

New nordic food

In 2004 twelve Nordic chefs wrote a manifesto for the New Nordic Kitchen.

In this manifesto the chefs made it clear that Nordic cuisine can be compared with the best cuisines in the world by virtue of its taste and individuality, but also in its quest for the quality and attractiveness that are to be found in regional cuisines.

The Nordic cuisine is not in competition with the French, Italian or other great cuisines. Its aim is much more to counter indifference and the global junk and fast food companies which present a threat not just to our health and cultural integrity but also to the diversity of the planet as a whole. Read the New Nordic Kitchen Manifesto on: www.nynordiskmad.org.

From vision to lifestyle

In 2005 the chefs passed the baton to the Nordic Council of Ministers, which put New Nordic Food on the political agenda. The Nordic ministers adopted a venture that would develop and expand the concept of New Nordic Food into a lifestyle which would be better for nature, for people and for Nordic society as a whole. A vision which now resonates from exclusive gourmet restaurants down to school canteens and private kitchens.

“Nordic food is on its way back to the dining table. We are experiencing growing interest in Nordic food culture. Local dishes, regional varieties of fruit and vegetables and national food traditions are gaining ground again, but with a new and stronger profile. In an increasingly globalised world people are searching for Nordic values, to be better able to face the world – and here food and food culture are relevant and imbue a sense of identity,” says Halldór Ásgrímsson, Secretary General of the Nordic Council of Ministers.

Democracy and diversity

New Nordic Food has been a huge success everywhere in the Nordic region – perhaps especially because it is democratic rather than elitist. Right from the start one of the basic ideas was to involve as many people as possible in the work of defining Nordic cuisine and its ambitions. Farmers, food producers, politicians, home economics teachers, government officials, food scientists, gourmet chefs and consumers have all contributed to its development.

New Nordic Food is food produced with care and with a focus on taste and diversity, forgotten varieties and breeds, old processing methods and new ideas in the kitchen. There are many initiatives underway in relation to restaurants, consumers and production.

The New Nordic Cuisine will be what we make it together, and with Nordic resources and cultural capital, we will do our part to contribute to a better world.



Visit the new nordic cuisine



"I gather the wild herbs myself", says Leif Sørensen, one of the 12 Nordic chefs who wrote the manifesto for the New Nordic Cuisine in 2004.

At the *Hotel Føroyar* in Tórshavn on the Faroe Islands – the small island group in the North Atlantic – *Chef Leif Sørensen* interprets the Faroese response to New Nordic Food.

The raw ingredients are primarily Faroese and build on classic Faroese cooking with a modern twist.

"The Faroese still catch most of what they eat – my father, for example, caught all his hares, birds and fish himself, and at home we mostly ate whale meat, *ræstanfisk* wind-dried fish, fowl and lamb".

That is the food culture which inspired Leif Sørensen to create his menu of Faroese *skærpekød*, a traditional dark dried meat, grilled cod skin, crispbread made from several kinds of grain, salted with seaweed and a dip seasoned with angelica. Then a mousse of Jerusalem artichokes, hot smoked salmon and fresh crab wrapped in rye bread and sprinkled with Faroese herbs. This is followed by skate wing with pointed cabbage, fresh peas and a sauce of sweet cicely and beach purslane.

Delicate gourmet food which you can taste when you visit Tórshavn – the smallest Nordic capital.



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Taste of the Nordic Region



nynordiskmad

The cold winters, the long summer evenings, the clean waters and the many varieties of fish, game and fresh produce available in the countryside. Small local producers of bread, meat and beer.

The diversity of raw ingredients, visual impressions and taste experiences make New Nordic Food a new and attractive way of getting to know the Nordic countries.



US 2011:405

Layout: Jette Koefoed /Nordic Council of Ministers

Print: KailowExpress

Printed in Denmark

Copies: 500

Photos:

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Klaus Munch Haagenzen/Norden.org; Louise Windfeldt