

Nordic Countries





Bocuse d' Or

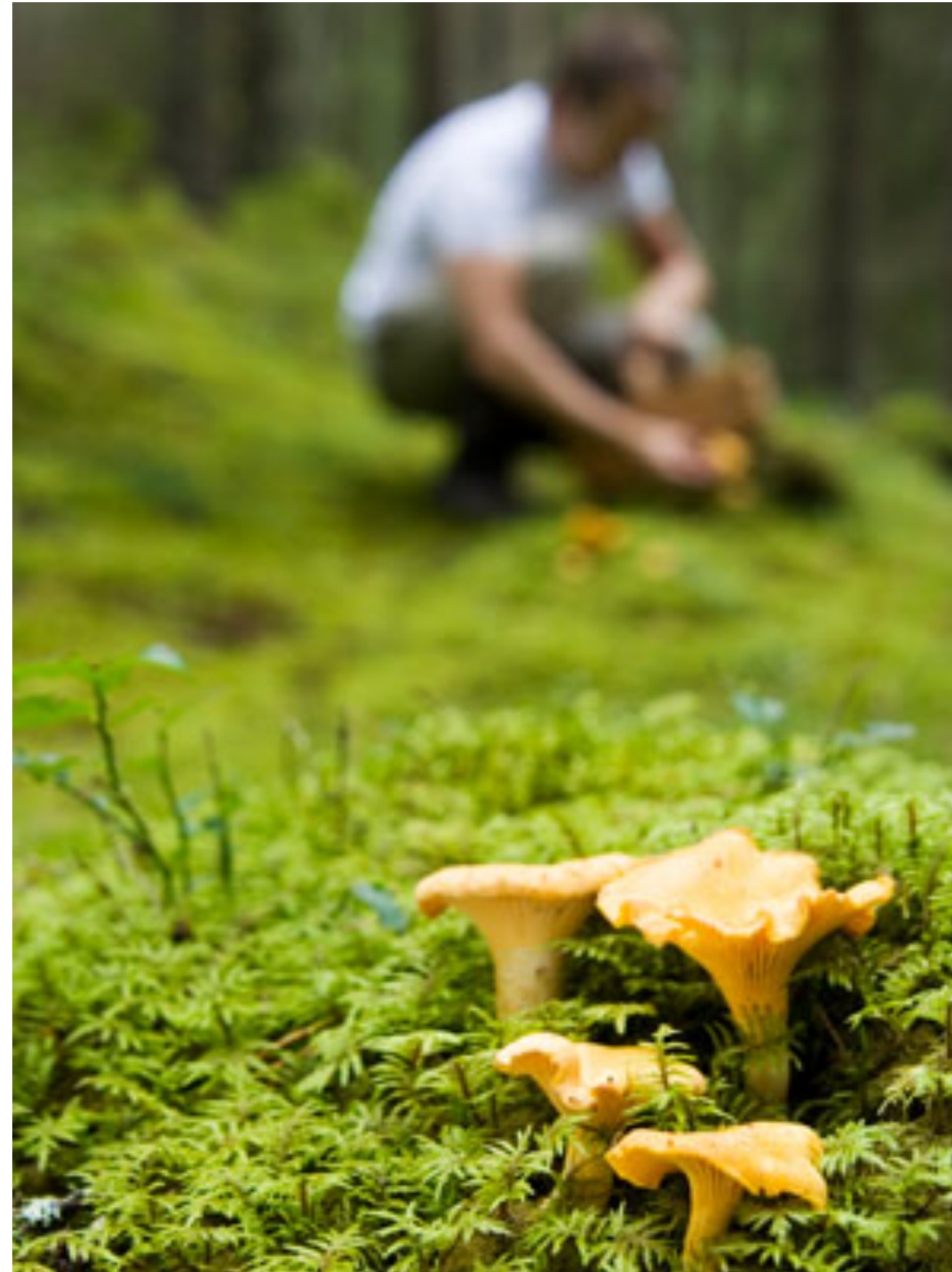


New Nordic Cuisine

Here are the 10 points which make up the manifesto:

The goals of the New Nordic Cuisine are...

- 1.To express the purity, freshness, simplicity and ethics associated with the region.
- 2.To reflect the changing of the seasons in every meal.
- 3.To base cooking on ingredients and produce whose characteristics are particularly excellent in Nordic climates, landscapes and waters.
- 4.To combine the demand for good taste with modern knowledge of health and well-being.
- 5.To promote Nordic products and the variety of Nordic producers – and to spread the word about their underlying cultures.
- 6.To promote animal welfare and a sound production process in the seas, on farmland and in the wild.
- 7.To develop potentially new applications of traditional Nordic food products.
- 8.To combine the best in Nordic cookery and culinary traditions with impulses from abroad.
- 9.To combine local self-sufficiency with regional sharing of high-quality products.
- 10.To join forces with consumer representatives, other cooking craftsmen, agriculture, the fishing, food, retail and wholesale industries, researchers, teachers, politicians and authorities on this project for the benefit and advantage of everyone in the Nordic countries.



Simplicity is a key characteristic of Nordic cuisine



High Quality Ingredients



Nordic Terroirs



















The Chefs



Claus Meyer



René Redzepi



Magnus Nilsson



Bjorn Frantzen



Titti Qvarnström



Danish Salted Cucumber Salad



Twice-Cooked Pork Belly
with Pickled Mushrooms and Leeks from Finland



Pumpkin Soup with Orange and Parmigiano-Reggiano



Celery Root, Carrot, and Potato Gratin



Yogurt Cheese With Parsley and Dill from Iceland



Swedish "Gooey" Chocolate Cake
Chef Magnus Nilsson











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