

NEWS



Luxury product

A new and unique luxury product from Royal Greenland – a product at the highest quality level. The taste experience is exceptional. The product is easy and fast to prepare and it can be prepared both on the pan, in the oven or on the grill. The product is made with high quality salmon (*Salmo salar*) and is available with or without bacon and in different portion sizes.

Preparation:

From frozen: The product is easy and fast to prepare. From freezer fry on both sides for 2 minutes to give colour and then cook in preheated fan oven for 12 minutes at 190°C.



NEWS



New products from Royal Greenland



Salmon
Tournedos
with bacon

Available in
95 g portions
105 g portions
115 g portions
Master carton, 3 kg



Salmon
Medallions

Available in
80 g portions
100 g portions

Master carton, 50 pieces

BY APPOINTMENT TO THE  ROYAL DANISH COURT

Royal Greenland®

Salmon tournedos from Royal Greenland



Fried salmon tournedos With spicy Brussels sprouts and citrus salad

Number of portions: 10

10 Royal Greenland salmon tournedos
(with bacon)

1400 g of Brussels sprouts
1 finely chopped red chilli
1 tablespoon of finely chopped thyme
1 tablespoon of finely chopped rosemary
3 tablespoons of olive oil
20 mixed citrus fruits, e.g.
blood grapefruit, oranges, and lemons
4 cloves of garlic, finely grated or crushed
1 head of romaine lettuce, chopped coarsely
Syrup if required
Salt and pepper, freshly ground

Remove the peel from the citrus fruit with a sharp knife, cut them into suitable sizes and mix with the romaine lettuce and garlic.

Flavour the salad with salt and pepper.
(if the salad is too sour, sweeten it with syrup).
Clean and blanch the Brussels sprouts in lightly salted water for 3 minutes. Then put them into ice water.

Flavour the salmon with salt and pepper and fry for 4 minutes on each side.

Sauté the Brussels sprouts in oil with the chilli, thyme and rosemary for about 5 minutes.

Flavour with salt and pepper.

Serve the hot salmon with the Brussels sprouts and citrus salad immediately.

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Salmon tournedos from Royal Greenland



Oven-baked salmon tournedos with bacon, sautéed scorzonera, and pickled mushrooms

Number of portions: 10

10 Royal Greenland salmon tournedos (with bacon)

1000 g of scorzonera
1 red chilli, finely chopped
1 tablespoon of finely chopped rosemary
2 teaspoons of crushed garlic
3 tablespoons of lemon oil
500 g of mixed mushrooms
2 dl. of olive oil
10 stalks of thyme
1 tablespoon of lemon juice
Salt and pepper, freshly ground

Flavour the mushrooms with salt and pepper and vacuum seal them with the olive oil, thyme and lemon juice.

(alternatively, pour the mixture into a plastic freezer bag and) close it with a knot.

Pour boiling water over the bag and allow it to stand for 30 minutes.

Peel the scorzonera and cut them into fine strips with a potato peeler.

Blanch the strips for 30 seconds and put them into ice water.

Put the salmon tournedos on baking paper and place them in a pre-heated oven at 195°C and cook until golden - about 10 minutes.

Drain the mushrooms - you can save the oil for another time.

Sauté the scorzonera in lemon oil for about 3 minutes with the chilli, garlic and rosemary.

Flavour with salt and pepper and serve immediately with the hot tournedos and pickled mushrooms.

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