

Create your own

NORDIC WINTER FEAST



FANGST

CANNED SEAFOOD FROM NORDIC WATERS

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With cans from FANGST it is easy to create your own delicious Nordic winter feast.

FISH AND SHELLFISH

Select a variety of FANGST cans, open and serve them as they are in the golden cans.

SALADS AND PICKLES

Buy a couple of good ready-made pickles and salads or try these quick recipes:

Pickled red onions: Slice a couple of red onions thinly. Cook for 1 min. in 4 tablespoons vinegar, 2 tablespoons sugar and a pinch of salt while stirring gently. Let cool.

Beetroot and apple salad: Mix equal amounts of finely diced apple and beetroot with a bit of oil, vinegar, freshly grated horseradish, salt and pepper. Marinate for 10 min.

DIPS AND SPREADS

You can find nice dips and spreads in many stores. Or make your own, for example:

Green dip: Finely chop a cup of fresh herbs (e.g. parsley, chervil, tarragon) in a food processor with 1 dl oil, finely grated zest from half a lemon and a pinch of salt until you have a smooth green dip.

Mustard mayo: Blend an egg yolk with 1 dl. oil, 1 tablespoon vinegar, 1 tablespoon coarse mustard and a pinch of salt in a food processor until creamy texture.

BREAD AND LEMON

Toast some thick slices of sourdough or wheat bread. Or go even more Nordic with rye or crisp bread. Cut a lemon in halves. Grill them if you like, for the look and taste.

Find more inspiration at fangst.com

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