



By appointment to The Royal Danish Court

# morsø LIVING

«MORSO LIVING  
prolonging summer»





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**morsø**LIVING

MORSO LIVING – BECAUSE WE LIVE BOTH INDOORS AND OUTDOORS

With Morso Living we turn up the heat and the atmosphere outside. Together with some of today's most renowned designers we have created a new outdoor concept, which makes outdoor living more enjoyable, more beautiful, more comfortable and more exciting.

Ah yes – at Morso we love fire. We love the way we naturally are drawn toward it, focusing on the allure of the dancing flames. Based on our strong traditions we have created an innovative exciting outdoor world that you, your family and friends can migrate to throughout the English Summer.”



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«MORSØ  
is going outdoor»



PRODUCTS



- **Outdoor oven**  
ø 750 x h 620 mm.



- **Fire tongs**  
l 520 x w 150 x h 30 mm.



- **Tuscan grill**  
ø 340 x h 120 mm.



- **Pizza peel**  
l 530 x w 275 x h 8 mm



- **Grill grate**  
ø 410 x h 8 mm.



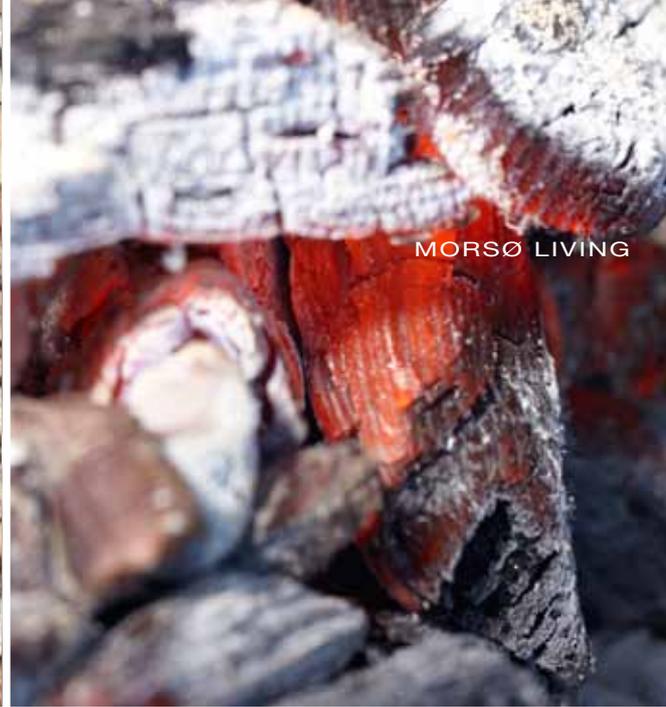
- **Ash scraper**  
l 505 x w 125 x h 45 mm.



- **Outdoor fire pit**  
ø 450 x h 320 mm.



- **Outdoor table**  
l 120 x h 70 x w 60 mm.



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PRODUCTS



- **BEL - bioethanol lamp**  
ø 150 x h 220 mm.



- **Morsø Plaid+**  
l 2000 x w 1300 mm.



- **Outdoor candles**  
ø 70 x h 120 and h 180 mm.



- **Morsø Sinus**  
ø 450 x h 420 mm.  
ø 300 x h 340 mm.



- **Morsø Bench**  
l 1530 x w 620 x h 800 mm.



- **Morsø Grill 71**  
ø 330 x h 510 - 650 mm.





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## GORM'S PIZZA DOUGH USING WHEAT FLOUR

The recipe makes 4-5 pizzas.

- ¼ litre cold water
- 20g yeast
- 1 tsp. sugar
- 300g type "00" flour
- 125g semola (semolina), coarse ground
- 1 tsp. salt
- 1 dsp olive oil

Mix the water, yeast and sugar. The sugar gives the yeast and sourdough something to live and brings the dough to life. Then add 150g "00" flour and 125g semola. Then stir or knead until no lumps remain. Add the salt and oil, stir again and then add the rest of the flour in two two stages. If the dough feels too moist, add for more "00" flour. Now knead for all you're worth. The dough has to be activated, which is best done by man or girl power. After 10-15 minutes, the dough should be smooth and flexible to the touch.

Make a cut in the dough and check that it is shiny inside. If so, you can relax with a glass of red wine while the dough rises to double size in the fridge. If you're ready in good time, you can leave it to rise overnight for the best results. But even the shorter rising time will also give you a delicious base.

Take the dough out and cut it into balls of about 160g. Knead the balls by folding into the same point in the ball, laving a smooth and stretchy surface. The ball should spring back up when you press into it on top. Place the dough balls on a tray and leave them cold (preferably in a refrigerator) for an hour. Take them out so that they reach room temperature. Now they are ready to be rolled or stretched.

BON APPETITE!



MORSØ IS GOING OUTDOOR...



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