

# ScandiKitchen

## Scandinavian Food Specialist

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## Scandinavian food is more popular than ever before.

With an emphasis on wholesome, healthy and unpretentious foods it is an approachable and durable way of eating and cooking that appeals to a large proportion of consumers.

## A Smörgåsbord of Scandinavian Products



### Speciality Scandinavian Jams

Try the tart and sweet lingonberry for a Scandi twist with meatballs or your morning toast, or the rare and intensely flavoured golden cloudberry jam which goes as well with a strong cheese as swirled through sweetened whipped cream for a different and delicious pudding.

### Scandinavian Cheeses

**Västerbotten** – The 'King' of Swedish cheese is mature and characterful; similar to Pecorino in texture. Works both on the cheese board and as a Scandi alternative to parmesan.



**Brown Goats' Cheese** with notes of caramel and fudge. Unlike anything else and a uniquely Norwegian flavour. Try on waffles or on scones.

### Pickles for crunch and flavour

The Scandinavian style of pickling has the perfect combination of sweet and sour – in Scandinavia they are used both on open sandwiches and with dinner.



### Leksands Crispbread

Swedish high quality crispbreads. As healthy as they are tasty and a great alternative to bread for the health conscious consumer. Available in a range of flavours for any occasion and a true Scandinavian staple.



### Pickled Herrings

MSC approved herring from Abba comes in a range of varieties, from the classic dill to the sharp and creamy mustard. A staple in Scandinavia, herring is a great way of having seafood that's both tasty and healthy.

### Kaviar and Roe from Abba

**Red and Black Lumpfish Roe** for striking colour and a hint of sea. Adds a luxurious touch to any dish.



**Kalles Kaviar** is a staple in any Swede's fridge. A spread made from creamed and smoked cod roe it is unlike anything else and great with egg.



ScandiKitchen

Since its beginning in 2007, **ScandiKitchen** has grown to become the UK's largest distributor of Scandinavian food.

We offer the best selection of Scandinavian food, ranging from everyday products to gourmet favourites.

Through eight years of rapid growth we have forged a close relationships with many of the leading Scandinavian food producers providing us with a steady and highly cost-effective supply of weekly deliveries.

Want to know more?

Contact us for more information about **ScandiKitchen** and the products we supply.

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