

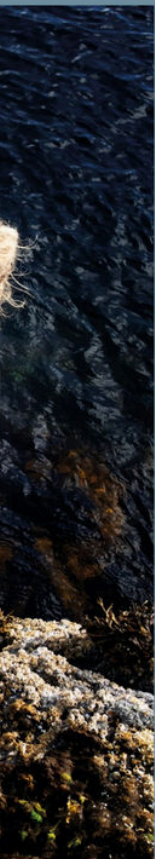


# HoReCa Catalogue

LOFOTEN  
SEAWEED

# Our story





Located amongst the coastal fishermen at Napp fishing village, Tamara and Angelita are taking the Lofoten food traditions one step further. Their products are inspired by their heritage - both having grown up on islands - but with two very different backgrounds. One, a fisherman's daughter, spent her childhood playing in the seaweed covered shores of Lofoten, while the other had seaweed served by her Japanese mother for every meal. Despite growing up on the opposite sides of the planet, they share the same belief - that the future of food lies in the ocean.

Our seaweed is hand-harvested from the Arctic waters surrounding the Lofoten archipelago. We focus on sustainable harvesting, protecting the wildlife that flourishes here. Our mission is to bring seaweed back into the modern kitchen - and we are proud to supply Michelin-starred restaurants and Bocuse d'Or-nominated chefs across the continent. We look forward to providing exceptional produce to your professional kitchen.



# Our products

Dried seaweed can be provided whole or milled. Fresh seaweed available depending on season.



## **Winged Kelp/Butare (*Alaria esculenta*) 200g**

Flavour notes: Fresh and nutty. Clean flavour, green vegetables, herbs.

Uses: Salads, soups, wrapping meats and fish.



## **Sugar Kelp/Sukkertare (*Saccharina latissima*) 200g**

Flavour notes: Sweet and salty. Rich, umami, mineral flavour, well-rounded.

Uses: Stews, broths, desserts, wrapping meat and fish.



## **Nori/Fjærehinne (*Porphyra umbilicalis*) 200g**

Flavour notes: Mild and pleasant. Clams, oysters, olives.

Uses: Asian-inspired cuisine, laverbread, deep-fried snacks and appetisers.





### **Dulse/Søl (*Palmaria palmata*) 200g**

Flavour notes: Delicate and savoury. Smoky, nutty, liquorice, bacon (when fried).

Uses: Pickles, garnishes, salads, seasonings, cocktails.



### **Truffle Seaweed/Trøffeltang (*Vertebrata lanosa*) 50g**

Flavour notes: Intense and peppery. White truffle, oysters and garlic.

Uses: Creamy sauces, butters, oils, pasta dishes and cheese, cocktails.



### **Smoked Seaweed 1kg**

Ingredients: Flakes of beechwood smoked winged kelp.

Flavour notes: Smoke, whiskey, tea, tobacco.

Uses: Meat dishes, stews, soups, potato dishes, cocktails.



### **Seaweed for bread 1kg**

Ingredients: Winged kelp stalks. Coarser texture.

Flavour notes: Mild, green vegetables, herbs, umami.

Uses: Bread and baking, teas.



# More products

All products available in wholesale sizes for professional kitchens.



## **Arctic Ocean Greens 1kg**

Ingredients: Winged kelp and Dulse.

Flavour notes: Sea salt, umami, herbs.

Uses: Garnishes, sauces and marinades, salads.



## **Lofoten Umami 1kg**

Ingredients: Winged kelp, ume sesame seeds, stockfish.

Flavour notes: Fish, ferments, sesame, umami.

Uses: Asian-inspired cuisine, fish and seafood dishes, Bacalao.



## **TAK Furikake 1kg**

Ingredients: Winged kelp, ume sesame seeds, puffed rice.

Flavour notes: Umami, sesame, tangy, sweet and sour.

Uses: Asian-inspired cuisine, garnishes, salads.





### **Smoked Algae Pearls 50g/200g**

Vegan caviar with the rich flavour of smoked seaweed.

Uses: Toppings and garnishes, salads, sushi, pasta, rice and noodle dishes. Appetisers and canapés.

6 units per crt.



### **Seaweed Tagliatelle 250g/500g**

Hand-made Italian pasta with winged kelp.

Uses: Fish or seafood pasta dishes, mushroom pasta dishes, alternative to egg noodles in Asian-inspired cuisine.

12 units per crt.





VEGAN CAVIAR FOR BOTH  
HOT AND COLD DISHES

LOFOTEN  
SEAWEED

**Lofoten Seaweed Company AS**

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