

MADE IN DENMARK

NOR DISK

NATURENS FORRÅD



BARKHOLT
nordisk likør





**NOR
DISK**
NATURE'S PANTRY

Welcome ...

... TO NORDISK – NATURE'S PANTRY

A NORDIC COUNTRY KITCHEN WITH DEEP ROOTS IN NATURE.

I AM VERY PLEASED TO WELCOME YOU TO MY NORDIC KITCHEN. THIS IS WHERE I CREATE HOME-MADE DELIGHTS FOR YOU TO ENJOY - WITH QUALITY AND CREATIVITY AS MY GUIDING PRINCIPLES. MY PRODUCTS OFFER A UNIQUE FUSION OF THE PAST AND THE FUTURE – OF FUNCTION, NATURE, CULTURE, AND HISTORY. DEEPLY ROOTED IN HISTORY, IN NORDIC FOOD TRADITIONS AND IN AUTHENTIC COOKING AND PRESERVATION METHODS, I LEARN FROM THE PAST AND EXPLORE AN INTRIGUING CULINARY HERITAGE. BY COMBINING INGREDIENTS IN NEW AND UNEXPECTED WAYS, I GIVE TRADITION A CONTEMPORARY TWIST.

A CULINARY JOURNEY TO THE NORTH

IN THE NORDIC COUNTRIES, NATURE IS CLEAN AND UNSPOILED – AND SEASONS CHANGE.

JOIN ME ON A CULINARY JOURNEY THROUGHOUT THE NORTHERN REGION IN A QUEST FOR THE UNIQUE NORDIC FLAVOURS AND TASTES. I EXPLORE EVERYTHING THAT GROWS IN THE GREAT OUTDOORS AND USE IT AS INGREDIENTS IN MY COMPREHENSIVE ASSORTMENT OF JAMS, PRESERVES AND CONDIMENTS – IN JARS AND BOTTLES.

MY JOURNEY HAS ALREADY BEGUN. ALL SUMMER, I HAVE BEEN COLLECTING SUPPLIES, AND MY WINTER STOCK OF NATURE'S SPICES AND HERBS CAN EASILY LAST UNTIL SPRING ARRIVES. TO ME, THERE IS SOMETHING MYTHICAL ABOUT WILD PRODUCE. IT IS LIKE A REMNANT FROM PREHISTORIC TIMES THAT REMINDS US OF AN ERA, WHEN WE WERE ALL HUNTERS AND GATHERERS

WELCOME TO MY NORDIC KITCHEN.

CHRISTIAN CONRADSEN





Mustard | OUR MUSTARD IS MADE FROM YELLOW MUSTARD SEEDS. HONEY IS ADDED FOR FLAVOUR AND TO CREATE A SOFT AND CREAMY TEXTURE.

CHOOSE BETWEEN THREE DIFFERENT VARIANTS

HORSERADISH & THYME

A DELICIOUS MUSTARD WITH A CLASSIC TASTE OF MUSTARD, HORSERADISH, AND THYME. THE CHARACTERISTIC TASTE OF HORSERADISH PAIRS WELL WITH SAUSAGES, HAMS, AND PATÉS. THE MUSTARD IS ALSO SUITABLE FOR OIL AND VINEGAR MARINADES AND MAYONNAISE-BASED DRESSINGS.

SKAGEN BEER

YELLOW MUSTARD SEEDS, SWEET HONEY, AND DARK, FLAVOURFUL BEER COMBINE TO CREATE AN EXCELLENT AND AROMATIC MUSTARD. SERVE IT WITH SAUSAGES AND HAM OR USE IT TO ADD FLAVOUR TO DRESSINGS, MARINADES OR TRADITIONAL HAM GLAZINGS.

RAMSON

THIS MUSTARD IS FLAVOURED WITH RAMSON, ALSO KNOWN AS WOOD GARLIC. IT IS THE PERFECT CONDIMENT FOR CHARCUTERIE AND ADDS FLAVOUR TO ALL TYPES OF VINAIGRETTES AND MAYONNAISE-BASED DRESSINGS.







| WE MAKE OUR JAM BY HAND IN THE OLD-FASHIONED WAY - IN SMALL BATCHES TO MAKE SURE THAT WE GET THE FLAVOUR AND TEXTURE RIGHT EVERY SINGLE TIME. WE ARE PROUD OF OUR OLD-SCHOOL WAYS AND ARE CONVINCED THAT YOU WILL BE ABLE TO TASTE AND SMELL THE EFFORT, WE HAVE PUT INTO IT, WHEN YOU OPEN THE JAR. OUR JAM CONTAINS A MINIMUM OF 60% FRUIT.

CHOOSE BETWEEN EIGHT VARIANTS

STRAWBERRY & ELDER FLOWER

WITH ITS CLASSIC COMBINATION OF STRAWBERRIES AND ELDER FLOWERS, THIS JAM SMELLS AND TASTES LIKE NORDIC SUMMERS. USE IT AS TOPPING FOR YOUR FAVOURITE YOGHURT OR JUNKET, MIX IT WITH WHIPPED CREAM, USE IT FOR LAYER CAKE FILLING – OR TRY IT SIMPLY ON A PIECE OF TOAST OR HOME-BAKED BREAD.

RHUBARB & BURNET ROSE

MIX THE JAM WITH YOGHURT OR JUNKET OR USE IT AS LAYER CAKE FILLING. TRY IT ON TOAST OR WITH YOUR CHEESE. THE BURNET ROSES, WHICH HAVE BEEN GATHERED ALONG THE BEACH ON THE NORTHERNMOST TIP OF DENMARK, ADD A MILD AND SWEET FLAVOUR.

APPLE & CHERRY PLUM

THE APPLE AND CHERRY PLUM JAM PAIRS WELL WITH FRESHLY BAKED BREAD AND IS THE PERFECT ACCOMPANIMENT FOR CHEESE. WE SUGGEST YOU TRY IT ON TOASTED RYE BREAD WITH BLUE CHEESE.

THE APPLES SIMMER WITH WHOLE CHERRY PLUMS TO CREATE A "NORDIC APRICOT FLAVOUR". THE CHERRY PLUM STONES ADD A MILD ALMOND TASTE.

BLUEBERRIES & FIR

THIS MARMELADE IS AMAZING ON COLD-RAISED WHEAT BREAD WITH BUTTER AND MILD CHEESE. WE ALSO SUGGEST YOU TRY IT ON PANCAKES OR WAFFLES. SMALL AND DELICATE FIR SPROUTS ARE BOILED DOWN TO SYRUP WHICH PROVIDES A PERFECT CONTRAST TO THE BLUEBERRIES.

PEAR & SEA BUCKTHORN

USE IS AS TOPPING ON YOUR OATMEAL PORRIDGE, ON SOUR MILK PRODUCTS OR AS SPREADING ON A PIECE OF TOAST WITH MILD CHEESE. SEA BUCKTHORN GROWS IN THE WILD, AND THE BERRIES PROVIDE AN EXOTIC ACIDITY TO THE SWEETNESS OF THE PEAR.

RASPBERRY & DANDELION

SWEET RASPBERRIES WITH A TINGE OF SOUR COMBINED WITH SLIGHTLY SPICY DANDELIONS AND RICH VANILLA CREATE A NEW AND INTRIGUING FLAVOUR. TRY IT ON PANCAKES, WAFFLES OR SCONES. USE IT FOR BREAD AND CAKES WITH ALMONDS OR SIMPLY ON A PIECE OF TOAST WITH A CUP OF TEA.

GOOSEBERRIES & CAMOMILE

APPLES ADD TEXTURE, AND CAMOMILE AND ELDER FLOWER ADD A DISTINCTIVE FLAVOUR TO THIS CLASSIC GOOSEBERRY JAM. TRY IT WITH FRESHLY BAKED BREAD AND CHEESE OR USE IT AS TOPPING FOR YOGHURT AND SKYR.



**NOR
DISK**
NATURE'S PANTRY

NORDIC NATURE

THERE IS
SOMETHING
MYTHICAL ABOUT
WILD PRODUCE.
IT IS LIKE A
REMNANT FROM
PREHISTORIC
TIMES REMINDING
US OF AN ERA,
WHEN WE
WERE ALL
HUNTERS AND
GATHERERS.

Pickles

| PICKLES GO WELL WITH DANISH-STYLE OPEN SANDWICHES, CURED MEATS, CHARCUTERIE, AND PATÉS – OR WHY NOT USE IT TO ADD FLAVOUR TO YOUR HOMEMADE REMOULADE?

CHOOSE BETWEEN TWO VARIANTS

ROOT CROP & SALTWORT

PICKLES GO WELL WITH DANISH-STYLE OPEN SANDWICHES, CURED MEATS, CHARCUTERIE, AND PATÉS. YOU CAN ALSO USE IT WITH MAYONNAISE AND SOUR CREAM FOR YOUR HOMEMADE REMOULADE. WE REVIVE AN OLD NORDIC TRADITION AND USE SALTWORT INSTEAD OF ORDINARY SALT.

CAULIFLOWER & HAZELNUTS

PICKLES GO WELL WITH DANISH-STYLE OPEN SANDWICHES, CURED MEATS, CHARCUTERIE, AND PATÉS. USE THE CAULIFLOWER AND HAZELNUT PICKLES TO SPICE UP YOUR SANDWICH, AS THE PERFECT CONDIMENT FOR GAME AND BEEF OR AS A DELICIOUS DRESSING FOR SMOKED SALMON.



**NOR
DISK**
NATURE'S PANTRY

Chutney

| OUR CHUTNEY PHILOSOPHY IS SIMPLE! WE STRIVE FOR DELICIOUS AND UNEXPECTED TASTE EXPERIENCES AND MAKE OUR CHUTNEYS FROM SCRATCH USING ONLY FRESH, AUTHENTIC INGREDIENTS AND TRADITIONAL COOKING METHODS. CHUTNEY IS A KIND OF JAM - BUT WITH MORE BITE. IT IS SWEET, SOUR, SPICY, AND AROMATIC AT THE SAME TIME, AND THE IDEAL ACCOMPANIMENT FOR CHARCUTERIE, CHEESE, STEWS, AND FRIED AND GRILLED MEAT. IT IS ALSO THE PERFECT CHOICE, IF YOU WANT TO SPICE UP YOUR SANDWICH.

CHOOSE BETWEEN FIVE VARIANTS

GREEN STRAWBERRIES & HORSERADISH

CHUTNEY IS A SPICY, SAVOURY JAM. THIS VARIANT IS MADE FROM GREEN STRAWBERRIES AND HORSERADISH. THE UNRIPE STRAWBERRIES ADD A VERY DISTINCTIVE FLAVOUR AND A SURPRISING TWIST.

RHUBARB & QUINCE

CHUTNEY IS A SPICY, SAVOURY JAM. THIS VARIANT IS MADE FROM QUINCE WHICH IS AN OLD-WORLD, ALMOST FORGOTTEN FRUIT WITH AN EXOTIC AROMA AND A PERFECT BALANCE OF SWEET AND ACIDIC NOTES.

APPLE, HORSERADISH & ROWANBERRY

CHUTNEY IS A SPICY, SAVOURY JAM. THIS VARIANT IS MADE FROM "SOUR GRAPES", AS THE FOX CALLED THEM IN AESOP'S FABLE. IT IS ACTUALLY ROWANBERRIES, WHICH ADD ACIDITY TO THE SWEET APPLES.

PLUM & SLOE

CHUTNEY IS A SPICY, SAVOURY JAM. THIS VARIANT IS MADE FROM SMALL, BLUE-BLACK, WILD PLUMS IN COMBINATION WITH SLOES FROM THE BLACKTHORN BUSH.

APPLE, SEA BUCKTHORN & CARROT

CHUTNEY IS A SPICY, SAVOURY JAM. THIS VARIANT IS MADE FROM WILD SEA BUCKTHORN BERRIES WHICH GIVE THE JAM A CHARACTERISTIC EXOTIC FLAVOUR.



Rapeseed oil

| WITH ITS PERFECT COMBINATION OF MONOUNSATURATED AND POLYUNSATURATED FATS, OUR COLD-PRESSED RAPESEED OIL IS ALSO KNOWN AS THE OLIVE OIL OF THE NORTH. ONCE THE SMALL BLACK SEEDS HAVE BEEN HARVESTED, THEY ARE RINSED, DRIED AND COLD-PRESSED. THE OIL UNDERGOES A NATURAL PRECIPITATION PROCESS FOR SEVERAL MONTHS, BEFORE FLAVOUR IS ADDED, AND THE OIL IS FINALLY BOTTLED.

CHOOSE BETWEEN FOUR VARIANTS

COLD-PRESSED RAPESEED OIL

RAPESEED OIL IS ALSO KNOWN AS THE OLIVE OIL OF THE NORTH AND CAN BE USED FOR DRESSINGS, MARINADES, AND VINAIGRETTE. RAPESEED OIL IS A HEALTHY SUBSTITUTE FOR OTHER TYPES OF FAT, WHEN YOU ARE BAKING BREAD ROLLS, CAKES, MUFFINS, AND PANCAKES.

HAY-SMOKED

HAY FROM LOCAL MEADOWS GIVE THIS RAPESEED OIL ITS AROMATIC FLAVOUR OF CHICORY, RED CLOVER, AND COW PARSLEY. USE IT FOR MEAT AND ROOT VEGETABLES TO CREATE A LIGHTLY SMOKED BACON FLAVOUR OR USE IT TO SPICE UP POTATO SIDE DISHES AND SOUPS. ONLY ADD THE OIL TO FINISHED DISHES.

THYME & JUNIPER BERRY

THE THYME AND JUNIPER BERRY RAPESEED OIL IS PERFECT FOR DUCK, GAME, AND BEEF. USE IT TO ADD FLAVOUR TO SOUPS AND POTATO SIDE DISHES OR AS DIP FOR MILD CHEESES. THE WILD THYME AND THE GREEN JUNIPER BERRIES GROW SIDE BY SIDE ON THE HEATHS OF NORTHERN DENMARK.

RAMSON

THIS RAPESEED OIL GETS ITS CHARACTERISTIC FLAVOUR FROM RAMSON WHICH IS ALSO KNOWN AS WOOD GARLIC. USE RAMSON RAPESEED OIL TO ADD A MILD GARLIC FLAVOUR TO MEAT, POTATOES, DRESSINGS, AND MARINADES.



Marinade

| OUR MARINADES ARE MADE FROM APPLE CIDER VINEGAR AS WELL AS OIL TO NEUTRALISE THE ACIDITY AND CONTAIN ONLY A MINIMUM OF SALT. INSTEAD WE SUGGEST YOU SPRINKLE YOUR FOOD WITH OUR CRUNCHY SEA SALT AND ENJOY, HOW THE FLAKES MELT ON YOUR TONGUE.

CHOOSE BETWEEN FOUR VARIANTS

MUSTARD, THYME & JUNIPER BERRIES

THIS CLASSIC MARINADE IS THE PERFECT ACCOMPANIMENT FOR GREEN SALADS AND POTATOES.

ELDER FLOWER

ADD THIS MARINADE TO SALADS AND POTATOES TO ENJOY A DELICIOUS TASTE OF SUMMER. TRY IT WITH POINTED CABBAGE, FRESH PEAS, ASPARAGUS, AND PLENTY OF HERBS.

RAMSON

THIS MARINADE GETS ITS DISTINCTIVE FLAVOUR FROM RAMSON, ALSO KNOWN AS WOOD GARLIC. DRIZZLE IT ON ANY TYPE OF SALAD – GREEN SALADS, POTATO SALADS OR ROOT VEGETABLE SALADS – TO ADD A MILD GARLIC FLAVOUR.

SEA BUCKTHORN

THE COMBINATION OF SUBACID SEA BUCKTHORN BERRIES AND SWEET HONEY MAKES THE PERFECT MARINADE. USE IT FOR SALADS AND ROOT VEGETABLES OR AS A DELICIOUS COLD SAUCE FOR SEAFOOD.

**NOR
DISK**
NATURE'S PANTRY



Vinegar | OUR SEASONED VINEGARS ARE MADE FROM APPLE CIDER VINEGAR AND ARE GARNISHED WITH GENEROUS SPRIGS OF CULINARY HERBS AND BERRIES TO ADD FLAVOUR. THE VINEGARS ARE LEFT TO INFUSE FOR A YEAR TO ALLOW THE FLAVOURS TO DEVELOP, BEFORE THE HERBED AND FRUITED VINEGARS ARE BOTTLED. USE OUR VINEGARS TO ADD PANACHE AND CHARACTER TO YOUR FAVOURITE DISHES.

CHOOSE BETWEEN SIX VARIANTS

APPLE CIDER VINEGAR

THE APPLE CIDER VINEGAR HAS A MILD AND FRESH APPLE AROMA AND A PLEASANTLY SWEET FINISH. USE IT TO MAKE YOUR OWN GASTRIQUE TO FLAVOUR SAUCES, DRIZZLE IT OVER ROOT VEGETABLES IN THE WINTERTIME OR USE IT FOR A DELICIOUS VINAIGRETTE FOR SUMMER SALADS.

BLACKCURRANT & BEETROOT

A CLASSIC INFUSED VINEGAR WITH A TASTE OF BLACKCURRANTS AND BEETROOT. USE IT AS FLAVOURING FOR DARK SAUCES AND RICH MEAT DISHES, FOR ROOT VEGETABLES DURING WINTER, AND FOR YOUR FAVOURITE VINAIGRETTE.

BLUEBERRY & FIR

THE BLUEBERRY AND FIR VINEGAR IS EXCELLENT AS FLAVOURING FOR DARK SAUCES AND RICH MEAT DISHES, FOR ROOT VEGETABLES DURING WINTER AND FOR YOUR FAVOURITE VINAIGRETTE. SMALL AND DELICATE FIR SPROUTS ARE BOILED DOWN TO A SLIGHTLY TART SYRUP WHICH PERFECTLY COMPLEMENTS THE SWEETNESS OF THE BLUEBERRIES.

ELDER FLOWER

THE ELDER FLOWER VINEGAR ADDS CHARACTER AND A TINGE OF FRESHNESS TO LIGHT SOUPS, SAUCES, AND FRICASSEES. USE IT FOR A VINAIGRETTE OR TO ADD A SWEET FLORAL AROMA TO YOUR FAVOURITE DISHES.

RASPBERRY & HORSERADISH

AN UNEXPECTED COMBINATION OF RASPBERRIES AND HORSERADISH ADDS CHARACTER AND FRESHNESS TO CRISP SALADS AND AUTUMN ROOT VEGETABLES.

RHUBARB & ROSEHIP FLOWERS

TOGETHER, THE RED ROSEHIP FLOWERS AND STRAWBERRY RHUBARBS CREATE A DELICIOUS AND AROMATIC VINEGAR. USE IT TO ADD CHARACTER AND A TINGE OF FRESHNESS TO LIGHT SOUPS, SAUCES, AND FRICASSEES, OR FOR A FLAVOURFUL VINAIGRETTE FOR IN-SEASON SALADS.





**NOR
DISK**
NATURE'S PANTRY

Berry Sauces

| BERRIES, SUGAR, AND RICH VANILLA PODS SIMMER GENTLY, BEFORE THE BERRY SAUCES ARE BOTTLED. WE DO NOT USE ARTIFICIAL AROMAS, COLOURANTS OR OTHER UNNECESSARY ADDITIVES.

CHOOSE BETWEEN FOUR VARIANTS

SEA BUCKTHORN & CARROT

SEA BUCKTHORN & CARROT BERRY SAUCE ADDS FLAVOUR TO ICE CREAM, YOGHURT, AND SOURED WHOLE MILK AND IS THE PERFECT ACCOMPANIMENT FOR CHOCOLATE MOUSSE AND CHOCOLATE CAKE. CAN ALSO BE USED TO ADD FLAVOUR TO DRESSINGS BASED ON APPLE CIDER VINEGAR. SEA BUCKTHORN GROWS IN THE WILD IN THE NORDIC COUNTRIES, AND THE BERRIES HAVE A VERY DISTINCTIVE TASTE WITH AN EXOTIC TWIST.

BLACKCURRANT & CICELY

THE BLACKCURRANT & CICELY BERRY SAUCE ADDS FLAVOUR TO ICE CREAM, YOGHURT, AND SOURED WHOLE MILK. IT IS THE PERFECT ACCOMPANIMENT FOR WAFFLES, PANCAKES, AND EVEN FOR COLD OR FRIED CAMENBERT CHEESE. CICELY IS A WILD HERB WITH A MILD ANISE FLAVOUR.

BLUEBERRY & FIR

THE BLUEBERRY & FIR SAUCE ADDS FLAVOUR TO ICE CREAM, YOGHURT, AND SOURED WHOLE MILK. IT IS THE PERFECT ACCOMPANIMENT FOR WAFFLES, PANCAKES, AND EVEN FOR COLD OR FRIED CAMENBERT CHEESE. SMALL AND DELICATE FIR SPROUTS ARE BOILED DOWN TO A SLIGHTLY TART SYRUP WHICH PERFECTLY COMPLEMENTS THE SWEETNESS OF THE BLUEBERRIES.

RASPBERRY & DANDELION

AS BERRIES AND SUGAR SIMMER GENTLY, DANDELION FLOWERS AND RICH VANILLA PODS ARE ADDED FOR FLAVOUR, BEFORE THE SAUCE IS BOTTLED. THE RASPBERRY & DANDELION SAUCE PAIRS WELL WITH ICE CREAM, YOGHURT, SOURED WHOLE MILK, WAFFLES, AND PANCAKES.





**NOR
DISK**
NATURE'S PANTRY

Sea Salt

| OUR SEASONED SEA SALTS ARE MADE FROM SALT FROM MARIAGER FJORD IN JUTLAND, DENMARK. THE SALT IS MADE BY HAND USING TRADITIONAL SEETHING METHODS. THE RESULT IS THE PERFECT FINGER SALT WITH BEAUTIFUL, PYRAMID-SHAPED, AND CRUNCHY SALT CRYSTALS. WE ADD AROMATIC HERBS THAT ENHANCE THE FLAVOUR OF THE SALT.

CHOOSE BETWEEN SIX FLAVOURS. AVAILABLE IN TWO SIZES: 75 GRAMS AND 150 GRAMS.

CLASSIC SEA SALT

FLAVOURFUL SEA SALT WITH COARSE, CRUNCHY, AND PYRAMID-SHAPED SALT CRYSTALS. THE SEA SALT IS MADE USING TRADITIONAL TECHNIQUES AND IS HIGHLY SUITABLE AS FINGER SALT. SPRINKLE THE BRITTLE, CRUNCHY FLAKES ON FOOD JUST BEFORE SERVING AND EXPERIENCE, HOW THE SALT CRYSTALS MELT ON YOUR TONGUE.

THYME & JUNIPER BERRIES

THE THYME & JUNIPER BERRIES SALT GIVES A GREAT BURST OF FLAVOUR TO FRIED AND GRILLED MEAT, VEGETABLE AND POTATO DISHES, AND IS EXCELLENT FOR GAME.

SMOKED SEA SALT

OUR COLD SMOKED SEA SALT HAS A DELICATE SMOKE FLAVOUR AND A RICH GOLDEN COLOUR. USE IT FOR FRIED, GRILLED OR MARINATED FISH, ON POTATOES, EGGS OR ON ANY OTHER DISH THAT COULD USE A DISCREET SMOKY TOUCH.

MUSHROOMS

IN LATE SUMMER AND AUTUMN, WE GO MUSHROOM HUNTING. WHEN WE RETURN, WE CAREFULLY CLEAN AND DRY THE MUSHROOMS, BEFORE WE BLEND THEM AND MIX THEM WITH SEA SALT FLAKES. SPRINKLE THE MUSHROOM SEA SALT LIBERALLY ON POTATO DISHES, EGGS, FRIED MEAT, GAME, AND POULTRY AS WELL AS ON FRIED OR ROASTED ROOT VEGETABLES.

RAMSON

RAMSON IS ALSO KNOWN AS WOOD GARLIC. OUR RAMSON SEA SALT IS GREAT FOR POTATOES, ROOT VEGETABLES, WHITE MEAT, POULTRY, AND SEAFOOD.

BLACK SEA SALT

OUR BLACK SEA SALT GETS ITS COLOUR FROM SQUID INK, AND THE GORGEOUS BLACK COLOUR CREATES A FASCINATING EFFECT, WHEN THE SALT IS SPRINKLED ON LIGHT-COLOURED DISHES SUCH AS GRILLED POULTRY, FISH, VEGETABLES, AND EGGS.

RED WINE & BLACKCURRANT

SEASONED WITH RED WINE AND COLD-PRESSED BLACKCURRANTS, THIS SEA SALT HAS A CHARACTERISTIC WINE AROMA AND IS THE PERFECT SALT FOR FRIED AND GRILLED FISH, POULTRY, AND MEAT.

Gastrique

| NORDISK GASTRIQUE IS A BITTERSWEET CARAMELISED APPLE CIDER VINEGAR. USE IT FOR DARK SAUCES AND STEWS TO ADD TEXTURE, FLAVOUR AND A TINGE OF FRESHNESS - AND LET IT REPLACE THE FAT IN YOUR RECIPES. ADD ONE TEASPOON AT A TIME UNTIL YOU HAVE GOT THE PERFECT TASTE AND TEXTURE.

CHOOSE BETWEEN TWO VARIANTS

CRABAPPLES

WE PICK CRABAPPLES IN AN OLD ORCHARD IN THE NORTHERN PART OF DENMARK. IT IS AN EXCEPTIONAL PLACE WITH THE LARGEST SELECTION OF CRABAPPLE TREES IN NORTHERN EUROPE. THERE ARE MORE THAN 1,000 TREES AND MORE THAN 100 DIFFERENT SORTS. THE CRABAPPLE GASTRIQUE ADDS A MILD APPLE FLAVOUR TO YOUR DISHES.

PLUMS

WE PICK THE PLUMS, WHEN THEY ARE BURSTING RIPE AND USE THEM TO MAKE FIRST VINEGAR AND THEN A PLUM GASTRIQUE. USE THE GASTRIQUE AS A COLD, SWEET AND SOUR SAUCE FOR VARIOUS STARTERS, AS THE PERFECT DUCK GLAZE, FOR BEEF, GAME, AND SALMON OR TO ADD FLAVOUR TO YOUR FAVOURITE VINAIGRETTE.



**NOR
DISK**
NATURE'S PANTRY

Sauces

| WE HAVE MADE ALL THE PREPARATIONS, SIMMERED AND REDUCED, TO ENABLE YOU TO SERVE A DELICIOUS SAUCE WITHOUT SPENDING HOURS IN THE KITCHEN. TO US, IT IS ALL ABOUT MAKING COOKING EASY AND TURNING YOU INTO AN EXPERT CHEF IN YOUR OWN KITCHEN.

CHOOSE BETWEEN FOUR VARIANTS

LANGOUSTINE WITH CROWN DILL

HEAT THE SAUCE GENTLY AND ADD 1-2 DL OF DOUBLE CREAM. THICKEN THE SAUCE WITH CORN FLOUR, AND ADD SALT AND FRESHLY GROUND BLACK PEPPER TO YOUR LIKING. GREAT WITH FISH AND SEAFOOD DISHES.

GAME SAUCE WITH BLACKBERRIES

HEAT THE SAUCE GENTLY. ADD AN EXTRA 1 – 2 DL OF BROTH TO YOUR LIKING. THICKEN THE SAUCE WITH CORN FLOUR, AND ADD SALT AND FRESHLY GROUND BLACK PEPPER TO TASTE. PAIRS WELL WITH GAME AND RED MEAT.

CHANTARELLE SAUCE WITH THYME

HEAT THE SAUCE GENTLY AND ADD 1-2 DL OF DOUBLE CREAM. THICKEN THE SAUCE WITH CORN FLOUR, AND ADD SALT AND FRESHLY GROUND BLACK PEPPER TO YOUR LIKING. SERVE WITH STEAMED FISH, WHITE OR RED MEAT, AND GAME.

RED WINE SAUCE WITH BLACKCURRANTS

HEAT THE SAUCE GENTLY. ADD AN EXTRA 1 – 2 DL OF BROTH TO YOUR LIKING. THICKEN THE SAUCE WITH CORN FLOUR, AND ADD SALT AND FRESHLY GROUND BLACK PEPPER TO TASTE. PAIRS WELL WITH GAME AND RED MEAT.



Soups

| EVER SINCE MAN DISCOVERED FIRE AND INVENTED THE POT THOUSANDS OF YEARS AGO, THERE HAS BEEN SOUP ON THE MENU. IN THE BEGINNING, SOUP WAS SIMPLY A MATTER OF SURVIVAL, AND LATER IT WAS KNOWN AS POOR MAN'S FOOD. TODAY, SOUP IS POPULAR NOT ONLY AS A STARTER, BUT ALSO FOR LUNCH AND AS A MAIN COURSE. WHEN WE MAKE SOUP, OUR AIM IS TO RETAIN THE DELICIOUS TASTE OF THE FRESH RAW MATERIALS, AND WE ONLY USE A BOUQUET GARNI TO ADD EXTRA FLAVOUR.

CHOOSE BETWEEN FOUR VARIANTS

CHANTARELLE SOUP

FOR MUSHROOM HUNTERS FINDING CHANTARELLES IS LIKE HITTING THE JACKPOT. CHANTARELLES HAVE A SYMBIOTIC RELATIONSHIP TO TREES, AND THEY GROW IN HARDWOOD AND CONIFEROUS FORESTS AS WELL AS ON THE EDGE OF BIRCH MARSHLAND. SERVE THE SOUP WITH A TOPPING OF FRIED MUSHROOMS, ONION, AND PARSLEY. ADD A DRIZZLE OF HAY-SMOKED RAPESEED OIL. WE SUGGEST YOU ADD BAKED COD, IF YOU CHOOSE TO SERVE THE SOUP AS A MAIN COURSE. TRY THICKENING THE SOUP WITH CORN FLOUR AND USE IT AS A DELICIOUS SAUCE. ENJOY!

LANGOUSTINE SOUP

LANGOUSTINE IS ALSO KNOWN AS NORWAY LOBSTER. THEY ARE CAUGHT IN THE WATERS AROUND DENMARK AND NORWAY, IN THE KATTEGAT AND THE NORTH SEA, WHERE THEY LIVE AT DEPTHS BETWEEN 25-250 METERS. SERVE THE SOUP WITH LANGOUSTINE TAILS, SCALLOPS OR SHRIMPS AND ADD FENNEL, CARROT, AND LEEK. IF YOU CHOOSE TO SERVE THE SOUP AS A MAIN COURSE, ADD COD AND LET IT SIMMER FOR FIVE MINUTES. SERVE WITH COLD RAISED BREAD. ENJOY!

SUNCHOKES SOUP

THE SUNCHOKES PLANT IS A PERENNIAL AND PRODUCES KNOBBLY ROOT VEGETABLES. IT IS RELATED TO SUNFLOWERS AND ARTICHOKES AND HAS LARGE YELLOW FLOWERS IN THE AUTUMN. SERVE THE SOUP WITH A CRUNCHY TOPPING OF RYE CROUTONS, HAZELNUTS OR CRISPY BACON. FOR A MAIN COURSE SERVE THE SOUP WITH OVEN-BAKED COD. ADD SHREDDED LEEK, AND LET IT SIMMER WITH THE SOUP FOR THE LAST FEW MINUTES. SPRINKLE THE SOUP WITH FRESH PARSLEY BEFORE SERVING. ENJOY!

PUMPKIN SOUP

BEFORE WE START MAKING OUR PUMPKIN SOUP, WE BAKE THE PUMPKINS IN THE OVEN TO ENHANCE THE FLAVOUR. WE USE THREE DIFFERENT KINDS OF PUMPKINS: WINTERSWEET, BUTTERNUT, AND HOKKAIDO. SERVE THE SOUP WITH A SPOONFUL OF SOUR CREAM AND A TOPPING OF TOASTED PUMPKIN SEEDS AND CRISPY BACON. FOR A MAIN COURSE SERVE THE SOUP WITH CHICKEN, APPLES, AND DICED ONIONS. DRIZZLE WITH COLD-PRESSED RAPESEED OIL. ENJOY!







**NOR
DISK**
NATURE'S PANTRY

Grill

| BARBECUING HAS BECOME INCREASING POPULAR IN RECENT YEARS - NOT ONLY IN THE SUMMERTIME BUT ALL YEAR ROUND. AND IT IS NOT ONLY JUST ABOUT THE SMOKY FLAVOUR AND MOUTHWATERING SMELLS. WE SIMPLY LOVE THE INFORMAL ATMOSPHERE AND CASUAL LIFESTYLE. THERE IS NO DOUBT ABOUT IT – WE HAVE ALL GOT THE BARBECUE MADNESS!

CHOOSE BETWEEN VARIANTS

COWBERRY KETCHUP

THE COMBINATION OF COWBERRIES AND APPLES CREATES AN UNEXPECTED TASTE EXPERIENCE. THE SEASONED KETCHUP GOES WELL WITH QUALITY SAUSAGES, GRILLED LAMB, CHICKEN, VEAL, BEEF, AND GAME. IT IS ALSO GREAT AS A COLD SAUCE FOR SMOKED VENISON OR SMOKED HAM.

PLUM BBQ

PLUMS AND APPLES ARE THE MAIN INGREDIENTS IN OUR BBQ SAUCE. WE HAVE ADDED GARLIC, CHILLI, AND CLOVES FOR FLAVOUR. USE IT TO SPICE UP YOUR MEAT, BEFORE OR AFTER GRILLING. WE ALSO RECOMMEND THAT YOU TRY IT AS DRESSING FOR YOUR HOMEMADE BURGER.

APPLE MUSTARD

WITH APPLES AND BLACK MUSTARD SEEDS AS THE MAIN INGREDIENTS, OUR APPLE MUSTARD IS SWEET AND TART AT THE SAME TIME – AND HAS A BITE TO IT. USE IT AS BARBECUE MUSTARD, AS DRESSING IN YOUR HOMEMADE SANDWICHES AND BURGERS, TO ADD FLAVOUR TO OIL AND VINEGAR MARINADES AND MAYONNAISE-BASED DRESSINGS.

THYME MARINADE

OUR THYME MARINADE COMBINES THE CHARACTERISTIC FLAVOURS OF THYME, JUNIPER BERRIES, AND RED PEPPERS. USE IT FOR CHICKEN, LAMB, VENISON, AND STEAKS. SHAKE WELL BEFORE USE AND APPLY TO MEAT DURING GRILLING.

RAMSON MARINADE

OUR RAMSON MARINADE COMBINES THE DISTINCTIVE FLAVOURS OF RAMSON AND LEMON. USE IT FOR CHICKEN, LAMB, AND SALMON OR FOR VEAL, PORK, AND BEEF STEAKS. SHAKE WELL BEFORE USE AND APPLY TO MEAT DURING GRILLING.

BEARNAISE DIP

A DELICIOUS COLD DRESSING BASED ON APPLE CIDER VINEGAR AND RAPESEED OIL. THE BEARNAISE DIP GETS ITS FLAVOUR FROM TURMERIC AND TARRAGON. WE RECOMMEND YOU USE IT AS A COLD SAUCE FOR BEEF, VEAL, AND POULTRY, AS A SALAD DRESSING OR AS DIP FOR YOUR VEGETABLES.



Seaweed and Dill | ALLOW US

TO PRESENT TO YOU A NEW AND INTRIGUING COMBINATION OF SEAWEED AND DILL. SEAWEED HAS A SWEET AND SALTY TASTE, AND IS A NATURAL FLAVOUR ENHANCER. IT CONTRIBUTES WITH UMAMI TASTE AND ENHANCES THE FOUR FUNDAMENTAL FLAVOURS: SWEET, SOUR, SALTY, AND BITTER.

CHOOSE BETWEEN TWO VARIANTS

MUSTARD

WE USE THREE DIFFERENT TYPES OF HAND-HARVESTED SEAWEED FOR OUR MUSTARD: BLADDER WRACK, SUGAR KELP, AND DULSE. WE ADD DILL AND LEMON ZEST FOR FLAVOUR. OUR SEAWEED AND DILL MUSTARD IS THE PERFECT ACCOMPANIMENT FOR GRAVAD LAX AND SMOKED SALMON. WE ALSO RECOMMEND THAT YOU USE IT TO ADD FLAVOUR TO FISH AND SEAFOOD MARINADES AND DRESSINGS.

COLD-PRESSED RAPESEED OIL

COLD-PRESSED RAPESEED OIL INFUSED WITH HAND-HARVESTED SEAWEED, DILL, AND LEMON ZEST. USE THE INFUSED OIL TO ADD FLAVOUR TO SEAFOOD, SALADS, ROOT VEGETABLES, SEAWEED MAYO, DRESSINGS, AND MARINADES. TRY IT WITH CAULIFLOWER, THINLY SLICED FENNEL, SPRING ONIONS, AND A PINCH OF SALT AND PEPPER. OR WHY NOT WITH NEWLY DUG POTATOES, FRESH DILL AND A PINCH OF COARSE SEA SALT?

**NOR
DISK**
NATURE'S PANTRY



Seaweed | WE HAVE SPENT DAYS HARVESTING SEAWEED AND DRYING IT. NOW OUR PANTRY IS FULLY STOCKED ENABLING US TO DELIVER OUR BRAND NEW SEAWEED ASSORTMENT TO YOU ALL THROUGH WINTER. SEAWEED IS A NATURAL FLAVOUR ENHANCER. IT CONTRIBUTES WITH UMAMI TASTE AND ENHANCES THE FOUR FUNDAMENTAL FLAVOURS: SWEET, SOUR, SALTY, AND BITTER.

CHOOSE BETWEEN SEVEN VARIANTS

SEAWEED MUSTARD WITH FENNEL AND TARRAGON

A HOT, WHOLE GRAIN MUSTARD. EXCELLENT FOR MARINADES AND DRESSINGS AS WELL AS FOR POULTRY AND MEAT. ENJOY IT WITH YOUR GRILLED SAUSAGE OR AS THE PERFECT ACCOMPANIMENT FOR CHEESE.

SEAWEED MUSTARD WITH SEA BUCKTHORN AND LEMON THYME

A HOT, WHOLE GRAIN MUSTARD. EXCELLENT FOR MARINADES AND DRESSINGS AS WELL AS FOR POULTRY, MEAT, AND SALMON. ENJOY IT WITH YOUR GRILLED SAUSAGE OR AS THE PERFECT ACCOMPANIMENT FOR CHEESE.

SEAWEED OIL WITH SAW TOOTHED WRACK

THE SEAWEED INFUSED OIL IS PERFECT FOR MARINADES AND DRESSINGS. USE IT TO ADD FLAVOUR TO YOUR POTATO DISHES AND SALADS, AS DIP FOR BREAD OR FOR HOMEMADE SEAWEED MAYO.

SEAWEED VINEGAR WITH CROWN DILL AND LEMON

SEAWEED VINEGAR IS EXCELLENT FOR DRESSINGS, MARINADES, AND HOMEMADE SEAWEED MAYO. USE IT TO ADD FLAVOUR, CHARACTER AND A TINGE OF FRESHNESS TO LIGHT SOUPS, SAUCES, AND FRICASSEES.

SEAWEED SALT WITH THYME AND ROSEMARY

THE SEAWEED SALT WITH THYME AND ROSEMARY IS THE ULTIMATE SALT FOR A BARBECUE DINNER. USE IT FOR DRESSINGS, MARINADES, VEGETABLE AND POTATO DISHES, AS WELL AS FOR GAME AND RED MEAT.

SEAWEED SALT WITH DILL AND FENNEL

ENJOY THE SEAWEED SALT WITH DILL AND FENNEL ON SEAFOOD, VEGETABLE AND POTATO DISHES, POULTRY, AND OTHER TYPES OF WHITE MEAT. ADDS A DISTINCTIVE FLAVOUR TO DRESSINGS AND MARINADES.

SEAWEED SALT WITH RAMSON AND CHILLI

SEASONED SALT FOR FISH AND SHELLFISH. THE SEAWEED SALT WITH RAMSON AND CHILLI ALSO GIVES A GREAT BURST OF FLAVOUR TO MARINADES, DRESSINGS, GRILLED POULTRY AND MEAT, POTATOES, AND ROASTED ROOT VEGETABLES.



Vinaigrette

| A DELICIOUS DRESSING MAKES OR BREAKS A SALAD. OUR VINAIGRETTES HAVE FRESHNESS AND CHARACTER, AND THE OIL AND VINEGAR SEPARATE INTO LAYERS EXACTLY AS IN A HOMEMADE VINAIGRETTE. SHAKE WELL BEFORE USE AND DRIZZLE ONTO CRISPY SALADS AND VEGETABLES.

CHOOSE BETWEEN FOUR VARIANTS

STRAWBERRY & HORSERADISH

AN INTRIGUING COMBINATION OF SWEET, FRAGRANT STRAWBERRIES AND PUNGENT, BITING HORSERADISH. THE STRAWBERRY & HORSERADISH VINAIGRETTE IS EXCELLENT AS DRESSING FOR ALL TYPES OF CRISPY, SEASONAL SALADS. WE SUGGEST YOU TRY DRIZZLING IT OVER CRISPY SALADS MIXED WITH GREEN ASPARAGUS, STRAWBERRIES, AND THINLY SLICED RED ONIONS.

CLOUDBERRY & LEMON THYME

WILD CLOUDBERRIES, HONEY, AND LEMON THYME IS A DELICIOUS FLAVOUR COMBINATION. AN ALL-PURPOSE DRESSING YOU CAN DRIZZLE ONTO JUST ABOUT ANY KIND OF SEASONAL SALAD. WE SUGGEST YOU TRY IT ON A SALAD OF GRILLED CARROTS, SPRING ONIONS, AND PLANED, DRY CHEESE.

CHANTARELLE & PARSLEY

THE DISTINCTIVE FLAVOUR OF CHANTARELLES MIXED WITH GARLIC AND PARSLEY CREATES THE PERFECT, ALL-PURPOSE DRESSING FOR ALL KINDS OF SEASONAL SALADS. TRY MIXING YOUR FAVOURITE SALADS WITH THINLY SLICED VEGETABLES, GRILLED CHICKEN, AND SALTED ALMONDS, AND YOU HAVE GOT A DELICIOUS MEAL.

GOOSEBERRY & ELDER FLOWER

THIS CLASSIC COMBINATION OF RAPESEED OIL, APPLE CIDER VINEGAR, GOOSEBERRY, AND ELDER FLOWER IS THE PERFECT DRESSING FOR YOUR FAVOURITE SEASONAL SALAD. TRY IT ON A SALAD WITH FRESH APPLES AND ROASTED NUTS – YOU WILL NOT REGRET IT!





**NOR
DISK**
NATURE'S PANTRY

Cheese

| AN ASSORTMENT OF DELICIOUS CONDIMENTS
THAT MAKE YOUR FAVOURITE CHEESES TASTE EVEN BETTER.

CHOOSE BETWEEN SIX VARIANTS

SYRUP WITH PLUMS, WALNUTS & ROSEMARY

PLUMS, WALNUTS, AND ROSEMARY FORM AN AMAZING TRINITY. GREAT WITH DISTINCTIVE, DRY CHEESES AS WELL AS BLUE CHEESES.

SYRUP WITH CRAB APPLES, HAZELNUTS & LEMON THYME

WE SQUEEZE THE SMALL, TART CRAB APPLES AND LET THE JUICE SIMMER CAREFULLY WITH SUGAR. WE ADD LEMON THYME FOR FLAVOUR, AND POUR THE FLAVOURED SYRUP OVER A GENEROUS HANDFUL OF HAZELNUTS. THE PERFECT CONDIMENT FOR CHARACTERISTIC DRY CHEESES AND BLUE CHEESES.

MUSTARD WITH GOOSEBERRY & ELDER FLOWER

FRAGRANT ELDER FLOWERS AND TART, GREEN GOOSEBERRIES ADD FLAVOUR TO THIS DELICIOUS MUSTARD. GREAT WITH WHITE MOULD CHEESES. WE SUGGEST YOU TRY IT ON A SANDWICH WITH BRIE CHEESE, THINLY SLICED HAM, AND FRESH SPINACH LEAVES.

COMPOTE WITH CLODBERRIES & GINGER

CLODBERRY SHRUBS GROW IN THE WILD IN THE NORDIC COUNTRIES, AND THE ORANGE BERRIES HAVE A DISTINCTIVE, AROMATIC FLAVOUR. TRY THE CLODBERRY COMPOTE WITH A DRY, SALTY, AND CRUNCHY CHEESE.

COMPOTE WITH APPLES, SUNCHOKES & THYME

A NEW AND SURPRISING COMBINATION OF WELL-KNOWN FLAVOURS AND INGREDIENTS. THE SUNCHOKES ADD A MILD AND NUTTY FLAVOUR TO THE SWEET APPLES. TRY THE COMPOTE WITH BLUE CHEESE AND BUTTER-TOASTED RYE BREAD.

COMPOTE WITH PEAR & DILL

A COMPOTE WITH SPICY ANISE NOTES FROM FENNEL AND DILL. TRY THE COMPOTE WITH BRIE CHEESE.



Natures aquavit

| FLAVOURED AQUAVITS ARE AN OLD NORDIC TRADITION WITH DEEP ROOTS IN HISTORY AND NATURE. TWO HUNDRED YEARS AGO, THERE WERE MORE THAN 2,500 ILLEGAL DISTILLERIES IN DENMARK AND A COUNTLESS NUMBER OF ILLEGAL HOME DISTILLING APPARATUSES. IN SMALL FARM HOUSES AROUND THE COUNTRY ALCOHOL WAS MADE REGULARLY. TO DROWN OUT THE HARSH TASTE AND SMELL OF FUSEL AND TO GIVE THE AQUAVITS FLAVOUR, THE FARMERS ADDED EXTRACTS OF HERBS, BERRIES, FLOWERS, AND ROOTS. WE HAVE REVIVED THE OLD TRADITION OF MAKING HERBAL AND FRUIT AQUAVITS.

CHOOSE BETWEEN SEVEN VARIANTS

SWEET GALE

IN THE BEGINNING, THE SWEET GALE AQUAVIT HAS A BEAUTIFUL GOLDEN COLOUR WITH LIGHT GREEN TONES. AS IT MATURES, THE COLOUR CHANGES TO SHADES OF BROWN. THE FLAVOUR IS ONE OF A KIND – AROMATIC, SPICY, AND SLIGHTLY TART. ENJOY IT WITH A TRADITIONAL NORDIC LUNCH.

HEATHER

WE GATHER HEATHER, WHEN THE FLOWERS ARE IN FULL BLOOM AND CONTAIN THE LARGEST QUANTITIES OF SWEET NECTAR. THE NECTAR ADDS A FLORAL FLAVOUR AND A SWEET, AROMATIC AFTERTASTE. ENJOY IT WITH A TRADITIONAL NORDIC LUNCH.

BEACH WORMWOOD

THE BEACH WORMWOOD IS A GREY, SILVER GLISTENING HERB WITH SMALL YELLOWISH FLOWERS. IT GROWS IN BEACH MEADOWS ALONG THE SHORES OF THE NORDIC COUNTRIES. THE BEACH WORMWOOD AQUAVIT IS FLAVOURFUL AND SPICY WITH A WELL-BALANCED BITTERNESS. ENJOY IT WITH A TRADITIONAL NORDIC LUNCH.

SEA BUCKTHORN

THE ORANGE-YELLOW BERRIES OF THE THORNY SEA BUCKTHORN SHRUB ADD AN EXOTIC AND BITTER-SWEET FLAVOUR. ENJOY THE SEA BUCKTHORN AQUAVIT WITH DESSERTS, CHOCOLATES, COFFEE OR AS A MORNING BITTERS.

BURNET ROSE

THIS AQUAVIT GETS ITS TEXTURE, BITTER-SWEET FLAVOUR AND RUBY-RED COLOUR FROM THE SMALL, BLACK ROSEHIPS GROWING ON BURNET ROSES. ENJOY IT AS AN APERITIF, WITH YOUR COFFEE OR WITH CHEESE

CRABAPPLES

THIS MILD AND FRESH AQUAVIT GETS ITS VERMILLION SHADE AND WELL-BALANCED BITTERNESS FROM SMALL, RED CRABAPPLES. ENJOY IT AS AN APERITIF, DESSERT WINE OR WITH YOUR COFFEE.

BLUEBERRY

A DARK, STRONG, AND FRUITY AQUAVIT WITH A DEEP, BLUE SHADE. ENJOY IT FOR GAME, AS AN APERITIF WITH CRUSHED ICE, FOR DESSERTS, CAKES AND CHEESES.

**NOR
DISK**
NATURE'S PANTRY





**NOR
DISK**
NATURE'S PANTRY



Fruit brandy

| OUR HOMEMADE FRUIT BRANDIES ARE THE PERFECT ACCOMPANIMENT FOR THE DELICIOUS DANISH CHRISTMAS DESSERT RISALAMANDE, FOR CHOCOLATES AND DESSERTS, BUT ALSO FOR GAME AND CHEESE.

CHOOSE BETWEEN TWO VARIANTS

SWEET CHERRY

HOMEMADE FRUIT BRANDY WITH COLD-PRESSED CHERRIES. THE FRUIT BRANDY HAS A DISTINCT CHERRY FLAVOUR, A PERFECT BALANCE OF ACIDITY AND SWEETNESS, AND A MILD ALMOND-LIKE FLAVOUR FROM THE CHERRY PITS. GREAT WITH CHOCOLATES AND DESSERT, AS WELL AS FOR GAME AND STRONG CHEESES.

DARK BLACKCURRANT

ENJOY A DISTINCTIVE BLACKCURRANT FLAVOUR FROM SWEET, SUN RIPENED BERRIES. MIX IT WITH WHITE WINE OR SPARKLING WINE FOR A PERFECT APERITIF, SIP IT WITH SWEET DESSERTS OR WITH AN ASSORTMENT OF STRONG CHEESES.



**NOR
DISK**
NATURE'S PANTRY



Nordisk liqueur | OUR LIQUEURS PERFECTLY BALANCE SWEET AND TART WITH THE POWERFUL TASTE OF ALCOHOL. IT SOUNDS SIMPLE, BUT IT IS A DELICATE BALANCE. MIX OUR LIQUEURS WITH WHITE WINE, SPARKLING WATER OR SPARKLING WINE FOR A PERFECT APERITIF. TRY THEM WITH YOUR DESSERT OR COFFEE OR TO ADD FLAVOUR TO YOUR COCKTAILS.

BARKHOLT - NORDISK LIQUEURS - CHOOSE BETWEEN THREE VARIANTS

RASPBERRY & ROSEHIP

A BEAUTIFUL AND FULL-BODIED LIQUEUR WITH A DELICATE FLAVOUR AND SMELL OF RASPBERRIES. WE HAVE ADDED FRAGRANT ROSEHIP, SPRIGS OF MINT, PUNGENT LIME, AND A TINGE OF GINGER TO CREATE THE PERFECT FLAVOUR COMBINATION.

SEA BUCKTHORN & CARROT

A DELICATE, ORANGE-RED LIQUEUR WITH A UNIQUE AND CHARACTERISTIC FLAVOUR FROM TART SEA BUCKTHORN BERRIES, SWEET CARROT AND APPLE JUICE, GINGER, AND VERBENA.

RHUBARB & ELDER FLOWER

THE CRISP STRAWBERRY RHUBARBS ADD A TINGE OF FRESHNESS AND A SLIGHTLY TART FLAVOUR. SUGAR AND VANILLA ADD SWEETNESS AND ENHANCE THE RHUBARB AROMA. WITH NOTES OF FRAGRANT ELDER FLOWERS AND SPICY GINGER, YOU ARE IN FOR A DELICIOUS, PINK SURPRISE.



BARKHOLT
nordisk likør



Winter aquavit

| AN ASSORTMENT
OF AQUAVITS MADE FOR LONG AUTUMN AND WINTER DAYS - AND FOR TRADITIONAL
CHRISTMAS MEALS. THE AQUAVITS GET THEIR DISTINCTIVE FLAVOURS FROM WILD HERBS
GROWING IN THE NORTHERN REGION OF THE DANISH PENINSULA, JUTLAND.
EACH AQUAVIT HAS ITS OWN UNIQUE FLAVOUR.

NORDISK WINTER AQUAVIT - CHOOSE BETWEEN THREE VARIANTS

SPRUCE, JUNIPER, CITRUS & WILD ROSE

FLAVOURED WITH SPRUCE AND JUNIPER, THIS AQUAVIT IS SPICY AND FRESH WITH AROMATIC NOTES OF CITRUS. THE PERFECT ACCOMPANIMENT FOR HERRING, SALMON, AND OTHER TRADITIONAL DANISH LUNCH DISHES.

WILD APPLES, ROWAN, WILD THYME & BLOODROOT

THIS AQUAVIT GETS ITS FRESH AND TART FLAVOUR FROM ROWAN, ITS SWEETNESS FROM WILD APPLES, AND ITS SPICY CITRUS NOTES FROM WILD THYME. THE PERFECT ACCOMPANIMENT FOR RED HERRING, SMOKED SALMON, HIGH-FAT CHEESES AND GAME.

QUINCE TREE, ORANGE NOTES, CINNAMON BARK & STAR ANISE

A MILD AND SWEET AQUAVIT MADE FROM WILD QUINCE WITH A DISTINCTIVE, AROMATIC TASTE AND SMELL. WE HAVE ADDED ORANGE PEELS FOR FLAVOUR. AN EXCELLENT ACCOMPANIMENT FOR DESSERTS, CHOCOLATES, AND COFFEE. MIX IT WITH CHAMPAGNE OR SPARKLING WATER, AND YOU HAVE THE PERFECT WELCOME DRINK.

**NOR
DISK**
NATURE'S PANTRY



Seaweed aquavits | OUR
SEAWEED AQUAVITS GET THEIR DISTINCTIVE FLAVOUR FROM BLADDERWRACK HARVESTED
ALONG THE NORTHERN SHORES OF THE DANISH PENINSULA, JUTLAND. THE BLADDER-
WRACK WORKS AS A NATURAL FLAVOUR ENHANCER AND ADDS SALINE NOTES FROM THE
SEA AND THE BEACH.

NORDISK SEAWEED AQUAVIT - CHOOSE BETWEEN TWO VARIANTS

LYME GRASS

THE LYME GRASS AQUAVIT GETS ITS MILD, ROUNDED TASTE AND SALINE NOTES FROM HAND-HARVESTED BLADDERWRACK AND LYME GRASS PICKED IN THE DUNES OF SKAGEN AT THE NORTHERNMOST TIP OF DENMARK. GREAT WITH HERRING, FISH AND SHELLFISH, AND OTHER TRADITIONAL DANISH LUNCH DISHES.

CROWN DILL

THIS MILD AND ROUNDED AQUAVIT GETS ITS FRESH FLAVOUR FROM HAND-HARVESTED BLADDERWRACK AND GENEROUS SPRIGS OF FRESH CROWN DILL. IT IS THE PERFECT ACCOMPANIMENT FOR HERRING, DANISH-STYLE OPEN SANDWICHES, FISH AND SHELLFISH, AND OTHER TRADITIONAL DANISH LUNCH DISHES.



Glogg

| GLÖGG IS A TRADITIONAL SWEDISH DRINK TO KEEP YOU WARM THROUGH THE LONG, ICY WINTERS. IT IS ALCOHOLIC, SPICY AND IS TO BE SERVED HOT. ORIGINALLY, IT WAS KNOWN AS GLØDG WHICH MEANS "GLOWING WINE". FREEZING NORSE-MEN HAVE BEEN DRINKING MULLED WINE SINCE THE 16TH CENTURY, AND BACK THEN IT WAS CONSIDERED TO HAVE CURATIVE PROPERTIES AND HEALING POWERS. FOR ALMOST A CENTURY, MULLED WINE HAS BEEN A CHERISHED CHRISTMAS TRADITION IN SCANDINAVIA.

CHOOSE BETWEEN TWO VARIANTS

WHITE WINE WITH SEA BUCKTHORN, GREEN CARDAMUM & GINGER

A READY-MADE, WHITE WINE GLÖGG WITH ELEGANT NOTES OF SPICES AND A DISTINCTIVE, AROMATIC FLAVOUR OF SEA BUCKTHORN BERRIES.

RED WINE WITH BLACKCURRANTS, CINNAMON, CLOVES & STAR ANIS

A READY-MADE, RED-WINE GLÖGG FLAVOURED WITH FRUITY BLACKCURRANTS AND TRADITIONAL CHRISTMAS SPICES SUCH AS CINNAMON, CLOVES, GREEN CARDAMUM, AND STAR ANIS.



**NOR
DISK**
NATURE'S PANTRY

Winter drinks

| HOT WINTER DRINKS FOR
COLD WINTER DAYS. WHEN IT GETS COLD OUTSIDE, THERE IS NOTHING BETTER THAN TO
SNUGGLE UP WITH A HOT WINTER DRINK TO KEEP YOU WARM.

OUR WINTER DRINKS ARE BASED ON COLD-PRESSED APPLE JUICE AND ARE AVAILABLE IN TWO VARIANTS.

APPLE JUICE WITH SEA BUCKTHORN, GINGER & GREEN CARDAMUM

THIS WINTER DRINK GETS ITS FLAVOUR FROM SEA BUCKTHORN BERRIES AND IS SPICED WITH GINGER, GREEN CARDAMUM, AND STAR ANIS. THE SEA BUCKTHORN BERRIES ADD A DISTINCTIVE, AROMATIC FLAVOUR, A REFRESHING TARTNESS AND A BEAUTIFUL GOLDEN COLOUR.

APPLE JUICE WITH CRANBERRIES, GINGER & STAR ANIS

SMALL, RED CRANBERRIES HAVE A TART AND PUNGENT FLAVOUR, BUT IN COMBINATION WITH SWEET APPLE JUICE THE RESULT IS A ROUNDED AND WELL-BALANCED TASTE EXPERIENCE. THE WINTER DRINK IS MADE WITH WARMING SPICES - CINNAMON, CLOVES, AND STAR ANIS.



Nordisk christmas | IN
SCANDINAVIA, CHRISTMAS IS THE MOST IMPORTANT FEAST OF THE YEAR. AT THIS, THE
DARKEST TIME OF THE YEAR, PEOPLE GATHER TO DRINK TO PEACE AND SHARE STURDY
MEALS. WHEN WE CELEBRATE CHRISTMAS WITH PLENTY OF FOOD AND CHRISTMAS BEER,
WE UPHOLD AND HONOUR AN OLD NORDIC TRADITION.

CHRISTMAS MUSTARD

THE SPICY AND AROMATIC CHRISTMAS MUSTARD GETS ITS FLAVOUR FROM JUNIPER BERRIES, THYME, AND ORANGE. WE HAVE ADDED BROWN SUGAR FOR SWEETNESS AND WHOLE MUSTARD SEEDS TO GIVE IT BITE. IT IS THE PERFECT CONDIMENT FOR CHRISTMAS FOOD.

CHERRY SAUCE

AN EXCELLENT CHERRY SAUCE AND THE PERFECT TOPPING FOR THE TRADITIONAL DANISH CHRISTMAS DESSERT, RISALAMANDE. CHERRIES SIMMER GENTLY WITH BLACKBERRIES, APPLE JUICE, RICH VANILLA PODS, CINNAMON, AND STAR ANIS TO CREATE THIS DELICIOUS CHERRY SAUCE.

CHERRY VINEGAR

USE OUR CHERRY VINEGAR TO ADD FLAVOUR TO STURDY AUTUMN AND WINTER FOODS, ROASTED ROOT VEGETABLES, AND RED CABBAGE. TRY MIXING IT WITH COLD-PRESSED RAPESEED OIL AND WHISK UP A DELICIOUS MARINADE OR DRESSING.

SEASALT WITH ORANGE, JUNIPER BERRIES AND ANISE

SEASALT WITH ORANGE, JUNIPER BERRIES, AND ANISE IS THE PERFECT CHRISTMAS SEASONING FOR DUCK, TURKEY, GOOSE, AND ROAST PORK WITH CRISP CRACKLING.

APPLE JAM WITH CARAMEL & CINNAMON

OUR APPLE JAM WITH CARAMEL AND CINNAMON SMELLS AND TASTES LIKE CHRISTMAS. SERVE IT FOR BREAKFAST CHRISTMAS MORNING OR TRY IT WITH PANCAKES OR WAFFLES.

PLUM JAM WITH ALMONDS & VANILLA

OUR PLUM JAM WITH ALMONDS AND VANILLA SMELLS AND TASTES LIKE CHRISTMAS. SERVE IT FOR BREAKFAST CHRISTMAS MORNING OR TRY IT WITH PANCAKES OR WAFFLES.

QUINCE GLÖGG

GLÖGG IS A TRADITIONAL NORDIC WINTER DRINK – HOT, SPICY, AND ALCOHOLIC. THIS VERSION OF THE TRADITIONAL GLÖGG GETS ITS FLAVOUR FROM QUINCE, ORANGE, AND CARDAMUM. ADD 1 -2 BOTTLES OF WHITE WINE, A SPRINKLE OF CHOPPED ALMONDS, AND FINELY CHOPPED APPLES.

SLOE GLÖGG

GLÖGG IS A TRADITIONAL NORDIC WINTER DRINK – HOT, SPICY, AND ALCOHOLIC. THIS VERSION OF THE TRADITIONAL GLÖGG GETS ITS FLAVOUR FROM SLOES AND CINNAMON. THE TART, BLACK-BLUE SLOES GROW ON THE THORNY BLACKTHORN SHRUB. ADD 1-2 BOTTLES OF RED WINE TO ONE BOTTLE OF SLOE GLÖGG.

**NOR
DISK**
NATURE'S PANTRY



MADE IN DENMARK

NORDISK

NATURE'S PANTRY



BARKHOLT
nordisk liker

NORDISK NATURE'S PANTRY | H.C. ØRSTEDSVEJ 21 | DK-9900 FREDERIKSHAVN | DENMARK
PHONE: (+45) 5094 0600 | www.NYNORDISK.dk | info@NYNORDISK.dk