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# morsø

since 1853



## LARGE GRILL THEME

Bursting with enticing  
recipes and a wealth of  
news and accessories

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Spring **2020**





Peter Normann,  
CEO at Morsø

# HOME, OUT, AND BACK HOME.



The essence of the classic educational journey is about maturing, about getting to know oneself. For a 167-year-old firm, this may sound as a development stage of times long past. But the thing is, as is common knowledge, that once embarked on “the Grand Tour”, you in fact never disembark, because you will never really reach journey’s end. An educational journey will not change who you are, deep down, as it is rather a process in which your basic values come to the fore in different ways, as times are changing. This is why I intend to tell you a bit about where we have been, where we are, and where we are headed.

Just as, today, many will still associate the Morsø name with wood burners, we were, in more ancient times, for instance known for using our “base material”, cast iron, in the manufacturing of barn windows and tools. The wood burners did not arrive until later and; still later, in 1971, the world saw the first Morsø grill. For several reasons, the market for wood burners has changed markedly in recent years. And even

though we may disagree on the reason for this, we have simultaneously introduced a significant development of our Outdoor products on the basis of three basic values focused on unique design, darned good craftsmanship, and affordable prices. The first Morsø Forno saw the light of day in 2012. To begin with, it was actually a matter of a further development of our wood-burner heritage, namely the creation of a unique outdoor fireplace, paying tribute to the emerging trend of taking our “homes” outdoors. In the course of our collaboration with the designer, Klaus Rath, he came back from a trip to Italy so inspired by the classic Italian pizza oven that, together, we decided to create something entirely new, namely the Forno – a pizza oven for wood or charcoal which could be used as both grill, oven and terrace heater. In many ways this came to be the starting signal for setting out on the current leg of our journey. The form and function of the Forno were and are unique in their ability to embrace outdoor life, to create great food experiences as well as the feeling

of home that we always seek to embody in our products. Since then, we have elaborated both form and function of the Forno and thus established an exceptional portfolio, such as for instance Forno Gas, in three sizes, and the Forno Multi.

This year, we have added two fantastic products, the Morsø Rotisserie and Churrasco. They both represent signposts of the journey, on which we have embarked, as well as an indication of where we are headed. The continuous innovation which, combined with Danish design, has always constituted a part of our profile is expressed in the way that both products represent the natural embodiment of the unequivocal design line we have created, yet adding an entirely new functionality to the existing. And this very capacity for surprise, combined with the expression of true naturalness, is present and past in perfect harmony. This is our journey and the course towards which we are steering. We are looking forward to the next stage.

*Enjoy this year's Morsø Magazine*



**Meet Nikolaj Juel, new Morsø  
outdoor ambassador and author of  
two cookbooks for outdoor life**

# A MODERN RENAISSANCE MAN



Nikolaj Juel is a cook, hunter, musician and writer. The order is neither true nor necessarily relevant, for that matter. And this is precisely why Nikolaj is such an interesting acquaintance. For the very same reason, we are pleased to present Nikolaj as our new Morsø ambassador. We promise that he will provide interesting companionship, resulting in lots of fabulous food.

Our friendship with Nikolaj came about when, in early 2020, he contacted us in connection with the creation of his latest cookbook (available in Danish only) entitled “Grill grønt” (Green grilling). He wanted to know whether we would be interested in contributing to this somewhat unorthodox cookbook on grilling. To Nikolaj, the Morsø outdoor products have always played an essential role in his cooking. We shall return to this aspect a little later, as our story about Nikolaj, taking its beginning at a much earlier point in time, is about how the combination of great experiences and minor coincidences contributed to the shaping of a man whom others may refer to as a modern Renaissance man. A sobriquet that triggers a hearty laughter from the man himself, as we launch into our interview.

## A FOOD-LOVING MUSICIAN'S HOME

Nikolaj grew up in what he happily refers to as a “food-loving musician’s home”. As his father was a classical flutist, and as both parents loved food, it is hardly surprising that both music and food have constituted cornerstones in Nikolaj’s life ever since childhood. ‘My father, who has now retired, was a member of the Aalborg symphony orchestra and had studied under Jean-Pierre Rampal in Paris. Accordingly, he is Francophile to the backbone. We always bought whole lambs and half sides of pork; and in our kitchen, we would slaughter, preserve, etc. We always had delicious meals. Thus, the two things (music and food) have always been a part of me. And I have always been attracted to both.’ Yet, after moving to London with his guitar as a noticeably young man and having formed



the band Addict together with three British

musicians, it was music, in particular, that yielded the most remarkable experiences. ‘We signed a contract with Richard Branson. He had sold the original Virgin Records and launched a new record company, named V2. Here, my band was among the first signings. We had been signed on for quite a considerable sum and went to LA to record our first album together with the Red Hot Chili Peppers’ producer.’ ‘At that point, we had yet to sign a publishing deal; and every evening, as we were ‘the hot ticket’ of that time, a limousine, representing some fancy record company, would pull up outside the studio to take us wining and dining. We completed the record, though; and we eventually went on tour with Radiohead,

Black Crowes, Smashing Pumpkins and various gigantic bands. We had two top-10 hits in the US.’

## FROM ROCK STAR TO CHEF

During the period living the hectic life of a musician, filled with concerts and a life on the road, the interest in food and cooking was alive and well below the surface. Literally speaking – at a restaurant occupying the ground floor below Nikolaj’s London flat. A restaurant, at which he had been a frequent guest, often behind the scenes, as it were, during his entire musical period. Accordingly, as the band’s second album went down the drain, this became the place where the next stage in our young musician’s life took its beginning. ‘The whole thing tended to go haywire for our lead singer. He was preoccupied with quirky



new-wave spiritualism mixed with an overweight of fun and games. At the same time, he became a tad greedy and insisted that we should record 10 of his own songs. And they were crap! As was to be expected, the company opted out, as we handed over this album. And I couldn't really decide where to go on from there.'

'As fate would have it, I lived above one of London's best restaurants of that era. I had formed a rather close friendship with a guy named Alastair Little and with the other cooks at the place. So, I began by lending a hand in the kitchen, and suddenly I found myself in front of the cooker, from where I soon rose through the ranks to end up as the restaurant's head chef.'

From here, things were making rapid progress. During his London restaurant period, Nikolaj was for instance in charge of the training of two cook apprentices from Jamie Oliver's TV documentary series "Jamie's Kitchen". It was on this background, that this world-famed British chef subsequently offered Nikolaj to participate in the start-up operation of his new restaurant, Fifteen London, where Nikolaj worked for two years. During his Jamie Oliver period, Nikolaj continued life as an active musician – in the studio as on the road.

It was the offer of a considerable tour and subsequent collaboration with the award-winning Swedish producer Martin Terefe and a number of great artist names that turned the scales in the favour of music, while food had to yield – albeit with a few detours to the position as a cook at the London-based Italian restaurant, The River Café, to which, in Niko-





laj words, 'the door had always been ajar.'

### RETURNING TO DENMARK

In the course of this period, several things occurred that, each in their own way, changed Nikolaj's world. First of all, he became a father. At the same time, the Spotify music service came into being, thus making it difficult for a musician to earn his keep. Hence, the family decided to return to Denmark. This also became the location from where Nikolaj's activities would branch out. In particular, his new-found interest in hunting. 'Beginning as a cook, I later became the chef at the restaurant "Årstiderne" in Humlebæk as well as a member of their recipe-development team. Later, the municipality, Gentofte Kommune, invited me to design a major food project for children. After heading this project, I moved on to the Municipality of Frederiksberg. Thus, I've been self-employed ever since and, in this capacity, I've participated in anything from recipe development and food styling to private dinners and consultancy assignments for municipalities.'

In connection with his work at Årstiderne, Nikolaj was commissioned to perform a team-building assignment for the Danish association of hunters (Dansk Jægerforbund). The purpose of this project was to awaken experienced hunters to the fact that venison can be cooked with other ingredients than cream and bacon. Without in fact having planned a book, this very team-building project sowed the seeds of Nikolaj's first cookbook that is based on hunting and angling, namely "Walk on the wild side" (available in Danish only – not-





withstanding the title). It was in this connection that Nikolaj, himself, took to the enjoyment of hunting. An interest which, since then, has grown to become an important element in Nikolaj's activities. 'As a part of the fee for the teambuilding course, I took out a shooting license, and at my very first hunt, I shot a pheasant – so I just felt that this is just totally meaningful, since I've always enjoyed being close to my produce, and I've walked a LONG way to locate the best.' 'When we stay at our holiday cottage, I will scour the countryside in search of organic farms. And I will chase fishermen to get my

hands on the boat's first fish. So yes, I consider hunting to be totally meaningful, and it has snowballed to the effect that our household is at least 50% self-sufficient in meat.' Nikolaj and his collaborative partner, the photographer Columbus Leth, had begun to take pictures of food and hunting – rather aimlessly in fact. It began with a few newspaper articles but, as it turned out, the project ended up as the book "Walk on the Wild Side" and a contract with Gyldendal, also the publisher of Nikolaj's recently published vegetarian grill cookbook, Grill grønt.

#### **GRILL GRØNT – GRILLING**

#### **VEGGIES**

Most recently, the collaboration between Columbus Leth and Nikolaj has led to a highly original cookbook on grilling. Also, it was the publishing of Grill grønt that initiated the collaboration with Morsø. There would appear to be a discrepancy between the writer of a book that solely focuses on vegetarian food and the man to whom hunting constitutes a significant part of his life, the man who writes about hunting and angling in a supplement, Børsen Pleasure, to a leading Danish newspaper. To Nikolaj, however, this is only natural.

'As a point of departure, I believe





that, in general, food has a health-promoting effect. I'm convinced that if you follow a balanced diet, you will actually get all the essential vitamins and minerals. This means: Lots of different colours, and you will cover the entire spectrum. To me, this is a bit like being on autopilot – when it's exclusively about vegetarian food, e.g. in Grill grønt, as when it's about meat. And, obviously, it's also a matter of climate and sustainability which I feel very strongly about.'

'When all is said and done, eating venison is a sustainable way of eating meat. Which my family does as much as possible without

being sanctimonious in any way – this is just a holistic way of considering food. When what you eat is also good for you.'

'I somehow believe that, as people of our time, we should eat such food as will contribute to prevent all sorts of ailing in our old age. And if anything, this is precisely what vegetables do. I certainly believe that it is something we ought to consider.'

Published in late April this year and consisting of 60 different vegetarian dishes for grilling, the book is in no way a "vegetarians-only" cookbook. Seen through Nikolaj's holistic glasses, it rather closes an important gap in the Da-

nish grill culture. His hope is that, with Grill grønt, more people will become interested in grilled dishes that are solely based on vegetables.

'The idea behind the book is to break away from the traditional mindset related to grilling, i.e. the concept of grilling equals steaks or burgers or other meat products placed on the grill. This will always leave vegetarians in the lurch, as it were. Add to this that many vegetarians will be at a loss for ideas when faced with dishes for preparation on the grill – perhaps with the exception of aubergine skewers and a bit of halloumi.'

'Let's say you have a piece of

meat. You will often want to marinate it for several days, and you make intensive research on procedure. It's the exact same line of thought you should follow concerning vegetables. And there is a wealth of opportunities and tastes to choose from. Look to the cuisines of Southern England, Mexico and the Middle East. Here, they really know their way around vegetables, as they are so deeply rooted in their culinary heritage. Therefore, these cuisines are truly inspiring to vegetarians.' 'When people often tend to be a tad suspicious in matters involving vegetables, this is for instance owing to their inability to get any taste out of them. They lack the tools, and hence vegetables will often be relegated to quick-fix solutions. The meat may well be the centrepiece of the dish but, nonetheless, the veggies are entitled to just as much TLC.'

### **MORSØ – A CHILDHOOD ACQUAINTANCE**

When Nikolaj remembers the food-loving musician's household of his childhood home, it is the classic Morsø Grill '71 that springs to mind. He remembers this as something quite special. This small cast-iron grill, which could also function as rotisserie and which, Nikolaj points out, is still in his parents' possession, was among his first investments when the family moved back to Denmark. This also marks the point where we resume the thread – why Morsø constituted the obvious choice to Nikolaj in his work with Grill grønt. 'I've worked with umpteen different types of grill, but after all I did grow up with this Morsø grill (Grill 71, ed.), and thus it has al-

ways represented the ideal to me. End products mean the world to me. So, a plate of food must represent the expression I have intended. And, in this respect, I simply consider Morsø to be beyond comparison. It has to do with the cast iron – it gets so hot, it retains heat, and it's dynamic to work with.' 'Therefore, when we were preparing the pictures for the book, I called Ellen (Ellen Phillipsen Dahl, Head of Marketing at Morsø, ed.). And she very kindly sent us a gas grill, namely the Forno Gas Medio. As it can be used both as oven and as direct and indirect grill, it was used for every recipe of the book. Here, I can only say that, of all the gas grills I've worked with, the Morsø Forno Gas is the best – without comparison.' Even though we readily admit that our pleasure at interviewing someone who, in such a direct manner, is full of praise for our products, we shall not forget to repeat Nikolaj's reassurance that any grill will do for all 60 dishes featured in Grill grønt – as long as your grill is equipped with a lid. For the book is also an individual study into the exploitation of the grill in ways that will be novel to most. 'When I cook outdoors, I like to set up a cooking unit, allowing me to play with indirect and direct heat and testing the grill's capacity as an oven, thus converging the entire meal on the grill in order that you won't have to run back and forth between the backyard and flat or house – depending on how you live. You learn to see the grill in a different light, and you find other dimensions relating to your grill, in addition to direct grilling. This is in fact a very central aspect of the cookbook.'

### **MUSIC AND FOOD, FOOD AND MUSIC**

Even though it was not Nikolaj who coined the phrase "modern Renaissance man", he does, to all intents and purposes, fit the bill. As our conversation has progressed, through a wealth of stories from the grand scenes of music and gastronomy, interspersed with cookbooks, cast iron, and a description of archery hunting – of crawling forward on one's stomach through 300 meters of forest floor – it all comes together. Also, we are back at the beginning – at a life surrounded by music and food and how, in Nikolaj case, the two form part and parcel of his life. 'Yes, they are inseparably bound up with each other. They are both about balance. About harmonising tastes or sound textures. It is about being sensitive to the creation of harmony in what you do. About searching for a specific taste or sound. It all has to do with composition – be this musical or gastronomical.' 'I also believe that this is why the two worlds have run so perfectly in tandem through the ages. And, when I was on the road and busy making music, I would always cook when I was off. My thoughts would always focus on food. For instance, I was on tour with James Morrison for three and a half years, and during this period food would always be my oasis – my sanctuary. I studied food along the way and always went to the local markets. It also works the other way round: When I cook a lot, music will always be my safe haven. So, the two worlds have been intertwining throughout my life.'







### **Morsø Forno Gas Piccolo**

Measures: D492 x H396 x W460 mm

Grilling surface dia D440 x W395 mm

Grilling area: 1250 cm<sup>2</sup>

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 cm<sup>2</sup>

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 cm<sup>2</sup>

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)



IT IS ABOUT  
EXQUISITE  
DESIGN, QUALITY  
AND GREAT FOOD.

Rotisserie adds new functions to  
the Morsø Forno Gas series.







Frequently, a rotisserie for a grill is considered to be solely a functional expansion. Not so at Morsø. Function-wise, the rotisseries for Morsø's popular Morsø Forno Gas Grande and Medio are designed as supplementary expansions of the grill's original characteristic and elegant design. The good food experience is always in focus when spring and the first warm rays of the sun coaxes us outdoors – to gardens and terraces. As if by magic, the list of exiting food experiences has become much longer, and we feel as if we are elements in one shared move outdoors. We are not only sharing this experience with one another, but also with the aromas from other gardens and with the sound of joyful neighbours, when the good food revolves around the Morsø Rotisserie. And this year is no exception.

#### **THE MORSØ FORNO GAS SERIES**

In direct continuation of the very well known, characteristic, and unique Morsø expression, which lends our outdoor assortment an almost iconic feature, the designer Klaus Rath





very successfully designed the Forno Gas series, which quite naturally merges into the Morsø universe. Morsø Forno Gas – Piccolo, Medio and Grande – not only impress by virtue of their provision of basic gas-grill functions at a very high level, but also because of Forno Gas series' distinctive contribution to the outdoor environment through its unique, unwavering and elegant design. The genuine exterior shell of the series is manufactured in precision-cast aluminium, while the grilling grid is solid cast iron. The minimalistic handle completes the shape of the front – design-wise as ergonomically. Similarly, the four-legged frame provides the grill with a stable foundation which, naturally and discretely, makes room for control panel and gas connection.

#### **COMPLETELY NEW FUNCTIONS BY WAY OF UNIQUELY ADAPTED ROTISSERIES**

When the characteristic Morsø Forno was designed as gas variations, the Forno Gas Grande, Medio and Piccolo, this sprang from an ambition to incorporate the gas functionality without compromising on the aesthetics of the original Forno design. CEO, Peter Norman Nielsen, explains: 'To us, retaining the overall design profile, which to a very great extent makes us unique in the market, whilst also combining quality and functionality within the framework of the original design





**FACTS ABOUT****MORSØ ROTISserie GRANDE AND MEDIO****Guide price: Rotisserie Grande £170****Guide price: Rotisserie Medio £145****Shaft and Forks** (Stainless steel)**Designer:** Klaus Rath**Frame:**

Height: Grande 260(42)/Medio 240(50) mm

Width: (shield): Grande 640/Medio 470 mm

Depth: Grande 480/Medio 430 mm



remains a principle in our development of new products.' This was therefore an absolute requirement that faced Morsø and designer Klaus Rath in their development of the Morsø Rotisserie which is available in two sizes and specifically designed for use with Morsø Forno Gas Grande and Morsø Forno Gas Medio, respectively. The Rotisserie consists of shield, shaft, forks, and motor that, through regular rotation, facilitate an uncomplicated way to achieve a wonderful, delicious and uniformly grilled result. According to Peter Norman Nielsen, the combination of form and function has been successfully expressed in the Morsø Rotisserie. 'A product that works optimally will never be adequate unless it is also in harmony with the lines and modes of expression that make our products so special. This is definitely the case here – and we are excited about our launch of the Morsø Rotisserie and about the food experiences in store for our customers'. The rotisserie, itself, consists of a shield, a shaft, two forks, and a motor. The curved stainless steel shield naturally wedges itself under the lid of the grill, thus making ample space for the rotation of even considerable food pieces on the shaft. At the same time, there is room for a drip pan between the rotisserie and the grill unit. The rotisserie is easily cleaned and all parts – except the motor – are dishwasher-proof.











Churrasco completely innovative  
equipment for Morsø Forno and Morsø Grill '17

# SCANDINAVIAN DESIGN AND SOUTHERN PASSION





As always, design, quality and functionality are the corner stones whenever the collaboration with the designer Klaus Rath leads to new Morsø products. With “Morsø Churrasco”, we add yet a unique functionality to an already long list of opportunities for exciting cooking with the Morsø Forno and Morsø Grill '17. There are places in the world where the grill culture is hot, wild and juicy. In Brasil, Churrasco means grill – and the fellowship existing around the sizzling, juicy meat on the huge rotating spits is the epitome of the South American grill culture. The juice stays in the meat, and the fat, sizzles onto the hot coals, which all contribute to give the meat an even stronger taste of grill. Now, this sizzling hot grill experience can become yours – thanks to Morsø Churrasco. In addition to aesthetics, the mode of expression that is so characteristic of the Morsø products is thought up for purposes of multifunctionality and user-friendliness. The same goes for ‘Morsø Churrasco’ which, by way of an adjustable frame, is placed inside the grill to facilitate the preparation of meat, fish and vegetables on spits. According to Ellen Philipson Dahl, the Churrasco – specifically designed for use in Morsø Forno and Grill '17 – adds a fantastic new function to the already multifunctional products. ‘As the Forno is already a unique combination of grill, pizza oven and smoking chamber, the opportunity for easy preparation of meat, fish and vegetables on skewers is yet an option for exciting cooking. The same goes for the large Grill '17.’ Precisely the capacity for creating the frameworks for absolutely unique outdoor food



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**FACTS ABOUT  
MORSØ CHURRASCO**  
**Guide price £125**

**Frame** (Stainless steel):  
Height: 90 mm  
Width: 550 mm  
Depth: 350-550 mm  
**Skewer** (Stainless steel and wood)  
Length of skewer: 790 mm

**Forks** (Stainless steel)

**Designer:** Klaus Rath



experiences constitutes the very core of the entire series of Morsø outdoor products. And this is very much the case for Churrasco as well.' 'As our basic approach to product development is the creation of the best framework for good food and cooking experiences – for the way of living and fellowship arising from this. And cooking over open fire will always be quite special – also after the food has been eaten.' The product as such comprises an adjustable frame, 4 skewers and 2 forks. The material being stainless steel, it is thus capable of withstanding application under high fluctuations of temperature. Further, the skewers are equipped with comfortable ergonomic grips in oiled oak.



**Grill '17**









# TACO AL PASTOR

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





*Morsø Fire and Grill Glove (R/L)*

Nowadays, you can buy most of the ingredients needed to cook your own Mexican food. Mexican cooking is good fun and always well-suited for a nice BBQ get-together. You can buy ready-made tortillas but why not make them yourself? Home-made ones taste much better and your guests will love you for having made them.

### **TORTILLA**

Pour all ingredients into a bowl and knead the dough until it turns nice and smooth. Take a piece of dough the size of a golf ball. Slice open the side of a freezer bag. Place the dough between two sheets of plastic and press it in a tortilla press. Fry the tortilla on the “plancha” or on a dry frying pan for approx. 1 minute on each side to add a bit of colour. Do the same with all the tortillas. Place them in a basket and cover the basket with a dishcloth until you are ready to eat.

### **PASTOR**

Fry the garlic on the “plancha” on the grill until the peel starts turning black and the garlic turns soft. Remove the peel and place the garlic in a blender along with the rest of the ingredients. Blend the mixture until it turns into a smooth paste. Marinate the meat for at least two hours, preferably overnight. Season the meat with salt and pepper and place it on the grill at medium heat. Grill it for 8-10 minutes on each side, depending on meat thickness. If you are unsure, use a cooking thermometer. You will want the core temperature to reach 62-65° C (143-149° F). Serve your tortillas with a few slices of meat, a sprinkle of chopped onion, coriander and a spoonful of habanero salsa. Add a small squeeze of lime at the end and serve them immediately.

### **GRILLED HABANERO SALSA**

Grill your habaneros until the skin starts to turn black. Remove stems and seeds, and crush the rest in a mortar along with a bit of salt and some lime juice.

- ▶ 400 g (0.9 lbs) masa harina (cornflour)
- 200 ml (0.7 cups) lukewarm water
- 2 tbsp olive oil

500 g (1 lbs) pork shoulder or chuck steak (preferably organic)  
½ sweet onion, finely chopped and marinated in a bit of lime juice

- ▶ A handful of coriander, coarsely chopped
- 1 lime, cut into wedges
- 2 ancho chillis, soaked in boiling water
- 2 tbsp chipotle in adobo
- 1 clove
- ¼ tsp cumin
- ¼ tsp cinnamon
- ¼ tsp oregano (preferably Mexican)
- 4 cloves of garlic with peel
- 2 tbsp apple cider vinegar

- ▶ 2 habaneros
- Juice from one lime
- Salt



*Morsø Grill Tongs – Culina BBQ*

# GRILLED MONKFISH AND SHRIMPS ON A ROSEMARY SPIEDINI

You can prepare this dish in our Grill 17 and Forno Gas Grill.





This is a very easy, quickly prepared and absolutely delicious starter. If you have a thick rosemary plant, you can use the twigs as skewers. If not, just use standard wooden skewers. I recommend “marinating” them in white wine and rosemary. In this way, they take on a nice taste and do not burn on the grill.

### **SALSA INZAMINO**

Pour herbs, chilli and garlic into a bowl. Add lemon juice and olive oil until the mixture turns into a pesto texture. Season to taste with salt and extra lemon juice.

Grill your spiedini 2-3 minutes on each side on a very hot grill.

Serve them with salsa inzamino and a lemon wedge.

- ▶ 300 g (0.6 lbs) monkfish, cut into pieces of 4 cm (1.6 inches)  
12 big shrimps, shell and head removed (I leave the tail on because it looks good)  
Salt and pepper  
Olive oil  
One lemon, cut into wedges
- ▶ A handful of flat leaf parsley, finely chopped  
A small handful of mint leaves finely chopped  
1 red chilli, without seeds, finely chopped  
½ clove of garlic, crushed in a mortar with a bit of salt  
Olive oil  
Juice from half a lemon





# "BUTTERFLIED" LEG OF LAMB

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



*Morsø Tuscan Grill*

Served with oven-baked vegetables (hokkaido, fennel and asparagus potatoes) and salsa verde.

### LEG OF LAMB

Place the meat in a dish with garlic, lemon peel and rosemary. Add olive oil and massage the marinade into the meat. Cover the dish with cling film and place it in the fridge. Leave the meat in the marinade for at least two hours, preferably overnight.

### SALSA VERDE

Chop the herbs as finely as you can. The easiest way to do this is to chop them separately. Crush garlic and anchovies with a bit of salt in a mortar. Add the herbs to the mortar and add olive oil until the mixture turns into a pesto texture. Coarsely chop the capers and add them to the mortar along with red wine vinegar and Dijon mustard. Season to taste with lemon juice, pepper and perhaps a bit of salt.

### OVEN-BAKED VEGETABLES

Cook the vegetables in boiling, lightly salted water for 8 minutes. Pour them into a colander and let them steam off. Pour them into a bowl. Season well with salt and pepper, and add thyme and 3-4 tbsp of olive oil. Mix everything well and pour the vegetables into an oven proof dish. Bake the vegetables in a warm Forno for 25-30 minutes.

Season well with salt and pepper. Place the meat on a warm barbecue. Grill it for 8-10 minutes on each side and use a cooking thermometer to check that it is done. You will want the core temperature to reach 58-60° C (136-140° F).

Cover the meat in tin foil and a clean dishcloth and allow it to rest for 10-15 minutes. Cut the meat into slices of 2 cm (0.8 inch) and serve it with oven-baked vegetables and salsa verde.

▶ A leg of lamb  
(deboned, ask the butcher)  
2-3 rosemary twigs  
1 whole garlic, cut through the middle  
Peel from one lemon, peeled with a peeler  
Olive oil  
Salt and pepper

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

▶ 1 hokkaido pumpkin without seeds, cut into pieces of 4 cm (1.6 inches)  
500 g (1 lbs) firm potatoes, peeled and cut into pieces of 4 cm (1.6 inches)  
2 fennel, cut into wedges  
1 tbsp fresh thyme leaves  
2 cloves of garlic, cut into pieces of 3 mm (0.1 inch)  
Olive oil  
Salt and pepper



*Morsø Grill Plates (2 pcs.)*

# GRILLED AUBERGINES

You can prepare this dish in our Forno or Forno Gas grill.

Served with feta yoghurt, walnuts, pomegranate, mint and sumac

Sometimes, preparing aubergines can be a bit “tricky”. One of the most common errors is that they are not completely done, and eating a half-raw aubergine is not a nice experience. If they are prepared properly, however, aubergines are one of the best delicacies – tournedos for vegetarians.

## FETA YOGHURT

Pour yoghurt and Feta cheese into a food processor. Season with salt and pepper, and add a bit of olive oil. Blend all the ingredients. The texture should be that of normal yoghurt. If it has turned too thick, add water.

## AUBERGINES

Cut the aubergines into 4 cm (1.6 inches) blocks and place them on a cast iron frying pan. Season with salt and pepper, and pour a bit of olive oil on top. Push the coals on your grill to the side and place the cast iron frying pan on the “cold” side of the grill. Place the lid onto your grill and let the aubergines bake for 20-30 minutes until they are soft but have not yet lost their shape.

Arrange the aubergines on the plates. Add a spoonful of your Feta yoghurt mixture and sprinkle walnuts and pomegranate seeds on top. Garnish with sprinkles of za’atar and sumac, and finish off with a drip of good-quality olive oil.

◀ 2 dl (0.8 cup) Greek yoghurt  
100 g (3.5 oz) Feta cheese  
1-2 tbsp olive oil  
Salt and pepper

◀ 2 aubergines  
A handful of walnuts, coarsely chopped  
A pinch of za’atar  
1 tbsp pomegranate seeds  
A small bundle of fresh coriander  
Sumac  
Some good-quality olive oil  
Salt and pepper









# GRILLED VENISON CARPACCIO

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



I love carpaccio and I make it as often as I can. This dish is from Harry's Bar in Venice and it is usually prepared with raw beef tenderloin. When I prepare venison carpaccio, I like adding a thin frying crust according to the Japanese technique called tataki. For this recipe, I have prepared my carpaccio using the back fillet from a fallow deer. Obviously, you can also use other types of deer for your carpaccio. I have spoken to quite a few people who are afraid of eating raw venison. However, venison – in this case deer – is cleaner and healthier than commercially produced meat. As long as the meat originates from a healthy animal, there is nothing to worry about.

#### **FOR A STARTER FOR 4 PEOPLE OR LUNCH FOR 2.**

Rub olive oil onto the meat and roll it in thyme leaves until the leaves cover the entire fillet. Season to taste with salt and pepper. Place the meat on a very hot grill and fry it for 15-20 seconds on each side. Let the meat rest for 10 minutes before slicing it. Whilst waiting, fry the pine nuts on a dry frying pan until they turn golden. Cut the meat into slices of ½ cm (0.4 inch) and arrange them nicely on plates. Pour lemon juice onto the meat and season with salt and pepper. Mix rocket with some olive oil in a bowl and place some on top of the meat on each plate. Use a potato peeler to grate Parmesan cheese onto the plates and finish off by pouring some good-quality olive oil onto the carpaccio.

Buon appetito.

- ▶ 1 back fillet from a fallow deer
- 2 tbsp fresh thyme leaves
- 1 handful of rocket
- 1 handful of pine nuts
- A piece of Parmesan cheese
- Some good-quality olive oil
- Juice from half a lemon
- Salt and pepper





# THREE TYPES OF BRUSCHETTA

You can prepare this dish in our Grill 17 and Forno Gas Grill with a frying dish.

I like to serve a small “snack” before dinner. Preparing some bruchetta is very easy and you can use almost anything as a topping. This is a great way of using up whatever you have left in the fridge but obviously, you can also plan it in more detail. The most important success factor is the ingredients: tasty vegetables and good-quality bread. Here are three ideas for delicious bruchetta snacks.

## **BRUCHETTA WITH GRILLED AUBERGINE AND RICOTTA CHEESE**

Grill the aubergine slices on a warm grill at direct heat. You will want them to have grill marks on both sides without burning them. Place the aubergine slices in a bowl along with the rest of the ingredients, and season to taste with salt and pepper. Leave the aubergines in the marinade for at least half an hour. Serve them on bruchetta along with some fresh ricotta cheese.

## **BRUCHETTA WITH GRILLED PEPPER, BUFFALO MOZZARELLA AND PROSCIUTTO**

Grill your whole pepper on all sides until the skin turns completely black. Place it in a freezer bag and let it cool off. Remove the skin and grate the pepper into thick slices. Pour the pepper slices into a bowl along with basil, garlic, red wine vinegar and olive oil. Season to taste with salt and pepper.

Serve your bruchetta with a few strips of pepper, some mozzarella, prosciutto and a basil leaf.

## **BRUCHETTA WITH LUMPFISH ROE, SOUR CREAM, RAMSON AND DILL**

Serve your bruchetta with a nice spoonful of lumpfish roe. Add a tsp of sour cream and sprinkle ramson and a few pieces of dill on top. Ground some pepper onto your bruchetta and finish off with some lemon juice and a drip of olive oil.

◀ 1 aubergine, cut into slices of 1 cm (0.4 inch)  
1 red chilli, sliced, without seeds  
1 clove of garlic, cut in half  
1 handful of flat leaf parsley, coarsely chopped  
1 tbsp capers  
1 tbsp red wine vinegar  
3 tbsp olive oil  
Salt and pepper

◀ 1 red pepper  
½ clove of garlic, crushed, with peel  
1 tsp red wine vinegar  
2 tbsp olive oil  
Salt and pepper  
1 buffalo mozzarella  
4 basil leaves

◀ 100 g (3.5 oz) lumpfish roe  
200 ml (0.7 cup) sour cream 38%  
A small bundle of ramson, cut into thin strips  
A small bundle of dill  
Half a lemon  
Olive oil  
Pepper









# SHAVARMA WITH PORTOBELLO MUSHROOMS

This dish is prepared on a Forno Gas Grill with rotisserie.



Whether you are a vegetarian or enjoy your meat, you have to try out this shawarma. It is so full of taste and I guarantee you that you will not be missing the taste of meat once you bite into this delicacy.

## FLATBREADS

Pour all ingredients into a food processor. Knead the dough for 10-12 minutes until it turns smooth. Let the dough rise to double size. Pour 2 tbsp olive oil on top of the dough. Carefully lift the dough and stretch it without ruining it. Let it rise again.

## SHAWARMA

Pour all marinade ingredients into a bowl. Mix it all well and turn the mushrooms in the marinade. Make sure that the marinade enters all cracks. Place the mushrooms on the rotisserie skewer.

## SWEETHEART CABBAGE SALAD

Pour sweetheart cabbage and parsley into a bowl. Add lemon juice and olive oil. Season to taste with salt and pepper. Leave the salad to rest.

## TAHIN DRESSING

Crush the garlic in a mortar with a bit of salt. Add tahin, lemon juice, olive oil and 2 tbsp water. Mix it all well and add more water if needed. The tahin dressing must have a yoghurt-like texture. Season to taste with salt and pepper.

Place the mushroom skewer on the rotisserie and turn it on at medium heat. Cook the mushrooms for approx. 20 minutes. They are allowed to be a bit burnt on the edges.

Prepare your flatbread whilst the mushrooms are cooking. Make four breads the size of a tennis ball. Sprinkle flour onto the table and use your fingers to turn the dough into four nice flatbread shapes. I never use a rolling pin because that just presses the air out of the breads. Using your fingers ensures a much better structure.

Bake the breads in a warm Forno until the edges turn golden. Wrap them in a clean dishcloth.

Take out one of the flatbreads. Place a handful of sweetheart cabbage salad on top. Cut the mushrooms into slices of 1 cm (0.4 inch) and place them on top of the salad. Pour 2 tbsp tahin dressing onto the mushrooms. Sprinkle a pinch of sumac and some mint on top to finish off the best shawarma in the world.

◀ 500 g (8 cups) organic wheat flour  
350 g (1.5 cups) water  
7 g (1.5 oz) yeast  
10 g (1 tbsp) salt  
Olive oil

◀ 8-10 Portobello mushrooms  
2 salty-pickled lemons, finely chopped  
2 finely chopped cloves of garlic  
2 tsp cumin seeds, crushed in a mortar  
2 tbsp coriander, crushed in a mortar  
1 tbsp smoked paprika  
3-4 tbsp olive oil  
Salt and pepper

Sumac  
Mint, finely chopped

◀ 1 sweetheart cabbage, thinly sliced  
A handful of parsley, finely chopped  
Juice from half a lemon  
3 tbsp olive oil  
Salt and pepper

◀ 4 tbsp tahin  
1 clove of garlic  
Juice from half a lemon  
2 tbsp olive oil  
Water  
Salt and pepper



# CHEERFUL ATMOSPHERE ON SALE







*Morsø Kamino*



Designed in cast iron and other than being a decorative piece and a heater for every outdoor environment, the outdoor fireplace, Morsø Kamino, also contributes to enhancing the usefulness of your terrace during the early months of spring, on cool summer evenings, and even into the beginning of autumn. The Kamino is movable and – when cold – it can be turned relative to wind and equipment. The Tuscan grill can be combined with the Kamino, thus allowing for the preparation of light meals, such as e.g. sausages, twist-bread or marshmallows over the fire.

# BONFIRE WITH FRIENDS

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

Fire Pot is manufactured in sheet iron and created with a practical shield against the wind. If complemented with the Morsø Tuscan grilling grid, the Fire Pot can also contribute with authentic food experiences – in addition to creating comradeship and a cosy atmosphere.



*Morsø Fire Pot*



## JIKO

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

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



## IGNIS

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





*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*

# WARMTH FOR WIDE-OPEN SPACES







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!

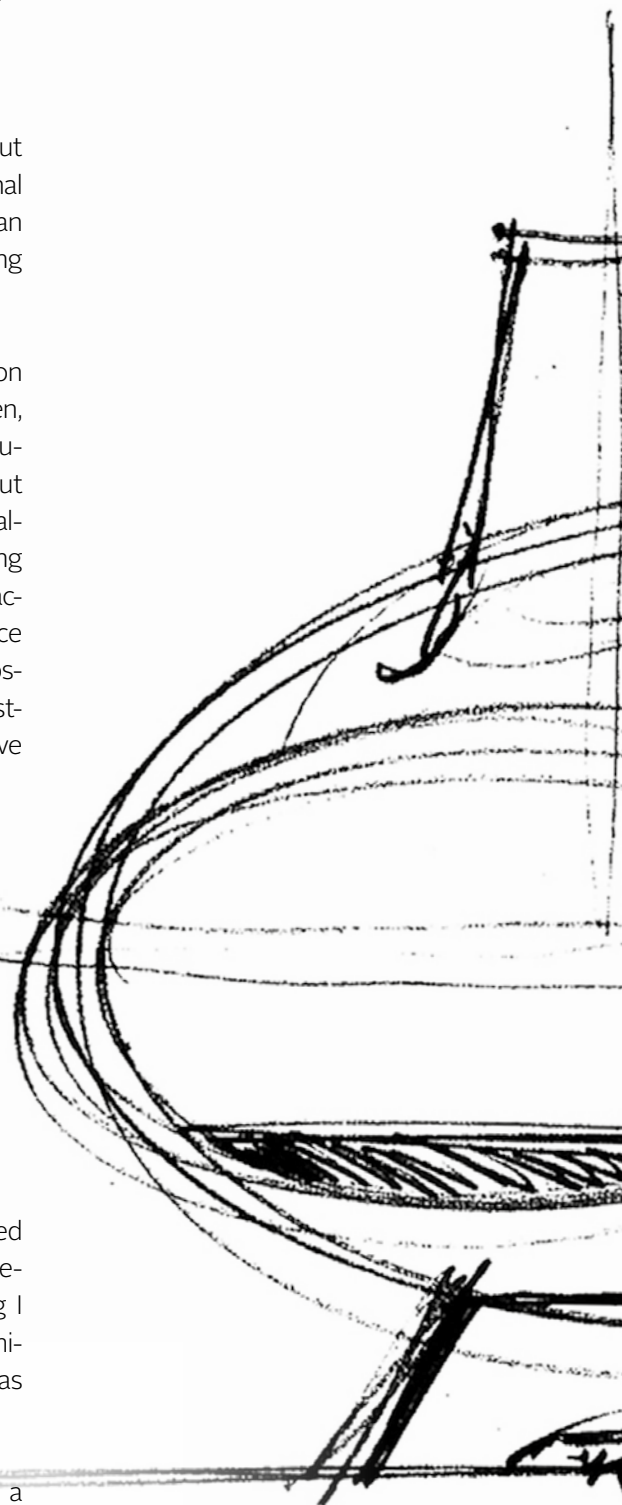
The final design version turned out as a miniature of the conventional brick fireplace with a domed top, an earthenware base, a small opening and a chimney.

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.

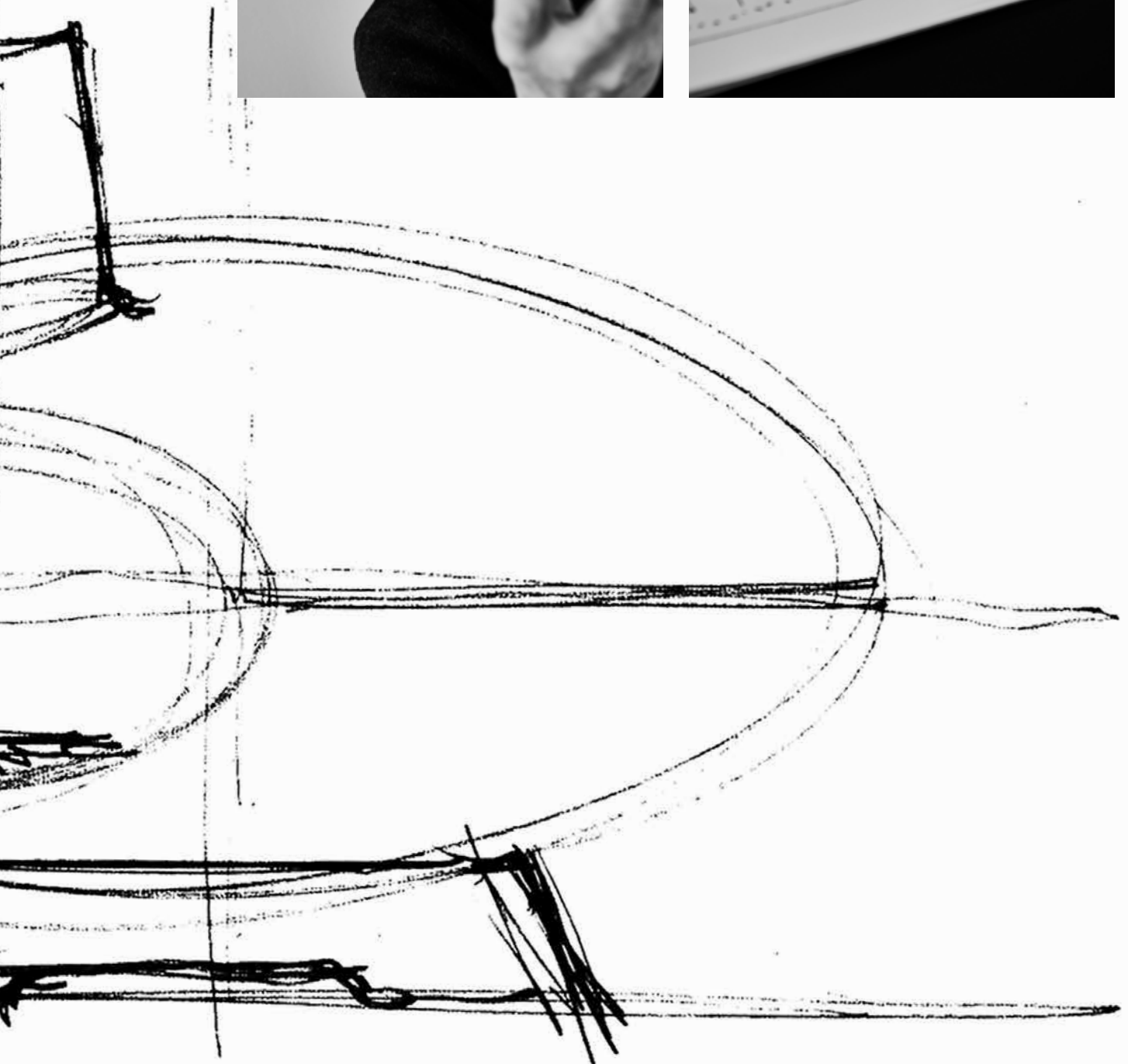
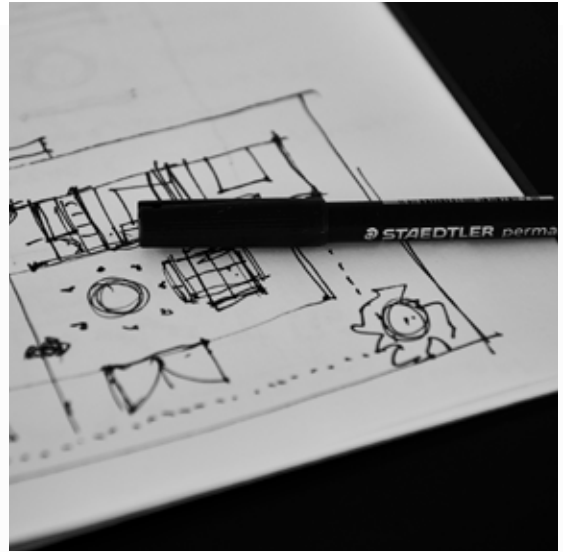
When the first prototype was ready for testing, we invited Gorm Wisweh – a chef of Danish renown, also known as 'the pizza king' – to test the product and submit his views. The initial testing took place on my terrace, one autumn evening.

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

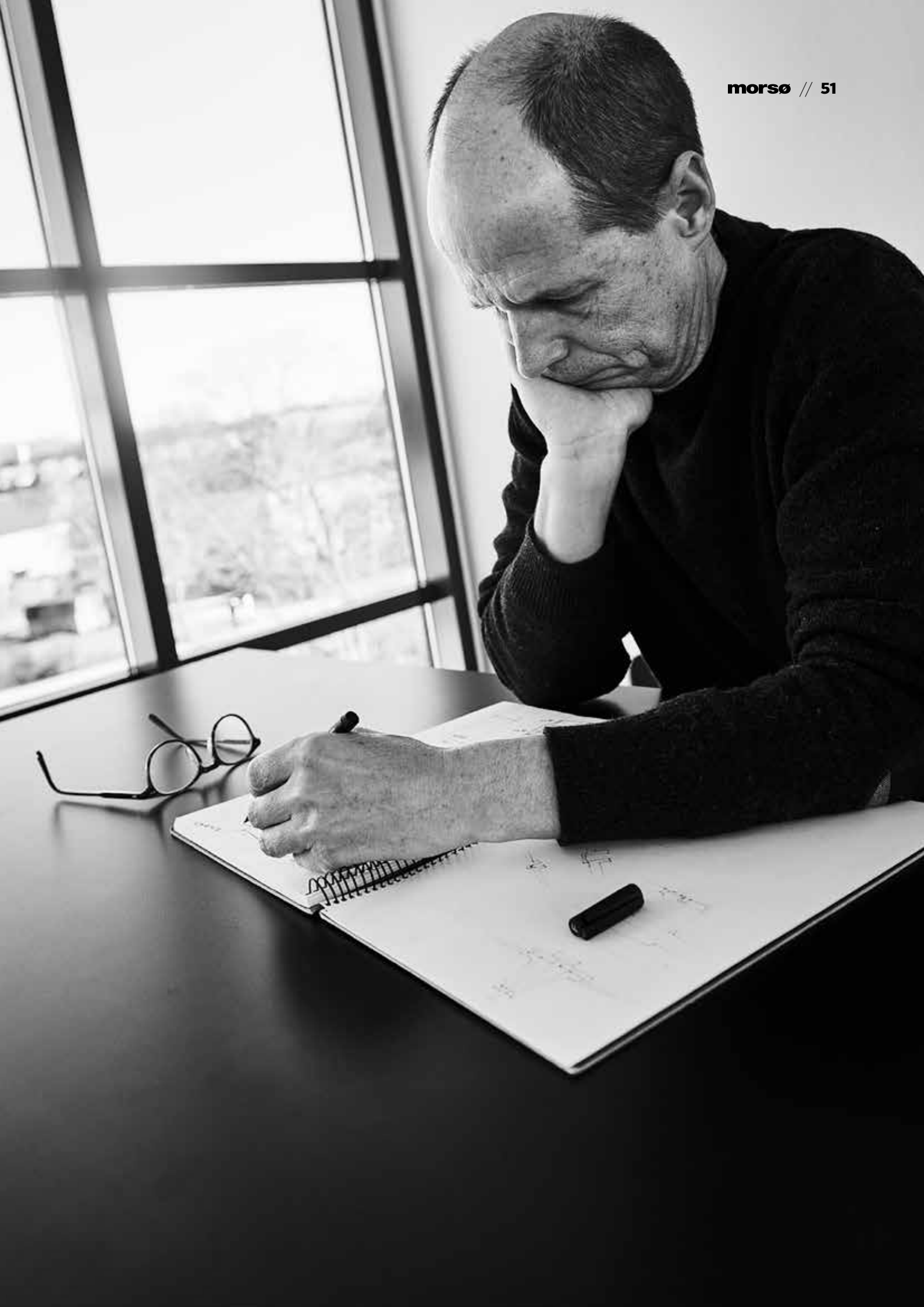
doing so ever since we learned to control fire – and it is something we associate with a secure and cosy atmosphere.

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!









# COD WITH CHERMOULA SAUCE

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

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

## CHERMOULA

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

## HARISSA

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

## COUSCOUS

Pour the couscous into a dish and add boiling water so that the couscous is just covered. Pour 2-3 tbsp olive oil onto the couscous and cover the dish with cling film.

Leave the couscous on the side for 10-15 minutes.

Remove the cling film and rake through the couscous with a fork to break up the grains. Add herbs and lemon juice, and season to taste with salt and pepper.

## THE FISH

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

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

◀ 1 bundle of flat leaf parsley  
1 bundle of coriander  
1 finely grated clove of garlic  
2 tsp whole cumin seeds, crushed in a mortar  
1 tbsp paprika  
Juice from one lemon  
5-6 tbsp olive oil  
Salt and pepper

◀ 250 g (8 oz) chilli  
1 red pepper, grilled, without skin and seeds  
1 clove of garlic  
1 tbsp smoked paprika (sweet)  
1 tbsp sherry vinegar  
1½ tsp cumin (whole seeds)  
1 tsp caraway (whole seeds)  
Juice from half a lemon  
4-5 tbsp olive oil  
Salt and pepper

◀ 200 g (0.5 lbs) couscous  
1 handful of flat leaf parsley, finely chopped  
1 handful of mint, finely chopped  
Juice from half a lemon  
Olive oil  
Salt and pepper

◀ 800 g (1.8 lbs) white fish without skin  
Salt and pepper









# BISTECCA FIORENTINA

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





*Morsø Cast-iron insert*

Nothing makes you think of Tuscany like Bistecca Fiorentina. If you do not have the option of just swinging by Parzano and ordering one from the famous butcher Dario Cecchini, you can prepare your own version on your Morsø grill 17. Obviously, the most important success factor is the ingredients. Ask your local butcher for his best T-bone steak and then follow these steps.

### **BISTECCA FIORENTINA**

Season the steaks well with salt and pepper. Grill them on the grill at medium heat until the core temperature reaches 52-55° C (125-131° F). Wrap the steaks in tin foil and allow them to rest for approx. 10 minutes.

### **ROSEMARY POTATOES**

Cut the potatoes into pieces of 3 cm (1.2 inches) and pour them into a bowl along with the garlic. Season well with salt and pepper, and add 3-4 tbsp of olive oil. Remove the needles from the rosemary twigs and sprinkle them on top of the potatoes. Turn the potatoes well and pour them into an oven proof dish. Place the dish in a warm Forno and bake them for 30-35 minutes.

Cut the steaks into slices of 2 cm (0.8 inch) from the bone. Serve your steaks with rosemary potatoes and salsa verde.

Buon appetito.

- ◀ 2 T-bone steaks of approx.  
700 g (1.5 lbs) each  
Olive oil  
Salt and pepper
- ◀ 800 g (1.8 lbs) firm potatoes (peeled)  
10 cloves of garlic with peel  
1 rosemary twig  
Olive oil  
Salt and pepper





# TANDOORI CHICKEN

This dish is prepared on a Forno Gas Grill with rotisserie.

I know that you can buy ready-made tandoori paste and I also know that the list of ingredients is very long. Still, I promise you that it is worth the effort. Making your own tandoori paste gives you a completely different and authentic taste experience and exploring the world of spices is just so exciting. If you cannot find the spices in a supermarket close to your, you can order them here (Danish website): <https://www.asaspice.dk>

Crush all the spices in a mortar or grind them in a "spice grinder". Pour the spices into a blender along with chilli, ginger, garlic, honey and oil. Blend the mixture until it turns into a smooth paste. Add yoghurt, salt and lemon juice, and blend the mixture for another 10 seconds. Rub the marinade well onto the chicken. Make sure to reach all corners and edges, then cover the chicken in cling film. Leave the chicken in the marinade for at least two hours, preferably overnight. Place it on a skewer and then place it on the rotisserie. Let the chicken rotate for 45-50 minutes at medium heat.

## MANGO CHUTNEY

Heat up 2 tbsp oil in a casserole. Fry the onions for 5 minutes until they turn soft. Then add garlic, chilli and ginger, and fry the mixture for another 1 minute. Add spices and laurel leaves and then the mangos. Add ½ tsp salt, sugar and vinegar. Mix everything well and turn down the heat. Let the chutney simmer for an hour at low heat. Stir your chutney regularly to prevent the sugar from burning at the bottom of the casserole.

## CHAAT MASALA

Pour tomatoes, cucumber and pineapple into a bowl. Add lime juice, ground coriander and chopped mint. Season to taste with salt and extra lime juice.

Serve the chicken with mango chutney and chaat masala. Namaste!

- 1 organic chicken
- 2 red chillies, chopped, seeds removed
- 1 tsp cumin
- 2 coriander seeds
- 1 tsp pepper corns
- 10 cardamom capsules
- 1 cinnamon stick
- 1 tbsp paprika
- 1 tbsp tomato concentrate
- ½ tsp turmeric
- 1 tsp mustard seeds
- ¼ nutmeg
- 3 cm (1.2 inches) ginger, peeled and coarsely chopped
- 2 cloves of garlic, coarsely chopped
- 1 tbsp honey
- 30 ml (0.15 cup) sunflower oil
- Juice from half a lemon
- Salt
- ▶ 100 ml (0.8 cup) Greek yoghurt
- ▶ 3 slightly unripe mangos, cut into cubes of 2 cm (0.8 inch)
- ½ onion, finely chopped
- 1 clove of garlic, crushed with a bit of salt in a mortar
- 2 cm (0.8 inch) ginger
- ½ red chilli, finely chopped
- ½ tsp cumin seeds
- 4 green cardamom capsules
- A pinch of nigella seeds
- 3 cloves
- ¼ tsp turmeric
- 2 laurel leaves
- 200 g (1 cup) sugar
- 250 ml (1 cup) white wine vinegar
- Sunflower oil
- ▶ 12-15 cherry tomatoes cut in half
- ½ cucumber
- 1 slice of pineapple, cut into cubes of 2 cm (0.8 inch)
- A handful of mint leaves, finely chopped
- A pinch of ground coriander
- Juice from one lime
- Salt









# GRILLED OCTOPUS WITH CHILLI SALSA AND ROCKET

You can prepare this dish on a Grill 17.





Morsø Grill Turner – Culina BBQ

This is the simplest way of preparing octopus and although I have been preparing octopus in this way since I starting cooking, this is still one of my favourite methods. I use ten-armed octopuses for this recipe, perhaps better known as “calamari”. They are very easy to handle but I suggest that you ask your fish monger to clean them for you.

The trick when preparing octopus is to cut “grooves” into the meat on the inside of the body. I make 3 cm (1.2 inches) deep cuts with 1 cm (0.4 inch) in between, and I repeat this diagonally so that I end up having a nice diamond pattern. This serves a few purposes; firstly, it softens the meat so that the octopus cooks faster, and secondly, as an extra bonus, the spices can enter the meat a lot better in this way.

Turn on the grill or place a grill frying pan at maximum temperature. Cut grooves into the meat on the inside of the body. It is very important that you grill the octopus at a high temperature because the meat tastes better if it is slightly caramelised.

### CHILLI SALSA

Pour all ingredients into a bowl. Season to taste with salt, pepper and some extra lemon juice if needed.

Season the meat and the tentacles with salt and pepper, and grill the octopus on the inside, i.e. on the side with the “grooves”. Turn the octopus after 2 minutes and leave it on the grill for another 1-2 minutes. It is going to curl up like a cylinder. This is perfectly normal. Just roll it around a bit to make sure that it is grilled on all sides. Let the tentacles grill for another minute.

Cut the octopus into slices of 3 cm (1.2 inches) diagonally. Add a bit of olive oil to the salad, and season to taste with salt and pepper. Serve the octopus body and tentacles with a bit of rocket, a large spoonful of chilli salsa and a lemon wedge.

- ▶ 4 ten-armed octopuses, cleaned, body and tentacles separated
- Salt and pepper
- 1 lemon
- 1 large handful of rocket

- ▶ 1 red chilli, finely chopped, without seeds
- 4 tbsp olive oil
- Juice from half a lemon
- Salt and pepper



# SOUVLAKI

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

Souvlaki is a classic Greek street food dish. It is easy to make and it tastes of sun and summer.

When serving: one lemon and a small handful of mint leaves

Place the meat in a bowl along with red onion, oregano, white wine vinegar and olive oil. Cover the bowl with cling film and leave the meat in the marinade for at least two hours, preferably overnight.

Flatbreads

Pour all ingredients into a food processor. Knead the dough for 10-12 minutes until it turns smooth. Let the dough rise to double size. Pour 2 tbsp olive oil on top of the dough. Carefully lift the dough and stretch it without ruining it. Let it rise again.

## GRILLED PEPPERS

Grill your whole peppers on all sides until the skin turns completely black. Place them in a freezer bag and let them cool off. Remove the skin and grate the peppers into thick slices.

Pour the pepper slices into a bowl along with basil, garlic, red wine vinegar and olive oil. Season to taste with salt and pepper.

## TZATZIKI

Grate the cucumber on the coarse side of a grater and pour the pieces into a bowl along with yoghurt and garlic. Add mint and season to taste with salt and pepper if needed.

Place the meat on a grill skewer, adding a piece of onion between the pieces of meat. I used the churrasco for this recipe and two skewers are enough for this amount of meat.

If you do not have the churrasco, you can use standard wooden skewers and place them on a standard grill.

It is a good idea to place the skewers in a dish with some white wine and a bit of rosemary. That adds an extra "taste booster" to the meat and the wooden skewers do not burn.

◀ 2 pork tenderloins, trimmed and cut into slices of 3 cm (1.2 inches)  
1 red onion, cut into quarters, layers separated  
1 tbsp oregano  
5 tbsp white wine vinegar  
5 tbsp olive oil  
Salt and pepper

◀ 500 g (8 cups) organic wheat flour  
350 g (1.5 cups) water  
7 g (1.5 oz) yeast  
10 g (1 tbsp) salt  
Olive oil

◀ 2 red peppers

◀ 200 ml (0.8 cup) Greek yoghurt  
1 cucumber, cut in half, seeds removed  
5 finely chopped mint leaves  
1-2 cloves of garlic, crushed in a mortar with a bit of salt







Morsø N.A.C cast-iron pans/cocotte

# WEIGHT AND QUALITY













*N.A.C. GRIDDLE PAN  
Ø25 cm or Ø28 cm*

For several generations, Morsø has been a 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 167 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.



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



*N.A.C. GRIDDLE 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*



### 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 Forno Multi

Today, the Morsø Forno is available as wood-fired, gas-fired and, now, also as a combination that can be heated by gas, patent fuel and traditional logs. When everybody are settling down, the wonderful view of the flames provided by its large opening transforms the Forno Multi into a beautiful and functional outdoor fireplace.

*Measurements:* D746xH1157xW740 mm  
Grill surface: D540xW480 mm  
Weight: 178 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 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 Churrasco

With Morsø Churrasco you now have access to easy preparation of meat, fish and vegetables on skewers. The product comprises an adjustable frame, 4 skewers and 2 forks. The material is stainless steel and thus withstands considerable temperature fluctuations. Further, the skewers are equipped with comfortable ergonomic grips in oiled oak.

*Material: Frame, forks (304) and skewer (430) in stainless steel  
Grips in oak.  
Frame: H90xW550xD350/550 mm  
Skewer: L790 mm*



### Morsø Rotisserie Grande

Generally, a rotisserie for a grill is solely intended as a functional expansion. Not so at Morsø, though. Function-wise, the rotisseries for Morsø's popular Morsø Forno Gas Grande and Medio are functionally designed as a supplementary expansion of the grill's original characteristic and elegant design.

*Material: Shield, shaft and forks in stainless steel (304).  
Grips in black plastic.  
Cable: 1400 mm.  
Shield: H260(42)xW640xD480 mm*



### Morsø Rotisserie Medio

Generally, a rotisserie for a grill is solely intended as a functional expansion. Not so at Morsø, though. Function-wise, the rotisseries for Morsø's popular Morsø Forno Gas Grande and Medio are functionally designed as a supplementary expansion of the grill's original characteristic and elegant design.

*Material: Shield, shaft and forks in stainless steel (304).  
Grips in black plastic.  
Cable: 1400 mm.  
Shield: H240(50)xW470xD430 mm*



### 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.

*Material: Galvanized sheet iron  
Colour: Black  
Measures: D60xH80xW120 cm  
Weight: 60 kg*



### Shelf for Morsø Garden Outdoor Table

The shelf is compatible with the newest model of Morsø Garden – a large outdoor table. The table's interior sides have fixtures for the fitting of the shelf. The shelf is manufactured in galvanized sheet iron and has black powder-coating. Its texture being a bit on the coarse side, the shelf fits perfectly into the well-known cast iron that is the epitome of the entire Morsø family of outdoor products.

*Material: Galvanized Steel  
Colour: Black  
Measurements: D55xH4xW118 cm  
Weight: 16 kg.*

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### 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: Galvanized sheet iron  
Colour: Black  
Measures: D60xW60xH80 cm  
Weight: 40 kg*



### Shelf til Morsø Terra Outdoor Table

The shelf is compatible with the newest model of Morsø Garden – a large outdoor table. The table's interior sides have fixtures for the fitting of the shelf. The shelf is manufactured in galvanized sheet iron and has black powder coating. Its texture being a bit on the coarse side, the shelf fits perfectly into the well-known cast iron that is the epitome of the entire Morsø family of outdoor products.

*Material: Galvanized Steel  
Colour: Black  
Measurements: D55xH4xW58 cm  
Weight: 7 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 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 Cast Iron grilling grid on top.

*Material:  
Senotherm-coated cast iron  
Colour: Black  
Measures: Ø32xH21,5 cm  
Weight: 13 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*

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### Morsø Ignis

This firepit was designed with Morsø's old kitchen-ware 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 grate for the fireplace can be purchased separately.

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



### 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 strong 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 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 strong 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 strong 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 strong cord at the bottom. Can be washed by hand or in washing machine at 30°.

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

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### **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 strong 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 strong 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*



### **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*



### **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 enameled 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: Enameled cast iron  
Colour: Black  
Measures: Ø32,5 cm  
Weight: 1,8 kg*

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### **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 hung 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 hung 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 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 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*



### 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.

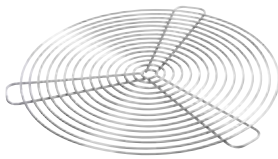
*Material: Hand-oiled USA Hickory wood / Blade in C45 carbon steel (53-56 HRC)  
Measures: L52xH13 cm  
Weight: 2,4 kg*



### 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 cm<sup>2</sup>. 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 Grate for Ignis firepit

Grilling grate manufactured in polished stainless steel – and therefore the rust or peeling often seen in chromium-plated grates will not occur in this grate. The grate 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 grate will give you and your family an additional and optimal exploitation of your firepit.

*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 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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### 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 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 Grill Forno II 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 windy 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*

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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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