

A TASTE OF SUMMER

SPRING/SUMMER 2016



Nicolas Vahé

WWW.NICOLASVAHE.DK

**LIGHT PEA SOUP WITH MINT
AND PRAWN SKEWERS**

*Find the recipe
inside the folder*



INSALATA CAPRESE

*Find the recipe at
www.nicolasvahe.dk*



A TASTE

**MARINATED VEAL WITH ONION
COMPOTE AND POTATO SALAD**

*Find the recipe
inside the folder*





GOAT'S CHEESE SALAD

*Find the recipe at
www.nicolasvaha.dk*

Nicolas Vahé

This season we've pulled together dishes that embrace the great outdoors and push ordinary everyday flavours to tasty new heights. For spontaneous barbecues on the terrace. Picnics at the beach and cold ice creams in the garden. Bon appétit!

FIND ALL RECIPES AT WWW.NICOLASVAHE.DK

OF SUMMER



RHUBARB CHEESECAKE

*Find the recipe at
www.nicolasvaha.dk*

GLAZE

FROM BALSAMIC VINEGAR

150 ML

TASTES

SOY, TOMATO
GINGER,
FOREST FRUIT
LEMON AND
TRUFFLE.

WE RECOMMEND

GLAZE ADDS A BOOST OF FLAVOUR TO
STEWES, GRILLED MEAT AND VEGETABLES.
IT'S PERFECT FOR SALAD DRESSINGS AND
TRADITIONAL DESSERTS. GUARANTEED TO
PUT A SMILE ON YOUR FACE.



POTATO SALAD

SERVES
FOUR PERSONS

COOKING TIME
30 MINUTES

600 g new potatoes
1 bundle of asparagus
4 spring onions
8 radishes
150 ml Nicolas Vahé Vinaigrette / mustard & herbs
Nicolas Vahé Salt & pepper / everyday mix
Cress for garnish

Wash the potatoes. Bring them to the boil and cook until tender. Cut the potatoes in half. Slice spring onions, asparagus and radishes. Turn potatoes and herbs in vinaigrette and season with salt and freshly ground pepper. Garnish with freshly cut cress.



RED ONION COMPOTE

SERVES
FOUR PERSONS

COOKING TIME
30 MINUTES

8 red onions
1 chili
Fresh rosemary and thyme
50 ml Nicolas Vahé Olive oil
50 ml Nicolas Vahé Red wine vinegar / aceto balsamico di modena
100 g Nicolas Vahé Honey / lemon
50 ml orange juice
Nicolas Vahé Salt & pepper / everyday mix

Peel the onions and cut into chunks. Cut chili in fine slices. Sauté the onions in olive oil with finely chopped rosemary and thyme until soft. Add red wine vinegar, chili, freshly squished orange juice and honey. Bring to a boil and let it simmer for a while. Season with salt and pepper.

Use the new selection of Nicolas Vahé Mini casseroles for a stylish food presentation.



MARINATED VEAL

SERVES
FOUR PERSONS

COOKING TIME
10 MINUTES

4 veal steaks (220 grams each)

MARINATE

3 tsp Nicolas Vahé Mustard / garlic & lemon
50 ml lemon juice
6 tbsp Nicolas Vahé Ketchup deluxe / soy & sesame
9 tsp Nicolas Vahé Glaze / soy
½ tsp ground ginger

Mix all the ingredients and marinate the meat. You get the best result if the meat is marinated approx. 5 hours before cooking.

The Nicolas Vahé Marinade kit with bowl and brush is perfect for mixing and applying your favourite marinade to grill meats.





LIGHT PEA SOUP WITH MINT AND PRAWN SKEWERS

SERVES
FOUR PERSONS

COOKING TIME
30 MINUTES

180 g fresh spinach

1 onion

¼ dl Nicolas Vahé Olive oil

2 dl Nicolas Vahé White wine

4 dl water

*1 jar of Nicolas Vahé Appetizer/
green peas and mint*

Nicolas Vahé Salt & pepper / everyday mix

Wash and drain the spinach.

Peel and finely slice the onion. Sauté the onion in oil over a low heat for about 5 minutes or until soft. Add white wine and water to the onions and bring to the boil. When the "bouillon" begins to boil, add spinach and let it simmer for 1½ minute. Set aside to cool down for about 5 minutes. Then blend in Nicolas Vahé Appetizer with peas and mint. Season with salt and freshly ground pepper. Serve immediately.

For a more creamy texture, just before serving add 50 g of cold butter in squares while blending.

*Find the recipe for prawn skewers at
www.nicolasvaha.dk*

APPETIZER

GREEN PEAS & MINT

100 G

WE RECOMMEND

USE THIS DELICIOUS APPETIZER AS A DIP OR AS A SPREAD WITH SNACKS OR FINGER FOODS.



Nicolas Vahé Appetizer with green peas and mint are the perfect accessory to a slice of toasted bread with buffalo mozzarella, smoked salmon or a poached egg.

The appetizer is also delicious with sushi. Use it in a Maki roll together with e.g. avocado, smoked salmon, chives and Nicolas Vahé Mayo with lemon.

It's also a tasty alternative to salad dressings or pasta sauce.

MAYO – THE SECRET INGREDIENT

For cosy barbecues. Picnic baskets. Hangover kits and weeknight treats. Mayonnaise is your friend in need when you're in the mood for something extra – and in a hurry. It's the secret ingredient that makes everything taste a little bit better. It's the base to a tasty burger and a must to your shrimp salad. It's a boost of flavour to your dressings and luckily, it's available in a wide range of delicious flavours.



GREEN PEPPERCORN

Nicolas Vahé Mayonnaise with green peppercorn is a tasty treat that perfectly compliments cold slices of roast beef or fried potatoes.

THE LEMON TWIST

Mix Nicolas Vahé Lemon mayonnaise with Nicolas Vahé Ketchup with ginger & lemon and you will get a perfect dressing for shellfish.

SPICY PESTO MAYO

Tuck into a slice of burger heaven. Try mixing Nicolas Vahé's Béarnaise mayonnaise with Nicolas Vahé Tomato pesto. The taste is absolutely divine.



THE RUSTIQUE

Mix Nicolas Vahé Rustique mayonnaise with sour cream and you've got the most delicious dressing for your potato salad in no time.



CRISPY BRUSCHETTA ON THE SIDE

Spread a layer of delicious Nicolas Vahé Aioli mayonnaise on a slice of bread. Top with grated Emmental cheese and bake in the oven until the bread is golden. Perfect as side dish to delicious steamed clams.

The pretty Nicolas Vahé Cast iron pot with lid is available in 3 different sizes – 3.2, 4.8 & 5.5 litres.

MINI CASSEROLES, RAMEKINS & OVEN TRAYS

FOR OVEN
DISHES OR
BAKING

WE RECOMMEND

THE RIGHT KITCHEN GEAR WILL TAKE YOUR COOKING SKILLS TO THE NEXT LEVEL. THE NICOLAS VAHÉ OVEN TRAYS ARE DESIGNED TO GIVE YOU THE BEST COOKING EXPERIENCE AND GREAT RESULTS EVERY TIME. AND THEN THEY LOOK AMAZING ON THE TABLE, TOO.



PIZZA BOARD & WHEEL

Add a stylish touch to your pizza presentation with the Nicolas Vahé Pizza board & wheel.

Place your favourite pizza on the board and use the pizza wheel to cut through the crust with ease. The simple design combined with beautiful wooden details add a rustic and Italian charm to the set. It's the perfect gift for a pizza fan.



COOK IN STYLE

Whether you're a complete beginner in the kitchen or an experienced cook, great accessories are a must. The new line of Nicolas Vahé textiles adds a stylish touch to your kitchen gear. From aprons to oven gloves.

FOOD ON A STICK –

Delicious summer food is all about flavour and simplicity. Whether you're cooking for a load of friends, or a small family get-together, skewers are always a big hit. They will make your food look attractive - grilled or cooked on a pan, whatever suits you. They're perfect for starters, main courses, desserts or delicious appetizers.



CEVAPCICI

SERVES
FOUR PERSONS

COOKING TIME
40 MINUTES

200 g minced beef
200 g minced pork
200 g minced lamb
1 egg white
2 cloves of garlic
1 tsp Nicolas Vahé Thyme
1 tsp dried mint
1 tsp Nicolas Vahé Oregano
2 tbsp Nicolas Vahé Ketchup deluxe / hot chili
1 tsp smoked paprika
Nicolas Vahé Salt & pepper / everyday mix
Nicolas Vahé Olive oil for grilling

SERVE WITH

Pittas
Nicolas Vahé Pesto / tomato & olive
Natural yoghurt
Small bunch of fresh mint for garnish

Finely chop the garlic cloves. Mix all the ingredients in a big bowl with 1 tbsp of salt and ½ tsp of pepper. Use your hands to scrunch everything together until sticky. Cover with clingfilm and place in the fridge for about 30 minutes. Preheat grill or frying pan. Roll the meat into sausage-like shapes about 10 cm long and 3 cm thick and place them around the skewers. Drizzle with olive oil and grill for about 6 minutes on each side or until thoroughly cooked. Turn the skewers regularly.

Serve the skewers straight away with pittas, pesto with tomato and olive and a small amount of natural yoghurt. Drizzle with a bit of freshly chopped mint.

You can get Nicolas Vahé Bamboo skewers in 3 different sizes.

DESSERT SKEWERS

SERVES
FOUR PERSONS

COOKING TIME
30 MINUTES

12 strawberries

12 blackberries

4 Nicolas Vahé Marshmallows

*1 Nicolas Vahé Chocolate fondue kit /
white chocolate & lemon – or your favourite flavour*

Place fruit and marshmallows on the skewers and dip them in your favourite chocolate fondue.

You can get Nicolas Vahé Bamboo skewers in 3 different sizes.



PESTO BREAD WITH A TWIST

SERVES
FOUR PERSONS

COOKING TIME
90 MINUTES

200 ml water

13 g yeast

375 g flour

1 ½ tbsp Nicolas Vahé Pesto / olive & almond

1 tsp Nicolas Vahé Honey

Dissolve the yeast in lukewarm water. Stir the remaining ingredients into the water and knead the dough until silky and smooth. Leave dough to rise at room temperature for about one hour. Knead the dough briefly and twist the dough around the skewers. Bake the skewers for 10 minutes in a preheated oven at 220° C.

TIP

Use the dough for flatbreads (pittas). Bake them for 10 minutes in a preheated oven at 220° C.

You can get Nicolas Vahé Bamboo skewers in 3 different sizes.

TASTY CHOCOLATE TREATS –

Nothing fixes rainy Mondays like chocolate. It's the answer to your question, a shoulder to cry on and a friend in need. It's the perfect gift for someone special or a tasty afternoon treat.





EASTER EGG SURPRISE

Beautiful ceramic Easter eggs with tasty chocolate treats inside. The perfect gift for someone special.

CHOCO PEANUTS

All you need is love...and chocolate. Try out our new and tasty Choco Peanut treats. The delicious chocolate treats are available in four flavours: Dark chocolate & chili, white chocolate & lemon grass, milk chocolate & ginger and milk chocolate & flakes. The perfect treat for someone special.

CHOCOLATE BARS

Whether you love classic chocolate combinations like caramel, salt & almond or daring blends like liquorice & chilli, the new, delicious Nicolas Vahé chocolate bars are a must-try. Each bar is infused with yummy flavours and crunchiness that will keep you coming back for more.



JUICY ICE CREAM SYMPHONY

SERVES
FOUR PERSONS

COOKING TIME
24 HOURS

Make your own homemade ice cream. Pour your favourite Nicolas Vahé juice and berries into the Nicolas Vahé ice cream molds. Insert ice cream sticks and set aside in the freezer until frozen.

The Ice making set from Nicolas Vahé, which contains mould and ice cream sticks, makes it easy to make all your favourite ice cream for hot summer days.

COCONUT AND PASSION ICE TEA

SERVES
FOUR PERSONS

COOKING TIME
10 MINUTES

20 g Nicolas Vahé Tea / coconut & passion

1 l warm water

½ l cold water

Sugar

1 lemon, untreated

1 lime, untreated

Fresh mint

Ice cubes

Prepare the tea using warm water. Wait 5 minutes for the tea to brew and then add cold water. Sweeten with sugar to your taste. Cut slices of lemon and lime and place them in tall glasses with ice cubes. Pour the tea into the glasses together with fresh mint.

Whether you love your tea hot or cold, you can serve it in the new Nicolas Vahé Thermo glass with lid.

