



THE LOVE OF GREAT FOOD

A shared meal brings us closer together. Whether it's a low-key catch-up or a festive celebration of a milestone. Whether it's planned, structured or spontaneous, food is love. It's the taste of childhood memories and new ones being made. The secret ingredient that connects us. And something we care passionately about.

When we share a meal, food just tastes better. The Nicolas Vahé brand is all about enjoying the simple things in life. With delicious, quality ingredients that are handled and prepared with love. Our mission is to bring people together through social food. Food that is easy to make and made for sharing with the people you love. And easy to cook.

Great food doesn't have to be complicated. Nicolas Vahé brings you simple yet satisfying ingredients for social eating. Ingredients that please your eyes and taste buds – and cook up conversation.

Nicolas Vahé is a gourmet brand made with a love of quality ingredients and great food. Every product tells a story and is made to be served and prepared at the table. Here you find tasty shortcuts to memorable flavours – and unforgettable moments at the table.

SOCIAL FOOD



Nvbe002
**GOURMET SAUCE W/
BLOODY BEETROOT**

Sweet and tasty, ready-to-use sauce that works perfectly with meat and veggies – as sauce, dip or topping.



Nvss1022
**SALT W/ BEETROOT
& HORSERADISH**

Perfect to sprinkle on meat and veggies. Comes with a handy grinder.



Nvbo001
**CHICKPEAS W/ CUMIN,
PARSLEY & CORIANDER**

Organic chickpeas, cooked and ready to eat – hot or cold. Great in salads or for side dishes.

Serves 4 persons

BLOODY BEETROOT SOUP

- 1 jar** Nicolas Vahé Sauce / bloody beetroot
- 250 ml** apple juice
- 2 tsp** Nicolas Vahé Salt / beetroot & horseradish
- 1 tbsp** apple cider vinegar
- 1 jar** Nicolas Vahé chickpeas / parsley & coriander
- 1** lemon, organic, juice and zest
- Salt & pepper

Topping

Flat-leaf parsley,
roughly chopped

Preparation

Put all the ingredients in a pot and bring to the boil. Season with salt and pepper.

Pour the soup into bowls and top with roughly chopped flat-leaf parsley.

GREAT FLAVOUR IN NO TIME When you feel the urge for rich flavour and texture, the Nicolas Vahé gourmet sauces are your go-to ingredients. Use them for soups, dip, topping and sauce.







Nvss1007

**SALT & PEPPER /
EVERYDAY MIX**

Perfect for everyday cooking.
Comes with a handy grinder.



Nvlu5002

**MAYONNAISE
W/ GARLIC**

Perfect for adding smooth
texture and rich flavour to
sandwiches, salads, veggies
and meat.



Nvkb002

**BLACK
OLIVES
KALAMON**

Irresistible bites with intense
flavour. Enjoy them with
cheeses, in salads or as a tasty
addition to a tapas platter.

Serves 4 persons

GREEN BEAN SALAD

500 g fresh green beans

1 leek

1 jar Nicolas Vahé Black olives
/ kalamon

Nicolas Vahé Mayonnaise / garlic

Nicolas Vahé Salt & Pepper /
Everyday mix

Preparation

Add beans to 1 dl of boiling salted water, then blanch for around 7 minutes. Wash the leek, and cut it into fine slices. Blanch the leeks slices like the beans, however, only for 3 minutes. Pat the vegetables lightly to remove excess water.

Place the vegetables in a salad bowl together with drained olives. Season with salt and pepper and add Nicolas Vahé mayonnaise.

GOOD FOOD. GOOD COMPANY A salad becomes so much better when it's dressed with a great dressing or topping. The Nicolas Vahé dressings are the perfect condiments for salads and sandwiches.





NEW BREAD MIXES

*Not much beats freshly baked bread.
This season, we're introducing 3 new
organic bread mixes: Light, dark and
free from gluten.*

The bread mixes are made in Denmark and give you an easy shortcut to tasty homemade bread. Whether you prefer loaves or buns, these bread mixes make bread that is perfect for sharing - both for hot and cold meals. Just add water, yeast and salt.





Nvbe001
**GOURMET SAUCE
W/ SPICY MANGO**

Perfect for soups, shellfish and grilled meat. Use it as a flavour booster, sauce, dip or topping.



Nvss1021
**SALT W/
CURRY & COCONUT**

Perfect as a flavour booster for soups, chicken and grilled meat. Comes with a handy grinder.



Nvzce07
**NISTA BOWL
W/ LID**

Beautiful ceramic bowl with lid. Perfect for serving your food in style and setting an inviting table.

Serves 4 persons

SPICY MANGO SOUP

1 jar Nicolas Vahé Sauce /
spicy mango

400 ml coconut milk

2 tsp Nicolas Vahé Salt /
curry & coconut (or to your taste)

1 lime, organic (juice and zest)

1 tsp turmeric

Salt and pepper

Topping

Crème fraîche 18%

Spring onions, thinly sliced

Preparation

Add all the ingredients to a pot and bring to the boil.
Season with salt and pepper.

Pour the soup into bowls and top with 1 tbsp crème fraîche
on each serving. Sprinkle with thinly sliced spring onions.

A PERFECT PAIR Serving slices of freshly baked bread with your soup is always a good idea.

Try the new bread mixes from Nicolas Vahé – available in three variants.







Nvlu5001
**MAYONNAISE
W/ HOT CHILI**

Perfect for adding smooth texture and rich flavour to sandwiches, salads, veggies and meat.



Nvzhi11
**BLACK
FORK**

Set a stylish table with cool cutlery. The black fork has a raw look that fits most tableware.

Serves 6 persons

RED CABBAGE SALAD - A MUST-TRY

½ red pointed cabbage
3 large beetroots, boiled
2 Japanese pears
1 tsp cinnamon
Nicolas Vahé Mayonnaise /
hot chili

Preparation

Chop the cabbage using a mandolin, and then place in a bowl of ice water for 10 minutes. Boil the beetroots until tender and peel them. Cut the beetroots into 1x1 cm cubes.

Toss cabbage and beetroot together and place the salad on a big plate. Sprinkle with cinnamon and add Nicolas Vahé mayonnaise as garnish. You can also fold in the mayonnaise.

CONDIMENTS THAT MAKE A DIFFERENCE Salads can be flavoured in many ways. Try a quality mayonnaise to add texture and rich flavour to your veggies.





SMALL BITES WITH GREAT TASTE

Small servings are great for a cosy weekend brunch or a cosy get-together with good friends. Use small serving boards, glasses and jars to make your table stand out.

YOGURT WITH NICOLAS VAHÉ CURD

Add Greek yohurt to a piping bag. Fill small glasses $\frac{1}{4}$. Add 1 tsp Nicolas Vahé curd or jam in one side. Top with Nicolas Vahé granola and fresh berries.

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NICOLAS VAHÉ DUCK TERRINE ON PEA PURÉE WITH PESTO

Pour boiling water over frozen fine peas to defrost them. Blend the peas into a purée in a blender and taste with Nicolas Vahé Basil & parmesan pesto. Season with salt and pepper. Put the pea purée in a piping bag. Cut Nicolas Vahé duck with walnuts into slices. Pipe 2 tbsp of pea purée into the bottom of small glasses. Add a slice of duck in each. Garnish with a little cress.

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PANCAKES WITH NICOLAS VAHÉ SPREAD

Spread Nicolas Vahé chocolate spread on your pancakes (can be bought precooked) and roll them tightly. Cut each pancake into rolls.





Nvdc031

**COFFEE W/
IRISH RUM CREAM**

A delicious blend of ground coffee beans infused with Irish Rum Cream flavour.



Nvzrg10

**COFFEE SPOON
W/ GOLD FINISH**

Add a stylish twist to your morning coffee. The spoon is both practical and pretty.



Nvbv706

**CHOCOLATE TRUFFLES
W/ MINT**

The perfect treat when you're craving something sweet. Or use them to add a tasty twist to a chocolate cake.

Serves 2 persons

COFFEE WITH A TWIST OF MINT

2 cups Nicolas Vahé Coffee /
Irish rum cream

4 Nicolas Vahé
Chocolate truffles / mint

Preparation

Brew two cups of Nicolas Vahé coffee. Enjoy the coffee with 2 chocolate truffles in each cup. They will slowly melt in the warm coffee.



CAKE MADE FOR SHARING

Serves 6 persons

CHOCOLATE CAKE WITH TRUFFLE

175 g Nicolas Vahé Chocolate truffle / liquorice

175 g butter

175 g Nicolas Vahé Sugar / salted caramel

7 pasteurised egg yolks

4.5 pasteurised egg whites

20 g soft butter

10 g sugar

20 g cocoa powder

Preparation

Melt 175 g of butter and chocolate in a bowl over a pot of simmering water. Mix 2/3 of the sugar with the egg yolks and whisk until the mixture is white. Whisk the egg whites in another bowl until stiff. Add sugar, a little bit at a time. Carefully fold the melted chocolate mixture into the bowl with the whisked egg yolks. Then, slowly fold in the whisked egg whites a little bit at a time – until you have an even and smooth mixture.

Grease a large spring form cake tin with soft butter on the inside. Sprinkle with sugar and knock out the excess. This makes it much easier to loosen the cake bottom when it is baked. Put half of the mixture in the prepared spring form cake tin and bake in the oven at 175°C for around 30 minutes. Place the remaining mixture in the fridge.

Remove the cake from the oven – even though it doesn't look completely baked. When you remove the cake from the oven, it will sink. Like it is meant to do. Leave the cake to cool in the fridge.

Add the rest of the batter to the chilled cake bottom and spread it out evenly. Place the cake in the fridge to set for a few hours or overnight. Loosen the cake at the edges and bottom of the spring form cake tin using a knife. Serve the cake on a plate and dust with icing sugar or cocoa powder. Decorate with fresh berries.

A SWEET GIFT FOR SOMEONE SPECIAL Nothing says "I love you" like chocolate.

The Nicolas Vahé chocolate truffles make the perfect gift. Or simply enjoy them with a nice cup of tea or coffee.



Nvrg03

GRANOLA W/ HAZELNUT, DATE & ALMOND

Perfect for breakfast with yogurt, crumbled over a sweet dessert or as a healthy snack.



Nvss9001

SUGAR W/ SALTED CARAMEL

Flavoured sugar perfect to enrich classic baked goods. Use it in cake mixtures, fillings and as sprinkle.



Nvsv02

COCOA CARAMELS

Delicious caramels – perfect for sharing or keep them all to yourself.

Serves 8 persons

WARM APPLE PIE WITH CARAMEL

Pie bottom

150 g butter

150 g sugar

1 egg

150 g Nicolas Vahé Granola / hazelnut, date & almond

Filling

3-4 sour apples

1 package Nicolas Vahé Caramels / cocoa

1-2 tbsp Nicolas Vahé Sugar / salted caramel

1 tsp cinnamon

Serving

250 ml double cream

Preparation – Pie bottom

Cut the butter into cubes. Add sugar and whisk until light and fluffy. Either use a food processor or a hand mixer. Add egg and granola blended into a flour-like consistency. Mix the dough until smooth and even. Line a pie mould with baking paper, and distribute the dough evenly so that it covers the bottom and sides of the mould.

Filling

Cut Nicolas Vahé caramels in half and press them into the dough. Rinse and cut the apples in half. Remove the core and cut the apples in thin slices. Carefully arrange the apple slices on top of the dough and caramels. Mix caramel sugar and cinnamon and sprinkle over the apples. Bake the pie at 175°C for 35-40 minutes.

Serving

Whip the double cream and serve with the warm apple pie.

GRANOLA, NOT JUST FOR YOGURT The crunchy Nicolas Vahé granola blends are made by hand in small batches and they're perfect for sweet desserts and cakes – or even as a healthy snack.





WHITE
GLOGG
EXTR.

MIT BILKRENNWEIN

EXOTIC

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02

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04

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Nv1090

**MULLED WINE
EXTRACT / WHITE**

Perfect for a traditional hot drink with wine, chopped almonds and raisins.
Perfect for mulled wine.



Nvkr01

**NUT MIX W/
EXOTIC FRUIT**

A crispy treat or as a crunchy ingredient in bread and cakes.

Serves 10 persons

MULLED WINE, NON-ALCOHOLIC

1 bottle Nicolas Vahé

Mulled wine extract / white

1 l apple juice

2 jar Nicolas Vahé

Nut mix / exotic fruit

10 cinnamon sticks

Preparation

Heat mulled wine extract, apple juice and nut mix. Put the warm mulled wine into glasses and serve with a cinnamon stick in each.

SERVE IN WINE GLASSES Wine glasses are perfect for spiced mulled wine.

The clear glass lets you see every ingredient.

