



PRESSRELEASE

New test success for Ronneby Bruk cast iron.

The success for Ronneby Bruk cast iron cookware, when it comes to test results, continues. Following two “Best in Test”-awards during November-December 2006, in Holland and Sweden, for our Maestro grill pans, we now are proud to announce a dubble victory for our Maestro fondue set.

In “Leva & Bo” no 7, 17th-18th February, week end part of the Swedish newspaper Extressen, a test from Smartson test institute of 10 different sets is published. Among the brands are, apart from Ronneby Bruk Maestro, French Le Creuset, Swedish DUKA and Anders Petter, as well as Danish EVA Trio. From the Ronneby Bruk Maestro range were both enameled and black pre seasoned fondue sets tested.

Out of the 10 tested fondue sets, the only set achieving top point, 5, was Ronneby Bruk Maestro Enameled.

In the motivations we can read:

“a very well composed fondue set...”

“as a bonus, the fondue set comes with a lid which makes the pot even more useful for other cooking matters in the kitchen.”

“Overall this set is the best product to buy of all the tested, with the best result for both meat- and cheese fondue.”

Split runner up in the test is the pre seasoned Ronneby Bruk Maestro fondueset.

In the motivations for this product are mentioned:

“a well designed fondue set in cast iron...”

“well sized 2 liter pot suitable for six persons with very good handles.”

“the fond keeps hot for a long time, and the cheese fondue came out good...”

“well built product at a good price...”



We at Ronneby Bruk Sweden are very proud over yet another award, as a proof that our products are in the very top of international cookware. Having our products ranked “Best in Test” once is a great achievement, and as we now have had three no 1 appointments in 4 months is no less than SUCCESS. Having reached this appreciation for our products, compared to the best brands in the market, gives us even more motivation to develop kitchenware and cookware with optimal function and design.

If you want to know more about our products, please visit our web site: www.ronnebybruk.se.

You are also welcome to contact us on phone. +46 457 240 00.

If you want to contact us by email, contact us at info@ronnebybruk.com, or our personal addresses:

Martin Johannesson, Managing Director, at martin@ronnebybruk.com

Anders Alkebradt, Market Manager, at anders@ronnebybruk.com.

RONNEBY BRUK MAESTRO

grill pan 28 cm.

BEST IN TEST NOVEMBER 2006.

Dutch magazine ELSEVIER THEMA published the results from their test of grill pans Nov 2006. The grill pan from Swedish manufacturer Ronneby Bruk turned out BEST IN TEST.



**MAARTEN
HOEKSTRA (32)**
KOK EN DOCENT



RENÉE COHEN (42)
HOBBYKOK



**DAVID APPELBOOM
(38) IN-EN VERNOPER**

The three person jury was put together from 3 in Holland well known profiles from the food and kitchen utensils business.

LE CHEF (Blokker)

Modell: 2102313

Pris: € 17,99

”With this pan there will be no brown colour”
Hoekstra

Allready at first sight the jury thinks this pan has too flat griddle in the bottom. This makes it impossible for the food to have the sweet smokyish flavour that is normal when using a grill pan.

With this pan there will be no brown clour, says Maarten Hoekstra. The colour only occurs at high temperature which gives a chemical reaction between the sugar and the amino acid in the meat. This will not occur when the meat lies on too low griddles, bathing in its own juices, which reduces the temperature.

When Hoekstra then tries to grill a piece of trout as well as a piece of mackerel, the prediction is confirmed: no grill stripes, and certainly no good taste either.

Another reason for the too low temperature is the non-stick coating, says Appelboom. The pan is made in aluminium, which makes the heat spread insufficient. Instead of spreading, the heat will stay in one spot.

The jury refuses to approve the taste results. Renée Cohen tries to grill a piece of trout and a hamburger. and she says both tastes “dryer” than cooked in other pans. Only some grilled peach slices tastes acceptable.

Is the pan a good buy ?

Cohen: next to worst for frying fish.

Hoekstra: No, the pan won't grill.

Appelboom: Buy rather a regular frying pan.

RONNEBY BRUK

Modell: 1207

Pris: € 42,50

”Thanks to the even warming the food becomes really very tender”

Appelboom

It's a bit heavy, Renée Cohen says when lifting this cast iron pan. It will have to work very well if I'm to buy one.

Everybody in the jury finds the pan heavy, but they are all willing to accept that when they sees the final results from testing.

The pan has a long handle, and thanks to a very good grip on the opposite side it's actually easy to lift the pan.

Appelboom **praises the material: cast iron.** Even at very high temperatures cast iron makes it possible to obtain an evenly distributed heat. This means also that the food gets very nice dark brown grill stripes. The fish cooked in the pan is exquisite tender.

As chef one uses the grill pan also “for the show” says Maarten Hoekstra and he really proves his point. It's like magic when he makes peach slices with perfect stripes, and serves with small ice cream balls for dessert.

Appelboom allready in the beginning told that he **uses the Ronneby Bruk grill pan almost every day at home in his kitchen.** He was very eager to try the other models in the test, but his final conclusion was: for me **the Ronneby Bruk pan is still # 1.**

Is the pan a good buy ?

Cohen: Yes, but it is a little bit heavy.

Hoekstra: Far better than the others.

Appelboom: This is my absolute favourite.

BIOTAN

(Gastrolux)Modell: 428
Pris: € 77,50

”It’s possible to fry with very little fat in this pan”

Cohen

This pan has, like the Blokker model, a non-stick coating. **That’s the reason why Appelboom consider it not to be a genuine grill pan.**

A coating with this kind of artificial material, PTFE, reduces the temperature. **It’s actually not possible to get any real grill effect.** This kind of pan should not exist.

Hoekstra says: **Why buy a grill pan that can’t grill?**

Appelboom tries to grill some slices of Aubergine, but the result is even worse than he thought it would be. The slices are completely dried out, even though he had marinated them with oil. They looks like leather patches, and the taste is terrible.

Appelboom can well understand why this kind of pan is produced. The producer wants to have a “free ride” on the grill pan’s popularity, but not deter inexperienced home chefs whom are afraid that the food will stick to the pan **This is a wrong way of thinking, because when frying meat or fish “a little longer” in a cast iron pan, it will automatically loosen from the pan when the surface is fried enough.**

Renée Cohen also states the lack of the special grill flavour. She is however a little milder in her judgement: she says “It’s possible to fry with very little fat in this pan” It’s no real need for use of oil, and the taste is good. My trout fillet and hamburger turned out well.

Is the pan a good buy ?

Cohen:

Yes, in spite of the weak grill flavour.

Hoekstra:

No, it doesn’t provide enough grill flavour.

Appelboom:

No, it’s not a good pan.

LE CREUSET

Modell: Skillet Grill
Pris: € 72,00

” The Le Creuset pans are especially well suited for steam cooking”

Hoekstra

This pan is a clear disappointment, according to both Renée Cohen and Marten Hoekstra.

The brand Le Creuset sounds promising but yet both chefs complaints that the fish sticks hard to the pan.

They can find no obvious explanation for this, but they say the pan is more **suited for steam cooking.**

Thanks to the material, cast iron, the temperature achieved is high enough, but the final result is only acceptable for cooking dishes that needs to be cooked at constant temperature over long time.

David Appelboom is surprised that the meat sticks so hard to the pan in this expensive product. Maybe it is because of the enameled coating, he says.

The enamel coating is the big difference between this pan, and the Ronneby Bruk pan that is ranked highest by all three jurors. The pan from Ronneby Bruk is made from only natural cast iron, with a pre seasoning of rape seed oil.

Appelboom can not understand why the **Le Creuset doesn’t function as good as the cast iron from Ronneby Bruk.**

He is less negative compared to his colleagues, but he is critical over the handle and the opposite grip. They are casted in one piece with the pan, and gets almost red-hot. Since the handle is very short, and as glossy as the pan, it’s a big risk of losing the grip. But it’s a good brand, and the design is beautiful.

Is the pan a good buy ?

Cohen:

No, one pays way too much for the brand.

Hoekstra:

No, this is a “glue pan”.

Appelboom:

The pan is not bad.

ITTALA

Modell: Tools
Pris: € 145,00

”It’s a catastrophe when trying to clean this pan”

Cohen

As with the Blokker pan our experts are amased with the griddles in the bottom of this pan. **Only this time they are far too high, causing a number of problems.**

Renée Cohen first of all sees a **practical problem.** The pan is **very difficult to clean.** It has to be standing with water in it for a long time, to loosen up the fat. This may on the other hand cause rust.

When they tries to grill **all three are surprised over the poor heat distribution.** How is this possible in a cast iron pan? The answer is, according to David Appelboom, the relatively long distance between the hot bottom and the meat on top of the griddles. The griddle is too high, says Appelboom.

They complains that the meat is not being tender enough, and the grill stripes just does not occur. **In a much hotter pan, as the 1207 from Ronneby Bruk, the meat closes much faster,** says Maarten Hoekstra.

By ”scareing” the meat the juices are kept inside, and the meat gets more tender.

After frying a piece of pork meat, Appelboom is surprised that it tastes burnt. But it doesn’t look burnt!

He states that Iitala seems to prefer estetic looks, more than function, as often is the case with those fancy brands.

Now they have produced a “fashionably correct” pan, that wont work in practical use.

Is the pan a good buy ?

Cohen:

No, but it looks beatyful in the kitchen.

Hoekstra:

No, it grills irritatingly slow.

Appelboom:

No, design has been more important than function in this product.

December 2006.

Once again a test that shows that if you want a grill pan in top class, you should chose a cast iron grill pan. Best possible material that works on all available stoves, from the old camp fire to the latest induction hobs.



Quotations from the grill pan test in Swedish magazine "ALLT OM MAT" (All about food) # 20 / 2006.

"A grill pan has it's place in every well equipped kitchen. It makes low fat cooking easy, and the grill stripe pattern on the food makes a professional impression"

"It's fun cooking with the grill pan. Makes a piece of salmon, or a chicken fillet, beautiful as well as delicious."

"The round shaped cast iron grill pans gives the best cooking result."

"If you want to make your own collection of pans complete, or maybe give a grill pan away as christmas present, you should really chose to buy one made of cast iron."

"The grill pan from Ronneby Bruk has.....a good supportive grip opposite the long practical handle.."

RONNEBY BRUK	
Pris, ca:	395 kr
Storlek/vikt:	28 cm i diameter/3,1 kg
Ytskikt:	Gjutjärn

Testkommentarer:

- + Den stora och tunga gjutjärnspannan ger ett mycket bra grillresultat. Biffen blir snyggt grillad på båda sidor.
- Tung att hantera. Handtaget är smalt och ger dåligt stöd för att lyfta tre kilo järn.

Grillbetyg: **5**



Spice grinder GYRO.

NEW!



Ref. 128900

Spice grinder consisting of two parts. One bowl, and one inner part that with rotating and wiggeling moves grinds the spices. The coarseness of the grinding depends on how many rotations is done with the inner part.

Grinds pepper, but also excellent for grinding dried herbal spices such as for instance thyme, estragon, origanum and even mustard seeds. Do not use for grinding salt, since this may cause rust.

Easy to empty and clean after use.

Comes in a gift box, with enough room also to add a package of spices.

Available from week 45/2006.

Ronneby Bruk AB
Flisevägen
S-372 52 RONNEBY
SWEDEN

Tel: +46 (0)457 240 00
Fax: +46 (0)457 798 21

www.ronnebybruk.se
info@ronnebybruk.com



RONNEBY BRUK



SWEDEN

TRADITION
AND
QUALITY



Poffertjes, short “history”.

Poffertjes are considered having originated in the Netherlands in the 15th century, and was served as a delicacy during family fetes and gatherings. During the last two decades its popularity has grown bigger and bigger, and not only in the Netherlands, but recently also in the US and Australia. Baking and serving poffertjes is very common at local markets and other outdoor activities. During those occasions poffertjes are a very popular snack.

Making Poffertjes is meant to be an ancient Dutch tradition, but another story also claims its origin being French. According to this other story, Dutch merchant people visiting French markets, were very fond of the small dish served in the Bordeaux area, and simply “adopted” the recipe of the little “balls” they had learned to appreciate so much.

During the French revolution a lot of refugees also brought the tradition and made it more common, even though the recipe was slightly changed together with the original name “broedertjes”.



Baking and serving of poffertjes in the 18th century.

Poffertjes recipe. (app 60 pcs)

To make Poffertjes you'll need a special pan.

Ingredients:

200 gr wheat flour
40 gr butter or margarine
3½ dl milk
8 gr yeast
2 gr salt



Warm up the milk till it's “finger” warm.

Mix the salt with the flour and make a whole in the centre.

Mix the yeast with some of the finger warm milk, and pour it in the centre hole together with ¾ of the milk. Stir until you have a thick, smooth batter. Keep stirring while adding the rest of the milk.

Cover the batter with a cloth, and let it rest on a plate warm for about an hour.

Grease the poffertjes pan with butter. Fill the holes in the poffertjes pan with batter, and fry until both sides are golden brown. Serve poffertjes traditionally with butter and sugar, or just sprinkle some with icing sugar. Also delicious to serve with chocolate sauce, jam or with ice cream and fresh berries.

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SWEDEN

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