

INTENSE DESIGN.
SIZZLING FOOD EXPERIENCES.



By appointment to The Royal Danish Court

morso

since 1853



*DAK WICHANGOEN.
MICHELIN CHEF,
MOTHER,
ENGAGED TO BE MARRIED,
MASTERCHEF JUDGE.*

In Thailand, it's normal to have a beautiful, long and intricate name, and often a nickname as well. The word "dak" is a shortened form of Táktæen, which means "grasshopper", and it certainly suits the energetic and vibrant Dak Wichangoen. One of her big dreams is to help properly train the new generation of chefs and create new and better conditions for the culinary industry.

For Dak, food has always been a focal point for family gatherings, where every-

one enjoys themselves around the meal, so for her, food is synonymous with comfort and joy. Our grilling and kitchen equipment is designed to help create a cozy and intimate atmosphere, with food at the centre. So it's only natural for us to collaborate with Dak on our new Vulcano Wok Burner. Dak's main drive is to create a sense of comfort and joy through food.

"I didn't always have a dream of being a 6 out of 6 star chef if it meant putting everything else on the back burner. I'd

rather be a 5 in everything. From the moment you step into the restaurant, the experience should begin. Hospitality is important.

It's about creating an atmosphere – the food, the ambiance, the aromas –that makes people feel at ease. People can forget about the food if the hospitality isn't right or if the atmosphere in the restaurant is bad. When I worked at Kiin Kiin I focused a lot on making the guests feel like they were coming to my home. The way I envision the food universe and the way Morsø envisions its universe are very similar. It's about creating a space filled with memories and companionship.”

Dak feels comfortable cooking various kinds of cuisines. One of them is French cuisine, in which she received her formal culinary training. Another is the Thai cuisine, which she says “runs in her veins”. She's an expert at blending Nordic and Thai cuisine, and a big part of Thai cuisine consists of wok dishes, which she prepares almost every day at home. But what is a wok compared to the pans, sauté pans and pots we're already familiar with? The answer is short and clear. “It's a pot and frying pan in one. They simply realised that it's smarter than having to use a frying pan and a pot separately. In a wok, you can cook dry dishes, dishes with a lot of liquid, you can boil, you can fry – all in one piece of equipment. It's brilliant.”

At Morsø Jernstøberi, heat, fire and cast iron are three fundamental elements that play a significant role in our design

company. And one of our main focuses in the design process is that whatever we create must be able to reach extremely high temperatures.

This is especially true for the Vulcano Wok Burner, which Dak fortunately acknowledges after working with it.

“In the years I've worked with Asian cuisine, people have asked, ‘Why can't we achieve that wok flavour?’ And you can't if you don't have the right equipment. This wok can create the taste of wok food like no other because it can become blazing hot. High heat is essential in Asian cuisine. It will never be the same on an induction cooker. The flavour will never be the same. The taste of wok food is down to the heat. Intense heat. Many recipes say, ‘Sauté the meat in the pan for two minutes’. If you do that, it will still be raw because you don't get enough heat with a regular cooker. And if you then give your dish extra time and deviate from the recipe, it will go wrong, and your dish won't be as good.”

However, if you have a volcano-like blaze rising from the burners, like on a real wok burner, then classic wok dishes are some of the easiest to cook, Dak explains. And her review of our wok burner says it all: “It's everything I dreamed of when you told me you were going to make a wok burner.”

Read the full article with Dak in Morsø Outdoor Magazine, available at morsoe.com

RECIPE BY DAK WICHANGOEN

OYSTER SAUCE/ STIR-FRY SAUCE

INGREDIENTS

3 dl oyster sauce
1 dl fish sauce
1 dl soy sauce
1 dl yellow beans paste
1 dl cane sugar
100 g ginger
2 Thai chillies
1 garlic bulb
1 bunch of basil
1 tbsp black pepper

METHOD

Put all ingredients into a blender and blend into a homogeneous paste. It is a good idea to make a larger quantity, as the sauce will keep for a long time in the refrigerator. This way, you will be prepared for the next time you will use the wok. Having a prepared sauce in your fridge, your supper will be ready in less than 20 minutes. This sauce goes well with vegetables as well as meat, rice, noodles, etc.

See the Danish "how-to" video on morsoe.com





RECIPE BY DAK WICHANGOEN

CHICKEN THIGHS IN SWEET AND SOUR SAUCE.

INGREDIENT

Sauce:

100 g tamarind

250 g palm sugar

About ½ dl fish sauce

100 g coconut milk

100 g tomato purée

3 garlic cloves, grated

2 tbsp dried chilli

*1 tsp dried, crushed
coriander seed*

*Heat up everything in
the wok at low heat till
the sugar has dissolved.*

Chicken thighs:

2 kg chicken thighs

5 dl buttermilk

5 dl rice flour

*5 dl cornflour
or potato flour*

Salt and pepper

Oil for deep-frying

METHOD

Leave the chicken thighs to marinate overnight in buttermilk combined with salt and pepper.

Roll the thighs in rice flour and then deep fry in oil till golden and crisp.

Next roll them in cornflour or potato flour before glazing them with the sauce.

See the Danish "how-to" video on morsoe.com

RECIPE BY DAK WICHANGOEN

CRISP FISH IN SWEET AND SOUR TAMARIND SAUCE.

INGREDIENTS

*1 whole fish
(rockfish, gilt-head
sea bream, black
bream, etc.
- preferably a skin fish
Oil for deep-frying
5 dried chillies
10 dried kaffir
lime leaves
2 lemon grass stalks,
finely sliced
- thin as wafers
1 onion, finely sliced
- preferably using a
mandolin
5 garlic cloves, finely
sliced using a mandolin*

METHOD

Clean the fish and prepare it for deep frying. You can cut the fish into smaller pieces, however, I prefer to deep-fry the whole fish.

At medium heat, deep-fry onion and garlic, then the dried chillis and lime leaves (i.e. before deep-frying the fish).

Remove everything before heating up the oil in the wok. Be sure that the oil is quite hot (about 175-190 degrees Celsius) before you deep fry the fish. The fish is done when golden and crisp.

Pour the sauce over the fish and top with the fried garnish and the finely sliced lemon grass.

See the Danish "how-to" video on morsoe.com





RECIPE BY DAK WICHANGOEN

BEEF IN OYSTER SAUCE.

INGREDIENTS

*500 g beef,
topside/silverside,
cut into very thin
wok slices*

2 carrots

*2 green capsicum
peppers*

2 Chinese cabbages

2 red onions

2 large chillis

2 garlic cloves

50 g ginger

1 bunch Thai basil

*Vegetable oil for
frying (with the
exception of olive oil)*

METHOD

Cut the vegetables into suitable pieces.
Coarsely chop chilli, garlic and ginger.

Fry the meat at a high temperature. Remove
from the heat when fried.

At a medium heat, first fry the chilli and garlic, and
then add carrots, peppers, China cabbages and
onions. Fry at a high temperature for 1-2 minutes.
Put the meat back, add sauce and stir fry for a few
minutes.

Switch off the heat and toss chopped basil and
ginger into the dish.

Serve with jasmine rice.

See the Danish "how-to" video on morsoe.com

RECIPE BY DAK WICHANGOEN

FRIED RICE À LA DAK.

INGREDIENTS

Sauce:

1 dl oyster sauce

1 dl soy sauce

2 tbsp cane sugar

*2 tbsp Gochujang
(hot chilli paste)*

½ dl fish sauce

1 clove chopped garlic

*Mix all ingredients well.
It is a good idea to make
a large portion and store
the rest in the fridge.
It practically keeps forever*

Fried rice:

*300 g boiled rice
(preferably jasmine rice)*

1 garlic clove

1 egg

*Vegetable oil for
frying (with the
exception of olive oil)*

1 bunch coriander

1 lime

*Chilli flakes or
fresh chilli*

METHOD

A selection of vegetables in suitable pieces.

There really is no right or wrong with respect to the choice of vegetables. However, I recommend that you avoid things that are too watery or with short cooking times. I frequently use broccoli, carrots, spring onions, shallots and pointed spring cabbage. If you have any meat leftovers, such as roast pork or chicken, this can also be used.

Heat 5 tbsp of oil at medium heat and fry the garlic till golden. Turn up the heat to maximum before frying the rest of the vegetables. Fry at a high temperature for a few minutes. Then add rice and meat. Fry well for about 2-3 minutes. Add egg and mix well with the hot vegetables and rice. Fry at medium heat till the egg is cooked. Turn the heat to maximum, and then add the sauce (about 1-2 dl). Toss well and then turn off the heat. Serve with chilli, lime, chopped coriander and a little fish sauce on the side.

See the Danish "how-to" video on morsoe.com





RECIPE BY DAK WICHANGOEN

SWEET-AND-SOUR TAMARIND SAUCE.

INGREDIENTS

150 g tamarind

250 g palm sugar

Approx. ½ dl fish sauce

100 g coconut milk

3 cloves garlic, grated

1 tbsp dried chilli

METHOD

Heat up all ingredients in the wok at a low temperature until the sugar has been dissolved.

See the Danish "how-to" video on morsoe.com

A wok with oil is the ultimate tool for frying if you don't have a deep fryer. Why? Because a wok is thinner and therefore easier to keep very hot, so you can continuously fry and avoid boiling the food in oil. It has a bowl-like shape and is deep, which allows you to use less oil. Always use vegetable oil for frying (except olive oil).





MORSØ VULCANO WOK BURNER.

Morsø wanted to design a Wok Burner for outdoor use with spectacular robustness, functionality and design. The Nordic-inspired design perfectly fits Morsø's well-known outdoor range. In terms of strength, the Morsø Vulcano Wok Burner is also exceptional, making it appealing for both professionals and anyone else who loves healthy, exciting and well-prepared food on the terrace.

Accessories for Morsø Vulcano Wok Burner

NEW



Morsø Vulcano Wok Pan

Materials: Carbon steel and oak
Measurements: 36 cm

NEW



Cover Morsø Vulcano Wok Burner

Material: 100% polyester. Water-/UV resistant
Colour: black

NEW



Morsø Vulcano Spoon

Material: Oak/Stainless steel
Measurement: 40 cm

NEW



Morsø Vulcano Spatula

Material: Oak/Stainless steel
Measurement: 39,5 cm



NEW



Morsø Vulcano Spider

Material: Oak/Stainless steel
Measurement: 45 cm

RECIPE BY DAK WICHANGOEN

SPRING ROLLS.

INGREDIENTS

*1 packet spring-roll
or rice-paper wrappers*

Filling:

500 g minced pork

½ white cabbage

4 carrots

2 potatoes

2 onions

3 garlic cloves

200 g bean sprouts

1 dl yellow bean paste

2 eggs

200 g glass noodles

Salt, pepper and

*Vegetable oil for
frying (with the
exception of olive oil)*

METHOD

Finely chop cabbage and onions. Peel and grate carrots and potatoes. Peel and finely chop the garlic.

Soak the noodles in water. Fry the garlic in 2 tbsp of oil until golden. Then add and fry the meat – when well browned add cabbage, onions, carrots and potatoes. Fry at a high heat for a few minutes. Add noodles, bean sprouts, eggs and yellow bean paste. Fry for a few minutes. Season with salt and pepper before switching off the heat.

Set aside the filling to cool off prior to use

It is a good idea to make a large portion of the filling, as you can keep it in the freezer for next time you crave for spring rolls.

Heat up 1 litre of oil in the wok. Wrap the spring rolls while you wait for the oil.

Fry the spring rolls at a high heat until golden brown. This will take no more than 1-2 minutes, as the filling has already been cooked.

The filling can always be varied. Use what you have, this way you will avoid food waste.

See the Danish "how-to" video on morsoe.com





RECIPE BY DAK WICHANGOEN

DAKS PAD THAI.

INGREDIENTS

Sauce:

200 g tamarind

300 g palm sugar

(cane sugar can be used as an alternative)

100 g fish sauce

1 onion

3 garlic cloves

Mix onion and garlic into a paste

Heat all ingredients in the wok at a low heat until the palm sugar has dissolved.

It is a good idea to make a large portion, as it can be kept refrigerated for a long time.

This way you will have pad Thai in no time, next time you cook this dish

Filling:

150 g soaked

pad Thai noodles

1 garlic clove

100 g tofu (firm/coarse), diced (app. 1x1 cm)

50 g raw prawns

1 egg

50 g bean sprouts

15 g peanuts

10 g dried prawns

*Vegetable oil for frying
(with the exception of olive oil)*

1 lime

1 bunch Chinese chives, spring onions or chives

Chilli flakes

METHOD

In 4 tbsp oil, fry the garlic and tofu at a medium heat until golden and crisp. Add and fry the prawns (raw as well as dried), add and fry the egg, fry the noodles together with the other ingredients – over a high heat.

Finally add the sauce (about 1 dl), and heat through everything at an EXTREMELY high heat: Take care that it does not boil! All this must be done within maximum 5 minutes, and it is therefore important that you have everything prepared and ready when the frying process is commenced.

Turn off the heat and add bean sprouts and chopped chives. Serve with chopped peanuts, lime and chilli flakes.

And perhaps also a little cane sugar and fish sugar on the side as they do in Thailand.

See the Danish "how-to" video on morsoe.com

RECIPE BY DAK WICHANGOEN

THAI HASH PAD KRAPOW.

INGREDIENTS

Sauce:

1 dl oyster sauce

2 dl soy sauce

2 tbsp fish sauce

1 tbsp freshly ground

black pepper

Filling:

500 g minced beef

*(pork, chicken, fish
– or tofu)*

*2 garlic cloves
(chopped)*

2 Thai chilli

*400 g green beans,
app. 2 cm in length*

*1 bunch Thai basil
- coarsely chopped*

*Vegetable oil for frying
(with the exception
of olive oil)*

Eggs for fried eggs

METHOD

It is important that all ingredients are prepared and ready prior to commencement! Heat up the wok to a high heat. In 5 tbsp oil, fry garlic and chilli for 10-15 seconds before adding the meat. When the meat is two thirds done, add beans and basil (save a little basil for garnishing). Fry well at a high heat for another few minutes.

Serve with boiled rice and fried eggs.

See the Danish "how-to" video on morsoe.com





RECIPE BY DAK WICHANGOEN

VEGGIES IN OYSTER SAUCE.

INGREDIENTS

2 garlic cloves

1 Thai chilli

*Vegetable oil for
frying (with the
exception of
olive oil)*

*Pak choy (Pak choi
or Bok choy
– a pet cabbage
has many names,
but it is the same
thing) zucchini,
Guangdong
cabbage. The
vegetables can be
varied according
to taste and as
occasion requires.*

METHOD

Cut the chosen vegetables into suitable pieces. Coarsely crush/chop the garlic. Halve the chilli. Heat up the wok at the highest temperature. Fry the garlic and chilli in about 5 tbsp oil. Add all vegetables after 10-15 seconds. Fry for 1-2 minutes and then add the oyster sauce. Fry and toss all ingredients well for another 1-2 minutes. Turn off the burner and serve immediately.

To achieve "the true wok taste" it is VERY important that both wok and oil is hot and that you fry at the highest temperature. The appearance of flames when adding the rinsed vegetables is OK. However you should TAKE CARE if you are not used to work with a wok going at SUCH "full throttle" with respect to heat!

See the Danish "how-to" video on morsoe.com

In 1853, the young N.A. Christensen left his job as a bookkeeper to begin an adventure about a foundry – an adventure taking its beginning in a factory building in Nykøbing Mors. In spite of severe competition from foundries based in the larger towns, the then small handful of smiths, turners, and joiners would create an icon that was destined to go far beyond the North Jutland town in which it was created. An icon that was created through innovation and based on design, quality, and good craftsmanship and, hence, will always stand safe and sound in Danish homes as out in the wide world. An icon which we all know by the name of Morsø.



By appointment to The Royal Danish Court

morsø

since 1853

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