

THEM®

1888

ORGANIC DANISH
CHEESE

DELICIOUSLY TASTEFUL
AND ARTISAN MADE

MATURED

DANISH
CHEESE





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CHEESE





Them1888® Highland Hops Prestige



Nutritional value per 100g

Energy	1430 kJ (342 kcal)
Fat	26g
- of which saturated fatty acid	17g
Carbohydrate	1,5g
- of which sugars	0g
Protein	26g
Salt	1,8g

15 weeks matured.

Cheese with a rich flavor, notes of fruit and vanilla. The crust is covered with hops flowers, which gives a pleasant citrus fragrance. Delicious in a salad, au gratin, as cheese sticks, for tapas. Taste great on a slice of bread and even better if you add marmalade.

Them1888® Red Dane Prestige



Nutritional value per 100g

Energy	1572 kJ (376 kcal)
Fat	28g
- of which saturated fatty acid	19g
Carbohydrate	1,5g
- of which sugars	0g
Protein	30g
Salt	1,8g

20 weeks matured.

An artisan Danish cheese with an aromatic and well-rounded characteristic taste without being strong. The cheese category is named after Danish Red cattle, also known as the famous Red Dane (Developed in Denmark and yielding milk with a high content of milk cream and protein).

Serve it with red wine, cranberry juice and sparkling red grape juice.

Theml888® Yellow Crystal Prestige



Nutritional value per 100g

Energy	1572 kJ (376 kcal)
Fat	28g
- of which saturated fatty acid	19g
Carbohydrate	1,5g
- of which sugars	0g
Protein	30g
Salt	1,8g

Theml888® Red Crystal Grand Cru



Nutritional value per 100g

Energy	1646 kJ (393 kcal)
Fat	30g
- of which saturated fatty acid	20g
Carbohydrate	1,5g
- of which sugars	0g
Protein	30g
Salt	2,2g

30 weeks matured and 40 weeks matured.

Firm cheese with lots of flavor and character (Red Crystal is extra matured for even more flavour). Notes of caramel and fruit. With small protein crystals, that beads fresh when enjoying the cheese - hence the name (Firm and aromatic cheese with a sharp taste without being strong. A special storage makes the cheese develop small protein crystals).

Thin slices in a salad gives a nice taste and you notice the crispy crystals in the cheese. Cut it in squares and enjoy it as a snack. Eat it on bread if you like a tasty cheese. The cheese is indispensable for the cheese or tapas plate. Perfect for cooking e.g. au gratin.



THEM® 1888

ORGANIC DANISH CHEESE

King of milk. Them cheeses are famous and sold and enjoyed all over Denmark. Our cheeses are acknowledged for premium quality and delicious taste and we are proud to say that we have many loyal cheese lovers and professional awards to prove this. Here to go around the world we have selected the very best of the artisan made hard cheeses. Matured to perfection between 15-44 weeks and with developed taste from Mild, to Rich, and Extra Rich. Aromatic and well-rounded. They can hold their own on any cheese buffet.



A top-down view of a pear dessert on a plate. The dessert consists of a whole pear with a stem, resting on a swirl of white cream. The cream and pear are garnished with a dusting of dark brown powder, likely cocoa or chocolate shavings. The plate is light blue with a radial pattern and sits on a light brown napkin. A silver spoon is visible in the upper right corner. The background is a solid light blue color.

COOKING RECIPES





POTATO PIZZA WITH HIGHLAND HOPS

Main courses

30-60 min.

Highland Hops cheese gives a nice taste - also in the hot dishes.

THE DAY BEFORE

Dissolve the yeast in the water, add salt and olive oil, then stir in the flour.

Stir the dough for 5 – 10 min. Until it becomes firm and coherent. It will still seem damp.

Put tight-fitting films over the bowl and place a plate or the like on top and let it rise overnight.

ON THE DAY

Turn the oven on 250 degrees hot air and place a baking sheet in the oven.

Sprinkle a table top with flour and roll out the dough for a medium sized pizza.

Remove the hot baking sheet from the oven, put baking paper on and gently move the dough onto the plate before filling the pizza.

Brush the pizza with olive oil.

Cut the potato into thin slices, for example on a mandolin iron. Divide the slices on the pizza, they should preferably overlap a little.

Spread evenly the Highland Hops cheese on the pizza in gentle flakes by cheese cutter benefit from the cheese in small peaks on the dough. Bake for 12 minutes and serve immediately with parsley or other herbs on top.





BAKED POTATOES WITH RED DANE

Starters. Accessories

60 – 90 min.

Turn on the oven at 250 degrees.

Wash and clean the baking potatoes and put them in a dish with a lid or cover a dish of silver paper.

Bake them in the oven for about 1 hour or until tender. Check continuously as the oven time changes with the season and the size of the potatoes.

In the meantime, cut the bacon into cubes and fry the cubes on the pan until they are crisp. Let them dry on a paper towel.

Remove the potatoes from the oven and gently splice them in the middle. Put several small pieces of Red Dane in each and sprinkle with bacon and watercress.

Serve with large green salad.

Tip: You can replace wells with chervil or parsley.









FRIED CATFISH WITH BEER SAUCE, APPLE AND YELLOW CRYSTAL FOAM

Starters.

60 – 90 min.

Dill Apples

Blend the oil and dill. Strain the oil through a cloth. Peel the apples and cut them into cubes of approx. 5 x 5 mm.

Pour them into a bowl and cover them with the dill oil.

Cheese foam

Cut falkes of **Yellow Crystal** cheese and put it in a pot along with the milk. Heat it up at medium heat until the cheese is melted. When serving, the cheese sauce is frothed with a stick blender, where cheese foam is formed on the top, which is removed with a spoon and placed on the end of each fried monkfish fillet.



Beer Sauce

Pour the beer into a pan together with the fennel. Boil it up and let it simmer for a few minutes. Pour in the fish fund and let it simmer in low heat for 25 minutes. Strain the sauce and cook it down to approx. $\frac{1}{3}$. Season with apple balsamico and honey. Start mounting the butter (whip in the butter a little at a time). The sauce must be balanced, ie. round but also with slight acid flavour. Therefore, taste the sauce before all the butter is mounted in it.

Fried catfish

Cut the catfish into pieces of approx. 4 x 12 cm if it is for a starter. Salt them a couple of hours in advance. Heat a pan up to above medium heat with a little oil on. Coat on a couple tbsp. Butter on the pan and fry the catfish fillets with the top down. Now with a spoon pour the hot butter over the fillets. After 2 minutes, they are turned to fry on the other side for another 1-2 minutes while continuing to pour with hot butter. Serve the dish in a deep dish and serve immediately.

Tip

The sauce can be adjusted to more acidic or sweetness according to taste and pleasure.



RED CRYSTAL GRATED EGGPLANTS WITH COUSCOUS FILLING

Starters, entree

30-60 min.

This dish is a fine mix of Middle Eastern flavors and Danish dairy traditions.

Turn on the oven at 200 degrees.

Wash the eggplants and split them in half, place them on a baking plate covered with baking paper.

Brush them with a little oil and bake them in the oven for 10 minutes.

Boil 4 cups of water and stir in the vegetable bouillon. Put the couscous in the bouillon, cover and leave for 5 minutes.

Chop the chilli finely, and the parsley coarsely. Set the parsley aside.

Pick up the filling in the hollowed-out aubergines, grate the minced **Red Crystal** over and bake it for another 15 minutes or until golden. Add with the coarsely chopped broad-leaved parsley and serve.





THEM® 1888



In the year 1888 in the Royal Kingdom of Denmark, 47 farmers united to found their own dairy. Our fairy tale begins with a loan of 300 US dollars and 135 cows in the small village named Them in the beautiful curved Danish countryside.

History was shaped through dreams and hard work and little did we know when it all started that the united Danish cooperative dairy was forever to change the world of dairy. We have been standing firm since 1888 and we have kept our heritage strong.

It's hard to beat real Danish dairy.

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