

OYSTER & SHELLFISH · MO-CLAY · OUTDOOR

UNIQUE EXPERIENCES

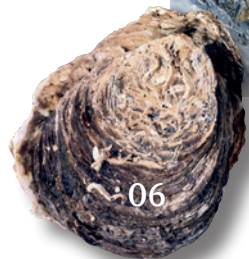
in Destination Limfjorden

LEARN MORE ABOUT
DESTINATION LIMFJORDEN

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WELCOME TO OUR LIMFJORD

The authentic, natural, present, and undisturbed nature at Destination Limfjord is waiting for you.

Never more than 15 km away from the inlet, Limfjord. Always away from the noise and stress from the big city. Always reloaded when you return home. With a view that takes your breath away, you will experience the quietness, the silence, and the sunset that spreads a unique light above our Limfjord. This is the unique landscape surrounding our Limfjord.

Hundreds of kilometers of coastline, idyllic and cozy marinas, nature experiences that are on UNESCO's world heritage list, geological and geothermal wonders, and a huge amount of hiking and biking tracks. You will find a new experience around every corner.

Destination Limfjord has a unique gastronomic culture, with shellfish experiences in world-class and local ingredients around every corner. Not to mention the prize-winning local breweries and the world-known dairy products.

The calm water awaits you and invites you to activities for both children and adults. Child-friendly beaches and unique kayak experiences. Surfing and shellfish safari. Island safari and marina safari in the Limfjords many small islands, bays, and impressive mo-clay slopes. And who knows, maybe you will find a fossil on the islands Fur or Mors and realize how time flies when enjoying time with the children along the mo-clay slopes.

*Breathe in, breathe out.
Your Holiday in Destination
Limfjorden awaits you.*

THE WORLD'S *best* OYSTERS

Many oyster enthusiasts consider the Danish Limfjord oysters to be the world's best. Due to the low temperature of the water and the combination of fresh- and salt water, the Limfjord oysters grow so slowly that they gain a very special taste and consistency - why the flat, round shells are now in demand worldwide. This type of oysters have a taste that is less salty and much more full of character and its meat is more firm than that of other oysters. Therefore, it is rightly said when several people all the Limfjord oysters the best in the world.

TWO KIND OF OYSTERS

A real heaven for oyster- and shellfish enthusiasts.



Limfjord Oysters

The Limfjord is the only place in Denmark, where the European flat oyster (*Ostrea edulis*), that is the Limfjord oyster, still exists. The cool temperatures of the Limfjord causes the slow growth that provides the characteristic firm consistency of the Limfjord oyster. The taste is typically less salty than other oysters. The Limfjord oysters have a slight sweetness to them accompanied by nutty notes and a very mineral taste.



Pacific Oysters

In recent years, the pacific oysters (*Crassostrea Gigas*) have started occurring in the Limfjord. This species originates from the ocean around Japan and has spread across large parts of the world. They thrive very well in the water temperatures and mineral- and salt balance of the Limfjord. Pacific oysters are more salty in taste than their European fellow species and their meat is softer.

Guide by Viggo Kjølhede

HOW TO OPEN AN OYSTER?

Previously, Viggo himself was a fisherman, but now he manages the fishery for mussels and oysters as former chairman of the association "Muslinge-erhvervet" (The Mussel Industry). At the opening of the oyster fishing season in October, Viggo takes part in presenting oysters to the Danish Court. "FA-VOURITES" Viggo prefers his oysters raw with just a bit of lemon and perhaps a drop of tabasco. Oysters are also excellent au gratin with a bit of breadcrumbs, parmesan cheese, a little salt and pepper and then in the oven until the cheese is golden. They can also be boiled whole with the shell for about 5 min. This makes them easy to open and the meat becomes firm. Now, the meat can be chopped into small pieces and mixed with mayonnaise, chopped onion, salt and pepper for a delicious salad.



It actually requires only a single tool to open oysters – an oyster knife. In order to get a firm grip on the shell and to not cut yourself, you can use a dish cloth or a pair of gardening gloves.



1 Get a firm grip on your oyster and turn the flat side up.



2 Find the end of the oyster and insert the knife between the shells and twist the knife upright.



3 Move the knife around the edge of the shell in order to cut through the muscle that keeps the oyster shut. Then you can lift the top shell off.



4 Free the meat from the bottom shell. Pour off excess water and remove any pieces of shell.

Bon appetit!

Oysters

WITH RASPBERRY "BEURRE BLANC"

Recipe from Jacob Fussing, Veno Kro

INGREDIENTS

12 oysters (for 4 people)
3 shallots
½ dl white wine vinegar
½ glas champagne
200 g friske Raspberry
100 g butter
1 lille bundt chives

Proces

Chop the shallots finely and put them in a pot with the vinegar. Reduce to the half and add champagne. Wash the raspberries and put 12 berries aside. Add the remaining raspberries to the pot and reduce again to the half. Remove the pot from the heat and whip the cold butter in the sauce. Chop the chives finely and add to the sauce, put a bit aside for decoration. Open all the oysters and loosen them from the shell. Add a small spoonful of spicy sauce on each oyster, sprinkle with finely chopped chive and decorate with a whole raspberry.



INGREDIENTS

4 people
8 oysters
200 g sea buckthorn
200 g sugar
Herbs for decoration
4 sheets of gelatine
5 dl water

LIMFJORD OYSTERS WITH SEA BUCKTHORN

Recipe from Tambohus Kro

Proces

Sea Buckthorn Jelly

Cook 100 g of sea buckthorn with 100 g of sugar and 3 dl of water for 5 minutes. Then blend with a hand blender and sieve the liquid. Measure the liquid and keep it warm. Then add 4 sheets of soaked gelatine per dl of liquid. The liquid is poured into a dish or on a plate. It is important that the liquid only covers the bottom of the dish. Put the dish/plate in the fridge and after 2 hours you can cut out circles of jelly. The dish is put to a boil and after 2 hours round circles of jelly can be poured out.

Candied Sea Buckthorn

Make a syrup of 2 dl of water and 100 g of sugar. When the syrup is boiling, pour the sea buckthorn into the pan and boil for 1 minute. Allow the berries to cool off in the syrup. The candied berries can be made a few days before. Shortly before serving, open the oysters and put on a dish with ice. Then add a circle of sea buckthorn jelly and garnish with candied sea buckthorn. Decorate with herbs.

It is said that the season stretches over the months that are spelled with an "r". In the other months, the oysters reproduce and should be left in peace.

OYSTER TIPS AND TRICKS



Opening of Oysters

It can be hard work to open oysters and it is best to get hold of a sharp oyster knife. On oyster safari, you take part in harvesting the oysters yourself and thereafter you learn how to open the oysters and receive other good advice.

Harvesting of Oysters

Oysters may contain cyanotoxins (toxins produced by bluegreen algae) and bacteria. It is therefore very important to follow the advice you find on the webpage of the Danish Veterinary and Food Administration.



GOOD OR BAD

A good oyster is closed and still contains its liquid when opened. Good oysters smell of sea. A bad oyster is open, leaks its liquid and smells very bad.

Drinks to accompany Oysters

The best you can serve with Oysters is champagne, white wine or dark beer.



OYSTER SAFARI



Harvest some of the world's best oysters in the exquisite pantry of the Limfjord!

In the company of a guide, you can learn how to harvest fresh oysters from the fjord bed and prepare the delicate oysters in Nykøbing Mors with a biologist of the Danish Shellfish Centre, at "Jyllandsakvariet" (The Aquarium of Jutland) in Thyborøn, or at Tambohus Kro near Struer. After the trip in the fjord, you'll receive expert advice on how to open the oysters, which are enjoyed either raw or grilled with a glass of champagne or wine.





THE ISLAND MORS

Nykøbing Mors (the capital of the island Mors) is the Shellfish Capital of Denmark and arrange each year Shellfish Festival, Oysters- & Clam Premiere, and the grant Oyster Finale. Besides this Nykøbing Mors is also the host for the national "Culture Meeting", where thousands of guests each year discuss and experience culture. Mors is known for its Mo-clay slopes, which is an attractive place for families. But Mors is also literally a paradise with the Blue Lagoon in the northern part of the island and a palm beach in Sillerslev in the southern part. Mors is an everyday wonder.

TAKE A BREAK AT ONE OF THE BEAUTIFUL VIEWPOINTS



Destination Limfjorden has a magnificent and varied inlet nature with many small island, bays, and impressive mo-clay slopes – created through thousands of years. Here you will find untouched nature, many hiking and biking tracks, gastronomic experiences, and wonderful nature along the way.

OUTDOOR

We call it 'slow tourism'. Far away from the everyday stress. Here you can walk almost undisturbed in nature and be alone, together. The many beautiful spots show that Destination Limfjorden is not crowded, which makes the experiences more special and just for you. Here you will find room for immersion, find your balance, and slow down in real recreation. Slowly.

BIKING AND HIKING

Biking holiday

On our webpage

www.destinationlimfjorden.com you will find our many wonderful tracks. The tracks are marked and some of them are themed, which are described on our website. You will for instance find a "Love track" in the idyllic Nordfjends or "Around the Limfjord for food lovers" which leads you to one temptation after another.

Hiking holiday

We have 47 different hiking tracks on our website – Some are long, some are short. These tracks will take you through this varied nature, where you can feel the history of this land. Try for instance the nature track at Ørslev Monastery, or the track at knudeklinten and Rødsten at the island Fur.



THE UNIQUE MO-CLAY *at Mors and Fur*

The mo-clay emerged about 55 million years ago at the bottom of a big ocean, which covered the area in which Mors and Fur are placed today. The mo-clay consists of a mixture of fine clay and incomprehensible amounts of microscopic diatomite, which lived, died, and sank to the bottom of the mo-clay ocean.

The museum shows an impressive collection of fossils and tells the story about the mo-clay's formation and its utilization in modern days. This is also the area where there have been found the most and the best fossils – the turtle "Luffe", Denmark's longest truck, huge ikaite crystals just to mention a few.

FIND FOSSIL WITH YOUR FAMILY

You can go on a fossil hunt, using microscopes to examine the mo-clay yourself. With a small pick or hammer, you can split a stone crosswise. The inside could reveal the contours of a bird, a fish, or maybe a tortoise. Combined with the beautiful landscapes, a fossil hunt is a unique experience.

There are two places in Destination Limfjorden where you can go on fossil hunting, which is at Museum Mors and Fur Museum. These places will also arrange guide groups and have different events during the year.





LOCAL INGREDIENTS *and products*



Freshness, quality, authenticity, and local ingredients, and products – Destination Limfjord is teeming with local enthusiasts. You will find both larger producers and small local farmers who make a virtue of using the local raw materials around the

Limfjord. You can for instance visit Thise Dairy's cheese shop, try Liquid tasting at Brænderiet Limfjorden, explore our special breweries – like Fur Bryghus or Staarup Haandbryg - or visit one of the many local farm shops.

LOCAL PRODUCED SKINCARE

based on mo-clay

Fur Ø Gaardbutik (A local farm shop at Fur) has created a unique lotion with ingredients from the mo-clay at Fur. Mo-clay has a unique healing effect on the skin and reduces skin irritations like psoriasis and childhood eczema.

Fur mo-clay skincare with rosehip will give your skin moisture and glow. The diatoms, which are 80% of the content in the mo-clay, absorb the moisture and all active ingredients from the skin cream and slowly release it into the skin. The skincare is 100% natural and supports the skin with moisture, which leaves you with a smooth and flexible skin.

"Mo-clay has a unique healing effect on the skin"

