

FANGST

Serveringsforslag - Serving suggestions





FANGST Brisling No. 1 or 2
Baltic Sea sprats - smoked



Serveringsforslag:

En skive rugbrød, evt. ristet.

FANGST røgede brislinger (nr. 1 eller 2).

Tynde skiver af radiser og rødløg.

Æggeblomme, hakket purløg og måske lidt ærteskud.

Serving suggestion:

A slice of rye bread or other type of bread,
toasted if you like.

FANGST smoked sprats (no. 1 or 2).

Thin slices of radish and red onion.

Egg yolk, chopped chives, and maybe some pea shoots.



FANGST Blåmusling No. 1

Limfjord blue mussels - marinated



Serveringsforslag:

Gulerødder i meget tynde bånd.

Vendt med FANGST marinerede blåmuslinger (nr. 1), lidt marinade fra dåsen og et drys salt.

Pyntet med dild, kapers og skiver af radiser.

Serving suggestion:

Carrots sliced very thinly.

Tossed with FANGST marinated blue mussels (no. 1), some marinade from the can and a pinch of salt.

Topped with dill, capers and slices of radish.



FANGST Færøsk Laks

Faroe Islands salmon – flash grilled



Serveringsforslag:

FANGST lyngrillet færøsk laks, pyntet med purløg og tynde skiver rødløg.

Mayonnaise rørt med dild, karse og lidt sennep.

Grillet hvedebrød og citron.

Evt. dild og salt ved siden af.

Serving suggestion:

FANGST flash grilled Faroese salmon, topped with chives and thinly sliced red onion.

Mayonnaise mixed with dill, cress and a little mustard.

Toasted whole wheat bread and lemon.

Dill and salt on the side.



FANGST Brisling No. 1 or 2
Baltic Sea sprats - smoked



Serveringsforslag:

Et god skive grillet hvedebrød.

Ærtepuré (ærter blendet med olie, evt. fra dåsen, lidt hvidløg, citron, salt og peber).

FANGST røgede brislinger (nr. 1 eller 2).

Evt. kapers og skiver af radiser.

Serving suggestion:

A thick slice of toasted whole wheat bread.

Pea puree (green peas pureed with oil, e.g. from the can, garlic, lemon, salt and pepper)

FANGST smoked sprats (no. 1 or 2)

Topped with capers and sliced radish.



BLAUWLING NO. 2
Landing Blue Salmon



FANGST Blåmusling No. 2

Limfjord blue mussels - smoked



Serveringsforslag:

FANGST røgede blåmuslinger (nr. 2), pyntet med fint snittet forårsløg og karse.

Syltet rødløg (2 fintsnittede rødløg kogt 1 minut i 1 dl eddike, 1 dl sukker og lidt salt. Afkølet).

Mayonnaise, grillet citron og knækbrød.

Serving suggestion:

FANGST smoked blue mussels (no. 2),

topped with thinly sliced spring onion and cress.

Pickled red onion (2 finely sliced red onions cooked 1 min. in 2 oz vinegar, 2 oz sugar and a pinch of salt.

Chilled). Mayonnaise, grilled lemon, and crispbread.



FANGST Hjertemusling

Limfjord cockles



Serveringsforslag:

En god skive grillet hvedebrød.

Et lag mayonnaise smurt oven på.

Skiver af cherrytomater, forårs- og rødløg.

Kapersbær og FANGST hjertemuslinger.

Serving suggestion:

A thick slice of toasted whole wheat bread.

Topped with a spread of mayonnaise.

Slices of cherry tomatoes, spring and red onion.

Caper berries and FANGST cockles.



FANGST Brisling No. 4

Baltic Sea sprats – lightly salted



Serveringsforslag:

Knækbrød, rug- eller hvedekiks.

Blad af romainesalat og skiver af hårdkogt æg.

FANGST letsaltede brislinger (nr. 4).

Pyntet med kapers og karse.

Citron ved siden.

Serving suggestion:

Crispbread, rye- or whole wheat crackers.

A leaf of letucce and slices of hard boiled egg.

FANGST lightly salted sprats (no. 4)

Garnished with capers and cress.

Lemon on the side.



FANGST Brisling No. 1 or 2
Baltic Sea sprats - smoked



Serveringsforslag:

Skiver af hvede- og rugbrød, penslet med lidt af olien fra dåsen og grillet.

Små grønne salatblade, skiver af cherrytomater og fine strimler citronskal.

FANGST røgede brislinger (nr. 1 eller 2).

Serving suggestion:

Slices of whole wheat- and rye bread, brushed with a bit of the oil from the can, and grilled.

Small green salad leaves, sliced cherry tomatoes and thin twirls of lemon zest.

FANGST smoked sprats (no. 1 or 2)



'Fangst' means 'catch' in Danish and Norwegian.

Our mission is to re-discover and explore the abundance of seafood in the Nordic waters.

With respect for nature and gastronomic craftsmanship.

Preserved in cans and served as tasty meals or snacks from the North.

Check out our can selection, get your 'fangst' and find more inspiration at **www.fangst.com**

A century ago there were numerous small canning companies along the coastlines of the Nordic waters.

Over the last decades, almost all have disappeared, and proud traditions have been lost.

Yet some of the finest fish and shellfish in the World still swim in the North.

It is time to revive and renew our culture for canned seafood.

www.fangst.com