



ENGELSVIKEN

Anno 1867

A shortcut from sea to table...



Time honoured traditions.....



There is an impressive family history behind Engelsviken Canning, which celebrated its 150-year anniversary in 2017.

The Gran Andersen family founded the company in 1867, and since then the family has been running the business, including sales and fish processing, in Engelsviken just outside Fredrikstad.

It all began with Lars Andersen's nose for business, and after obtaining a trading license in 1867 he began operating a general store, a bakery and a fish merchant. The company had contacts and cooperative partners along the entire Oslo fjord from Nevlunghavn to the Swedish border, and business was booming. When shrimp trawling started up around the turn of the century, Andersen wanted to be involved.

The industry rapidly developed, and in the early 1900s there was a major influx of herring in Norwegian waters. The company started the production of salted herring and continued to prosper. Years passed and new generations took over the business, though the company continued its focus on fish processing and seafood.

Engelsviken is still owned by the Andersen family, now 4th and 5th generation, and quality and tradition still characterise Engelsviken products. Hand peeled shrimps and anchovy filets continue to be two of our most popular products.

Headquarters are located in Engelsviken harbor where the adventure first began, although the factory itself has now moved to Skagen in Denmark.


ENGELSVIKEN
Anno 1867

Delicious and innovative new products from Engelsviken

Our ambition here at Engelsviken is to offer customers shrimps and other seafood as fresh and natural as they were traditionally sold from the Engelsviken pier in 1867. Our ambition corresponds the growing trend in our industry with greater focus on health and healthy raw goods.

Through our participation in a development project, we have created an entirely new brine based on organic acids. We can now offer a series of healthy natural products with the same delicious taste and Engelsviken quality, but with no artificial preservatives.



Dill Waffles with SHRIMP AND HORSERADISH SOUR CREAM

The shrimp sandwich of the year! This fantastic combination of sweet and savoury, texture and scent of the sea completes this taste experience!

Dill Waffle

4 dl all-purpose flour
1/4 lemon peel, finely
grated (zest)
1 tbsp honey
1 tsp baking powder
3 dl milk
4 eggs
100 g melted butter
1 tbsp dill, finely chopped

Directions:

Blend the dry ingredients in a bowl or mixer, and gradually add the milk and honey, a little at a time. Mix the batter regularly to avoid lumps. Then stir in the eggs and add melted butter. Allow the batter to rest and swell for 1/2 hour.

Bake the waffles and serve them warm.

This recipe serves 4.

Shrimp & Horseradish Sour Cream

400 g Engelsviken hand peeled shrimps,
drained of brine
1 dl Sour cream, lightly whipped
1 dl mayonnaise
2 tbsp fresh horseradish, grated
1/4 grilled lemon
salmon roe

Directions:

Stir together sour cream, mayonnaise, horseradish and juice from a grilled lemon. Add shrimps and season to taste.

To serve: Cut the waffle into the desired shape. Place hand peeled shrimps, salmon roe, dill and grilled lemon on top.



Engelsviken hand peeled shrimps

«BAHN MI STYLE»

A unique flavour bomb! A taste of Asia with Korean Kimchi mayonnaise, Thai Sriracha sauce and coriander, complemented by hand peeled shrimps from Engelsviken served in a traditional hot dog bun!

You will need...

8 hot dog buns or soft baguettes
400 g Engelsviken hand peeled shrimps,
drained of brine
Sriracha chili sauce

Fermented vegetables

2 carrots, coarsely grated
1 Chinese cabbage, in strips
½ radishes, in strips
2 tbsp fine salt

Directions: Combine the vegetables and salt. After 30 minutes rinse the vegetables.

Brine solution

3 dl fish sauce
1 dl water
200 g ginger, peeled, grated
6 clove garlic
1 tbsp Sriracha chili sauce

This recipe serves 4.

Directions: Mix the ingredients together, add the vegetables and place them in a Mason jar or vacuum sealer bags. Press the mixture firmly down into the jar so that the liquid lies on top of the mixture. This will help extend the shelf life. Can be eaten immediately, but it will develop more taste over time.

Kimchi mayonnaise

3 dl mayonnaise
Add brine solution to the left to taste.

To serve: Spread the inside of the bread with mayonnaise. Then add the vegetables, Engelsviken shrimps, Sriracha sauce and sprinkle with coriander, crispy onions and sesame seeds. A flavour bomb.

Enjoy!



Green curry

MUSSEL SOUP

Give traditional fish soup some competition!
A quick and exotic soup and
a lovely surprise for your taste buds!

Green curry

1 dl sunflower oil
4 dl chicken, fish or mussel broth
1 box coconut milk
1-2 tbsp green curry paste to taste
1 tbsp ginger grated
2 cloves garlic grated
1 tbsp fish sauce

2 lime leaves
1 red chili without seeds in strips
½ aubergine or squash, in pieces
12 mushrooms
10 snow peas cut into thirds
2 handfuls baby spinach

1 bunch fresh coriander coarsely cut
1 bunch Thai basil
250 g Engelsviken mussels
1 lime
salt

Directions:

Heat the oil in a saucepan over low heat. Add ginger, garlic and curry paste. After 2 minutes stir in the broth and coconut milk. Add the vegetables, except for the spinach, and let it boil for 10 minutes. Then add mussels, spinach and herbs. Season to taste.

To serve: Serve with boiled rice.

This recipe serves 4.

Quality and tradition

For 150 years shrimps and seafood has been our “profession”! History, experience and solid traditions do not happen on their own, and the family business has always focused on quality, innovation and service. In this anniversary year, we have again shown our capacity for innovation and foresight with the launch of our new product line of brine – entirely without artificial preservatives. Our ambition of serving seafood in brine that tastes “fresh from the pier” is a big step closer to being achieved.



Dim Sum

WITH CRAYFISH AND RADISH SALAD

Dim Sum – one could call it Chinese tapas.
Small mouthfuls of many tantalising flavours.
True to tradition we serve oven-baked crayfish in rice
with a delicious and crispy radish salad.

Crayfish

350 g Engelsviken crayfish, coarsely cut
20 Gyosa wrappers
round Bamboo steamer

Lemongrass glaze

1 tbsp coriander seeds
3 tbsp lemongrass, cut in thin strips
1 tbsp red chili peppers, chopped
2 cloves garlic, shredded
2 tbsp ginger, shredded
1 dl brown sugar
1 dl soy sauce
2 shallots, diced
1.5 dl oyster sauce
1 tbsp sesame oil
4 tbsp rice vinegar
2 tbsp sriracha sauce

Directions: Place all the ingredients into a saucepan and allow to simmer for 20 minutes. Then cool.

Radish salad

1 spring onion, sliced
4 radishes, in strips
12 leaves of baby spinach, washed
2 tbsp coriander, chopped
1 tbsp peanuts
½ tsp sesame oil
Juice of ½ lime

Directions: Blend ingredients and serve on the side with Hoisin sauce or sweet chili sauce.

Preheat a pot of water. Pour little of the glaze onto the crayfish. Place a small portion in the centre of the gyosa wrapper and brush water on the edges. Fold it together like a small dumpling. Put it on the bamboo steamer and then place it over the steaming pot.

Steam for 2 minutes.

This recipe serves 4.

To serve

Spice up a lunch or a buffet with exotic Dim Sum dishes.
For truly traditional dishes serve these small delicacies
in small boxes with tea.



Poppy pita with “CRALAFEL AND AUBERGINE DRESSING”

We are all familiar with falafel and pita bread from the Middle East. With our “Cralafel”, you can now serve pita bread in an entirely new and delightful version!

Cralafel

- 2 dl sunflower oil
- 100 g Engelsviken crabsticks (seafood sticks)
- 4 eggs
- 2 tbsp corn starch
- 3 tbsp bread crumbs
- 4 common mushrooms
- 1 yellow onion
- 4 cloves garlic
- 1.5 tbsp coriander seeds
- 2 bags chickpeas boiled
- 2 tbsp cumin
- 2 tbsp Tahini (sesame seed paste)
- 4 tbsp flat leaf parsley, chopped
- 4 tbsp coriander, chopped

Directions:

Preheat a frying pan. Mix chickpeas, seafood sticks and eggs in a blender. Add dry bread crumbs and corn starch. Sauté the vegetables in a pan, add the herbs and finally Tahini. Add this mixture to the chickpea mixture. Make a trial cake to see if it sticks together. Roll it into a ball, place it in the pan with a lot of oil, and press down. Fry until crispy and golden.

Tomato salad

- 4 plum tomato, cored and diced
- 2 tbsp red onion, diced
- 1 pickled green chili (from a jar)
- 2 tbsp coriander, coarsely cut or grated
- 2 1 tbsp mint leaves, grated

Directions:

Mix all the ingredients and add olive oil and salt to taste.

Grilled aubergine

- 2 aubergine
- 1 dl natural yoghurt
- 1/4 garlic cloves, grated
- 1 tbsp fresh lemon juice
- salt

Directions:

Preheat a frying pan. Place the aubergine in the dry pan. When it is well-burned one side, turn it over. Continue until all sides are burned, approx. 45 minutes. When soft, scrape out the contents. The meat will now have a smoky character. Place the contents back in the pan and steam the remaining liquid until dry. Mix in a blender with the other ingredients.

Homemade Pita bread

- 250 g all-purpose flour
- 1 tsp dry yeast
- 20 g poppy or black sesame seeds
- 5 g cumin seeds
- 1 tsp salt
- 160 ml lukewarm water
- 1 tsp olive oil

Direction:

Place all the dry ingredients in a mixer or food processor, add water and run the mixer/ processor for 10 minutes on medium speed. Set the dough aside to rise for at least 2 hours.

Roll the dough into individual balls and roll them out flat. Fry them in a pan with sunflower oil. Place them on a cloth when finished. Cut one end and fill with Calafel, tomato salad and aubergine dressing.

This recipe serves 4.



Deep-fried onion flower with MUSSELS AND PARMESAN

Give your guests a visual taste experience...

You will need...

170 g Englesviken mussels
100 g kale torn in pieces
2 tbsp chives, diced
bread croutons

Toast the kale in a pan add croutons, mussels, and finally chives. Add seasoning to taste. Place in the centre of the onion and cover with foam.

This recipe serves 4.

Deep-fried onion flower

4 common onions, same size
4 eggs, whipped
5 dl all-purpose flour
2 tsp salt
1 tsp cayenne pepper
1 l bread crumbs, finely ground
2 l sunflower oil
150 g parmesan, grated

Directions:

Preheat the oil in a large, deep pot. Peel all 4 onions to equal size with the bottom stem intact (to hold the onion together, can be trimmed). With a knife, cut the onion from the top and nearly to the bottom until you have 6 boats, all fastened in the middle. Blend salt, cayenne and flour, and turn the onion in the batter. Turn it in the egg mixture and finally in the bread crumbs.

Deep-fry the onion until golden and thoroughly cooked. Place on paper. Sprinkle with parmesan.

Kale foam

3 shallot onions, thinly sliced
2 cabbage leaves in thin strips
2 dl white wine
2 dl fish broth
100 g Engleviken mussels, finely chopped
1 sprig tarragon
1 sprig thyme
1 dl milk
1 dl whipping cream
2 tbsp butter

Directions:

Place the butter in a pot and add shallot onions and cabbage. Sauté gently over medium heat. Add wine and reduce the heat. Add broth, herbs, parmesan and mussels. Allow to simmer for 15 minutes. Add the remaining ingredients. After 5 minutes drain all liquid and season to taste with black pepper, salt or acidic/fatty taste enhancers. Serve foamed.



Jansons Fristelse OUR TRADITIONAL RECIPE

Delicious recipes are passed down!
Here is our recipe, going back
4-5 generations!

You will need...

600 g potatoes, peeled
150 g yellow onion
100 g butter
3-4 Englesviken anchovy filets
3-4 dl whipping cream
50 g bread crumb topping

Directions:

Set the oven to 225°C (convection oven)/ 437°F Cut the onion into thin slices and bake in butter at high heat. Reduce the heat and caramelize the onion in a pan over low heat.

Peel and slice potatoes into cubes, approx. 7x7 mm. To maintain the starch, do not rinse the cubes. Butter an ovenproof dish before placing the ingredients in the dish by layers. Finish by pouring whipping cream and broth from the anchovies over the contents of the dish. Sprinkle with bread crumbs and top with small slices of butter.

Bake in a preheated oven at 225°C for 30-35 minutes..



Products for RETAIL

Our retail products are delivered in a broad range of packaging sizes and to many different grocery stakeholders.

Anchovy filets

Item no.:	Product:	Packaging:
15000	Anchovy filets	125 grams



Shrimps

Item no.:	Product:	Packaging:
10264	Deluxe shrimps in brine	170 grams
10266	Premium shrimps in brine	170 grams
10269	Standard shrimps in brine	170 grams
10322	Hand peeled shrimps, preservative-free	200 grams
10323	Premium shrimps, preservative-free	200 grams
10319	Hand peeled shrimps in brine	200 grams
10306	Hand peeled shrimps	300 gram
10464	Deluxe shrimps in brine	400 grams
10461	Standard shrimps in brine	400 grams
10466	Premiumd shrimps in brine	400 grams



Crayfish

Item no.:	Product:	Packaging:
11260	Crayfish in brine	170 grams
11321	Premium crayfish preservative-free	200 grams
11460	Crayfish in brine	400 grams

Mussels

Item no.:	Product:	Packaging:
12270	Mussels in brine	170 grams



Products for FOODSERVICE



Hand peeled shrimps, preservative-free

Item no.:	Product:	Packaging:
10618	Hand peeled shrimps, pres.-free	1,5 kg



Hand peeled shrimps

Item no.:	Product:	Packaging:
10650	Hand peeled shrimps	1,5 kg
10656	Hand peeled shrimps in bag	3x1,5 kg



Deluxe shrimps preservative-free

Item no.:	Product:	Packaging:
10614	Deluxe shrimps pres.-free	1,5 kg



Deluxe shrimps

Item no.:	Product:	Packaging:
10600	Deluxe shrimps in brine	1,5 kg
10560	Deluxe shrimps in brine	900 grams



Premium shrimps preservative-free

Item no.:	Product:	Packaging:
10616	Premium shrimps pres.-free	1,5 kg



Premium shrimps

Item no.:	Product:	Packaging:
10601	Premium shrimps in brine	1,5 kg



Standard shrimps

Item no.:	Product:	Packaging:
10602	Standard shrimps in brine	1,5 kg



Crayfish preservative-free

Item no.:	Product:	Packaging:
11614	Crayfish preservative-free	1,5 kg



Crayfish

Item no.:	Product:	Packaging:
11560	Crayfish in brine	900 grams
11620	Crayfish in brine	1,5 kg
11561	Crayfish in brine w/dill	900 grams
11600	Crayfish in brine w/dill	1,5 kg

Our bestsellers GOLD SERIES



Hand peeled shrimps, preservative-free

Item no.:	Product:	Packagin:
10618	Hand peeled shrimps, preservative-free	1,5 kg



Premium shrimps, preservative-free

Item no.:	Product:	Packagin:
10616	Premium shrimps, preservative-free	1,5 kg



Hand peeled shrimps

Item no.:	Product:	Packagin:
10650	Hand peeled shrimps	1,5 kg
10656	Hand peeled shrimps in bag	3x1,5 kg



Crayfish, preservative-free

Item no.:	Product:	Packagin:
11614	Crayfish, preservative-free	1,5 kg



Deluxe shrimps preservative-free

Item no.:	Product:	Packagin:
10614	Deluxe shrimps preservative-free	1,5 kg



Shellfish mix

Item no.:	Product:	Packaging:
14600	Shellfish mix in brine	1,5 kg



Mussels

Item no.:	Product:	Packaging:
12600	Mussels in brine	1,5 kg



Seafood sticks

Item no.:	Product:	Packaging:
13600	Seafood sticks in brine	1,5 kg

We also deliver in 6.5 and 10 kg buckets for industri and foodservice.



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