



### 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!







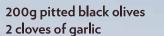
# CREAM CHEESE WITH HERBS

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.



**OLIVE TAPENADE** 

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

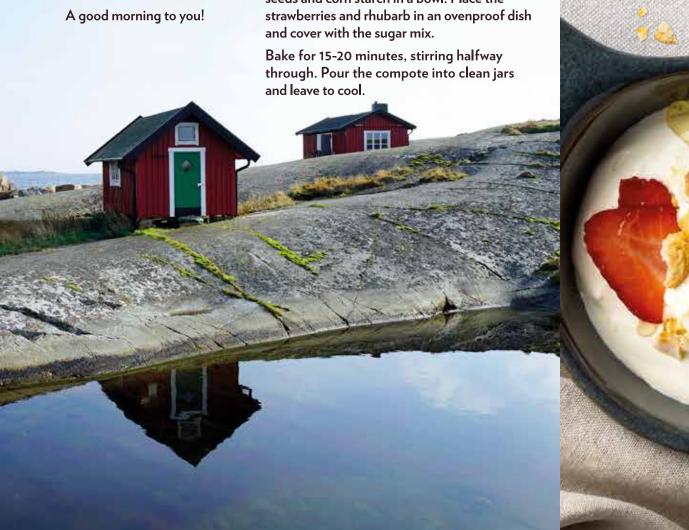
Make a simple muesli by crumbling KRISPROLLS onto your morning yoghurt. Top it all off with coconut flakes and berries.

# 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.





## **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.







# **KRISPROLLS**®

