. The cooker would still heat the kitchen, but now the heating stoves in the parlour, the study, or

the maid's room would each have a pipe connecting them with the chimney and, also, they would be free-standing. This did not, however, mean an abandonment of the idea of the oven in for instance the living room being used for other purposes than that of keeping the room heated. Many of the stoves by Morsø, and other foundries, were equipped with one or more cooking spaces. Here, when you had fired up anyway, you might as well place a kettle with water in preparation of the afternoon tea, or you could keep hot the food prepared on the cast-iron cooker. The availability of this facility was continued on even smaller stoves, such as the wood-burning stove carrying the squirrel motif on its sides, which made its entrance at Morsø Jernstøberi in the 1930s – and is still an immensely popular item today.

In the wake of World War I, the combination of food and heat had expanded to such a degree that, now, cooking had practically moved into the sitting room. 1918 saw the launch of the "Morsø New Communal Oven", designed by the architect, Johannes Strøm-Tejsen. During the war years as during post-war years, prices of fuel and gas were high, and Morsø Jernstøberi wanted to introduce an oven that was practical as well as cost saving. An oven that enabled the costly fuel to be exploited as economically as possible. The communal oven therefore featured an extra big cooking space which, like a decided cooking oven, was equipped with rails for baking plate and roasting tray. Thus, the function of the stove was not solely that of a heating source, but also a place in the sitting room for the preparation of roast meat or the baking of bread.

Naturally, the communal oven could not oust the cooker which, during the 1920s and 1930's, dominated the Morsø Jernstøberi catalogues as never before. Over the years, the cookers' general outfitting did not change much, though they became increasingly streamlined. While, in particular during the first few decades of the 20th century, being equipped with an abundance of details and ornamentation, which would drive any cleaning maid crazy, their design changed in step with dwelling and household decoration trends of the 1930's to become purer in style, with almost smooth surfaces. The built-in waffle iron, previously incorporated in several models, also disappeared.

Towards the end of the 19th century, gasworks made their appearance in most large Danish towns. After this, the cooker would be supplemented by a smaller gas oven. The first of their kind, manufactured by Morsø, appeared around 1905. Several versions followed during the 1930's and 1950's. In the course of time, the fuel cookers were to a high extent replaced by gas cookers. This primarily took place in the towns, whereas households in the country would not have this opportunity before the introduction of bottled gas towards the end of the 1940's. During the second half of the 20th century, the gas as well as the last fuel cookers were replaced by electricity-powered cookers which had become practically universal in private households.

During the 1960's, Morsø Jernstøberi underwent a total reconstruction of its production. The introduction of district heating had entailed a heavy drop in the sale of heating stoves and, hence, the factory had found a new and international market, namely the production of kitchenware. The manufacturing of heating stoves practically came to a standstill and, in 1968, also the cast-iron cookers disappeared conclusively from the factory's production. In 1973, after the oil crisis, the

heating stove gradually returned to the Danish homes, and Morsø Jernstøberi would once again be successful in the manufacturing of stoves intended for solid fuel. Occasioned by this success, the factory once again, in 1981, manufactured a cooker to be heated by solid fuel. Like the old cookers, it could provide heating of food as well

as water and was, as always, manufactured in cast iron, but it now had an outer casing of sheet iron so as to prevent the strong heat emanating from the sides of the cooker which, previously, had been a positive factor with respect to the heating of kitchens. In addition, it was equipped with thin-plated cooking plates that would cope with most modern kitchenware. It took about an hour to heat up the "Morsø Cooker 3027" and, in a world where most cookers would be electric and be heated considerable faster, it was never any major success.

The concept of combining cooking with heating source, first introduced by the jamb stove, the old cast-iron cooker and, later, the Morsø New Communal Stove – together with the cooking cabinets of the heating stove – was brought back to life in earnest with Morsø Jernstøberi's 2012 introduction of the Forno oven. As early as the beginning of the 1970s, the company had already manufactured smaller outdoor grill products that, obviously, would provide heating as well as cooking opportunities. Among those, the "Copco Grill 71, 72, 73 og 79" were the most well-known. They were relatively small, not intended as decided heating sources, and primarily useful for grilling smaller pieces of meat. With the introduction of the capacious Forno oven both cooking and the provision of heat were given pride of place. If you stretch your imagination, you could call it a distant cousin of the combination of jamb stove and fireplace and an even closer family relation to the communal oven from 1918. Yet, one significant difference between these two and the Morsø Forno is its place of use. There can be no doubt that the farmers of mid-19th century Denmark would have shaken their heads at the thought of all that precious heat being let off in the great outdoors – no matter how deliciously crisp the pizzas being prepared in the process. ■

The Danish Foundry Museum

The Danish Foundry Museum is a museum for industrial history and working-class culture with the point of departure in iron foundries. The museum is housed in one of the industrial buildings where Morsø Jernstøberi made everything from pots and pans to stoves and ovens. Morsø Jernstøberi was founded in 1853 in Nykøbing Mors, where the firm still plies its trade. At that time, the young N.A. Christensen left a position as a bookkeeper for an iron foundry in nearby Thisted, and together with a companion, who was a wizard within the art of iron founding, the firm was established in Nykøbing Mors. Together with a handful of employees, they set up shop in a building that can still be seen within the old foundry area, close to the museum.

Entrance fee DKK 80,-

(Free admission for children and young people below the age of 18, members, basic schools and continuation schools based on Mors).

The entrance ticket is valid for a period of 12 months and will subsequently provide free admission to the other museum departments: Dueholm Monastery; the Agricultural Museum, Skarregaard; Morsø Local Archive; and the Fossil and Moclay Museum.

Address:

Nørregade 13, DK-7900 Nykøbing Mors

Opening hours:

1 June - 13 August:	Monday-Friday 12 noon to 4 p.m.
14 August - 30 November	Tuesday-Friday 11 a.m. to 3 p.m.

Special opening hours:

18 October - 22 October	Monday-Friday 11 a.m. to 3 p.m.
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A CHEERFUL ATMOSPHERE AROUND THE FIRE



JIKO

The Morsø Jiko is a small wood-fired African inspired outdoor stove that can be used as a fire bowl and is equally eminent for outdoor cooking. Jiko makes it possible to bring the well-known Morsø qualities into the nature for cooking authentic food over an open fire. Try, for instance, to use the Jiko together with a cast-iron cocotte from the kitchenware series, Morsø NAC.

Or you can use it together with Morsø Støbejern's grilling grid on top. Once again, deep classic roots and the unique properties of the cast iron are combined into a modern design with a wealth of application opportunities.



Designed by Klaus Rath, this fireplace pays tribute to fire and the small simple moments in life. This beautiful fireplace is the obvious choice for creating a cheerful atmosphere and for togetherness with the family, or as a live garden decoration.

Fire Pot is manufactured in sheet iron and designed with a practical shield against the wind. If complemented with the Morsø Tuscan grilling grid, the Fire Pot can also contribute with authentic food experiences – just like the good old days.

Morsø Fire Pot



IGNIS

This fireplace was designed with Morsø's old kitchenware series as its point of departure. Owing to its clean lines and simple functional design, the fireplace also has a decorative function – as a beautiful feature on the terrace or by the front door, all year round. The Morsø Ignis fireplace is manufactured in solid enamelled cast iron and, hence, it will never corrode – provided correct application and care. If you are looking for a fireplace which can generate warm and cosy atmospheres on the terrace when the summer evenings begin to be a bit cool, then the Morsø Ignis fireplace will be the obvious choice. A grilling grid for the fireplace can be purchased separately.

A COSY ATMOSPHERE UNDER THE CANOPY OF HEAVEN



Morsø Forno Gas Piccolo

Measurements: D492 x H396 x W460 mm

Grill surface dia.: D440 x W395 mm

Grill area: 1250 cm²

Weight: 12.1 kg

GASSYSTEM

Mass flow: G30:262g/h; G31:257g/h

Gas type: Liquid gas (propane, butane)

BURNER

Burner x 1

Heat output per burner: 3.6 kW



Morsø Forno Gas Medio

Measurements: D584 x H428 x W550 mm

Grill surface dia.: D530 x W465 mm

Grill area: 1860 cm²

Weight: 19 kg

GASSYSTEM

Heat output: 4 kW

Mass flow: G30:291g/h; G31:286g/h

Gas type: Liquid gas (propane, butane)

BURNER

Burner x 2

Heat output per burner: 2.4 kW (exterior) + 1.6 kW (interior)



Morsø Forno Gas Grande

Measurements: D627 x H492 x W726 mm

Grill surface dia.: D580 x W705 mm

Grill area: 2772 cm²

Weight: 26.1 kg

GASSYSTEM

Heat output: 7.4 kW

Mass flow: G30:538g/h; G31:529g/h

Gas type: Liquid gas (propane, butane)

BURNER

Burner x 3

Heat output per burner: 2.3 kW (left) + 2.8 kW (centre) + 2.3 kW (right)



CHERMOULA-MARINATED COD

You can prepare this dish on Grill '17, Forno and on our Forno Gas grill.

Chermoula is a Moroccan herb salsa that fits perfectly to fish and shellfish dishes. You marinate the fish for half an hour, grill it or fry it, and then you serve it along with some extra chermoula sauce and a spoonful of harissa.

CHERMOULA

Pour all ingredients, except the oil, into a food processor. Blend the ingredients and add oil until the mixture turns into a pesto-like texture. Season to taste with salt and pepper.

HARISSA

Crush the herbs in a mortar and pour all the ingredients into a food processor. Blend the ingredients into a smooth texture and season to taste with salt and pepper.

COUSCOUS

Pour the couscous into a dish and add boiling water so that the couscous is just covered. Pour 2-3 tbsp olive oil onto the couscous and cover the dish with cling film. Leave the couscous on the side for 10-15 minutes. Remove the cling film and rake through the couscous with a fork to break up the grains. Add herbs and lemon juice, and season to taste with salt and pepper.

THE FISH

Place plenty of firewood in your Forno to heat up your oven properly. Divide the fish into 4 portions and marinate them in chermoula for 20-30 minutes.

Bake the fish for 8-10 minutes and then serve it with couscous, some extra chermoula and a spoonful of harissa.

- ◀ 1 bundle of flat leaf parsley
1 bundle of coriander
1 finely grated clove of garlic
2 tsp whole cumin seeds, crushed in a mortar
1 tbsp paprika
Juice from one lemon
5-6 tbsp olive oil
Salt and pepper
- ◀ 250 g chilli
1 red pepper, grilled, without skin and seeds
1 clove of garlic
1 tbsp smoked paprika (sweet)
1 tbsp sherry vinegar
1½ tsp cumin (whole seeds)
1 tsp caraway (whole seeds)
Juice from half a lemon
4-5 tbsp olive oil
Salt and pepper
- ◀ 200 g couscous
1 handful of flat leaf parsley, finely chopped
1 handful of mint, finely chopped
Juice from half a lemon
Olive oil
Salt and pepper
- ◀ 800 g white fish without skin
Salt and pepper







N.A.C ROASTING PAN
Ø28 cm



N.A.C GRILLING PAN
Ø28 cm



N.A.C MULTI COCOTTE w/roasting pan
4.6 litre/Ø28 cm



N.A.C SAUCEPANS with lid
1.7 litre/Ø20 cm



N.A.C SAUTÉ PAN with lid
2.2 litre/Ø25 cm

Morsø has, for several generations, manufactured exclusive and functional pots, saucepans, and pans in cast iron. The Morsø N.A.C. kitchenware series was made as a tribute to Niels Andreas Christensen who, in 1853, established Morsø Jernstøberi. The unique cast iron, warranting good quality, is imperishable. This is why, after more than 168 years, cast iron remains the new black.

The N.A.C series can be used on all heating sources – from conventional cooking plates, glass-ceramic and induction cooktops to electricity and gas cookers. Cast-iron will only improve over the years, thus providing you with the optimal opportunities for achieving more taste from your produce.



N.A.C FRYING PAN
Ø28 cm



Morsø Forno Gas Grande

A large and elegant gas grill with 3 burners. The grande not only provides basic grill functions, but also contributes with the outdoor environment with its assured and exquisite design. The materials are carefully selected to provide you with a good cooking experience with your new gas grill which must also be easy to clean.

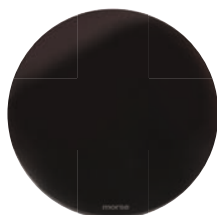
Measurements: Ø72.6 x H49.2 cm
Grill surface Ø: D58xW70.5 cm
Weight: 26 kg

Accessories for Morsø Forno Gas



Morsø Rotisserie Grande

Material: Screen, skewer and forks in stainless steel, grips in black plastic. Cable 140 cm.
Screen: W64 x H26/4.2 x D48 cm



Morsø Vetro - Pizza & Frying plancha

Material: Ceramic glass
Measurements: Ø34 cm



Morsø Forno Gas Grande Cover

Material: 100% polyester. Water-/UV resistant
Colour: black



Morsø Tuscan Plancha

Material: Enamelled cast iron, black
Measurements: H10 x Ø31.8/37.6 cm
Weight: 3 kg.



Morsø Gas-Cylinder Cover

Material: 100% polyester. Water-/UV resistant
Colour: black



Morsø BBQ Smoker Box

Material: Stainless steel 430, Dark anthracite grey
Measurements: H4 x Ø9 cm



Morsø Garden Outdoor Table

Material: Powder-coated steel
Colour: Black Measurements: D60xH80xW120 cm
Weight: 60 kg.



Morsø Peel pizza spade

Shaft: Oiled oak
Spade: Mat-finished aluminium
Measurements: L72xW30 cm



Morsø Tavolo Outdoor table

Colour: Anthracite grey Legs/material: Powder-coated steel. Material: PP(Polypropylene)+20% fibre
Measurements: D56.5 x H72.6 x 109 cm
Weight: 11 kg.



Morsø Grill '17

A beautiful piece of terrace furniture that opens up for even more opportunities for cooking the most amazing food outdoors. The grill itself comprises a 'pot', a grilling grid, and a frying plate – a plancha. Both grid and plate can be adjusted in height, and you can swing them away from the heat and use them independently of each other. You can thus grill at several levels simultaneously.

Material:
Grilling grid: Enamelled cast iron
Table: Black-enamelled stainless steel
Measurements: Ø: 60xW:74xH81 (table)/ 95 (grill) cm
Weight: 76 kg.



Morsø Forno Gas Medio

Morsø Forno Gas Medio is an elegant and handy gas grill with 2 burners. Not only does it provide basic grilling functions, it also contributes beautifully to the outdoor environment owing to its assured and exquisite design. It is supplied ready for use with gas hose. All you have to do is connect your new gas grill with a gas cylinder.

Measurements: Ø55 x H42 cm
Grilling surface Ø: D53xW46,5 cm
Weight: 18 kg.

Accessories for Morsø Forno Gas



Morsø Rotisserie Medio

Material: Screen, skewer and forks in stainless steel, grips in black plastic. Cable 140 cm.
Screen: W47 x H24/5 x D43 cm



Morsø Vetro - Pizza & Frying Plancha

Material: Ceramic glass
Measurements: Ø34 cm



Morsø Forno Gas Medio Cover

Material: 100% polyester. Water-/UV resistant
Colour: black



Morsø Tuscan Plancha

Material: Enamelled cast iron, black:
H10 x Ø31.8/37.6 cm
Weight: 3 kg.



Morsø Gas Cylinder Cover

Material: 100% polyester. Water-/UV resistant
Colour: black



Morsø Brush & Scraper Kit

Black nylon and stainless steel



Morsø Terra Outdoor Table

Material: 100% polyester. Water/UV resistant
Colour: black



Morsø Peel pizza spade

Shaft: Oiled oak.
Spade: Mat-finished aluminium
Measurements: L72xW30 cm



Morsø Tavolo Outdoor Table

Colour: Anthracite grey
Legs/material: Powder-coated steel
Material: PP(Polypropylene)+20% fibre
Measurements: D56.5 x H72.6 x 109 cm.
Weight: 11 kg.

Accessories for Morsø Grill'17



Morsø Grill '17 & Terra Table Cover

Material: Waterproof polyester
Colour: Black



Morsø Churrasco

Material: Frame, forks, and skewers in stainless steel
Grips in oak. Frame: W55 x H9 x D35-55 cm
Skewer: L79 cm



Morsø Ash Scraper

Material: Powder-coated stainless steel
Measurements: W12.5 x H0.08 x L50.5 cm
Colour: Black

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Morsø Forno

Morsø Forno Gas Medio is an elegant and handy gas grill with 2 burners. Not only does it provide basic grilling functions, it also contributes beautifully to the outdoor environment owing to its assured and exquisite design. It is supplied ready for use with gas hose. All you have to do is connect your new gas grill with a gas cylinder.

Measurements: Ø55 x H42 cm
Grilling surface Ø: D53xW46,5 cm
Weight: 18 kg.

Accessories for Morsø Forno



Morsø Churrasco

Material: Frame, forks, and skewers in stainless steel
Grips in oak. Frame: W55 x H9 x D35-55 cm
Skewer: L79 cm



Oven door for Morsø Forno

Material: Stainless steel
Colour: Grey
Measurements: L45 x H22 x D6 cm



Morsø Forno Cover

Material: 100% polyester. Water-/UV resistant
Colour: black



Morsø Fire Divider

Material: Brushed stainless steel 430
Measurements: H10 x W40 x D10 cm



Morsø Smokekeeper

Material: Cast iron.
Colour: Black
Measurements: Ø18 cm - Tube Ø7 cm - H3 cm



Morsø Forno chimney

Material: Black-painted stainless steel
Measurements: L75 cm x Ø12.4 cm
Weight 3.4 kg.



Morsø Garden Outdoor Table

Material: Powder-coated steel
Colour: Black.
Measurements: D60xH80xW120 cm
Weight: 60 kg.



Morsø Tuscan Plancha

Material: Enameled cast iron, black,
Measurements: H10 x Ø31.8/37.6 cm
Weight: 4 kg.



Morsø Tuscan Grill

Material: Enameled cast iron, black,
Measurements: H10 x Ø31.8/37.6 cm
Weight: 3 kg.



Morsø Fire Pot

Designed by Klaus Rath, this fireplace pays tribute to fire and the small simple moments in life. This beautiful fireplace is the obvious choice for creating a cheerful atmosphere and for togetherness with the family, or as a live garden decoration. And complemented with the Morsø Tuscan grilling grid, the Fire Pot can also contribute with authentic food experiences – just like the good old days.

Measurements:
H 55.7xØ top 44.9 xØ base 25.6 cm
Weight: 14 kg



Morsø Forno Multi

Morsø Forno Multi enables wood as well as gas firing, thus providing every possibility for the creation of the most delicious and magnificent experiences. Be this leg of lamb, smoked trout, pizza, or pulled pork. You decide – and when the food has been put away and everybody are settling down, the wonderful view of the flames provided by its large opening transforms the Forno Multi into a beautiful and functional outdoor fireplace, contributing to the creation of a congenial atmosphere.

Measurements: W74xH155.7xD74.6 cm
Weight 178 kg

Accessories for Morsø Forno



Morsø Churrasco

Material: Frame, forks, and skewers in stainless steel.
Grips in oak. Frame: W55 x H9 x D35-55 cm
Skewers: L79 cm



Oven door for Morsø Forno

Material: Stainless steel Colour: Grey
Measurement L45 x H22 x D6 cm



Morsø Peel pizza spade

Shaft: Oiled oak
Spade: Mat-polished aluminium
Measurements: L72xW30 cm



Morsø Fire Divider

Material: Brushed stainless steel 430
Measurements: H10 x W40 x D10 cm



Morsø Smokekeeper

Material: Cast iron, Colour: Black
Measurements: Ø18 cm - Tube Ø7 cm - H3 cm



Morsø Forno Chimney

Material: Black-painted stainless steel
Measurements: L75 cm x Ø12.4 cm
Weight 3.4 kg.



Morsø Ash Scraper

Material: Powder-coated stainless steel
Measurements: B12.5 x H0.08 x L50.5 cm
Colour: Black



Morsø Tuscan Plancha

Material: Enameled cast iron, black
Measurements: H10 x Ø31.8/37.6 cm
Weight: 4 kg.



Morsø Tuscan Grill

Material: Enameled cast iron, black
Measurements: H10 x Ø31.8/37.6 cm
Weight: 3 kg.



Morsø Forno Gas Piccolo

A handy little gas grill that not only provides basic grill functions but, owing to its assured and stylistically consistent expression, it also constitutes a fabulous contribution to the outdoor environment. With its user-friendly rotary-switch ignition system, the Morsø Forno Gas Piccolo is easy to use; and as it is delivered with a connecting tube, all you have to do is set up your new grill with a gas cylinder, and you are ready to grill.

Measurements: Ø46 x H39.6 cm
Grilling surface Ø: D44xW39.5 cm
Weight: 12 kg



Morsø Grill Forno

If you're a ball grill enthusiast, Morsø is now facilitating the feasibility of uniting gastronomy with sculptural delight. Morsø Grill Forno is the ideal choice for the family who appreciates good food, unique design, originality and shared experiences. The functionality of the Grill Forno is equally optimal whether you light up with coal or wood.

Material: Senotherm painted
Cast iron and teak
Colour: Black
Measurements: Ø55xH109 cm
Weight: 50 kg.

Accessories for Morsø Forno Gas Piccolo and Morsø Grill Forno



Morsø Forno Gas Piccolo Cover

Material: 100% polyester. Water-/UV resistant
Colour: black



Oven door for Morsø Grill Forno II

Material: Stainless steel Colour: grey
Measurements: L37 x H23 x D6 cm



Morsø Grill Forno Cover

Material: 100% polyester. Water-/UV resistant
Colour: black



Morsø Grill '71

Material: Cast iron
Measurements: Ø33 x H39/59/67 cm in stainless steel.
Weight: 13 kg.



Morsø Grill '71 Table

An entirely new table variety of the iconic Grill '71 that has been a part of the Danish summer for generations. This new model provides room for everyone around the table – for sharing the enjoyment of grilling right from the beginning. The grill facilitates charcoal, briquettes as well as ordinary wood, and – during and after the meal – it also fulfils the function of a beautiful fireplace bowl, thus contributing to the cheerful atmosphere.

Material: Enamelled cast iron
Measurements in cm: Ø33xH31
Weight: 13 kg.

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Morsø Balcone

Using electricity rather than coal or gas and, by optimising the product's form to the concrete situation, we developed a grill that provides the enjoyment of the particular togetherness that arises in a grilling situation. This design has established a balance between a modern product for a modern lifestyle and the authenticity and honesty which we link with Morsø as well as with the concept of grilling.

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*Colour: Dark anthracite-grey
Material: Cabinet in aluminium,
with cast-iron grilling grate
Measurements:
H176 x W451 x D270 mm
Weight: 8.6 kg
Effect: 1800 W
Cable: 1500 mm*

Accessories for Morsø Balcone



Morsø Balcone Cover

*Material: 100% polyester. Water-resistant
Colour: black*



Morsø Balcone Bracket

*Adjustable, universal bracket.
Colour: Black. Material: Stainless steel*



Morsø Brush & Scraper Kit

Black nylon and stainless steel

Morsø Faro

Faro is the Italian word for lighthouse. And it is evident that the shaping of this beautiful lantern has been inspired by the very epitome of such proud and towering beacons.

The hatch at the top, providing access to the lantern, not only lends the lantern its stylish, yet quite simple, appearance, as this practical feature will also contribute to the prevention of rattling side hatches. Being of sturdy iron and glass thicknesses, the lantern is extremely robust; and since the feet are adjustable – slightly elevating the lantern from its underlying structure – this will secure its stability and balance relative to the surface on which it is placed. The lantern is equipped with water drainage at the bottom, and its black powder-coating makes it suitable for use in all weather conditions.



Morsø Faro - H80

*Material: Powder-coated iron, SUS304
(stainless steel) and glass.
Measurements: 28 x 28 x H80 cm*



Morsø Faro - H55

*Material: Powder-coated iron, SUS304
(stainless steel) and glass.
Measurements: 21 x 21 x H55 cm.*



Morsø Faro - H30

*Material: Powder-coated iron, SUS304
(stainless steel) and glass.
Measurements: 14 x 14 x H30 cm.*

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Morsø Jiko

Jiko is a small wood-fired, African inspired outdoor stove. Jiko makes it possible to bring the well-known Morsø qualities from the terrace and into the nature to cook authentic food over open fire. Try for instance to use the Jiko together with a cocotte from the kitchenware series, Morsø NAC. Or use it together with Morsø Støbejern's grilling grid on top.

Material: Senotherm-painted cast iron
Colour: Black
Measurements: Ø32xH21.5 cm
Weight: 13 kg.



Morsø Ignis

This fireplace was designed with Morsø's old kitchenware series as its point of departure. Owing to its clean lines and simple functional design, the fireplace also meets a decorative function – on the terrace or by the front door, all year round.

Material: enotherm-painted cast iron
Colour: Black
Measurements: Ø45 x H32 cm
Weight: 18 kg.

Accessories for Morsø Jiko and Morsø Ignis



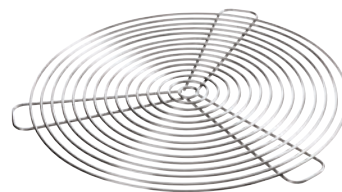
Cast-iron Grid for Grill Forno and Jiko

Material: Enamelled cast iron
Measurements: Ø32 cm
Weight: 2 kg.



Morsø Jiko Cover

Material: 100% polyester. Water-/UV resistant
Colour: black



Morsø grid for Ignis fireplace

Material: Polished stainless steel
Measurements: Ø44 x H1 cm
Weight: 1 kg.



Morsø fire tongs

Material: Powder-coated steel, stainless steel
Colour: Black
Measurements: W15 x H3 x L52 cm



Morsø Tuscan Plancha

Material: Enamelled cast iron, black
Measurements: H10 x Ø31.8/37.6 cm
Weight: 4 kg.



Morsø Tuscan Grill

Material: Enamelled cast iron, black
Measurements: H10 x Ø31.8/37.6 cm
Weight: 3 kg.



Morsø Kamino

This outdoor fireplace is for you who will appreciate a fireplace of timeless Danish design for your garden, whilst also enjoying the option of cooking on your terrace. With its wealth of advantages, Kamino is one of a kind. For instance, it is movable and can be turned relative to wind and equipment.

Material: Senotherm-painted cast iron
Measurements: Ø50 x H180 cm
Grilling surface Ø: D44xW39.5 cm
Weight: 77 kg.

Morsø Multi Covers

The special-designed covers are particularly suited as extra protection against rough weather which will inevitably dirty the product when it is left unprotected outdoors.



Morsø Cover for Morsø Forno/Morsø Forno Gas Grande and Garden Outdoor Table

Material: 100% polyester. Water-/UV resistant
Colour: black



Morsø Gas Cylinder Cover

Material: 100% polyester. Water-/UV resistant
Colour: black



Cover for Morsø Garden Outdoor Table

Material: 100% polyester. Water-/UV resistant
Colour: black



Morsø Cover for Forno and Terra Outdoor Table

Material: 100% polyester. Water-/UV resistant
Colour: black



Morsø Cover for Forno Gas Medio and Terra Outdoor Table

Material: 100% polyester. Water-/UV resistant
Colour: black



Morsø Cover for Forno Gas Piccolo and Terra Outdoor Table

Material: 100% polyester. Water-/UV resistant
Colour: black



Morsø Cover for Forno Gas Grande and Tavolo Outdoor Table

Material: 100% polyester. Water-/UV resistant
Colour: black



Morsø Cover for Forno Gas Medio and Tavolo Outdoor Table

Material: 100% polyester. Water-/UV resistant
Colour: black



Morsø Cover for Forno Gas Piccolo and Tavolo Outdoor Table

Material: 100% polyester. Water-/UV resistant
Colour: black



Morsø Kamino Cover

This form-fitting cover is made of a strong water-resistant material which will protect your Kamino outdoor fireplace against the weather conditions of the seasons. The cover is UV-resistant, and the superior quality gives it a long service life. Machine-washable or handwash at 30°.

Material: 100% polyester.
Water-/UV resistant
Colour: black

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Morsø Pizza & Herb cutter
Grip: oiled oak
Edge: Mat-polished stainless steel
Measurements: L28xH9,5 cm



Morsø Culina Steak Forks (pair)
Handle: oiled oak
Fork: stainless steel



Culina Pizza & Steak Knives (pair)
Handle: oiled oak
Knife's edge: stainless steel



Morsø Culina BBQ Fork
Handle: Oiled oak.
Fork: Mat-polished stainless steel
Measurements: L44,0 cm



Morsø Culina BBQ Palette
Handle: Oiled oak
Palette: Mat-polished stainless steel
Measurements: L44,0 cm



Morsø Culina BBQ Tweezers
Material: Mat-polished stainless steel
Measurements: L45,0 cm



Morsø Roast Plate
Material: Cast iron
Colour: Blac Measurements:
Ø32 cm Weight: 3,1 kg



Morsø Grilling Plate (pair)
Material: Enamelled cast iron
Colour: Black Measurements: L30 x W20 cm
Weight: 1,8 kg. each



Morsø Grip for Grilling grid/roast plate
Material: Mat-polished stainless steel
Measurements: L30 cm



Morsø Gas Lighter
Material: Plastic and coated steel.
Colour: Black
Measurements: W13,3xD6,3xH17,8 cm



Morsø Bel
Material: Cast iron and glass
Colour: Black Measurements: Ø15xH22 cm
Weight: 2 kg.



Morsø Axe
Material: Hand-oiled USA Hickory wood Blade
in C45 carbon steel 53-56 HRC
Measurements: L52xH13 cm Weight: 2 kg.



Morsø Fireplace and Grill glove (H/V)
Material: Black suede
Measurements: L36xW12 cm



Maintenance kit for Forno Gas
1 stk. sharpening sponge
400 ml heat-resistant spray paint



Maintenance kit for cast iron
1 sharpening sponge
400 ml black, heat-resistant spray paint



In 1853, the young N.A. Christensen left his job as a bookkeeper to begin an adventure about a foundry – an adventure taking its beginning in a factory building in Nykøbing Mors. In spite of severe competition from foundries based in the larger towns, the then small handful of smiths, turners, and joiners would create an icon that was destined to go far beyond the North Jutland town in which it was created. An icon that was created through innovation and based on design, quality, and good craftsmanship and, hence, will always stand safe and sound in Danish homes as out in the wide world. An icon which we all know by the name of Morsø.



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