In one of the oldest mustard mills dating back to 1810 we manufacture excellent gourmet mustards according to select and historical recipes and techniques. Look over the shoulders of our millers and experience first-hand how mustard is made in this historic mustard mill.

A visit well worth your time!

Cold ground!

525 kg millstones rotate in the so-called cold grinding method. The valuable content of the entire mustard seed, including all its essential oils and the full value of its natural substances, is retained. The daily yield amounts to 180kg. We exclusively use natural spices and no flavourings, dyes or flavour enhancers. In addition, our mustard is free from sulphur dioxide (E224). Kept in our original salt-glazed ceramic crocks, our mustard has a shelf life of up to 2 years. It does not require refrigeration – it is sufficient to store it in a kitchen cupboard.

Our motto: Quality, not quantity

Characteristics of mustard

Opening Hours:
Monday – Sunday and on holidays from 10am to 6pm
Free Mustard-Tasting & Sales

Daily guided tours at
12am / 2pm / 3pm / 4pm
Duration of tour: approx. 1/2 hour
Special tours!
By previous arrangement only

In experiments mustard has even been shown to inhibit the growth of cancer cells, as the mustard oils activate the body's own detoxifying mechanisms. Only 5g delivers the daily recommended allowance.
Our Mustards

Historical Mustard
The classic, an original recipe from 1820. A medium-hot mustard to be used universally. With all hot and cold dishes. It gives a spicy touch and should be in every kitchen!

Riesling Mustard “Cochem”
Medium hot – Our Riesling mustard “Cochem” – especially good with filet of pike perch, cheese, cold roast and game.

Garlic Mustard
With ground garlic. Medium-hot mustard, especially tasty with lamb and mutton, pork and beef roast, sausages, gyros, moussaka, cevapcici and in salad dressings.

Indian Curry Mustard
Medium hot – Ideal with poultry, fish in curry sauce, light cream sauces, Indian pork curry, mutton pilaf, fondue dips and white meat.

Honey-Mustard
20% honey (the mustard miller’s specialty). Hearty yet sweet. A culinary delight with fresh smoked salmon. 1-2 teaspoons in salad dressings. Delicious with poultry, meat and hot grates, cheese, pineapple and Bavarian white sausage.

Wild Garlic Mustard
Medium hot – Ideal with minced meat, grilled meats, roast, lamb and mutton. Goes well with mild cheeses, cold cut platters. Good for hearty stews.

Cayenne Mustard
Hot – THE mustard for barbecues and everything grilled. Good for duck and light sauces and gravies, ham, ham broth and sausages, fish and seafood stews, egg dishes, meaty stews, fricassées and sauces. Hearty dishes like chili can come. Especially good on roast.

Mill Mustard
Crucially, with grooved spouts. Original recipe from the 15th century. Manufactured as in medieval monasteries, with wine. Ideal with game dishes and “Sauerbraten,” goose and duck roast.

Original Cologne Mustard
A very aromatic mustard for barbecues and other sausages, cold cut platters. Also ideal for barbecues, blood sausage and “Salzröhren” (cheese on rye bun).

How to order our mustard:

ORDER-SERVICE
Historische Senfmühle Dehren GmbH
Raiffeisenstr. 10 · 54568 Gerolstein
Tel. +49 (0) 65 91 - 98 23 98
Fax +49 (0) 65 91 - 98 23 97
shop@senfmuehle.net

Our Shop on the Internet:
www.senfmuehle.net

Our original salt-glazed ceramic crocks can be refilled at reduced cost at the Historic Mustard Mill in Cochem or in the Historic Mustard Mill in Cologne.

The History ...

The origins of the mustard mills date back to the 18th century. They are two of the oldest mustard mills in Europe. The original site of the mills is unknown.

In 1993, the mills were restored and relocated in Belgium. Over time, they were sold away to Holland, where they were decommissioned in 1993. By chance, we were able to obtain these technical monuments. They were in very bad condition. At great cost of time and energy, they were lovingly restored and technically refurbished.

On May 1, 2001, we opened our first manufacturing mustard museum in Cochem.

After very work-intensive restoration, a second historic mustard mill in Cologne from 1810 was commissioned in 2009, opposite the chocolate museum at the “Holzmarkt.” The mustard mills were now reinstated so that the whole range of production could be demonstrated.

Today these two old mills once again manufacture the finest of cold ground gourmet mustard. Two original recipes from the 15th century and 1820 serve as a basis for the mustards. A company secret. Our aim is to produce mustard that reflects the history of the mills it is manufactured in.

For our mustards’ top quality we have been awarded 5 gold and one silver medal from the DLG as well as being inducted into the “International Convenience Top Ten Companies.” In June 2009 our Cayenne Mustard received a rating of “very good” from the agency “Oko-Test.”

Quality, not quantity
Your Mustard Mills Team

... and more

Made exclusively for us in 100ml and 500ml ceramic bottles
The Mustard Miller’s Fine Spirits 40% vol.
Spirits distilled according to a traditional recipe.

The Mustard Miller’s Recommendation:
Our original salt-glazed ceramic crocks can be refilled at reduced cost at the Historic Mustard Mill in Cochem or in the Historic Mustard Mill in Cologne.

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DELIVERIES:
For deliveries over 26 €, delivered to your doorstep within Germany. For EU member countries, COD only + foreign shipping & handling.
Delivery in packs of 4, 6, 8, 12, 18 or 30
Combination of Mustards Your Choice!

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