

# WELCOME TO THE GOOD LIFE

**furore**  
Finest taste from Austria





OUR CULINARY HISTORY STARTS IN THE  
BREGENZERWALD. IN 2001, TWO TOP  
RESTAURATEURS EMBARKED ON A JOURNEY  
HERE TO FIND THE BEST OF THE BEST.

FURORE IS THE EXQUISITE RESULT.

AND WE'RE HAPPY TO SHARE IT WITH YOU.



HANS-PETER METZLER / CHRISTIAN GREBER

Indulging in good food really is the most wonderful thing in life: being among friends, preparing food together, feasting in a homely way ... we value it greatly.

At our indulgence factory, we develop superbly refined mustard sauces and other fine delicatessen that you can combine exceptionally well - with cheese, fish or meat. We now have over 15 different varieties.

It's always important to us to simply accompany the original taste of your food and not to overwhelm it. As a result, the fruity and spicy flavours of our creations offer you a unique taste experience with a slightly different nuance every time. With cheese they are totally different than with meat. Or fish. Just try them out and you'll see what we mean ...



# BEST FRIENDS

## CHEESE & FRUIT



FIG MUSTARD SAUCE



**GOES WELL WITH SPICY HARD CHEESE**  
*GOURMET TIP:* Coat fried meat (saddle of veal, pork, fillet of beef) with the fig mustard sauce and then roll it in finely chopped herbs.  
Content: 50 g | 180 g | 250 g | 1,3 kg

FIG MUSTARD SAUCE WITH ELDERBERRIES



**GOES WELL WITH SEMI-HARD AND HARD CHEESE**  
*GOURMET TIP:* Coat roulade (beef) before filling (bacon, prune, salt, pepper) with the fig mustard sauce with elderberries.  
Content: 180 g | Not available in Austria!

FIG MUSTARD SAUCE WITH PINK PEPPER



**GOES WELL WITH SEMI-HARD AND HARD CHEESE**  
*GOURMET TIP:* Suitable for any meat, perfect for game too.  
Content: 180 g | Not available in Austria!

FIG MUSTARD SAUCE WITH GINGER AND LIME



**GOES WELL WITH MILD CAMEMBERT AND BRIE**  
*GOURMET TIP:* Add a charming Asian flavour to poultry and fish dishes.  
Content: 180 g | Not available in Austria!



# FROM US TO YOU

## FROM OUR OWN ORCHARDS



APPLE MUSTARD SAUCE  
WITH CALVADOS



**GOES WELL WITH SPICY SOFT CHEESE**  
**GOURMET TIP:** Refine salad marinades or use this speciality as a dip for game terrines and poultry pate.  
 Content: 180 g

GRAPE MUSTARD SAUCE



**GOES WELL WITH SOFT AND RED MOULD CHEESE**  
**GOURMET TIP:** Add a slight sweetness to red wine sauces and an aromatic touch, delicious with pates and terrines.  
 Content: 180 g | 250 g | 1,3 kg

PEAR MUSTARD SAUCE



**GOES WELL WITH SOFT & BLUE MOULD CHEESE**  
**GOURMET TIP:** Refine game or dark meat, for example a saddle of venison, with a pear mustard sauce crust.  
 Content: 180 g | 250 g

APRICOT MUSTARD SAUCE  
WITH ALMONDS



**GOES WELL WITH FETA AND GOAT'S CHEESE**  
**GOURMET TIP:** Spread the apricot mustard sauce on the skin of a duck breast at the end of baking. Then continue baking for another 3 to 5 minutes until the skin is crispy.  
 Content: 180 g | 250 g





## FROM FAR AWAY

WE TRAVEL THE WORLD IN SEARCH OF NEW CULINARY EXPERIENCES



### MANGO MUSTARD SAUCE WITH MARACUJA



**GOES WELL WITH SOFT  
AND RED MOULD CHEESE**

*GOURMET TIP:* Great as a chutney for food from the grill, as a dip for veal or scampi kebabs, also a perfect accompaniment for game and goose liver terrines.

Content: 180 g | 250 g

### PINEAPPLE & CURRY MUSTARD SAUCE



**GOES WELL WITH SOFT CHEESE,  
GOAT, LAMB**

*GOURMET TIP:* Also goes really well with white meat (chicken, turkey, rabbit).

Content: 180 g

### APPLE & POMEGRANATE MUSTARD SAUCE



**GOES WELL WITH CREAM CHEESE & SOFT  
CHEESE**

*GOURMET TIP:* Pleasantly surprising with game dishes, too.

Content: 180 g

### AMARENA CHERRY MUSTARD SAUCE



**GOES WELL WITH RACLETTE,  
CHEESE FONDUE AND BAKED FOOD**

*GOURMET TIP:* Goes really well with hot cheese dishes and gives Wiener schnitzel a fruity, enticing flavour.

Content: 180 g



REFINEMENT  
IS OUR PASSION.  
YOURS TOO?



TOMATO MUSTARD SAUCE



**GOES WELL WITH CREAM CHEESE  
AND MOZZARELLA**

*GOURMET TIP:* Use the tomato mustard sauce as a base for sweet and sour sauces with roast chicken, fish and pork.

Content: 180 g

PEPPER AND CHILI  
MUSTARD SAUCE



**GOES WELL WITH CREAM CHEESE AND  
SOUR MILK CHEESE**

*GOURMET TIP:* Coat diced chicken breast with mustard sauce and a pinch of corn flour; the meat stays juicy and acquires a fine Asian aroma.

Content: 180 g | 250 g

QUINCE MUSTARD  
SAUCE WITH SESAME



**GOES WELL WITH SEMI-HARD  
AND HARD CHEESE**

*GOURMET TIP:* Also delightful, combined with a little sesame, for salad marinades.

Content: 180 g | 250 g

ORANGE MUSTARD SAUCE



**GOES WELL WITH SOFT CHEESE  
WITH RED MOULD**

*GOURMET TIP:* Use this delicatessen to refine sushi or add something a little special to marinated fish.

Content: 180 g





NOW WE'LL LET YOU IN  
ON A LITTLE SECRET

## A THOUSAND AND ONE CLEVER IDEAS

Did you know we have top chefs working for us? And we have our little tricks too when we want the taste to be really exquisite.

How big are our tricks exactly? Well to be precise, they only come in small jars: 180 or 250g full of culinary indulgence.

Just right for dips, seasoning, marinating and cooking.

furore mustard sauces also go well with fast and surprisingly creative kitchens. Simply try them just as they are, as a dip for cheese, meat, poultry, game, fish, scampi or sushi. As a garnish for delicious terrines and pâtés. For marinades, sauces and breadcrumb coatings. And as a refined chutney, for example with Asian dishes. Your fine taste buds will define what is best. Everything else remains your secret ...

Recipes and gourmet tips: [www.furore.at](http://www.furore.at)





## HAPPINESS IS WARM AND COMFY AND LATER CONTENT AND FULLY SATISFIED

When it comes to cheese, we go the whole hog! After all, we are fully aware of what our wonderful country and its happy animals provide. This is where magnificent round cheeses are produced. And as such, they are an all-round favourite. We're happy to indulge your curiosity.

What makes Bregenzerwald cheese so unique? The grasses and herbs in the Alps (this is what the people from Vorarlberg call their pastures) and meadows are an aromatic food for cows. The cheese is carefully hand-made based on centuries' old method and silo-free feeding which dispenses with animal feed that tends to ferment in their stomachs. Instead, they feed on fresh grass in summer and fragrant hay in winter.

This is how the famous pure alpine milk is produced. We also call it 'pasture milk' and it is the secret of our magnificent cheese. Only about 2 percent of silo-free milk is produced throughout Europe. And it's all the more reason for us to feel fortunate that Bregenzerwald is the largest contiguous silo-free EU region. This means you get a pure natural product of the highest quality for your table.

The people from Bregenzerwald are proud of this with good reason and silently pass on their age-old knowledge from generation to generation on cheese production and maturing processes. A good thing that it's not kept under wraps ...







# PURE INDULGENCE FOR BODY AND SOUL

## BREGENZERWALD HIGH ALPINE CHEESE, VINTAGE RESERVE



This special reserve is produced in the summer months from June until August in the Bregenzerwald Sennalpen at 1500 m above sea level. We trust in natural, hands-on production based on a traditional method. Once it has subsequently matured for at least 12 months in the cellar, an outstanding, aromatic taste is guaranteed. A unique cheese variety with regional and unmistakable character. Higher quantity of Omega 3 fatty acid.  
Hard cheese with 45% absolute fat content



## BREGENZERWALD ALPINE RESERVE CHEESE



Patience is needed before we can enjoy the outstanding individual taste of this top quality cheese after 8 months of maturing. A smooth texture and a surprisingly stimulating flavour.  
Hard cheese with 45% absolute fat content



## BREGENZERWALD ROCK SALT CHEESE



We thought about which cheese we would like and then opted for an almost forgotten recipe, which revealed development and manufacture: this extraordinary cheese is refined by the use of rock salt and red mould. After about 3 months of maturing, it gives the rock salt cheese its smooth and creamy texture, a fine aroma and the spicy taste.  
Semi-hard cheese with 45% absolute fat content



## BREGENZERWALD HAYFIELD CHEESE



With gentle storage and care, this cheese matures after 2½ months. As it matures, it develops its typical flavour: mildly aromatic to subtly piquant, firm to cut with pea-sized eyes.  
Reduced fat semi-hard cheese with 35% absolute fat content





FOOD FROM THE GRILL.  
EVEN BETTER WITH BBQ SAUCES.

BARBECUE GRAPE SAUCE



BARBECUE MANGO  
SAUCE WITH CURRY



BARBECUE APPLE SAUCE  
(with pieces of fruit)



#### GOURMET TIP

Our fruity and spicy, pleasantly smoky barbecue sauces are ideal for marinating spare ribs, steaks, chicken wings or bacon - and for refining a whole range of sauces. Try our barbecue sauces as a dip for meat, fish or vegetables if you want to add a tempting touch.

Content: 250 g



OUR SLOGAN IS:

EVEN MEAT SOMETIMES GOES WELL  
WITH A TOUCH OF FRUIT



APPLE AND CRANBERRY  
GOURMET SAUCE



**GOES WELL WITH WIENER SCHNITZEL**

**GOURMET TIP:** First class accompaniment for Wiener schnitzel: The sweetness of the apple and the lightly piquant cranberries combine as whole fruit pieces to form an irresistible creation.

Content: 50 g | 160 g | 1,3 kg

CUMBERLAND  
GOURMET SAUCE



**GOES WELL WITH GAME DISHES**

**GOURMET TIP:** Refine game dishes, pates, terrines, roast meat, lamb and beef.

Content: 160 g

ONION CHILI CONFIT/DIP



**GOES WELL WITH GRILLED FOOD**

**GOURMET TIP:** Perfect as a dip for grilled meat and fish. Also adds a little extra to sauces and meat stock. Little snacks can be knocked up in no time for unexpected guests: Simply toast some baguette slices and use the confit as a spread.

Content: 160 g





DISCOVER NEW SHORES:  
THIS TIME WITH FISH!

DILL-MUSTARD SAUCE



**GOES WELL WITH FISH DISHES AND SMOKED SALMON**  
*GOURMET TIP:* Try the dill-mustard sauce as a dip for smoked salmon, shrimp cocktail, smoked fillet of trout or as a base for sauces to accompany fish dishes.  
Content: 160 g

HONEY-MUSTARD SAUCE



**GOES WELL WITH FISH AND MARINADES**  
*GOURMET TIP:* Surprisingly good as a dip for fish, for a honey mustard marinade, as a base for a dressing. Indispensable: on cold food platters.  
Content: 160 g

ANANAS-CURRY MUSTARD SAUCE



**GOES WELL WITH WHITE FISH**  
*GOURMET TIP:* Combine it to make Caribbean and Asian fish dishes with finesse.  
Content: 180 g

ORANGE MUSTARD SAUCE



**GOES WELL WITH MARINATED AND GRILLED FOOD**  
*GOURMET TIP:* Use this delicatessen to refine sushi or add a fine touch to marinated fish.  
Content: 180 g





## TICKLING THE TASTE BUDS!



HONEY-FILLED  
TRUFFLE



**GOES WELL WITH CHEESE BOARDS**

**GOURMET TIP:** Refine cold starters such as cream cheese, terrines or game ham with surprising delicacy.

Content: 120 g

WHITE WINE JELLY  
WITH KAHUA



**GOES WELL WITH SOUR MILK CHEESE**

**GOURMET TIP:** Kahlua, the elegant fruity coffee liqueur from Mexico, is a real taste sensation and a perfect match not only for fish and Asian dishes but also sweets desserts.

Content: 160 g

MULLED WINE JELLY



**GOES WELL WITH SOFT CHEESE AND  
HARD CHEESE AS WELL AS SWEET PASTRIES**

**GOURMET TIP:** Use the jelly as a base layer in tarts and cakes. And: as a final touch to delicious game dishes, pates and sauces.

Content: 160 g

BLACK CURRANT  
SPARKLING WINE JELLY



**GOES WELL WITH BLUE MOULD CHEESE**

**GOURMET TIP:** Connoisseurs enjoy the jelly spread on bread or buns, as a base for fruit layers, as a refined sauce for ice-cream and fruit.

Content: 160 g





## THE NEW PREMIUM CULINARY CLASS

## DEAR AFICIONADOS OF SOPHISTICATED LIFESTYLE,

at furore we love the gifts that nature bestows upon us. Our products are specifically chosen not to be mass-produced but to be of the finest quality. That's the way we approach our work every day.

furore only uses fruit and ingredients from controlled cultivation.

Since our company was founded in 2001, we have stood for originality, quality and regionality. That is something you can definitely rely on.

You too can indulge in good taste! It's good to know that we at furore are here - for you.

We wish you the very best,

*Christian Greber*  
Christian Greber

*Hans-Peter Metzler*  
Hans-Peter Metzler





~ SINCE 2001 ~



furore Handelsgesellschaft mbH  
Hans-Berchtold-Straße 52 • A-6840 Götzis  
Tel.: +43 (0) 5574 58029 • Fax: +43 (0) 5574 90840  
E-Mail: [office@furore.at](mailto:office@furore.at) • Internet Shop: [www.furore.at](http://www.furore.at)

