











Summer means spending time outside in the warm weather, making memories with loved ones and having the time to share a great meal – there is no better time to include seafood on your menu!

This summer, serve your seafood chilled or grilled with inspiration from our chefs Jan and Pernille and their favorite summer seafood!







Royal Greenland

MEET PERNILLE

"Chilled seafood rhymes with summer; chilled seafood provides a light and refreshing meal, taking the top of the heat on those hot summer days – and seafood is a great fit for a cold serving!

If you want to accentuate the flavors of seafood, try tempering it a few minutes before serving to really bring out the briny, sweet and saline flavors in combination with that satisfying snap and crispness, when you bite into the seafood."

- Our go-to specialist for chilled flavor pairings and sensory
- Product developer & Food Analyst at Royal Greenland for 13 years
- Trained Food Architect and process technologist w/ specialties in food
- Favorite seafood: Coldwater shrimp





Royal Greenland®

REACH OUT & GET IN TOUCH



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- FISH 'N' TIPS -

Sign up for our fun and foodie newsletter, where our team of chefs share their best tips, tricks and cooking hacks for seafood!