









beautiful happy home

Isak offers a sustainable high end range of products for the design and quality conscious. We source our manufacturers and materials with great care to create a sustainable and ethical brand for you to enjoy for many years to come. We use the best factories and materials available, recycle as much as possible and make our packaging reusable. We use wood from sustainable sources, recycled paper products and vegetable inks. We aim to produce products with integrity; products designed to last, to be passed down and enjoyed for many years to come. We treasure our past and protect our future. In our view, this produces an ethical brand.

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### The designer

Sandra Isaksson was raised by a family of trolls in the heart of a Swedish forest. Blueberrykissed; she sculpted clouds and painted rainbows, carved with wind and whittled snowflakes from skybears. For many years she called England her home but she now lives and designs in Hong Kong.

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# midnattssol

scandinavian home accessories  
for beautiful happy homes!

The midnight sun is the newest range from Isak. It is a mature and sophisticated range of co-ordinated home-ware for beautiful happy homes.

The sun has such an important meaning for people of the north. It is never taken for granted. Summer and winter, black and white, darkness and light.

The range of products; the individual items and their functionality, is a reflection of Sandra's Swedish heritage. Isak's universe centres around family and friends. Cooking and sharing a meal around the decked table. Drinking coffee in the flicker of the fire, telling stories wrapped in blankets.

*"I hope you will enjoy this range as much as I do, it's my most accomplished range so far and the one I'm most proud of. Midnatts-solen is inspired by my childhood. With this series of cooking and server-ware I hope to inspire people to take time every day to sit down and share a meal with their loved ones. Set the table. Cook some food. Breathe. Laugh and recharge".*

Sandra Isaksson





# cooked peaches

## with thyme and black pepper

Peaches cooked in a cast iron pan over an open fire has got to be one of the best desserts ever invented!

Halve the peaches and let them simmer until soft in sugar and orange liqueur. Halfway through cooking add thyme and freshly ground black pepper. Eat with fresh currants to cut through the sweetness, whipped cream, crunchy nuts and good company.

4 people

4 peaches  
a glass of orange liqueur  
1/2 dl of sugar  
four sprigs of thyme  
a dash of freshly ground pepper  
currants, nuts and cream to serve...







# the grinder

The Isak grinder was born from our love of cooking and our guiding principle of making practical, everyday objects beautiful.

The Grinder is a practical, ergonomic, built-to-last statement piece. It is made in Europe from a single piece of solid beech wood. The ceramic grinder is a precision Danish CrushGrind™ mechanism with the durability to survive decades of daily grind. It will not rust, is easy to clean and is harder and sharper than steel grinders.

The biting pungency of pepper comes from piperine in the inner berry, its unique flavour and aroma comes from the oils in the outer husk. A good grinder is essential to release the full potential of this magical spice.

Spice up your cheese and tomato sandwich with Keralan pepper, complex and floral with a hint of mint. Warm up a raspberry vinaigrette with Brazilian pepper, strong and fruity with hints of orange zest and cedar wood. Give the early evening Bloody Mary an extra kick of Lampong, Indonesian pepper, floral with nutmeg and menthol.

Don't hold back, our Grinder will cope with salt, dried herbs and other spices.

Wipe clean. Don't soak. Hold it. Grind it. Love it.



tea towel  
50% cotton 50% linen



napkin / table cloth  
50% cotton 50% linen



blanket  
100% cotton



knives and cutter  
steel and beech wood



tray  
wood and melamine



place mat / trivet  
wood and melamine



candle holder  
beech wood



candle holder  
beech wood



milk/ gravy pot  
enamel



milk pan  
enamel



cooking pot  
enamel



coffee pot  
enamel



large jug  
ceramic



small jug  
ceramic



mugs  
ceramic



serving bowl  
ceramic



plate  
ceramic



side plate  
ceramic









spice grinder  
beech wood  
red



spice grinder  
beech wood  
black



spice grinder  
beech wood



spice grinder, large  
beech wood



spice grinder  
beech wood  
yellow



spice grinder  
beech wood  
white



spice grinder  
beech wood  
turquoise



familjen tray  
birch / melamine













## ceramic

This ceramics range has been produced ethically and sustainably in Indonesia by our chosen manufacturer who supports the local community and employees with a school, a nursery and a lunch cantina. The decal is applied by hand using underglaze technology and fired three times creating a strong long lasting porcelain.

## textiles

Our cotton and linen tea towels, napkins and blankets are made in Lithuania to OEKO-TEX® Standard 100.

## wooden

Our steels are made in Norway and our beech wood handles and candle holders are hand turned by a very nice man called Peter in West Sussex. Our pepper grinders are made in Czech republic from solid beech wood.

## trays

Our birch wood trays are made from sustainable Scandinavian wood and have a melamine coating. They are machine washable. Take them outside! Serve someone tea in bed! Have a pic nic!

## trivets

Our trivets and place mats are made from sustainable HDF material, sourced from Scandinavian sustainable forestry.

## enamel

Enamelware is glass fused onto heavy-gauge steel. This makes it smooth and durable. Enamel can be used indoors and outdoors, on open fire, in the oven or the hob!

For a full list of product care information, please visit our website. [www.isak.co.uk](http://www.isak.co.uk)







# cured salmon

## with coriander, lime and vodka

A favourite on our table; eaten for Christmas as well as midsummer and many many times in between. Pat dry the fish. Cover the fish in the salt, the grated beetroot, lime and coriander, skin side down. Press. Gently pour over the vodka. Wrap in cling film and refrigerate. Cure for 24 hours.

We like to eat thin slices of this salmon with crème fraiche and red onion on cracker bread with freshly grated black pepper. And perhaps also with a shot of vodka on the side...

a side of fresh high quality salmon  
2dl good quality salt  
a large beetroot  
a large shot of vodka  
black pepper  
a table spoon of coriander seed  
the zest and juice of a lime



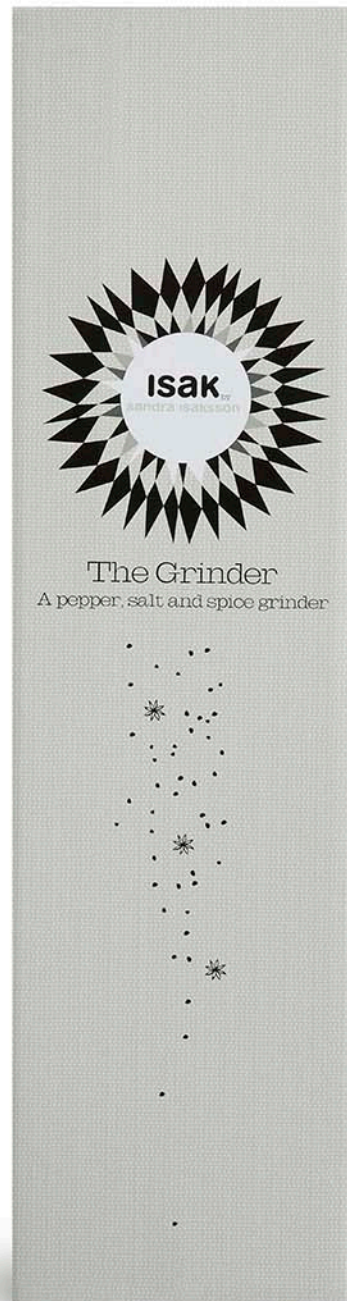
















Midnattssol  
Large jug



Midnattssol  
Small jug

# contact

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