

**fURORE**  
Finest taste from Austria

# THE BEST COMPANION

FOR MORE MOMENTS OF ENJOYMENT







## EXQUISITE DELIGHTS GOURMET SAUCES FROM AUSTRIA

Come and discover our culinary tradition which all began in the scenic Bregenzerwald forest.

In 1999, two renowned restaurateurs there started their search for the ultimate in gourmet delights.

The result of this exciting journey culminated in furore - a veritable gourmet treat that we have the pleasure of sharing with you now.

Our creative passion is rooted in our love of nature that has bestowed us with such bountiful gifts.

A deep-seated part of our heritage is to combine traditional artisanal craftsmanship with the art of creating the finest culinary delights using natural ingredients.

In our Gourmet Kitchens, we create exclusive, exquisite gourmet sauces and other refined delicacies.

They make perfect complements for cheese, fish, meat and grilled vegetables and blend harmoniously with the original flavour of the dishes. They augment the taste of each dish without taking away anything of their original flavour.

Join us in a journey of discovery in the world of culinary treasures. Let us take you into a world of sumptuous pastures, aromatic cheeses, luscious berries and fragrant herbs. After all, what could be more enjoyable than feasting and savouring together with others?

Welcome to furore - where enjoyment becomes a unique experience in good taste.





## ORGANIC SPICY FRUITS

FRUITY AND SPICY COMPANIONS TO CHEESE IN ORGANIC QUALITY

furore ORGANIC SPICY FRUITS dips Sauces are available in 120 g jars.

No preservatives | free from colorants  
gluten free | lactose free | vegan | vegetarian

AT-BIO-301  
EU-/Non-EU  
Agriculture



### GREEN FIG DIP SAUCE

The classic fruity relish to accompany cheese. The unmistakable sweet, intense flavour of green figs is a pure delight for your taste buds.

Perfect with semi-hard and hard cheese



### APRICOT - GOJI BERRY DIP SAUCE

Our blend of tasty apricots and the goji berry super food goji berry refines every cheese platter and brings you a completely new taste sensation.

Perfect with all cheeses made from cow's milk



### RASPBERRY CARDAMOM DIP SAUCE

The distinctive sweet and sour taste of raspberries is finely enhanced with spicy cardamon.

Perfect with red mould cheese and camembert



### PEACH - GREEN PEPPER DIP SAUCE

Surprise your taste buds with the perfect blend of fruity, sweet peaches and the mild spiciness of green peppers.

Perfect with raclette and fondue



### BLACKBERRY - ALLSPICE DIP SAUCE

Appreciate the magical taste of full-bodied, slightly sweet blackberries blended with allspice with subtle nuances of cloves, cinnamon and nutmeg.

Perfect with semi-hard and hard cheese



### BLACK CURRANT DIP SAUCE

The fruity, slightly tart taste of blackcurrants is the perfect companion to cheeses with intense flavours. Rich in vitamins and energy.

Perfect with sheep and goat cheese







# ORGANIC MUSTARD SAUCES



## GUESTS FROM ORGANIC PARADISE

Picked to give pure pleasure. The best **organic** berries and fruits we can find are carefully picked to fill in our jars.

The results are soooo delicious!

Fruity and spicy creations that go perfectly with **organic** cheeses. In three exquisite variations.

fuore **organic** mustard sauces are available in the 100 g jar.

No preservatives | free from colorants  
gluten free | lactose free | vegan | vegetarian

AT-BIO-301  
EU-/Non-EU  
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### ORGANIC FIG MUSTARD SAUCE

Perfect with  
semi-hard cheese  
and hard cheese



### ORGANIC APRICOT MUSTARD SAUCE

Perfect with  
spicy soft  
cheese



### ORGANIC BLACKCURRANT MUSTARD SAUCE

Perfect with  
feta and  
goat cheese







# FRUIT MUSTARD SAUCES

## CREATIONS WITH FIGS

A masterpiece of flavours that entices the senses to create an unforgettable sensation on your taste buds.

The natural sweetness of figs blends in perfect harmony with the typical spiciness of chili and mustard oil.

Every bite unfolds a fascinating fusion of different flavours that delight the senses to new heights of taste.

The delicate consistency and the myriad nuances of flavours make the sauces into a delicious complement to cheese.

No preservatives | free from colorants  
gluten free | lactose free | vegan | vegetarian



**FIG  
MUSTARD SAUCE**

Perfect with  
spicy hard cheese



**FIG MUSTARD SAUCE  
WITH ELDERBERRIES**

Perfect with hard  
and semi-hard cheese



**FIG MUSTARD SAUCE  
WITH GINGER**

Perfect with mild  
camembert and brie



**FIG MUSTARD SAUCE  
WITH PINK PEPPER**

Perfect with hard  
and semi-hard cheese





APPLE MUSTARD SAUCE  
WITH CALVADOS

Perfect with  
spicy soft cheese



GRAPE  
MUSTARD SAUCE

Perfect with  
soft and red mould  
cheese



PEAR  
MUSTARD SAUCE

Perfect with  
soft and blue mould  
cheese



PINEAPPLE CURRY  
MUSTARD SAUCE

Perfect with  
goat and sheep  
cheese



APPLE-POMGRANATE  
MUSTARD SAUCE

Perfect with  
cream and soft  
cheese



AMARENA CHERRY  
MUSTARD SAUCE

Perfect with raclette,  
cheese fondue and  
baked food



APRICOT MUSTARD SAUCE  
WITH ALMONDS

Perfect with  
goat and cream cheese



QUINCE MUSTARD SAUCE  
WITH SESAME

Perfect with  
hard and semi-hard  
cheese



MANGO MUSTARD SAUCE  
WITH MARACUJA

Perfect with  
soft and red  
mould cheese



TOMATO  
MUSTARD SAUCE

Perfect with  
cream cheese and  
mozzarella



PEPPER CHILI  
MUSTARD SAUCE

Perfect with cream  
cheese and sour  
milk cheese



ORANGE  
MUSTARD SAUCE

Perfect with  
soft cheese with  
red mould







# CHEESE COMPANION

## OUR 60G\* LINE

This results in high-quality delicatessen products that we supply to the catering trade and food retail outlets.

Our gourmet sauces are extremely popular at cheese counters in our core markets of Austria, Germany and Switzerland.

International airlines and cruise lines also number among our satisfied customers.

No preservatives | free from colorants  
gluten free | lactose free | vegan | vegetarian

\* Not available in Germany

GREEN FIG  
DIP SAUCE

Perfect with  
hard cheese



GRAPE  
DIP SAUCE

Perfect with soft cheese  
and red mould cheese



BELL PEPPER CHILI  
DIP SAUCE

Perfect with  
cream cheese



PEAR  
DIP SAUCE

Perfect with  
blue mould cheese



LAKE CONSTANCE APPLE  
AND CALVADOS DIP SAUCE

Perfect with  
sliced cheese



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## SELECT CHUTNEYS

Lovingly produced in small batches, our chutneys make the perfect accompaniment to cheese, cold dishes, smoked meat, sausage, fish dishes and terrines.

They are also ideal for refining marinades and sauces.

Choose between exotic chutneys with mango and curcuma, summery flavours with figs, autumnal blends with plums and apples, or the traditional recipe with red onions - or better still, try them all!

### FIG CHUTNEY

Perfect with strong cheeses and cold dishes



### APPLE PLUM CHUTNEY

Perfect with hard cheese, smoked meats and fish



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**SPECIAL EDITION**

### MANGO CURCUMA CHUTNEY

Perfect with poultry and Asian dishes



### RED ONION CHUTNEY

Perfect with beef and meat fondue



### TYROLEAN PLUM\* CHUTNEY

Perfect with hard cheese, smoked meats and fish



\* Origin Stanz, Tyrol





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## BBQ AND STEAK SAUCES



### HANDMADE IN AUSTRIA

Give your delicious barbecue dishes the ultimate dash of flavour with our versatile steak and BBQ sauces. Perfect with beef, lamb, pork or poultry.

Used as a delicate marinade, delicious dip or for glazing, our BBQ sauces lavish every piece of meat with an irresistible flavour.

Discover a new dimension in taste and transform your dishes into true culinary masterpieces.

The furore team hopes you enjoy your barbecue.

#### STEAK SAUCE

Perfect with all steaks, for marinating, as a dip or with meat fondue. Traditional with BBQ.



#### BBQ GRAPE

Perfect with grilled poultry and vegetables or for refining warm sauces



#### BBQ MANGO

Perfect with grilled fish and Asian dishes



#### BBQ APPLE

Perfect with grilled lamb and pork or with meat fondue







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## EXCLUSIVE SPECIALITIES

Discover a whole new world full of flavour with our exquisite range of specialities.

The perfect blend of dill and mustard for a variety of savoury delights, ideal with fish.

The sweet note of honey that gives fish and marinades a delicious flavour.

A touch of luxury from a blend of truffles and honey, delicious with green salad.

Fruity apple with sweet cranberries: simply a dream with Viennese escalope and cheese fondue.

No matter what sauce you choose, each of them is a product of our passion for taste and quality.

**DILL  
MUSTARD**

Perfect with fish dishes  
and smoked salmon



**HONEY  
MUSTARD**

Perfect with fish  
and marinades



**HONEY  
WITH TRUFFLE**

Perfect with fresh,  
green salad.



**APPLE & CRANBERRY  
GOURMET SAUCE**

Perfect with  
Wienerschnitzel  
and cheese fondue





# AGE DOESN'T MATTER AT ALL, UNLESS YOU'RE A CHEESE.

(Billie Burke)

## BREGENZERWALD HEMPSEED CHEESE

Fresh alpine raw milk is carefully processed into a full-fat semi-hard cheese. Roasted hemp seeds are added to the cheese curd during filling while being constantly stirred.

The taste of hemp is most likely slightly nutty. The delicate roasted aromas harmonise perfectly with the creamy, full-bodied cheese. The crisp finish is unique.

Semi-hard cheese with 45% FDM



## BREGENZERWALD ROCK SALT CHEESE

We thought about which cheese we would like and then we opted for an almost forgotten recipe based on traditional ripening and manufacture: this extraordinary cheese is refined by using rock salt and red mould.

After ripening for about three months, the rock salt cheese obtains its smooth, creamy texture, its fine aroma and spicy taste.

Semi-hard cheese with 45% FDM



## BREGENZERWALD HAYFIELD CHEESE

The cheese matures for 2 to 3 months under careful storage and care. Its typical flavour develops as it ripens. Smooth texture with individual, round holes; fine, mild, fragrant.

Reduced fat. Semi-hard cheese with 35% FDM



## BREGENZERWALD ALPINE RESERVE CHEESE

Patience is needed before we can enjoy the outstanding individual taste of this top quality cheese after 8 months of maturation.

A smooth texture and a surprisingly stimulating flavor.

Hard cheese with 45% FDM



## THE TIME IS RIPE

### CHEESE FROM THE BREGENZERWALD, EUROPE'S HAYMILK VALLEY

## BREGENZERWALD HIGH ALPINE CHEESE

### FIRST ENJOYMENT

Matured for at least 8 months

Hard cheese with 45% FDM



## BREGENZERWALD HIGH ALPINE CHEESE

### THE EXTRAORDINARY

Matured for at least 12 months

Hard cheese with 45% FDM

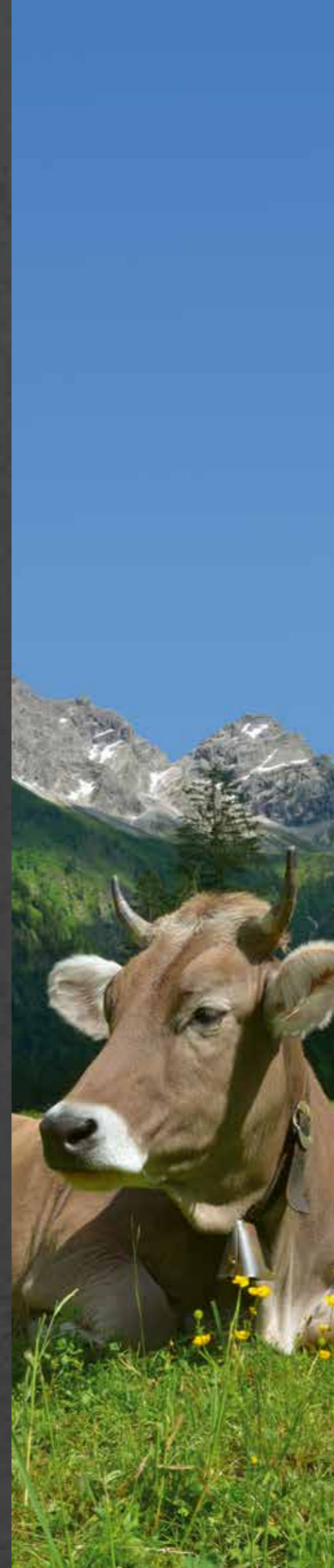


## BREGENZERWALD HIGH ALPINE CHEESE

### PREMIUM RESERVE

Matured for at least 18 months

Hard cheese with 45% FDM







## OUR RANGE AT A GLANCE

4-5	<b>ORGANIC SPICY FRUITS</b> AT-BIO-301	120 g
	Organic green fig dip sauce	•
	Organic apricot goji berry dip sauce	•
	Organic raspberry cardamom dip sauce	•
	Organic peach green pepper dip sauce	•
	Organic blackberry - allspice dip sauce	•
	Organic black currant dip sauce	•
	<i>Packing units per display</i>	8 x 120 g jars

6-7	<b>ORGANIC MUSTARD SAUCES</b>	100 g
	Organic fig mustard sauce	•
	Organic apricot mustard sauce	•
	Organic blackcurrant mustard sauce	•
	<i>Packing units per display</i>	8 x 100 g jars

8-11	<b>FRUITY MUSTARD SAUCES</b>	50 g	180 g	250 g	1300 g
	Fig mustard sauce	•	•	•	•
	Fig mustard sauce with elderberries		•		
	Fig mustard sauce with ginger		•		
	Fig mustard sauce with pink pepper		•		
	Apple mustard sauce with calvados		•		•
	Grape mustard sauce		•	•	•
	Pear mustard sauce		•	•	•
	Apricot mustard sauce with almonds		•	•	•
	Quince mustard sauce with sesame		•	•	•
	Mango mustard sauce with maracuja		•	•	
	Pineapple curry mustard sauce		•		
	Apple-pomegranate mustard sauce		•		
	Amarena cherry mustard sauce		•		
	Tomato mustard sauce		•		
	Bell pepper chili mustard sauce		•	•	
	Orange mustard sauce		•		•
	<i>Packing units per display</i>	10 x 50 g jars	8 x 180 g jars	8 x 250 g jars	1 x 1300 g tub

12-13	<b>CHEESE COMPANIONS : OUR 60 G* LINE</b>	60 g*
	Green fig dip sauce	•
	Grape dip sauce	•
	Bell pepper chili dip sauce	•
	Pear dip sauce	•
	Lake Constance apple and calvados dip sauce	•
	<i>Packing units per display</i>	8 x 60 g jars
	*60 g jars not available in Germany	

14-15	<b>CHUTNEYS</b>	160 g
	Fig chutney	•
	Apple plum chutney	•
	Mango curcuma chutney	•
	Red onion chutney	•
	Tyrolean plum* chutney	•
	<i>Packing units per display</i>	8 x 160 g jars
	* Origin: Stanz, Tyrol	

16-17	<b>BBQ &amp; STEAK SAUCES</b>	310 g	1300 g
	Steak sauce	•	•
	BBQ grape	•	
	BBQ mango	•	
	BBQ apple	•	
	<i>Packing units per display</i>	8 x 310 g jars	1 x 1300 g tub

18-19	<b>SPECIALITIES</b>	120 g	160 g	1300 g
	Dill mustard		•	
	Honey mustard		•	
	Honey with truffle	•		
	Apple & cranberry gourmet sauce		•	•
	<i>Packing units per display</i>	8 x 120 g jars	8 x 160 g jars	1 x 1300g tub

20-21	<b>CHEESE SPECIALTIES FROM THE BREGENZERWALD</b>	ALL DATA IN KG		
		SMALL UNITS	1/8 PIECES	LOAFS
<b>SEMI-HARD CHEESE</b>				
	Bregenzerwald hempseed cheese	approx. 0.75	3.0 - 3.5	6.0
	Bregenzerwald rock salt cheese	approx. 0.75	3.0 - 3.5	6.0
	Bregenzerwald hayfield cheese	approx. 0.75	3.0 - 3.5	6.0
<b>HARD CHEESE</b>				
	Bregenzerwald ALPINE RESERVE cheese	approx. 0.5 / 1.5	3.0 - 3.5	30.0
	Matured at least 8 months			
	Bregenzerwald high alpine cheese · FIRST ENJOYMENT	approx. in advance order	3.0 - 3.5	25.0
	Matured at least 8 months			
	Bregenzerwald high alpine cheese - THE EXTRAORDINARY	approx. 0.5 / 1.0	3.0 - 3.5	25.0
	Matured at least 12 months			
	Bregenzerwald high alpine cheese - PREMIUM RESERVE	approx. in advance order	3.0 - 3.5	25.0
	Matured at least 18 months			





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OF THE GUILDE  
INTERNATIONALE  
DES FROMAGERS



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