

Restaurant Noma: an exquisite experience in Nordic Cuisine

By

Nordic Food Ambassador Rene Redzepi & team

Noma Restaurant, Copenhagen, Denmark

Chef Rene Redzepi, Denmark's finest culinary artist; has reinvigorated Nordic culinary experience through his restaurant "**Noma**" a two Michelin star restaurant. The name is an acronym of the two Danish words "**nordisk**" (Nordic) and "**mad**" (food), and the restaurant is known for its reinvention and interpretation of the Nordic Cuisine. In both 2010 and 2011, it was ranked as the Best Restaurant in the World by *Restaurant magazine*.

"For those in the know, Rene's colossal achievement of moving up seven places inside the top 10 is no surprise. But just look at the legends he has leapfrogged and you cannot help but think something truly significant is taking place at Rene's Copenhagen restaurant."



***Noma** is homage to soil and sea, a reminder of the source of our food. Take his starter of crunchy baby carrots from the fertile Lammefjorden region of Denmark, served with edible "soil" made from malt, hazelnuts and beer, with a cream herb emulsion beneath - you are literally eating the earth!*

Great restaurants are a blend of sophisticated cooking, imaginative ideas and respect for ingredients. Noma is more than this. It's an experience that reminds you why some restaurants deserve to be revered, and why we created this list" from Restaurant Magazine rankings.

Chef Rene, is currently one of the most influential and referenced persons on the gastronomical scene for his efforts to advance and promote the knowledge of Nordic food world- wide. It's the entire package, from its ingredient ingenuity to flawless execution that makes **Noma**; a beacon of excellence and which leads to an emotive, intense, liberating way of eating, unlike any other place.

New Nordic Food programme launched by the Nordic Council of Ministers, will run from 2011 to 2014, and is launched to promote the use and diversity of Nordic regional ingredients, development of new Nordic cuisine and create a common Nordic food culture that reflects the qualities of the region - purity, simplicity, security and ethics. The programme will communicate these themes through different campaigns such as Nordic Food Diplomacy, Food & creative industries, New Nordic everyday food. Please visit <http://nynordiskmad.org/en/>

Norway holds the Presidency of the Nordic Council of Ministers in 2012 and the NNF Conference will be organised in October in Oslo.

At “Noma”, Chef Rene’s team offers a personal rendition of Nordic gourmet cuisine, where typical methods of cooking, fine Nordic produce and the legacy of their common food culture are all being subjected to an innovative gastronomic approach. What you will find at “Noma” is not centered so much on olive oil, foie grass, sun-dried tomatoes and Mediterranean black olives.

Instead, they have been busy travelling around in the Nordic regions and have been discovering a number of simply phenomenal ingredients that they have flown into town for their daily use, e.g. musk ox from Greenland. In much the same fashion, they are constantly scanning for new sources of inspiration in Denmark, especially, as well as the other Nordic regions, for purposes of securing reliable sources of top-quality raw produce. This pertains both to very costly ingredients and also ingredients of a more everyday character that we feel have come to be overlooked in the formulation of a salient Nordic approach to cooking: cereals, hulled grains and legumes, which you will come to experience in Noma in the context of surprising preparations.



Rene and team has been exploring the potential of milk and cream in today’s modern cuisine and are developing new ways of preparing the well-known and other not so well known kinds of cereal grains. They are constantly on the lookout for berries and herbs in the natural environment, including certain varieties that other people do not generally feel like gathering. They are also interested in working with raw ingredients which have no part in any systems of formalized cultivation and which therefore cannot be obtained through the ordinary channels of distribution.

Vegetables, herbs and spices and wild plants in season play a decidedly prominent role in our cooking. Consequently, they take up more room on the plate than what is generally served in traditional gourmet restaurants.

Rene & team’s intention at “Noma” is to create and to prepare a distinctly advanced kind of cuisine, while nonetheless conjoining their patently Nordic approach with a manner of purity and simplicity in the approach. They are also busy infusing their interpretation of a Nordic cuisine with a markedly curative potential. These values are all reflected in their menus’ ultimate articulation and manifest themselves both in the construction and presentation of the individual courses and in the means of preparation and ingredients upon which they are based.

Profile:



Rene is a chef, a skilled craftsman who happens to be one of Denmark's finest culinary artists. Rene opened Noma after having served as sous chef at Kong Hans Restaurant in Copenhagen. Before that, Rene worked for extended stints at some of the world's highest esteemed 3-star Michelin restaurants e.g. French Laundry and El Bulli.

Chef Rene Redzepi has been recently appointed as Ambassador for the New Nordic Food Programme by the Nordic Council of Ministers. The programme is a Nordic cooperation to expose the value of Nordic food and Nordic food culture.