

®
SAARA

the *magic* north



TABLEWARE + RECIPES
FROM SAARA, FINLAND



the *magic* north



S U O M I

{ *Finland* in Finnish }

® SAARA

SAARA was conceived one northern summer night by the Lake Päijänne in Finland.

“We share passion for home deco but couldn’t find any interesting Finnish product that has the right mix of inspiration, contemporary design and speaks of contemporary *Finnishness*”.

So, Riia and Satu went ahead and created SAARA – a nostalgic tableware collection with contemporary design and classic details, embodying a Finnish way of life that combines style and functionality.

SAARA tableware is colourful, classy and durable -- designed to stand the test of time. Find handle mugs, asymmetrical plates and notch bowls that can be used every day, for every meal

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LUMI

{ *snow* in Finnish }



MUG ASSORTMENT, 1,5 dl / 5 colours



TRAY, Acacia wood, Ø 19 cm



TEA POT, 6 dl / white



ESPRESSO CUP, 0,7 dl / white



LARGE MUG, 3 dl / white



LARGE MUG, 3 dl / grey



COASTER, Acacia wood, Ø 11 cm

SAARA – DESIGNED TO BE NATURAL

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KESÄ

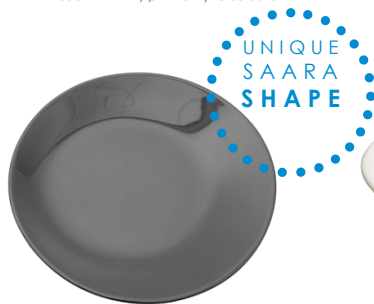
{ *summer* in Finnish }



PLATE ASSORTMENT, \varnothing 17 cm / 5 colours



PAPER NAPKIN, pearls 17 x 17 cm / grey/white



PLATE, \varnothing 22 cm asymmetrical centre / grey



CAKE PLATE, \varnothing 30 cm / CAKE CUTTER 24 cm rubber spray handle



SPOON, 14 cm, stainless steel / 4pcs

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KULHO

{ *bowl* in Finnish }



LARGE BOWL, 4 l / white



NOTCH BOWL WITH LID/PLATE, 5 dl / bowl white / 3 lid colours



PAN MAT / BREAD MAT 17 x 17 cm, non-slip backing



OVEN BOWL SET, Ø 28 cm deep and pie dish / white



SERVING / PASTA PLATE, Ø 20 cm / white



BUTTER DISH / white BUTTER KNIFE, 14 cm, rubber spray handle

SAARA – DESIGNED TO BE NATURAL

the *taste* of Finland



HYVÄÄ RUOKAHALUA!

{ *bon appétit* in Finnish }

Home cooking is an important part of Finnish lifestyle.

RECIPES

Be it an everyday family meal or a big gathering to entertain friends – we Finns like to eat well and healthily. Simplicity is the key.

Seasons dictate everything in the north. It would be hard not to notice their influence in the Finnish pantry. We treasure *seasonal* ingredients. Freshly-picked strawberries are likely to be on the menu in many homes come mid-summer weekend at the end of June. We grill seasonal fish and fresh vegetables that are only available during the summer months. Nothing beats the taste of Finnish berries or new potatoes – delicious !

Don't worry, we don't starve winter time, not anymore. Many summer products freeze well, preserving valuable nutrients when the snow comes. Frozen berries are just as good as fresh ones when inside a pie. Winter is the time to test out Grandma's pride recipes (lots of stewing) as well as improvised cooking.

Our website has a collection of secret Finnish recipes. Here's a few. Don't just look, try it out yourself !

the *taste* of Finland



LOHIKIUSAUS IS LITERALLY
A SALMON TEMPTATION

SALMON TEMPTATION

500 g smoked salmon
800 g potato (thin wedges)
2 onions, sliced
2 dl fresh dill
5 dl cream
1 lemon, juiced
2-3 ts Dijon mustard
salt, black pepper

DILL CUCUMBER

Half cucumber, diced small
1 tbs olive oil
2 tbs vinegar
2 tbs water
0,5 ts salt
1 ts sugar
1 dl fresh dill, chopped

PREPARATION

Layer salmon + potato + onion slices, alternating each, in a large oven-proof bowl or small portion bowls. Oil dishes lightly first.

Add in each layer dill + salt + black pepper. Mix lemon juice and mustard with cream. Pour over to bowl/bowls. Bake about 45 minutes at 180c oven.

Meanwhile prepare dill cucumbers. Mix all ingredients into cucumber dice. Place to fridge to cool down while the salmon temptation cooks in the oven.

Serve hot salmon temptation with cool dill cucumber.



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RED CURRANT TART IS
AN AUTUMN TREAT

RED CURRANT TART

PASTRY

200g plain flour
100g graham flour
1 tsp baking powder
125g butter, softened
100g caster sugar
2 eggs

RED CURRANT FILLING

2 eggs
100-150g caster sugar
4 sour cream
250g red currants

PREPARATION

Make pastry: In a medium bowl, sift together flour and baking powder. Mix in butter, sugar and eggs until mixture forms dough. Let rest in cool place for 30 minutes.

Preheat oven to 175c. Roll out dough into a round SAARA pie dish (buttered). Bake in oven for 15 minutes, or until golden yellow.

Make red currant filling: In a medium bowl, beat eggs. Gradually stir in sugar; beat for 5 minutes. Fold sour cream and red currants into mixture and pour into the pie dish over the partially baked pastry.

Bake in oven, at bottom level, for another 10-15 minutes, or until top is lightly browned. This cake served on the SAARA footed cake plate makes a delicious centre piece at any table.

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**FINNISH SCAPAS ARE
SCANDINAVIAN TAPAS**

FINNISH SCAPAS

HERB MOZZARELLA + PARMA HAM

2 balls of mozzarella
3 tbs chopped fresh basilica
3 tbs chopped Italian parsley
1 pkg parma ham

Cut mozzarella into finger-size sticks. Mix herbs together and roll mozzarella sticks in the mix. Wrap half a slice of Parma ham around each cheese stick. Serve in mugs.

FENNEL SALAD

1 fennel
½ dl fresh rucola
½ lemon juice
2 tbs olive oil
Pinch of sugar
Salt, black pepper

Cut fennel into strips and tear up rucola. Mix olive oil, sugar, salt and black pepper into lemon juice. Pour mixture over fennel-rucola and let the salad sit in fridge at least 10 minutes.

AIOLI

2 dl mayonnaise
2 cloves of garlic
1-2 tbs lemon juice
Pinch of salt

Mix all ingredients and let sit in a cool place for half an hour.

GRILLED PRAWNS

200 g large frozen prawns or tiger prawn tails
2 tbs rape-seed oil
3 cloves of garlic chopped small
Salt, black pepper

Mix garlic into the oil, and pour over defrosted prawns, mix. Let prawns marinate for an hour. Fry quickly on hot pan.

ROASTED ONION-POTATOES

500 g small potatoes
2 tbs rape-seed oil
Salt, black pepper
2 tbs chopped thyme
3 tbs roasted onion (premade or store bought)

Boil potatoes almost ready in salted water. Heat oil on pan and fry potatoes until golden brown. Stir in salt, black pepper, thyme and roasted onion as last.

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BLUEBERRY / PEACH TARTLETS

A DELIGHT AT SUMMER END

BLUEBERRY TARTLETS

PASTRY

(or 12 store-bought tartlets)

3 dl wheat flour
1 dl caster sugar
125g soft unsalted butter
1 egg yolk

BLUEBERRY NECTARINE FILLING

2 nectarine or peach
4 dl blueberry
3 tbs syrup
200 g mascarpone
cheese
1 dl cream
2 tbs sugar
1 tbs vanilla

PREPARATION

Make pastry: In a bowl, finger-mix together flour, caster sugar and soft butter. Stir in quickly egg yolk and wrap dough into cling wrap. Let rest in cool place for 15 minutes.

Roll out and press dough into small pastry moulds. Place empty paper mould on each mould and fill with rice or peas (= weights). Bake in 200c oven for 7-8 minutes, let cool down.

Make filling: chop nectarine into small cubes, add in blueberries. Measure syrup and water into a small microwave proof bowl and heat for 20-30 seconds. Stir mixture until smooth and pour over nectarines/berries.

Fold mascarpone, cream and sugars. Check taste, add sugar if needed. Pour mascarpone mixture into tartlet moulds, add nectarine/berry mix on top. Fresh mint leaves add a nice finishing touch.

ECO-WRAPPED *FINNISH* WAY

SAARA is not over-packaged. We use original shipping boxes at store counters. Or, we use none and send our goods without individual packaging when possible.

For gift-wrapping, may we introduce the Finnish way to enfold gifts? Using a piece of eco-friendly wrapping paper. Tie it with a ribbon, add a SAARA recipe card or a home-made card with your greetings. Now you have a Finnish-style present, designed to be natural, with your personal touch.

ONNEA !
{ *congratulations* in Finnish }





SAARA is the latest work of designer Satu Vuorio and Riia Sandstrom of Saara design Ltd. Satu loves to bring a touch of northern taste to your home. She creates ageless designs that respect her Nordic identity, highlighting the importance of colour and elegant form. She designs SAARA from her Finnish roots to serve international homes. Hong Kong is now her home.

SAARADESIGN.COM.HK