



KRISPROLLS®

**Tasty inspiration
from Sweden**



IT'S ALL ABOUT THE KRISP

It only takes a few carefully selected ingredients to get the perfect flavour and crunch that make KRISPROLLS unique. We put our trust in the golden wheat grown in the vast fields of Sweden to put that extra krisp in KRISPROLLS.

For more than 140 years, we have put our hearts into baking our genuine, naturally delicious Swedish bread, so that you may enjoy your very own KRISPROLLS moment.

Swedes love to *fika*

To "fika" means to take a break and enjoy tea, coffee and a snack, and it is an essential part of everyday life in Sweden. KRISPROLLS are perfect for a fika moment. They are light, crisp and delicious on their own or with sweet and savoury toppings. They are just always right!

*From Sweden
with love!* 

Enjoy your
KRISPROLLS with a cup
of tea or coffee.



A healthy snack to
boost your energy.

Plain, but never boring.



With KRISPROLLS, and a pot of
marmalade, your fika is done.



The perfect addition
to your cheese platter.

CREAM CHEESE WITH HERBS

Cream cheese
Mix of fresh herbs of your liking
Salt and pepper

Finely chop the herbs and mix them with the cream cheese. Season with salt and pepper.

Herbs that go well together:

- ♥ Tarragon, marjoram, parsley and thyme.
- ♥ Dill, tarragon and chives.
- ♥ Basil, rosemary and thyme.

OLIVE TAPENADE

200g pitted black olives
2 cloves of garlic
2 tbsp capers
2-4 anchovies
100ml olive oil
Lemon juice
Black pepper

Mix the olives, garlic, capers and anchovies with the olive oil in a food processor or blender into a rough puree. Add lemon juice and black pepper to taste.



KRISPROLLS MUESLI

Your favourite KRISPROLLS
Coconut flakes
Berries

Make a simple muesli by
crumbling KRISPROLLS
onto your morning yoghurt.
Top it all off with coconut
flakes and berries.

A good morning to you!

STRAWBERRY AND RHUBARB COMPOTE

450g rhubarb 3 tbsp corn starch
350g strawberries 1 vanilla pod
150g sugar

Preheat the oven to 180°C.

Cut the rhubarb and strawberries into small pieces. Split the vanilla pod lengthways and scrape out the seeds. Mix the sugar, vanilla seeds and corn starch in a bowl. Place the strawberries and rhubarb in an ovenproof dish and cover with the sugar mix.

Bake for 15-20 minutes, stirring halfway through. Pour the compote into clean jars and leave to cool.



TYPICALLY SWEDISH

The best way to get to know a culture might be through food. Want to eat like a Swede? Including KRISPROLLS in your daily routine is a great, first step!

Below are some typically Swedish foods you can try on your KRISPROLLS as an introduction to eating like a Swede.

- ♥ All kinds of berries – they're great with pretty much anything.
- ♥ Swedish caviar – a lightly smoked and creamy cod roe spread.
- ♥ Herring – no smorgasbord is complete without pickled herring.

Cloudberry jam with Camembert.



Caviar and eggs is the perfect Swedish match.



Pickled herring with potatoes and chives.



Crumble KRISPROLLS into hot blueberry soup for added crunch.



Cream cheese with blueberries.



From Sweden with love!



KRISPROLLS®



Have a
krisp day!