



By appointment to The Royal Danish Court

morsø

since 1853



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Spring **2020**





THE FIRE, THE WARMTH, THE FRAGRANCE AND LIFE

There are moments in life during which everything forms a synthesis. Moments, when there is absolutely nowhere else in the whole wide world, we would rather be. Most often, such moments are linked with togetherness. And very often, it is also about getting together over, and drawing warmth from, delicious food, and, perhaps, a glass or two. We Scandinavians love to gather round a fire. The warmth, the fragrance and the sounds are things we link with security, something that is synonymous with the romance of the simple mode of life – not forgetting the light that, for so many

months, is in short supply here, up north.

Just as Scandinavian culture and self-perception are identified by the balance between freedom, commonality and down-to-earth common sense – it is the balance between naturalness, aesthetics and functionality that most obviously identifies Scandinavian design. And this is precisely what you will learn from this magazine, for instance represented by the incredibly beautiful and functional Forno Gas which – in all its three versions, Piccolo, Medio and Grande – is an express example of the philosophy of design and craft that makes the Morsø Outdoor

Collection such an outstanding one – and the centre of such supreme experiences with respect to food and communal cheer as life outdoors has to offer.

On the following pages, we shall pay tribute to the whole wide world that unfurls, when nature throws off the lethargy of winter, and true outdoor life once again takes its beginning. The long, late and light summer nights, nature coming into leaf, and the expectant celebratory mood that fills us all with renewed energy and zest for life.

Enjoy!

WE STEP ON THE GAS, AND GRILL





There are many things I love in my life: my beloved wife, my lovely doggy – my house on South Funen. And then there is my Morsø gas grill, small yet great, but cheeky like a devil – I'm simply crazy about it. It makes the sun go in the other direction and fills my stomach and my heart with joy...

I love being at the gas grill – actually I'm mainly a gas-grill person... always have been. I'm in love with the little cheeky Morsø. I love being in command of the heat – the magic is in letting oneself be seduced by the fragrance from the grill. It is im-

portant that we, coal or gas people, remember to embrace one another – rather than being judgemental of one another. But, being crazy about the very creation of taste in the food, I believe in the gas grill as a facilitator of the joy in food.

Food makes you happy, and the gas grill makes you dance – my Morsø, your Morsø, our Morsø – it gives meaning to, and creates a passion for, everyday life. Every time and every day – and, when all is said and done, the everyday is the most predominant one in life. This 'Speedy Gonzales' of an everyday grill is for the busy family – or just

for the notoriously impatient who want to be able to grill at once and not be bothered about coal, briquettes, kindling, heating time, etc.

The gas grill is quickly heated, it is easy to light, and it is relatively easy to control the heat. A gas grill is excellent for baking, because it will facilitate the generation of more moisture – as compared with a conventional oven. The larger gas grill models will often provide a generous area for grilling which will allow indirect grilling and, also, the area can be split up into zones of different temperatures, which is an advantage if you operate with dif-



ferent cooking methods.

THE MAILLARD REACTION OR BLACK CRUST

The Maillard reaction is what takes place when you sear, fry or roast your meat. Much of the flavour is present in the crust – thanks to a chemical reaction. But wow, it tastes good. Do be careful not to blacken your food.

SAUSAGES

To prevent your sausages from bursting, you can prick them with a needle. If a sausage bursts/splits, all the juice will run out, which is not the idea. Any chef will know that good meat juice equals taste and broth – elements we prefer the sausage to keep. Here, we're talking quality sausages – made by yourself or a butcher worth his salt.

“But, hey, if you prefer your sausage split and well done – then, all is well and good”, says Holm

Another good idea, that is ideal for almost all sausage types, is to wrap them in bacon. Not being close-fisted about it, mind you – don't use one small piece of bacon for a long sausage. No! You bloody well use enough bacon to cover the entire sausage - end to end! Actually, this goes for anything you intend to wrap in bacon. Use enough. Whatever object you wrap needs to be completely enveloped. Bacon is almost just as fine a product as Danish butter – only very seldom will too much, of both, be enough. Now grill your wrapped bangers and watch over them.



HOLM'S TIPS

#1

Marinate the meat!

A marinade will make the meat juicier and tastier.

#2

Prevent meat fats from dripping onto the heat source!

It's a good idea to use tinfoil or a foil tray to prevent meat fats from dripping onto the heat source.

#3

Avoid flames!

The greater the distance between the meat and the fire, the easier it will be to avoid overheating and, thus, burnt meat. Grill at low or indirect heat.

#4

Grill for a short period!

The longer you keep the meat on the grill, the greater the risk of getting dry or burnt meat. If you cut the meat into thin slices, this will require a shorter period on the grill. You can also precook the meat in the micro oven for about 30-90 seconds.

#5

Clean your grill!

Scrape your grilling grid clean after every time it has been used. This way, you will get rid of blackened leftovers. A soiled grill may give off taste as well as soot, next time you grill.





Morsø Fire and Grill Glove R/L



GRILLED BALSAMIC RED ONIONS

2 red onions ►
A good balsamic vinegar
An exquisite honey

Cut the onions in halves. Grill the onions, cut side down, for 2 min. Turn and grill the other side for 3-4 min.

Use a fork to part the onions into boats – drizzle with balsamic vinegar and honey.



Morsø CULINA BBQ Tongs

CHICKEN BREASTS

Cut the chicken breasts through the middle, and then crosswise 4 times. We now have the small meat pieces for the small skewers.

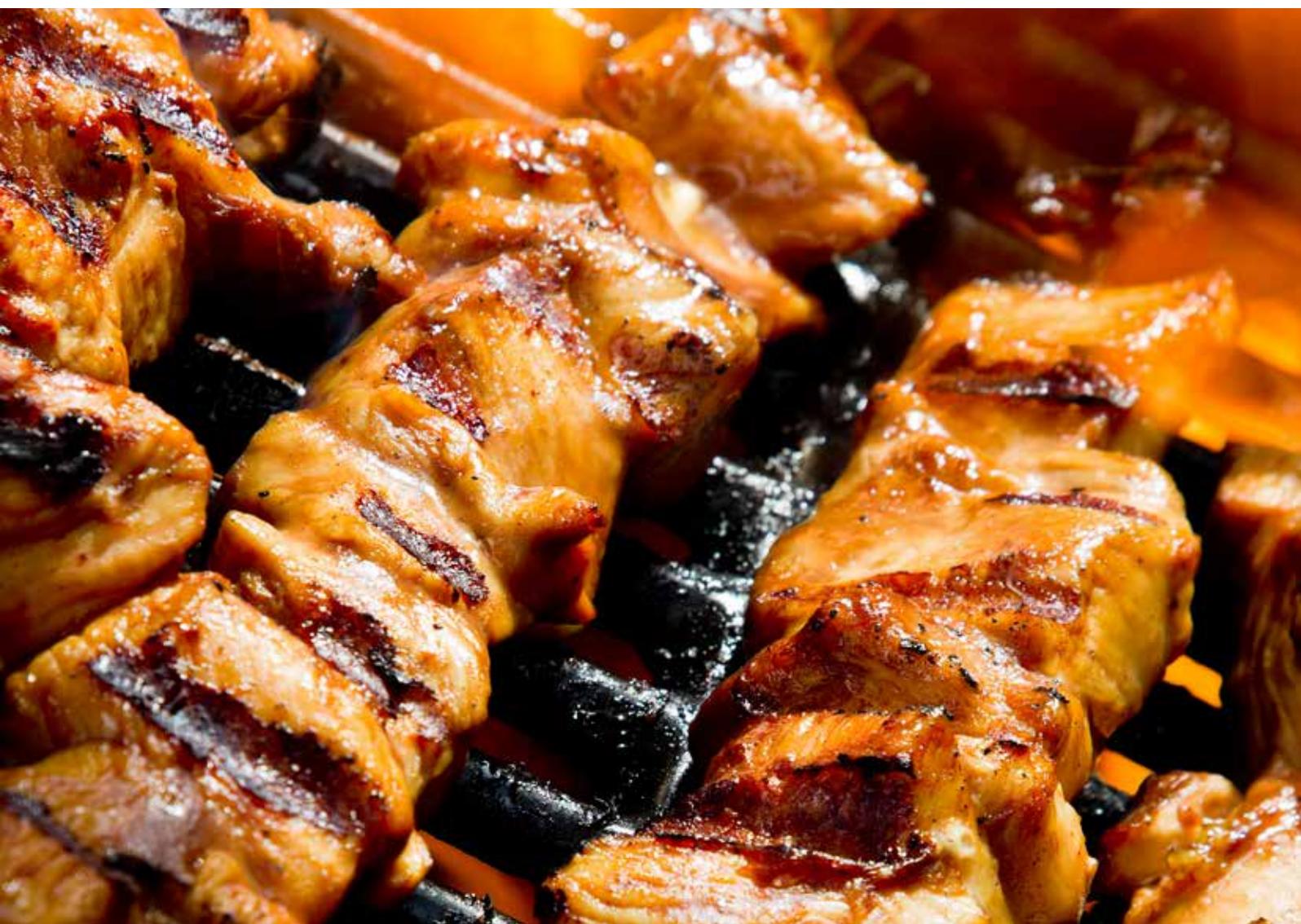
Mix the dressing ingredients: Thread 3-4 chicken pieces onto each skewer. Place the skewers in a dish, pour over the marinade and leave for 5 minutes. Now, they are ready to be grilled for 10-12 minutes.

SWEET POTATOES

Wash the potatoes and cut them into large wedges. Put the potatoes on the grill at a high temperature. Cook for 30 minutes.

- ◀ 3 chicken breasts
- 1 dl soy sauce
- 2 tbsp acacia honey
- 1 garlic clove, finely chopped
- 2 tbsp teriyaki sauce
- 1 lime, juice and zest
- Small wooden skewers

- ◀ 3 sweet potatoes
- 1-2 tbsp peanut oil
- Smoked salt
- Celery salt





Morsø CULINA BBQ Turner

- 1 tbsp ketchup, ready-made
- 1 tbsp onion, chopped
- 3 garlic cloves, finely chopped
- 1 tbsp pepper, chopped
- 1 dl vinaigrette, ready-made
- Fresh herbs of your choice
- 1 dl BBQ sauce, ready-made
- Chilli, freshly chopped
- Liquorice powder
- Liquorice sticks
- 100 g chicken, minced
- 1 tsp ginger, dried
- 100 g lamb, minced
- 1 tsp oregano, dried
- 100 g beef, minced
- 1 tbsp mustard
- 100 g veal, minced
- 1 tsp basil, dried
- Salt and pepper



MINCED MEAT ON A STICK

KETCHUP

Mix ketchup, chopped onion, garlic and chopped pepper. Stir well.

VINAIGRETTE

Mix the chosen fresh herbs into the vinaigrette.

BBQ SAUCE

Toss the freshly chopped chilli and the liquorice powder with the BBQ sauce.

CHICKEN

Toss the chicken with dried ginger, salt and pepper. Shape the finished sausage stuffing around liquorice sticks.

LAMB

Toss the lamb with oregano, finely chopped garlic, salt and pepper. Shape the finished sausage stuffing around liquorice sticks.

BEEF

Toss the beef with mustard, salt and pepper. Shape the finished sausage stuffing around liquorice sticks.

VEAL

Toss the veal with basil, finely chopped garlic, salt and pepper. Shape the finished sausage stuffing around liquorice sticks.

Grill the prepared meat sticks on the gas grill over direct heat.

FRIED PORK IN RUB

Lots of sliced pork for frying – pork belly or loin – it's up to you how many slices you will need to satisfy your hunger. Probably not less than 6 slices per head.

HOW YOU PROCEED

Mix the rub, thoroughly rub it over the pork, and grill on a gas grill for about 15-18 minutes at 230°C – keep an eye on the grill

“The gherkins are such a tasty accompaniment :-)”

- ◀ 1 *tbsp smoked paprika*
- 3 *tbsp cane sugar*
- 1 *tsp celery salt*
- 1 *tsp smoked salt and crushed black pepper*
- 1 *tsp dried lemon zest – or freshly grated lemon rind*
- 1 *tsp onion powder*
- 1 *tsp garlic powder*
- 1 *handful of gherkins*



Morsø Smokekeeper



Morsø Forno Door



Morsø Fire and Grill Glove R/L

HOLM RIBS

Mix together all ingredients for the marinade.

Marinate the ribs for a couple of hours. Save a little of the marinade for a final drizzle before serving.

Grill the ribs for ½-1 hour at moderate heat.

Grill the cobs and cut them in halves.

Fresh herbs before serving.

- ◀ 1 *kg pork ribs, flat*
- 2 *corn cobs*

FOR THE MARINADE

- 1 *dl honey*
- 1 *dl ketchup*
- 1 *tbsp Worcestershire sauce*
- 1 *tbsp HP sauce*
- 1 *tbsp smoked paprika*
- 1 *tbsp liquorice*
- 1 *tbsp smoked salt*
- 1 *dl beer*
- 2 *dashes of tabasco*

A COSY, CHEER
ALL-EMBRACIN
AMBIENCE



FUL G



By Klaus Rath

THE FORNO FAMILY

The story of the Forno took its beginning during a holiday when we visited some friends who had rented a cottage near Firenze. This house had the traditional bricked-in oven that is so typical of Italy.

Since both families are fond of cooking, we obviously had to test this oven. We gathered firewood and made the necessary shopping for pizza cooking.

Considering all the good produce available in Italy, you can hardly get it wrong. Nonetheless, the pizzas we made in that oven came to represent the funniest and tastiest meal of the entire holiday.

It would also be great fun to have access to something similar back in Denmark; and I therefore looked into the possibility of buying a pizza oven for my terrace. I did not succeed in finding anything resembling what I was looking for, so I began to ponder on how such a pizza oven might look. Obviously, the oven should be wood-fired and have capacity for pizza baking. It should, moreover, perform the function of an outdoor fireplace and be resistant to weather conditions, all year round. – In short: A practical product and, preferably, one that would be a delight to the eye!

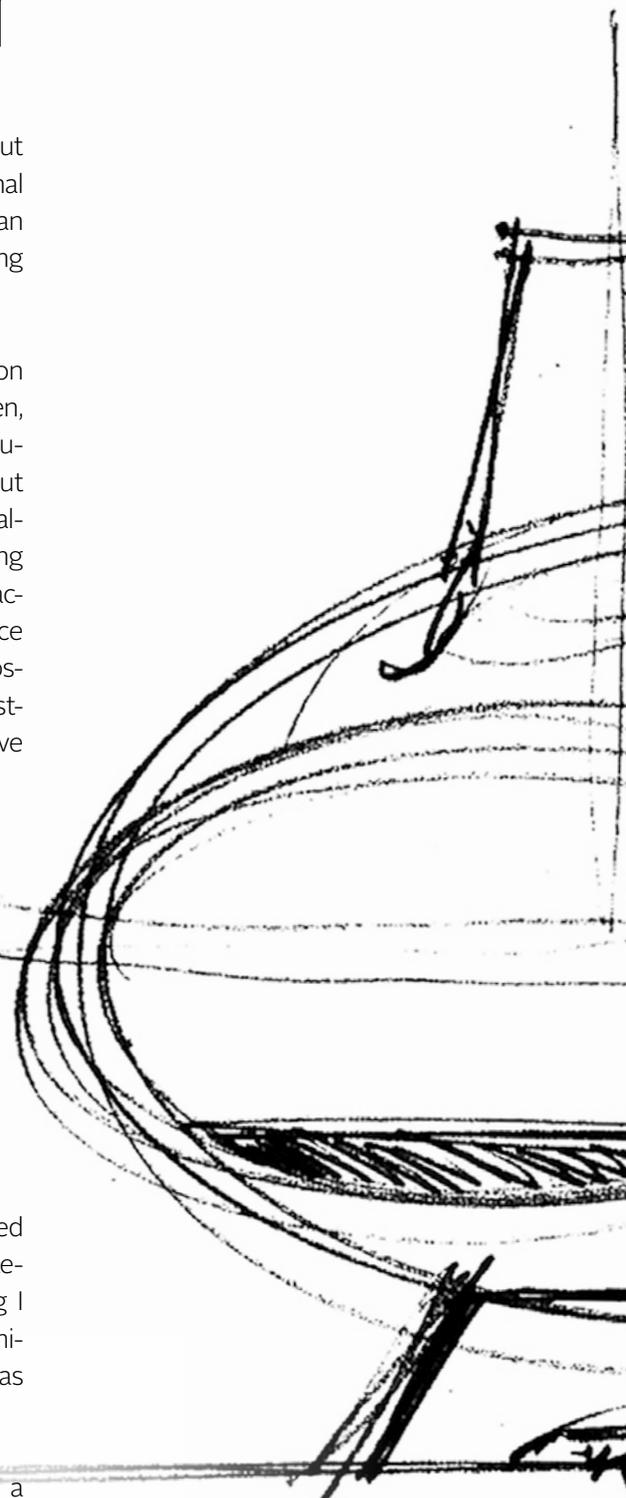
The final design version turned out as a miniature of the conventional brick fireplace with a domed top, an earthenware base, a small opening and a chimney.

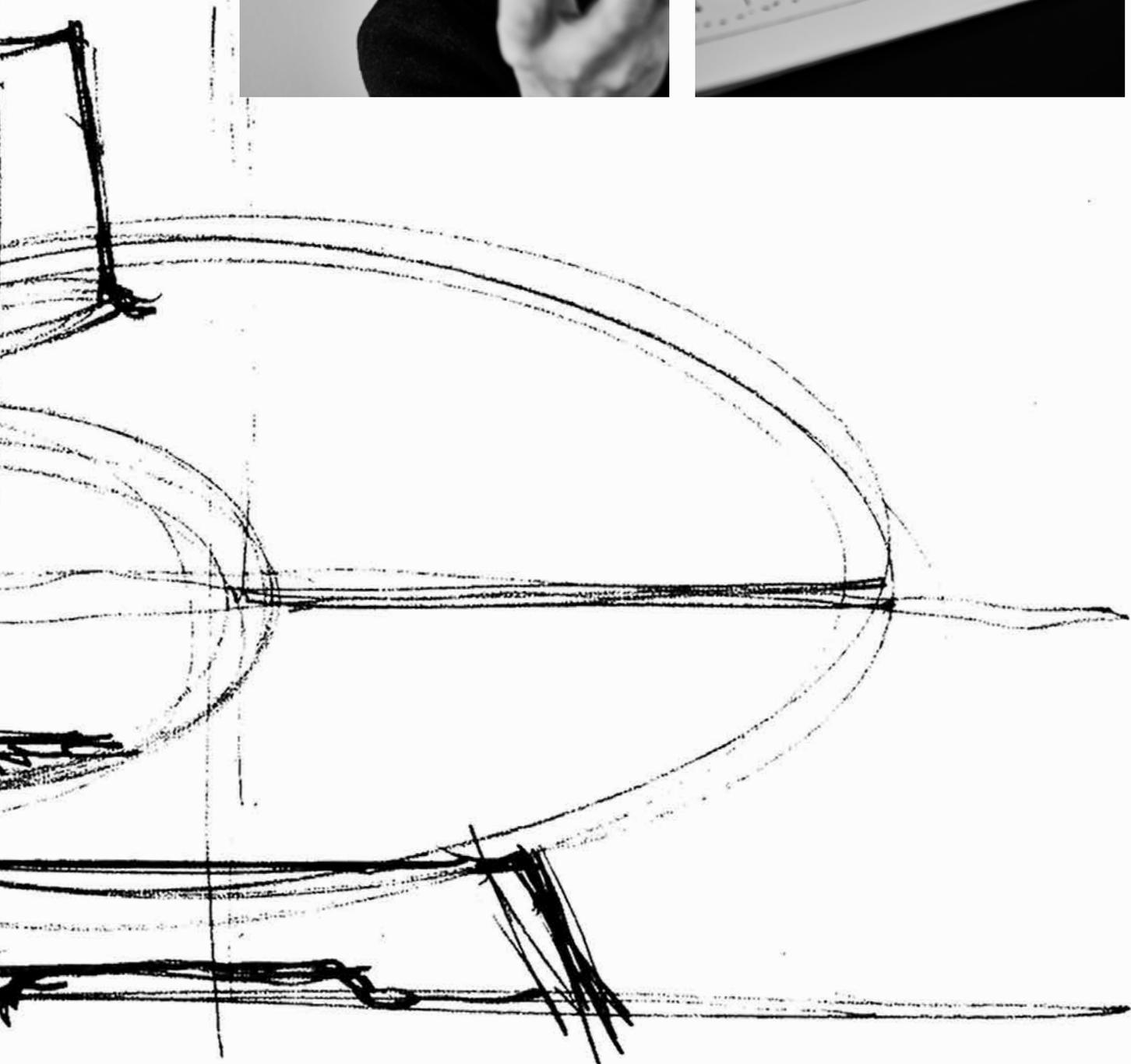
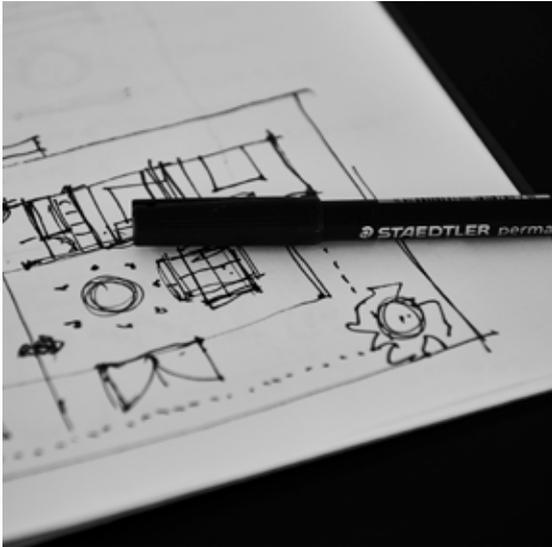
Since the idea was to use cast iron for the rounded shapes of the oven, Morsø would be the obvious manufacturer to contact for sounding out their opinion of the idea. Incidentally, they were, at this point, looking into the feasibilities of the manufacturing of outdoor products. Since Morsø moreover found the proposal appealing, they became interested in establishing a collaborative relationship.

When the first prototype was ready for testing, we invited Gorm Wisweh – a chef of Danish renown, also known as 'the pizza king' – to test the product and submit his views. The initial testing took place on my terrace, one autumn evening.

Pizza *en masse*, a few drops of red wine and good company – definitely the funniest prototype testing I ever participated in! After a few minor adjustments, the oven was ready to be put into production.

The joint efforts together with a chef such as Gorm have proved re- ►





ally fruitful. He has made frequent use of the oven and, also, proved that the Forno is not limited to pizza cooking alone: It is also excellent for grilling and smoking. In the course of the process, he also contributed with input for new products and accessories.

Over the years, other members have joined the Forno family: Grill Forno – a miniature version on three legs. As indicated by its name, this is a grill rather than an oven. The most recent addition is represented by the three different versions of Forno Gas. Taking their point of departure in an identical form of expression, they target consumers who

are either not allowed to use wood as their energy source, or who prefer the quick and easy use of the gas grill. Finally, there is the Forno Multi that is capable of both. It can be wood-fired, when there is time for having a good time; or it can be gas fired, when you need to speed up the process.

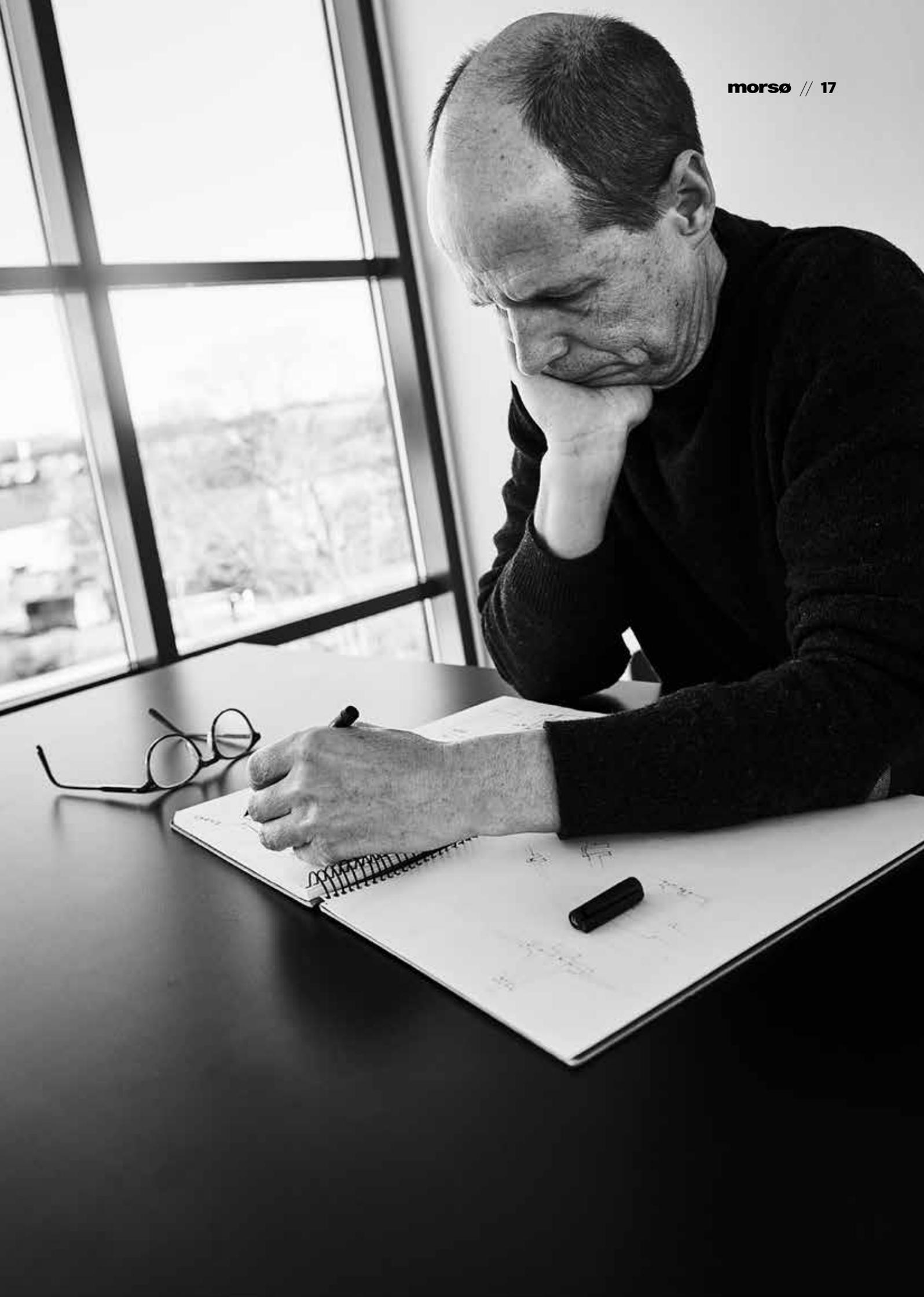
The development of the Forno family has been an exciting travel, accidentally taking its point of departure in the pizza's home country. In the course of the design process, I have learned a lot about cooking – with firewood, coal and gas, respectively. There is a certain charm about cooking outdoors. We have been

doing so ever since we learned to control fire – and it is something we associate with a secure and cosy atmosphere.

And precisely the concept of cosiness is something we discussed at length in connection with the development of the Forno products. A grill need not necessarily be a box, but, in so far as it is possible, it should enable you to see the flames, the food being prepared, and the smoke, drifting away from the chimney – up into the air.

I hope your Forno will provide you with many cosy cooking experiences!







MORSØ FORNO GAS

From Italian brick oven to Scandinavian gas grill

Since Klaus Rath was originally inspired by the cooking method of the traditional Italian brick oven and brought this concept with him to Morsø, the Morsø Forno range has established its very own niche within the cooking universe. Now, Morsø has created the same unique oven in a gas-fired version that facilitates an even simpler approach to the creation of great food experiences.

Morsø Forno Gas is the first through and through gas grill within the – by now quite comprehensive – range of Morsø outdoor products. The Forno Gas is an elegant and handy gas grill that not only contributes with basic grill functions but, owing to its unhesi-

tating and stylistically consistent expression, it also makes a superb fit with the outdoor environment

PREPARING DELICIOUS FOOD WITH FORNO GAS

Morsø Forno Gas is easy to use and available in three different sizes. It has a user-friendly rotary-switch ignition system and, being supplied with a regulator, it is ready for use. Thus, all you have to do is to connect your new gas grill with a gas cylinder.

Owing to, for instance, the integrated thermometer and high-domed lid, the Morsø Forno Gas is perfect for cooking a roast. The pot and lid of the gas grill are made of precision-cast aluminium,

whereas the grilling grid is in solid cast iron with an enamelled coating. All materials, having been carefully selected to provide you with the ultimate cooking experience, are also easy to clean.

The minimalistic handle completes the front of the form, and the four-legged supporting frame ensures a stable foundation that quite naturally and discretely provides the space for control panel and gas connection.

With Morsø Forno Gas you will thus have a unique and spacious gas grill that will give you fantastic cooking opportunities while also being easy to maintain



Morsø Forno Gas Piccolo

Measures: D492 x H396 x W460 mm

Grilling surface dia D440 x W395 mm

Grilling area: 1250 cm²

Weight: 12,1 kg

GAS SYSTEM

Heat rating: 3,6 kW

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

Gas type: Liquefied gas (propane, butane)

BURNER

Burner x 1

Heat rating per burner: 3,6 kW



Morsø Forno Gas Medio

Measures: D584 x H428 x W550 mm

Grilling surface dia: D530 x W465 mm

Grilling area: 1860 cm²

Weight: 19 kg

GAS SYSTEM

Heat rating: 4 kW

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

Gas type: Liquefied gas (propane, butane)

BURNER

Burner x 2

Heat rating per burner: 2,4 kW (outer) + 1,6 kW (inner)



Morsø Forno Gas Grande

Measures: D627 x H492 x W726 mm

Grilling surface dia: D580 x W705 mm

Grilling area: 2772 cm²

Weight: 26,1 kg

GAS SYSTEM

Heat rating: 7,4 kW

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

Gas type: Liquefied gas (propane, butane)

BURNER

Burner x 3

Heat rating per burner: 2,3 kW (left) + 2,8 kW (center) + 2,3 kW (right)

ALL THE BEST FROM OUTDOOR LIFE IN THE PALM OF YOUR HAND

The Morsø Forno Multi is first and foremost about making amazing food – both on weekends with plenty of time for preparation and when daily life demands faster lap bars times. When, originally, the designer Klaus Rath got the idea for Forno, he was on holiday in Italy, where he was inspired by the traditional Italian brick oven.

In collaboration with Morsø, brick was turned into cast iron, and the Scandinavian version that can be used as a pizza or smoking oven as well as a grill had become a reality. Today, the Forno is available as wood- and gas-fired and – the latest addition – as a combination for gas, briquettes and conventional wood. Thus, all possibilities are open. You will come to experience how easily you will be able to create the most delicious food experiences – right from juicy T-bone steaks to smoked salmon and home-made pizza with brittle crust to a delicious leg of lamb. And when peace and quiet descend, the large opening and grand view of the flames transform Forno Multi into a beautiful and functional outdoor fireplace.



#1

MULTI-FUNCTIONAL

*You can light up with gas,
briquettes and traditional wood.*

#2

GRILL

*Regardless of heating source, the
Morsø Forno Multi will work as an
ordinary grill.*

#3

SMOKE OVEN

*With a Smokekeeper and an oven door,
you easily transform your Morsø
Forno Multi into a smoke oven.*

#4

OUTDOOR FIREPLACE

*The large opening into the oven
room provides a grand view of the
flames and gives fuel to a cheery
atmosphere*



“puffing up smoke
and steam ...”

... this article will focus
on smoke rather than steam
– though the Forno definitely
enables both techniques.

By chef Gorm Wisweh

THEME ON SMOKING

LOVE the smoky flavour in food. It's Nordic, it's elegant, it may be intense, it lends character and edge. All told, it simply sits well on the Scandinavian palate. And then it's great fun to expand the potential of the Forno universe of gastronomy.

I have had the great privilege to be able to play with the Forno ever since its first prototypes. And very soon I began to use it for hot-smoke curing. Being a determined islander (a 'Bornholmer'), I obviously began with hot-smoked salmon – which, using the grilling insert, is plain sailing. Therefore: If you've never worked with smoke before, I urge you to begin here, as this will guarantee your first successful experience.

A piece of lightly trimmed salmon brined in a blend of herb-salt/sugar – e.g. dill and lemon zest mixed with equal parts of salt and sugar – will turn into a really tasty titbit after 20 minutes in the Forno. Medium heat, a wet log of the embers, or chips over the gas (at a semi-low temperature). Close the door on the salmon and start the smoking. The Salmon will, at one and the same time, be baked as well as smoked – it hardly gets any better.

Once your appetite has been whetted by your first, successful, step – then a whole new world will open before you. Why not toss in a plate of almonds beside the salmon, a brie you have pricked lightly with a fork or a big fistful of shrimps in the shells. Acturally, it's just as easy as it sounds. And even tastier. Smoking on the basis of various materials is very much a matter of your own smoking inclinations. Are you a light smoker or a heavy

smoker...? American BBQ-versions need real intense smoking which, frequently, means less heat and smoke for a longer period of time. But if you have not yet tried to send a few smoke signals towards your summer ribs, then you're really missing out on something!

When you enter the path of smoking, there's one major fundamental rule to remember, namely that your smoking material (the material to produce the smoke) must be hardwood and, preferably, of high-grade quality. ►



Fruit trees, in particular, provides fantastic and very clear notes in the Forno. Personally, I'm a huge fan of cherry- and apple trees for meat and fatty objects such as cheeses, whereas juniper or birch are excellent for fish or produce where I intend to convey a milder smoky flavour. But test your ground and find your personal style and favourite type of wood. You can hardly go wrong – as long as you stay away from pinewood.

Remember to control the heat... This is tricky business – but then again: It's precisely this that makes cooking by open flames so fascinating. The mastering of fire is inherently primal and provides immense satisfaction. You need to be in attendance by the food. But, at the end of the day, you won't go wrong following the rule of thumb that elegant and delicate produce need to be further away from the heat, as compared with food that's more robust. And if you need to infuse much smoke into the object, you smoke at as low temperatures as possible – then you can always adjust during your subsequent cooking.

You have probably already sussed out that I'm hard put to quell my verbiage concerning this particular topic. I have made 2 recipes for you – intended as inspiration for getting started on using your Forno for smoking. Now, get on with it – otherwise “smoke and steam” will be our downfall...

*“Enjoy..”,
Gorm Wisweh, Chef,
Pizza King and Forno
Man to the very bottom
of his heart.*







SMOKED AND GRILLED SHRIMPS WITH CAPERS-HERB MAYONNAISE

150 g shrimps, shell on ►
 per man/woman/hungry child
 2 pasteurised egg yolks
 A pinch of salt
 Approx. ½ litre cold pressed
 rapeseed oil (amount depends on
 the quality of the eggs)
 Approx. 1 tbsp cider/ white vinegar
 lemon juice
 Pickled capers
 1 bunch dill
 1 bunch broad-leaved parsley
 Salt and pepper

The Danish island of Bornholm being the epitome of smoke curing in Denmark, smoked shrimps will be available from practically any Bornholm smoke house. The shrimps are an exquisite delicacy and, if you don't happen to live on Bornholm, you just have to smoke them yourself. This recipe is a tip to the grill master and an expansion of his repertoire.

So, get your mixer, blender or biceps going, egg yolks into a bowl, a pinch of salt, and whip the yolks quite stiff and white. Then add the oil, drop by drop while stirring, till the mayo has reached a consistency to your liking. Finally, add vinegar or lemon juice and taste. Make sure to drain the capers thoroughly, then chop them together with the herbs. Toss them in the mayo. Keep refrigerated.

Make sure that your Forno is well heated – albeit not at full power. If wood-fired, make sure your fire is to one side of the Forno. If gas-heated, set the grill at medium heat.

Place the shrimps on the Forno's grilling insert, perhaps on lightly pricked tinfoil.

Before placing the shrimps in the oven, put a wet log into the embers/the fire, or put a bit of wood chips in a foil tray and place it over the gas. Do not begin to cook your shrimps till you have smoke formation. Keep the door of the Forno closed for 5-10 minutes and then remove the shrimps. Now, their flavour should preferably have a touch of smoke. The longer the time, the more pronounced the smoke flavour. But it's a balancing act, as the shrimps may go dry on you. It's a matter of testing your ground – and taste buds. Peel the shrimps and eat with mayo and good bread.

TIP: This smoking tip is also really cool for spareribs or for slow cooking a leg of e.g. lamb, or the similar, on the grill. The meat will just require smoke treatment for a little longer – about 20-30 minutes..

MARINATED VEAL SPARERIBS AND SUMMER-SLAW

Veal ribs are simply better. I know that some will consider this to be treachery, but in this case, I'm bound to crusade in disfavour of the pig. I therefore provided immense joy for my Pakistani friend, Safferlaf, when she discovered that – for the first time in her life – she could actually partake in sparerib eating. And, did they strike home! Fire up the barbie and invite the entire street. I'm sure your neighbours will provide the cold beer, if you invite them over to share a bite and a bit of togetherness.

First, you boil the meat

Put the ribs into a large pot of lightly salted water together with garlic, bay leaves, a couple of carrots, and pepper corns. Then boil the ribs till tender. If they cannot go into the pot full length, cut them into smaller pieces. After half an hour or so, you prod the meat to check whether the ribs are tender. When tender, let them rest in the fond for another 10 minutes.

TIP: If you skim off impurities during boiling, you can save the fond for later use as a basis for a soup or bouillon.

Mix the marinade while the meat is tenderising

Split the whole garlic crosswise. Bake it over a gas flame or under the grill of your kitchen oven. One garlic will suffice for the marinade, but when you are at it, you might as well “burn” more as they taste deliciously as accompaniments. It's a good idea to brush with oil and sprinkle with salt. Take a couple of the burned cloves, preferably ones that are slightly “burnt” on the exterior. Cut the apple into coarse bits and blend with the other ingredients for the marinade. The honey will facilitate caramelisation during grilling.

Brush the marinade well into the boiled veal ribs and then leave them for as long as possible to let the marinade soak in – ideally, but not necessarily, overnight.

Now, heat up your Forno to about medium heat. Before placing your ribs, put a wet log into the embers/the fire, or place a foil tray with wood chips over the gas. Place the ribs on the insert and put them into the oven, when you have smoke formation. Close the Forno with the door for about 20-30 minutes. It may be necessary to provide the fire in your Forno with air to keep it burning, but that's all right. The marinade's caramelisation process takes time, and it may be necessary to add another 2 or 3 layers. So, take it easy – perhaps smoke over several steps if required. The longer the procedure, the more pronounced the smoke flavour. It's a matter of testing your ground and taste buds.

Remember to rearrange the ribs 2-3 times during the process – to ensure equal heat in the course of the cooking.

Serve with summer slaw and fried potatoes with dipping, see the following recipes... You're now well on your way to become the BBQ-master of the neighbourhood.

Tomato tapanade – an exquisite dip for fried potatoes

Blend the tomatoes with Grana Padano and capers and add vinegar, salt and pepper according to taste.

Sommer-slaw

The elderflower syrup lends a taste of sweetness and summer to the slaw, while fennel adds crunchiness and a twist of liquorice. This is my favourite summer salad! Cut everything up into fine shreds and toss in lemon juice.

Toss crème fraîche with mayo and mustard. Add cider vinegar and elderflower syrup to your taste – striking the perfect balance. Add a bit of salt. Toss the vegetables with the dressing and leave to soak for 20 minutes.

RIBS

1 rack of veal loin per person

4 garlic cloves

2-3 bay leaves

2 carrots

10 pepper corns

MARINADE

1-25 whole garlicks

1 tin tomato purée

1 tin skinned tomatos

1 fresh chilli

1 apple

3 tbsp honey.

1 handful freshly picked rosemary

TOMATO TAPANADE

1 large handful good semi-dried tomatoes

A little Grana Padano or Parmesan

1 splash cider vinegar

SUMMER-SLAW

1 head of summer lettuce

or 1 pointed cabbage

2 red onions

1 handful broadleaved parsley

1 fennel

2 apples

3-4 carrots

1/2 lemon, juice

DRESSING

1 jar crème fraîche, 18%

1 dl good mayonnaise

2-4 tbsp strong mustard

2-3 tbsp cider vinegar

1 drop elderflower syrup

Salt

GRILL FORNO II

If you are a ball-grill enthusiast, Morsø has now made it possible to unite gastronomy with sculptural delight. Morsø Grill Forno II is the ideal choice for the family who appreciate good food, unique design, originality and shared experiences. Other than its well-known grilling functions, the Morsø Grill Forno II can also be used as a closed grill – intended for slow roasting – and even for smoking. The function of Grill Forno II is equally optimal,

whether you use Charcoal or wood as your heating source.

At dusk, stomachs sated, the ovens will work excellently as creators of cheerful atmosphere. While the mild summer days turn into cooler evenings, the warm orange glow of the dancing flames, visible through the openings of the beautiful and sculptural cast-iron ovens, will also contribute to the warm feeling of communal cheer.





Grill Forno II

FIRESIDE CHEER

FIRE POT

Designed by Klaus Rath, the Morsø Fire Pot fireplace is a tribute to fire and the small simple moments in life. As well as being a live garden decoration, this beautiful fireplace represents the epitome of fireside cheer and family intimacy. Fire Pot is

made of sheet iron and incorporates a practical windbreak. Aside from contributing with fireside cheer, the Morsø Fire Pot can also be used for authentic food experiences, when combined with Morsø's Tuscan grilling grid. Food, just as in the good old days.



Morsø Fire Pot





IGNIS

A firepit designed on the basis of Morsø's traditional series of cooking utensils. With its clean lines and elegant functional design, the firepit will be a beautiful decoration on the terrace or by the front door – all year round. Being manufactured in solid enamelled cast iron, the Morsø Ignis firepit will never become

rusty if it is used and cared for correctly. Are you looking for a firepit capable of creating warmth and atmosphere on the terrace when the summer evenings begin to be a tad cool – then the Morsø Ignis firepit is the obvious choice. A grilling grid for the firepit is available as separate subsequent purchase.



Morsø Ignis

OUTDOOR CHEER

JIKO

The Morsø Jiko is a small wood-fired, African inspired outdoor stove. It is eminent for outdoor cooking but can also be used as a fireplace bowl. Jiko makes it possible to take the well-known Morsø qualities from the terrace

out into nature - and thus cook authentic food over the flames. Try, for instance to combine the Jiko with a cocotte from the Morsø cooking utensil series, Morsø NAC.

Or you can use it with the Morsø cast-iron grilling grid on top. This is another example, representing deep classic roots and the unique properties of cast iron – in combination modern design and a wealth of application options.



Morsø Jiko





KAMINO

Designed in cast iron, the Morsø Kamino outdoor fireplace will – in addition to provide heat to and adorn any outdoor environment – also extend the usability of the terrace, from early spring through chilly summer evenings and long into the beginning autumn. Kamino is one of a kind, with a number of advantages. It is, for instance, relocatable and can be turned after both wind direction and the individual equipment of the fireplace. If equipped with the Tuscan grill, The Kamino can also be used for the grilling of light meals, such as e.g. sausages, bread on a stick or marshmallows over the fire.



Morsø Kamino



Morsø Forno Gas Piccolo Cover

UNDER COVER

The original tailormade cover will provide protection against the elements



Morsø Forno Gas Medio Cover



Morsø Forno Gas Grande Cover



Morsø Forno Cover



Morsø Kamino Cover



Morsø Grill Forno II Cover



Morsø Jiko Cover



Morsø Grill 17 Cover

MORSØ EXHIBITS AT FOOD FESTIVAL

For the past 6 years, Morsø has participated
at the Food Festival in Aarhus



Food Festival in Aarhus is the largest food festival in Scandinavia – to which adults and children with curious pallets, prominent chefs from in- and outside Denmark, producers, researchers and promoters will need to explore the wondrous universe of food. In short: a popular rallying point for food buffs.

As the culmination of the annual Aarhus Festival, more than 30,000 people with an interest in gastronomy will buy a ticket for the food festival – renowned for its high quality and innovative approach and, hence, an obvious event for Morsø to be a part of.

Based on our wide assortment of high-quality outdoor ovens, grills, fireplaces, kitchen equipment and accessories, we have the perfect set-up for presenting the numerous application feasibilities of our products – right from the elementary, straightforward and atmosphere-based to the gastro-nomically challenging kitchen.

Over a three-day period, we provide the festival guests with a view into the multifarious opportunities inherent in the Morsø outdoor assortment.

From early morning to late afternoon, we produce hundreds of samples by way of perfectly grilled sausages and steaks, hot-smoked salmon, shellfish and cheeses, pot-baked bread and slow-cooked dishes and flambéed desserts – and of course pizzas of classic and hitherto absolutely unknown varieties.

Celebrity chefs with a penchant for the Morsø products will serve their favourite and signature dishes, while the Morsø staff will demonstrate how the ovens will make it both easy and fun to conjure up entire and impressive menus. Our pizza school for the



kids is also a sure hit.

Children and parents are equally pleased and surprised when the kids conjure up own compositions – under the expert guidance of the Morsø enthusiast, 14-year old Magnus. In the main, however, the guests are primarily surprised and absolutely taken in by the wealth of functions inherent in each and every product.

The guests observe the multi-functionality unfold before their very eyes, when the beauti-

ful, decorative and sculptural ovens are put to use in combinations of exquisite cooking functions and as heat radiating creators of cosy atmospheres.

Who will not appreciate being enabled to enjoy and prolong outdoor life on the terrace, from early spring and into late autumn – in a combination of fire, food and fabulous friendships? Surely, this must be the embodiment of quality time.

By Eddy “The Mad Chef” van Bragt

A GUIDE TO GRILL FUEL

In Denmark, grilling has become something of a national sport; and, today, we seem to grill both summer and winter. Likewise, we do not confine ourselves to steaks and sausages, and we also experiment much more with our grill – from baking to more comprehensive projects such as e.g. homemade smoked sausage and other types of sandwich filling.

When we discuss what type of fuel we use, there are many and strong opinions of whether to use charcoal or briquettes, gas or other types of fuel. Not forgetting the type or brand of grill you prefer. As with so many other things, there is no decidedly right or wrong solution – but, obviously, there are pros and cons with respect to the various types of fuel.

BRIQUETTES

Briquettes is a mixed product,

comprising crushed charcoal, pit coal or coal from coconuts that are then mixed and shaped by way of e.g. corn flour. In general, briquettes will facilitate long burn times in conventional grills such as ball grills. It is a good idea to check the burn time stated on the bag. As a standard, this is measured on the basis of how long the briquettes will keep a temperature higher than 180 degrees C.

Similarly, the information on the bag will state the amount of water comprised in the briquettes and how much ash they will produce. The less water and ash, the better the quality. As briquettes will contain the heat for longer and – owing to the stable degree of heating for a longer period of time – they are ideal for grilling larger pieces of meat.

When people opt out of briquettes, it is often because – in

their busy everyday – they find it more cumbersome to get a fire going. There are, however, many different tools and methods that will help to get the briquettes going in less than 10 minutes – i.e. almost as fast as the lighting of a gas grill.

CHARCOAL

You get charcoal by burning wood under extremely controlled conditions, with the wood pieces packed and a minimum of oxygen supply – this process will carbonise the wood and remove the water and gasses contained in the wood. This way, 100 kg wood become 25 kg of charcoal. When you buy charcoal, you should choose bags with an overweight of large and solid pieces – thus avoiding many small pieces and lots of coal dust. Some of charcoal's advantages are the ability to catch fire and generate strong heat within a ►

short period of time. If you use a grill that allows precise control of air intake, and – provided that the grill is well isolated, you can also achieve lower heat for a long period of time.

Charcoal will lend a smokier flavour to the object being grilled, but since, with an ordinary grill type – without controlled air intake – it is much more difficult to control the heat, charcoal is not so widespread in Denmark.

WOOD PELLETS

are a more modern type of fuel – used in so-called pellet grills. A pellet grill consists of one chamber in which you place your meat, and a box on the side will then contain the pellets – when fired up they supply heat and smoke to the chamber. Almost controlling itself, the pellet grill will thus be very easy to use. You connect the grill to the power grid, set it at the desired temperature, and then the grill will control how many pellets it will need relative to both temperature and time. As yet, the wood-pellet grill is not that widespread in Denmark: It is relatively expensive

and almost solely recommended for large pieces of meat to be grilled for longer periods of time – which, by the way, it does really well. For smaller pieces of meat, the grill must reach a very high temperature to ensure that the grilling grid becomes sufficiently hot. As to the kind of pellets to be used, there is considerable difference with respect to the chosen wood type and related possibilities. Cherry wood, for instance, gives an amazing red colour to the rind

IMPORTANT: Always remember only to use pellets that are approved for cooking, as pellets used for the heating of houses may contain substances that are unsuitable for food!

GAS

The gas grill is known to most. It is quickly lit and heated. Most often, it is used for grilling smaller pieces of meat at direct heat. For larger pieces of meat, the grill needs to be larger and have more burners that can be switched on and off – to prevent the meat from being subjected to direct heat.

As the gas grill is quick and easy to use, it is very popular in Denmark – and, if you lack a bit of smoky flavour, you can easily place a bit of smoked wood chips on the grill

ORDINARY WOOD

In this country, only few grills on the market use ordinary wood. The Morsø product range also comprises grills intended for real wood – for instance the Morsø Forno and the open fireplaces that can be used with a grid on top. Grilling with log wood requires plenty of air supply in order to get a good fire going. In a closed grill, not intended for wood logs, the wood will lack oxygen and, hence, produce lots of smoke. Also, it will be difficult to achieve a useful temperature. If you already own – or are contemplating to buy – a grill that can be used for real wood, this is often because you also want to try your hand at food smoking. On page 28 of this magazine, an entire article is dedicated to food smoking – opening up entirely new opportunities within cooking and outdoor life.



Morsø Fire and Grill Glove R/L



Morsø CULINA BBQ Tongs

4-6 servings

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



PERFECT BRAISED RACK OF LAMB

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

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

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

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

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

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

VENISON KEBAB IN FORNO

METHOD

Make a marinade of crushed juniper berries and garlic, the leaves from 3 sprigs rosemary (save the sprigs themselves), 3 sprigs thyme, salt and pepper. Leave the venison to marinate. Minimum one hour – preferably much longer.

Remove the meat from the marinade and brown at high direct heat. Sharpen a couple of rosemary sprigs and put the meat on them.

Wind the remaining thyme, rosemary (and pine needles if you can obtain them) round your kebab roll.

Back into the forno. Roast at medium heat for 25-30 minutes. Roasting depends on the size of the meat, the temperature of the oven. If you use a roasting thermometer, the core temperature should be approx 57-58 degrees. Leave to rest for 20 minutes before removing the herbs and cutting into thin slices.

FLATBREAD

Mix salt and baking powder into the flour. Add oil and the water bit by bit. It is easier to add than to remove. The dough must feel soft to work without sticking. Knead until no lumps of flour remain. Make approx. 8 equally large balls and flatten them in your hand. Bake them in a scalding hot forno on the stone. Approx. 2-3 minutes each side.

SALT BAKED SHALLOTS

Spread out the kitchen foil. Place the peeled shallots, salt, thyme and oil on the foil. Fold together into a package. Bake in the forno by indirect heat for one to one and a half hours.

Halve the onions before serving, so people can pick their own sweet and soft onions to put on their kebabs.

SOURED CREAM WITH MUSTARD

Put the cream in a bowl and add sugar and lemon juice. Let it stand and soak for 10 minutes. The cream will be soured and slightly thickened. Season with coarse mustard, salt and pepper. Use as dressing.

4-6 servings

- ◀ 700-800 kg venison – a tender cut
 - 12 dried juniper berries
 - Lots of Rosemary
 - Lots of Thyme (possibly pine needles)
 - 100 ml rapeseed oil
 - 3 garlic cloves
 - Salt and pepper
-
- ◀ 500 g plain flour
 - 3 tbsp oil
 - 2 tsp baking powder
 - 2 tsp salt
 - approx 250 ml water
-
- ◀ 10-12 Shallots
 - 4 sprigs thyme
 - 2 tbsp oil
 - 1 handful salt
 - Kitchen foil
-
- ◀ 250 ml whipping cream
 - 2 tsp sugar
 - Juice of half a lemon
 - 2 tsp coarse mustard
 - Salt and pepper



STEAK IN FORNO/FORNO GAS WITH HERB BUTTER

4 servings

4 steaks, ▶
totalling approx. 1 kg

Salt and freshly
ground pepper

250 g soft butter

Zest from 1 organic lemon

1 small sprig of chervil

Grilled vegetables ▶

4 carrots – 1 squash

2 red peppers – 1 bundle of green
asparagus

4 tbsp balsamic vinegar – 100 ml
olive oil

½ bundle of broad leaved parsley

Salt and freshly ground pepper

HERB BUTTER

Mix butter, finely shredded zest, salt and pepper. Mix in the chopped chervil. Fill small bowls with the butter and place them in the fridge.

Season the meat well with salt and pepper. Fry the steaks on a Morsø Grill Pan about 3 minutes on each side. Grill the fatty edge first, remember all 4 sides. Allow the meat to rest for 10 minutes while you grill the vegetables. Prepare for serving.

GRILLED VEGETABLES IN FORNO/FORNO GAS

Cut the carrots and squash in thin slices lengthwise. Clean the peppers and cut each one into 4 pieces. Break off the woody ends of the asparagus. Fry all the vegetables on a hot pan (fx Morsø Frying Pan) in the Forno until they are tender. They need about 4 minutes on each side.

Mix the balsamic and oil with salt and pepper. Rinse the parsley and chop it coarsely. Toss the grilled vegetables with dressing and parsley. Cut the meat into thin slices and season with salt. Serve the meat with the grilled vegetables and the bowls with the herb butter.

Serve immediately.





Morsø Pizza Peel – Alu.

S'MORES – MARSHMALLOWS ON STICKS WITH CHOCOLATE

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 degrees for a couple of minutes. Then lay on the other biscuits.

10 pieces

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



STIFADO – IN FORNO GAS

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

4 servings

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

GARNISH

2 *cups black olives, stoned*
 2 *cups flat leaf parsley*

STIFADO METHOD

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

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

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

Prepare the garnish by mixing the ingredients together.

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

Serve with garnish and, for example, rice.



Morsø Pizza- & Herb Cutter

COD ON GRILL PAN WITH POTATOES, GREEN ASPARAGUS AND CARROTS

METHOD

Toss the peeled vegetables in with the olive oil, salt, pepper and thyme.

Then lay them on a grill pan and then place it in the Forno for 8-10 minutes.

After this place the cod on top of the grilled vegetables and place the grill pan back in the Forno for 8-10 minutes.

Put the door on the Forno for the last 3-4 minutes of the roasting time and place a wet tea towel over the chimney or use the Morsø Smokekeeper.

Serve immediately with fresh basil for garnish.



4 servings

- ▶ 800 g cod
- Lemon juice
- 200 g potatoes
- 12 stalks green asparagus
- 300 g carrots
- 50 ml olive oil
- Salt and pepper
- 3 sprigs thyme



Morsø Forno Flue Pipe

FORNO SMOKED BRIE WITH PORT GLAZED PEARL ONIONS

6 servings

2 pieces Brie (triangular) ►

Rye bread chips

1 glass Pearl onions ►

150 ml sugar

75 ml port

1 organic orange

Lay the brie on a Tuscan grill and place it in the warm Forno. Fit the Forno stove door, put a wet cloth over the small chimney - smoking is finished in 12 minutes.

Check the brie. You should be able to press it and feel that it is soft and warm. Then cut the brie into slices and lay them on the rye bread chips. Drip a little of the port glazed pearl onions on the brie. Yum - delicious.

PORT GLAZED PEARL ONIONS

Melt sugar until golden, pour the drained pearl onions into the sugar. Grate half of the orange with a grater and lay it aside. Add port and juice of half an orange and let it boil until the mass has slightly set and is uniform again. Finally, add orange peel to taste. Lay the glazed pearl onions on the brie.





PLUM TARTE TATIN IN FORNO

Carefully melt the sugar in a pan. When the sugar is melted, add butter and star anise. Let it finish bubbling, take off the heat and set in the halved plums. Lay over a thin layer of puff pastry and fold down the edges.

Bake at high heat in the forno until the puff pastry is browned and risen. Approx. 12-15 minutes. Turn it out at once onto a plate or dish.

Serve hot, warm or cold with crème fraîche 38% or vanilla ice cream.



Morsø handle for Grill Grate/Grill Plates



Morsø CULINA BBQ Fork

- ◀ 1 roll puff pastry
- 7-8 plums
- 4 star anise
- 100 g sugar
- 15 g butter
- Crème fraîche 38%

**4 servings**

100 ml hazelnuts ►
 1 tbsp. butter +
 1 tbsp. melted butter
 2 tbsp honey
 4 bananas

25 g butter ►
 40 g sugar
 50 ml cream
 50 ml light syrup
 Salt

5 egg yolks ►
 100 g sugar
 250 ml cream
 250 ml milk
 Seeds from 1 vanilla pod

GRILLED BANANAS, VANILLA ICE CREAM AND SALTED CARAMEL

Chop the hazelnuts coarsely. Melt butter and honey in a saucepan and grill in the oven at 150 degrees for approx. 15-20 minutes, until golden. Cool down.

Slice the bananas lengthwise and brush with melted butter. Grill until they start to turn golden.

SALTED CARAMEL

Bring butter, sugar, cream and light syrup to the boil in a saucepan, and simmer for approx. 10 minutes. Season with salt and cool down.

VANILLA ICE CREAM

Whisk egg yolks and sugar together in a bowl. Put cream and milk in a saucepan with vanilla seeds and heat to just below boiling point. Pour a little into the egg mixture, whisking constantly. Then pour in the rest while continually whisking, pour the whole back into the saucepan and heat slowly, stirring constantly, until you get a thick cream. Avoid the temperature getting too high, as you risk it separating. Cool down the cream and put it in a freezer. Pour into a container before it gets too stiff.

BAKED APPLES WITH REMONCE

Make a remonce of Muscovado sugar, marzipan and butter by kneading them all together thoroughly.

Core the apples, fill them with remonce and place them on a fire-proof dish.

Place the apples in Forno and bake until cooked (approx. 20-30 min. depending on how hot the oven is)

Toast the hazelnuts in a dry pan, chop coarsely and set them to one side.

Cut open the vanilla pod and scrape out the vanilla seeds. Rub the vanilla seeds into a little cane sugar and stir into the crème fraîche.

Arrange the baked apples on a plate with the toasted hazelnuts and crème fraîche.

Sprinkle a little flaked salt over the apples before serving.



4 servings

- ◀ 50 g Muscovado sugar
- 50 g marzipan
- 50 g soft butter
- 4 large apples
- 50 g hazelnuts
- 200 g good crème fraîche 38%
- 1 large vanilla pod
- A couple of tbsp. cane sugar
- Salt flakes



Morsø Mill '14



Morsø Gas Lighter

4 servings

1 kg cockles/blue mussels ►
350 g oyster mushrooms
2 fennels
Green asparagus
2 red onions
200 ml white wine
Salt and pepper

LIMFJORD MUSSELS STEAMED IN WHITE WINE IN COCOTTE WITH FENNEL

Place the vegetables in a preheated Morsø frying pan or a Cocotte and then the mussels. Add the white wine, salt and pepper.

Shake the frying pan/Cocotte and place it in the Forno – turn frequently.

After 90% of the mussels have opened (approx. 10-15 minutes), they are finished and ready to be served.

If you want a smoky flavour, fit the door on the Forno for the last 3-5 minutes and place a wet tea towel over the chimney or use Morsø Smokekeeper.

Serve immediately with lemon.





BREAD WITH SUN-DRIED TOMATOES

Dissolve the yeast in 35 degree warm water. Mix flour, salt and chopped sun-dried tomatoes in the water and stir together.

Allow it to rise for 12 hours at room temperature or in the refrigerator. When the dough has finished rising, it is light, airy and full of large bubbles. The dough can tolerate an even longer rising time.

Turn the dough out on to a floured board. Fold it 3 times. First one way and then the other.

Place it in a greased dish or a flour-covered tea towel and fold the tea towel over it. Leave the dough to rise another two hours.

Bake the bread in a Cocotte in your Forno oven. The lid of the cocotte keeps the steam from the dough in, so it takes longer for the crust to settle and become hard. This makes the bread rise more inside the cocotte.

Heat the Forno up to approx. 250 degrees. Preheat the Cocotte in the Forno.

When the dough has finished rising, turn it over in the warm pan. The dough must only take up half the space in the pan. Place the Cocotte in the Forno with the lid on. Make sure that the oven is hot enough.

Bake the bread for 30 minutes at approx. 250 degrees with the lid on. After 30 minutes let it bake for 15 minutes at approx. 230 degrees without the lid. Allow the bread to cool for at least 20 minutes before serving.



Morsø Spice '14

- ◀ 625 g flour (10 dl)
- 500 ml water
- 2 tsp salt
- Yeast (about the size of a pea)
- 15 sun-dried tomatoes (chopped)



Morsø Salt '14



WEIGHT AND
QUALITY

Morsø N.A.C cast iron pots/cocottes

For several generations, Morsø has been manufacturer of exquisite and functional cast-iron pots, pans and skillets. The Morsø N.A.C kitchenware range was designed as a tribute to Niels Andreas Christensen who, in 1853, founded the foundry, Morsø Jernstøberi. The unique cast iron warrants high quality and imperishability. This is why, after more than 165 years, cast iron remains the new black.

The N.A.C range can be used for all heating sources – from conventional cooking plates over glass-ceramic and induction cooktops to gas stoves. In the course of the years, cast iron will only improve, thus providing you with optimal opportunities for luring tasty experiences from your produce.

In stock October 2019.



N.A.C GRIDDLE PAN
Ø25 cm or Ø28 cm



N.A.C COCOTTE w/roast dish
1,7 litres/Ø20 cm



N.A.C GRIDLE COCOTTE w/griddle pan
3,1 litres/Ø25 cm



N.A.C MULTI COCOTTE w/griddle
4,6 litres/Ø28 cm



N.A.C SAUTÉ COCOTTE w/roast dish
3,5 litres/Ø28 cm



GENERALLY ON FIREWOOD

We live in an age when more and more among us feel strongly about environment and health, and justly so. Though Morsø – manufacturers and enthusiasts of woodburning stoves – provide the most environmentally friendly ovens in the market, we are still very much responsible for enlightening our customers and give good advice with respect to the most appropriate use of woodburning stoves.

When it comes to the environmental debate on the pros and cons of woodburning stoves, much has already been said and done. And, without being too technical – or political – about it, we can safely say that, as the owner of one of the 39 Morsø ovens certified in accordance with the Nordic Swan Ecolabel and the EU Ecolabel, you can safely relax and enjoy the comfort and atmosphere radiating from your Morsø. – As long as you stoke up with the right type of firewood and go about it the right way

You are probably already aware that firewood is much more than just firewood... Buying firewood, there are thus several things to be considered – regardless whether you already own a woodburner or whether you are a novice. If you are a novice, you may not have any precise idea of your future requirements – or your preferences, for that matter. Hence, it is a good idea to take a thorough approach – to get to know the market. Naturally, you should begin by asking your supplier or installation contractor. First, you need to find out how much wood you will need and, next, how much work you will be prepared to contribute yourself – to get the best price, obviously.

Read about it here. Enjoy!

WHERE TO BUY FIREWOOD?

You have to think about volume and which type of wood you prefer. The various types have different properties – i.e. with respect to calorific value (time), aroma and ►



#1

Arrange the firewood. Immediately below the upper layer of kindling, you place a couple of fire-starter bags or newspaper. Light your kindling.

#2

You now open the air valve to maximum position. Then the flames will slowly work their way through the kindling wood – from top to bottom.



#3

Leave the oven door ajar. After 5-10 minutes, the heat will have generated draught through the flue duct, and you can close the door completely.

#4

Now adjust the valves to the desired position. Then the optimal combustion will continue at basic fire, and you will be able to fill up anew.



smoke formation. If you frequently use a wood-burning stove as a heat source for your house or holiday cottage, it will be a sensible decision to buy larger volumes of firewood at a time. Here, you have several options, and you will also need to consider volume and method of delivery, and – obviously – you will also need the space and possibility for dry and proper storage

Many forestry owners will sell firewood to private consumers from firewood places. Also, industries – such as sawmills – will frequently sell timber refuse as firewood. The forest owners may also sell wood to professional wood storages, where the wood will be processed with a view to be sold on to end users. If you buy wood from one of the many forests that sell to private consumers, the wood will arrive directly from the forest, freshly felled and in long pieces – it will thus be wet, and you will therefore be responsible for sawing up, chopping and drying the wood yourself.

When you buy wood via these channels, you will often be able to get the firewood delivered to your address. In many instances, however, it will generally be your own

responsibility to pick it up from the firewood place.

With respect to buying firewood, new owners of woodburning stoves should be particularly attentive. A checklist is a good idea, to help you to be absolutely sure that you get the correct type of firewood – partly to get optimal effect from your fireplace or woodburning stove, but as much to ensure that your wood-burning will be environ-mentally friendly

WOOD TYPES AND PROPERTIES

The various wood types will have different combustion properties, and it is a good idea to find out which types of firewood that will best suit your requirements. The most crucial element is knowledge about the way in which the firewood will, quite generally, behave during the combustion process – and how, or whether, this will meet your requirements. Oak, cherry and coniferous wood will burn accompanied by a loud crackling since, owing to the structure of the wood, gasses and steam will very slowly be released in the course of the burning process. Actually, this cosy crackling sound, so valued by many, repre-

sents minor explosions – that, simultaneously, sends out bursts of sparkles. Thus, these wood types are mainly suited for burning in closed fireplaces and woodburning stoves. If you do not have an open fireplace, then birch, ash, beech and maple will be excellent options – they produce a forceful, and steady, flame – free from flying sparks

WOODBURNING SMOKE CAN BE MUCH MORE THAN JUST SMOKE

Just as the various wood types will behave differently with respect to i.e. calorific value (time), aroma and smoke formation, they each have unique properties when used for cooking in a smoking chamber. The hard and noble wood types provide the best results – and it is important to stress that coniferous types are absolutely out of the question! That being said, it is just a matter of experimenting – for instance with fruit trees, as they will give you multiple opportunities for adding pronounced flavours to your smoked food.

Pay attention to these 5 precautionary measures:

#1

Wood type

In their capacities as firewood, the various types of wood – for instance deciduous and coniferous – behave quite differently. A fact you need to keep at the back of your mind when you order. Read about the properties of the individual types of wood in the article above.

#2

Log lengths

Pay attention to the log lengths available. Though being cheaper, long logs will require that you chop them yourself prior to splitting – if needed. So, if you do not want this work, be sure not to buy logs of more than 35-40 cm in length.

#3

Split or whole?

Round logs must be split prior to storage. So, you will either have to do so yourself, or make sure that the wood is split when delivered. Splitting is time consuming and, thus, more expensive for the retailer. – Therefore, it will always be cheaper to do the splitting yourself.

THE FIREWOOD POEM

Written by the wife of British World War I Hero Sir Walter Norris Congreve

*“Beechwood fires are bright and clear
If the logs are kept a year,
Chestnut's only good they say,
If for logs 'tis laid away.
Make a fire of Elder tree,
Death within your house will be;
But ash new or ash old,
Is fit for a queen with crown of gold”*

*“Birch and fir logs burn too fast
Blaze up bright and do not last,
it is by the Irish said
Hawthorn bakes the sweetest bread.
Elm wood burns like churchyard mould,
E'en the very flames are cold
But ash green or ash brown
Is fit for a queen with golden crown”*

*“Poplar gives a bitter smoke,
Fills your eyes and makes you choke,
Apple wood will scent your room
Pear wood smells like flowers in bloom
Oaken logs, if dry and old
keep away the winter's cold
But ash wet or ash dry
a king shall warm his slippers by”*

#4

DRIED OR WET

If the wood is freshly felled, it will be wet and, hence, unfit as firewood. Thus, your firewood must have been chopped, split and dried before it can be deemed ready for burning. If you prefer to receive dry firewood that is ready for burning, you must remember to order in good time

#5

MEASURING AND VOLUMES

Firewood will typically be measured in cubic metres, stacked cubic metres or cubic metres of piled wood. Always make sure to verify that there is agreement between the measuring unit and the stated price. It may easily give rise to misunderstandings if the price is based on a different measuring unit as compared with the delivered volume.



Morsø Axe



Morsø Forno outdoor oven

Evoke magic on the terrace, whilst also conjuring up the most delicious food experiences: from juicy T-bone steaks and smoked salmon to home-made pizza. Designed by award-winning Danish designer Klaus Rath, the Morsø Forno is the ideal choice for the family who appreciates good food, unique design, originality and shared experiences.

Measures:
D700xH600xW750 cm
Weight: 96 kg



Morsø Forno Gas Piccolo

A handy little gas grill that not only provides basic grill functions but, owing to its unhesitating 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 regulator and tube, all you have to do is set up your new grill with a gas cylinder, and you are ready to grill.

Measures:
D492xH396xW460 mm
Grilling surface Ø:
D440xW395 mm
Weight: 12,1 kg



Morsø Forno Gas Medio

The first gas grill to be born into the growing and comprehensive outdoor Morsø family. Morsø Forno Gas is an elegant and handy gas grill with 2 burners that not only provides the basic grill functionality but also constitutes a fabulous contribution to the outdoor environment. It is delivered with a regulator and tube, so all you need to do is fit up your new grill with a gas cylinder, and you are ready to grill.

Measures:
D584xH428xW550 mm
Grilling surface Ø:
D530xW465 mm
Weight: 19 kg



Morsø Forno Gas Grande

is a great gas grill with 3 burners. In addition to providing basic grill functionality, it also constitutes a fabulous contribution to the outdoor environment owing to its unhesitating and stylistically consistent expression. The materials are carefully selected – partly to give you a great cooking experience together with your new gas grill, and partly for purposes of easy cleaning.

Measures:
D627xH492xW726 mm
Grilling surface Ø: D580xW705 mm
Weight: 26,1 kg



Morsø Grill Forno II

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

Materiale:
Senotherm-coated cast iron and teak
Colour: Black
Measures: Ø55xH109 cm
Weight: 50 kg

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Morsø Grill '17

A beautiful piece of terrace furniture that opens up for even more opportunities for cooking 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.

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



Morsø Grill '71

Famous and iconic grill in cast iron. Designed by Morsø in 1971 and manufactured ever since. Everyone knows this famous grill that taught the Danes to grill; and – after 44 years – it is still standing, its classic expression ornamenting the terrace. Indestructible.

Materials: Cast iron
Measures: Ø33 x H71,5 cm
– incl. screen 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
Measures: Ø33xH31 cm
Weight: 12,75 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.

Measures:
H:557 mm – Ø top: 449 mm
– Ø base: 256 mm
Weight: 14 kg



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-coated cast iron
Colour: Black
Measures: Ø32xH21,5 cm
Weight: 13 kg

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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. A grilling grid for the fireplace can be purchased separately.

Material:
Senotherm enamelled cast iron
Colour: Black
Measures: Ø50xH180 cm
Weight: 77 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.

Measures:
D492xH396xB460 mm
Grilling surface Ø: D440xW395 mm
Weight: 12,1 kg



Morsø Tavolo Outdoor Table

One Size table for the Forno Gas family. Tavolo is a mobile outdoor table that is suitable for all grill sizes of the Forno Gas series. The table is in black plastic with black powder-coated steel legs. Two of the legs have been fitted with wheels, and there is room for a gas cylinder under the table. The front of the table is equipped with a fixture for grill utensils. The gas grill is easily fastened to the table's top plate.

Legs/material:
Powder-coated steel
Materiale:
PP(Polypropylene)+20%fiber
Colour: Anthracite grey
Measures: D56xH76xW109 cm
Weight: 10,5 kg



Morsø Garden Outdoor Table

Klaus Rath, award-winning designer, has contributed to the design of the Morsø Garden Outdoor Table. The table gives you a pleasant working height for when you conjure up wonderful dishes as well as for passing wonderful pizzas into and out of your Forno. The table is made of powder-coated steel, and its slim construction constitutes a perfect match for the round shapes of the outdoor oven.

Materiale: Pulverlakeret stål
Colour: Black
Measures: D60xH80xW120 cm
Weight: 60 kg



Morsø Terra Outdoor Table

Mobile and practical outdoor table that is perfect for the outdoor kitchen and for the Forno gas grill models. Being square, Terra is equally easy to fit into an existing outdoor kitchen on large as on small terraces as well as on balconies. The cabinet being of powder-coated, galvanised steel lends it a slightly rough texture that goes well with the cast iron's well-known surface.

Materiale: Pulverlakeret stål
Colour: Black
Measures: D60xW60xH80 cm
Weight: 40 kg

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Morsø Forno Cover

This special-designed cover provides excellent additional protection against the elements, which inevitably causing dirt accumulation on the oven if left unprotected outdoors. The cover is in form-fitted black waterproof polyester with a discrete drawstring hem and a powerful cord at the bottom. Can be washed by hand or in washing machine at 30°C.

*Material: Waterproof polyester
Colour: Black
Weight: 0,416 kg*



Morsø Kamino Cover

The form-fitting cover is of sturdy waterproof material, thus protecting for your Kamino outdoor fireplace against the weather conditions of the seasons. The cover is UV protected, and the sturdy quality gives the cover a long lifetime. Can be washed by hand or in the washing machine at 30°C.

*Material: Waterproof polyester
Colour: Black
Weight: 0,47 kg*



Morsø Grill Forno Cover

The form-fitting cover is of sturdy waterproof material, thus protecting for your Forno Grill against the weather conditions of the seasons. The cover is UV protected, and the sturdy quality gives the cover a long lifetime. Can be washed by hand or in the washing machine at 30°C

*Material: Waterproof polyester
Colour: Black
Weight: 0,19 kg*



Morsø Grill '17 Cover

This special-designed cover provides excellent additional protection against the elements, which inevitably causing dirt accumulation on the oven if left unprotected outdoors. The cover is in form-fitted black waterproof polyester with a discrete drawstring hem and a powerful cord at the bottom. Can be washed by hand or in washing machine at 30°C.

*Material: Waterproof polyester
Colour: Black
Weight: 1,0 kg*



Morsø Jiko Cover

This special-designed cover provides excellent additional protection against the elements, which inevitably causing dirt accumulation on the oven if left unprotected outdoors. The cover is in form-fitted black waterproof polyester with a discrete drawstring hem and a powerful cord at the bottom. Can be washed by hand or in washing machine at 30°C.

*Material: Waterproof polyester
Colour: Black
Weight: 0,17 kg*

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Morsø Forno Gas Piccolo Cover

This special-designed cover provides excellent additional protection against the elements, which inevitably causing dirt accumulation on the oven if left unprotected outdoors. The cover is in form-fitted black waterproof polyester with a discrete drawstring hem and a powerful cord at the bottom. Can be washed by hand or in washing machine at 30°C

*Material: Waterproof polyester
Colour: Black
Weight: 0,27 kg*



Morsø Forno Gas Medio Cover

This special-designed cover provides excellent additional protection against the elements, which inevitably causing dirt accumulation on the oven if left unprotected outdoors. The cover is in form-fitted black waterproof polyester with a discrete drawstring hem and a powerful cord at the bottom. Can be washed by hand or in washing machine at 30°.

*Material: Waterproof polyester
Colour: Black
Weight: 0,35 kg*



Morsø Forno Gas Grande Cover

This special-designed cover provides excellent additional protection against the elements, which inevitably causing dirt accumulation on the oven if left unprotected outdoors. The cover is in form-fitted black waterproof polyester with a discrete drawstring hem and a powerful cord at the bottom. Can be washed by hand or in washing machine at 30°.

*Material: Waterproof polyester
Colour: Black
Weight: 0,38 kg*



Morsø Vetro - pizza & frying plate

A multifunctional frying plate and decorative serving dish, suitable as a beautiful base on the dining table, for the serving of various dishes – cold or hot. Vetro withstands up to 500°C and is thus a perfect pizza stone – regardless whether the pizza is baked in an outdoor pizza oven, on the grill or in the kitchen oven.

*Material: Ceramic glass
Colour: Black
Measures: Ø34 cm
Weight 0,897 kg*



Morsø Peel - pizza spatula

Specially designed by award-winning Danish designer Klaus Rath for the Morsø outdoor ovens. Drop shaped and made of aluminium with oak handle.

*Handle: Oiled oak
Spatula: Mat-polished aluminium
Measures: L72xW30 cm
Weight: 0,48 kg*

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Morsø Paddle - pizza spatula

Made from bamboo harvested from certified plantations. With its exclusive look, Paddle is not just a suitable baking utensil – it is also an excellent serving dish for the dining table. Clean with mild soapy water. Greasing with cooking oil will render the surface more dirt proof.

Material:
Bamboo from certified plantations
Measures: L53xB27,5 cm
Weight: 0,5 kg



Morsø Pizza & Herb cutter

A functional kitchen utensil that is excellent for slicing/cutting/shopping/ pizza, herbs and vegetables. In design as function, the pizza cutter is both elegant and simple. The oiled oak handle fluidly meets the mat-polished and slightly curved stainless steel.

Handle: Oiled oak
Cut: Matt-polished stainless steel
Measures: L28xH9,5 cm
Weight: 0,25 kg



Morsø Grill Fork – Culina BBQ

Grill fork of an exclusive and elegant design. Carried out in 2.5 mm steel. Here, design and function fuse together most elegantly. Small details such as leather strap and handle in oak make the CULINA BBQ fork an exclusive utensil, that is also easily hanged up on the grill

Handle: Oiled oak.
Fork: Matt polished stainless steel
Measures: L44,0 cm
Weight: 0,30 kg



Morsø Grill Turner – Culina BBQ

Grill turner in an exclusive and elegant design, carried out in 2.5 mm steel. Here, design and function fuse together most elegantly. Small details such as leather strap and handle in oak make the CULINA BBQ grill turner an exclusive utensil, that is easily hanged up on the grill.

Handle: Oiled oak.
Turner: Matt polished stainless steel
Measures: L44,0 cm
Weight: 0,45 kg



Morsø Grill Tongs – Culina BBQ

Grill tongs in an exclusive and elegant design, carried out in 2.5 mm steel. Here, design and function fuse together most elegantly. A fine little detail such as the leather strap not only makes the CULINA BBQ grill tongs appear exclusive, it also makes it easy to hang it up on the grill.

Tongs: Matt-polished stainless steel
Measures: L45,0 cm
Weight: 0,50 kg

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Morsø suede mitten set (2 pcs.)

Exquisite oven mittens made in robust suede and with fine insulation. A practical and indispensable friend at your side when cooking. The mitt, made from soft and exquisite black suede, facilitates the easy handling of hot cocottes, pots and pans

*Material: Black suede
Measures: L30xW14,5 cm
Weight: 0,23 kg*



Morsø Fire and Grill Glove (R/L)

Morsø equals quality, inside out. Fire and oven gloves not only remind us of heat but also of fine experiences. Therefore, we made these exquisite gloves in robust suede and with good insulation – thus enabling you to relocate the burning kindling without getting burnt.

*Material: Black suede
Measures: L36xW12 cm
Weight: 0,25 kg*



Morsø Handle for Grill Grate/Grill Plates

Stainless steel grip to ensure that you don't burn your fingers on the hot cast iron. The steel grip can be used for roast and grill plates as well the grilling grid for the Morsø Grill Forno.

*Material:
Matt-polished stainless steel.
Measures: W27 x H2,5 x D2,8 cm
Weight: 0,272 kg*



Morsø Frying Dish

The frying dish is made of enamelled cast iron. Its porous structure will spread both heat and taste as no other material. Can be used as a hot or cold serving dish and as lower part for the grilling grid.

*Material: Cast iron
Colour: Black
Measures: Ø32,5 cm
Weight: 3,1 kg*



Morsø Grill Plates (2 pcs.)

Perfect for keeping the juicy grilled steak and other grilled dishes hot. The plate is oval with an invisible slant to make the meat juice gather at one place and thus maintaining the crispness of both meat and grilled accompaniments. Further, the decorative grill plate suits any table on the terrace or in the garden.

*Material: Enamelled cast iron
Colour: Black
Measures: Ø32,5 cm
Weight: 1,8 kg*

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Morsø Mill '14 – Spice Grinder

Applicable for salt, pepper and other dried herbs. The impressive rustic surface of the cast iron makes the MILL '14 look really well with any service on your elegantly laid table. And, on the mild summer evenings, it is practically indispensable for giving the steaks on your grill a good grind.

*Material: Black-painted cast iron
Colour: Black
Measures: Ø: 7,0 (bund) /
5,5 (top)xH18,0 cm
Weight: 1,5 kg*



Morsø Spice '14

A chilli grinder developed in collaboration with Danish chilli expert, Chili Klaus. Applicable for dried chilli and other dried herbs. Moreover, the interior container of the grinder fulfils the function of airtight storage of herbs.

*Material: Black-painted cast iron
Colour: Black
Measures: Ø8,0xH9,5 cm
Weight: 1,5 kg*



Morsø Salt '14

Functions as an airtight container of salt and other dried spices. SALT '14 mirrors the close Morsø family line, linking back to the amazing Morsø history and design tradition. This, in particular, comes to the fore through the reuse of the characteristic Morsø air valve at the top of this design line, which also encompasses the salt and pepper grinder MILL '14 and the chilli grinder SPICE '14.

*Material: Black-painted cast iron
Measures: Ø8,0xH9,0 cm
Weight: 1,1 kg*



Morsø Piaf Piccolo (2 pcs.)

The enamelled PIAF basins from Morsø are well suited for simmering dishes, pâté, bread and much more. PIAF Piccolo is perfect to minor dishes and accompaniments. The basins are made of cast iron which for many years has been typical of the Morsø series of applied art.

*Material: Cast iron
Colour: Black
Measures: W10xH5,5xD10 cm
Weight: 0,5 kg*



Morsø Piaf Grande

PIAF Grande is a large enamelled basin. It has many areas of application in the creation of good food and culinary experiences. The cast iron provides a rustic look and ensures perfect heat distribution. The PIAF has many functions, deriving gastronomic and genuine enjoyment from cooking.

*Material: Cast iron
Colour: Black
Measures: W22,5xH6xD28,5 cm
Weight: 2,2 kg*

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Morsø Trivet dish mat, NAC logo

Decorative cast-iron dish mat. The original Morsø Trivet is equally well suited for the dinner table as under the potted plant on the floor. The combination of the heavy cast iron and the delicate design of the original 1853 logo lends the mat a robust, yet light and elegant look. The dish mat has small rubber feet and hence will not leave scratches on table or floor.

*Material: Enamelled cast iron
Colour: Black
Measures: Ø19xH2 cm
Weight: 0,9 kg*



Morsø Trivet dish mat, squirrel motif

Decorative cast-iron dish mat. The original Morsø Trivet is equally well suited for the dinner table as under the potted plant on the floor. The combination of the heavy cast iron and the delicate design of the original 1853 logo lends the mat a robust, yet light and elegant look. The dish mat has small rubber feet and hence will not leave scratches on table or floor.

*Material: Enamelled cast iron
Colour: Black
Measures: Ø19xH2 cm
Weight: 0,9 kg*



Morsø Fire Tongs

Specifically designed for the Morsø Forno by award winning designer, Klaus Rath, the length of the tongs is proportioned to facilitate easy relocation of your firewood in the oven. Naturally the tongs can also be used for the Morsø fireplace. With the elegant hanging fixture in stainless steel, the tongs moreover constitute a beautiful decorative element in the outdoor kitchen

*Material:
Powder-coated stainless steel
Colour: Black
Measures: W15xH3xD52 cm
Weight: 0,5 kg*



Morsø Ash Scraper

We love playing with fire. Hence, we asked award-winning Danish designer, Klaus Rath, to develop an ash scraper, specifically for the Morsø Outdoor Oven. Not only is it ideal for cleaning out, it is also particularly well suited for moving embers around and for hacking them into smaller pieces. The built-in blowpipe is, at the same time, a great help when the fire needs an additional blow.

*Material:
Powder-coated stainless steel
Colour: Black
Measures: W12,5xH0,08xD50,5 cm
Weight: 0,6 kg*



Morsø Gas Lighter

Using the Morsø Gas Lighter is an environmentally friendly method for swift and easy lighting up your outdoor fireplace or woodburner. The flame of the Morsø Gas Lighter is easily adjustable. Thus, you can also create crisp sugar-caramelised lids on top of your dessert. The lighter is refillable.

*Material:
Plastic and enamelled steel
Colour: Black
Measures: W13,3xD6,3xH17,8 cm
Weight: 0,254 kg*

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Morsø Axe

Handle in original hand-oiled exceptionally strong USA Hickory. The head of the axe is 700-gramme well-welded blade of C45 carbon steel of the highest quality and with a Rockwell hardness of approx. 53-56 HRC. The axe is supplied in an elegant gift box in wood. The axe head is protected by a well-crafted leather sheath. For maintenance, the axe is also delivered with a whetstone with a rough and a fine side.

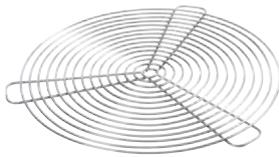
*Material: Hand-oiled USA Hickory wood / Blade in C45 carbon steel (53-56 HRC)
Measures: L52xH13 cm
Weight: 2,4 kg*



Morsø Tuscan Grill

An enameled grilling grid of cast iron that, due to a diameter of 33 cm, has a grilling area of more than 800 cm². The Tuscan Grill is suitable for use in the Forno Outdoor Oven and the Kamino, thus facilitating the cooking of steaks and vegetables with sharp and well-defined grill impressions. This is also where you place your fish – for grilling or smoking

*Material: Enameled cast iron
Colour: Black
Measures: Ø34xH9,0 cm
Weight: 3,7 kg*



Morsø Grid for Ignis fireplace

Grilling grid manufactured in polished stainless steel – and therefore the rust or peeling often seen in chromium-plated grids will not occur in this grid. The grid will elegantly and safely fit into the notches of the Ignis – et voila! You now have the perfect grill for e.g. sausages and veggies. This grilling grid will give you and your family an additional and optimal exploitation of your fireplace.

*Material:
Polished stainless steel
Measures: Ø34 cm
Weight: 1,1 kg*



Morsø Cast iron Grill Grate for Grill Forno II and Jiko

Sturdy enameled cast iron that ensures perfect grilling. A grid of cast iron is rustic, robust and encompasses a wealth of advantages. First, cast iron will retain heat long and distribute it evenly across the entire roasting area. Secondly, the grid consists of small pores that will absorb the flavours and fatty substances optimally – entailing unsurpassed results.

*Material: Enameled cast iron
Measures: Ø33 cm
Weight: 3,3 kg*



Morsø Cast-iron insert

The charcoals are placed inside the insert and then lit. If you want direct heat, you leave the coal inside the Morsø grill starter during cooking. If you wish to cook with indirect heat the coal must be arranged on the outside - around the insert.

*Material: Cast iron
Weight: 2,84 kg*

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Morsø Forno Door

The oven door for Morsø Forno increases the application of this beautiful grill. If you wish to produce smoked dishes, you just fit the oven door to your Morsø Grill Forno – and you will now have the perfect smoking chamber. With the oven door fitted, the Morsø Forno will also be transformed into a ball grill and a wealth of opportunities – the only limit is your imagination.



Material: Stainless steel
Colour: Grey
Weight: 1,9 kg

Morsø Grill Forno II Door

The oven door for Morsø Forno increases the application of this beautiful grill. If you wish to produce smoked dishes, you just fit the oven door to your Morsø Grill Forno II – and you will now have the perfect smoking chamber. With the oven door fitted, the Morsø Forno will also be transformed into a ball grill and a wealth of opportunities – the only limit is your imagination



Material: Stainless steel
Colour: Grey
Weight: 1,6 kg

Morsø Smokekeeper

A smoke lid in cast iron for use with Morsø Forno and Morsø Grill Forno during smoking. The lid will contain the smoke and, thus, optimise the process. The best smoking result will be achieved by simultaneous application of the Morsø Smokekeeper and the Forno door or Grill Forno door.



Material: Cast iron
Colour: Black
Measures: Top: Ø18,0 cm
Tube: Ø7,0xH3,0 cm
Weight: 0,59 kg

Morsø Forno Flue Pipe

In order to enhance draught and obtain a better combustion in your Morsø Forno Outdoor Oven during wearing weather and wind conditions, it is now possible to buy an exclusive smoke funnel in black-painted stainless steel to be fitted with your Forno's flue pipe. The enhanced draught prevents smoke leaks and generates extra heat for cooking



Material:
Black-painted stainless steel
Measures: Ø124xL750 mm
Weight: 3,4 kg

Morsø Bel

The special designed bioethanol lamp, BEL, lends a soft body to the flame as well as an amazingly sparkling life. BEL is named after the Keltic god of fire, Bel, who by tradition is celebrated by lighting a bonfire on Beltane night – a tribute to the beginning of summer. With elegant design and beautiful contrasts of the Morsø BEL, you will likewise be celebrating light and the long summer evenings.



Material: Støbejern og glas
Colour: Black
Measures: Ø15xH22 cm
Weight: 2,2 kg

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In 1853, the young N. A. Christensen left his occupation as a bookkeeper to begin his iron foundry adventure – an adventure that took its beginning in Nykøbing Mors. Despite fierce competition from other foundries in larger towns, the small handful of blacksmiths, turners and joiners would create an icon that would come to extend far beyond this North Jutland town from which it sprung. It was an icon created through innovation, based on design, quality and fine workmanship. And, thus, it will forever be sitting pretty in Danish homes as well as out in the great wide world. An icon that we have all come to know as Morsø.



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