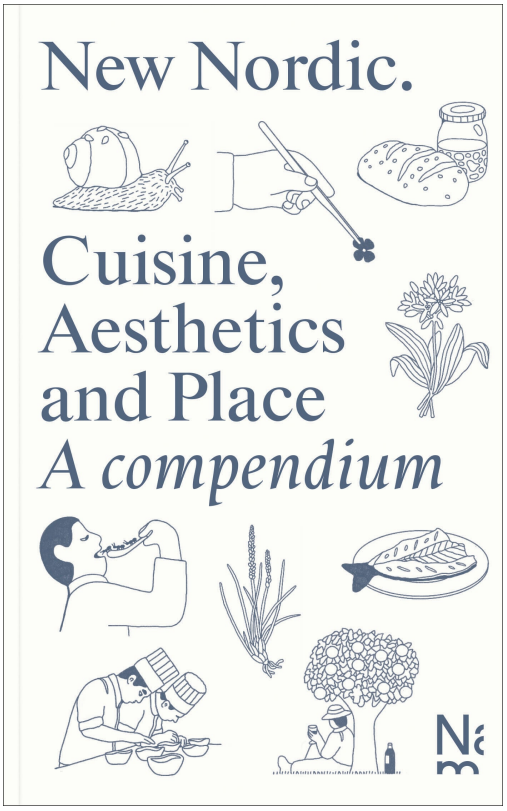
TITLE INFORMATION
Tel: +1 212 645 1111
Email: ussales@accartbooks.com
Web: https://www.accartbooks.com/us



New Nordic

Cuisine, Aesthetics and Place. A compendium

Edited by Martin Braathen

Edited by Kristian Wikborg Wiese

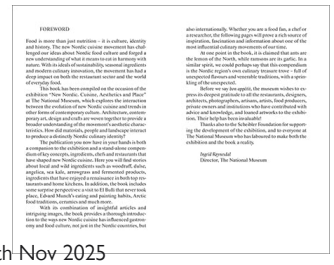
ISBN	9788281541658
Publisher	National Museum, Oslo
Binding	Paperback / softback
Territory	USA & Canada
Size	6.69 in x 9.45 in
Pages	456 Pages
Price	$34.95

- An interdisciplinary book combining food, art, architecture, and aesthetics
- Relevant for both professionals and readers interested in food and design
- Visually and intellectually rich
- Compiled for the exhibition *New Nordic. Cuisine, Aesthetics and Place* at The National Museum of Art, Architecture and Design, Norway running 23rd May to 14th September 2025

Food is more than just nutrition – it is culture, identity and history. The new Nordic cuisine movement has challenged our ideas about Nordic food culture and forged a new understanding of what it means to eat in harmony with nature. With its ideals of sustainability, seasonal ingredients and modern culinary innovation, the movement has had a deep impact on both the restaurant sector and the world of everyday food. This book has been compiled on the occasion of the exhibition *New Nordic. Cuisine, Aesthetics and Place* at The National Museum of Art, Architecture and Design, which explores the interaction between the evolution of new Nordic cuisine and trends in other forms of contemporary culture. Architecture, contemporary art, design and studio crafts are woven together to provide a broader understanding of the movement's aesthetic characteristics. How did materials, people and landscape interact to produce a distinctly Nordic culinary identity?

Text in English and Norwegian.

Martin Braathen is an architect, writer and freelance curator based in Oslo. He studied architecture at NTNU and UdK/Berlin, and curated at the Whitney ISP in New York. He is the editor-in-chief of architecture magazine *Arkitektnytt*, is working on a PhD at NTNU and has been the curator for Norsk Form /DogA and Projekt 0047 in Berlin. **Kristian Wikborg Wiese** is a Norwegian author, literary critic and editor of the fiction magazine *La Granada*. Wiese grew up in Oslo, and has a bachelor's degree in Creative Writing from Roehampton University in London. In 2010, he started the journal *La Granada*, together with Adrian G. Waldenstrøm and Jens Johan Tandberg, a magazine that mainly publishes fiction texts. He made his debut as an author in 2014 with the novel *Avtryk*. Wiese is also a regular poetry reviewer for *Dagsavisen*.


FOREWORD

Food is more than just nutrition – it is culture, identity and history. The new Nordic cuisine movement has challenged our ideas about Nordic food culture and forged a new understanding of what it means to eat in harmony with nature. With its ideals of sustainability, seasonal ingredients and modern culinary innovation, the movement has had a deep impact on both the restaurant sector and the world of everyday food.

This book has been compiled on the occasion of the exhibition "New Nordic. Cuisine, Aesthetics and Place" at The National Museum, which explores the interaction between the evolution of new Nordic cuisine and trends in other forms of contemporary culture. Architecture, contemporary art, design and crafts are woven together to provide a broader understanding of the movement's aesthetic characteristics. How did materials, people and landscape interact to produce a distinctly Nordic culinary identity?

The publication you now have in your hands is both a compendium and a cookbook. It presents a selection of seasonal dishes–they concepts, ingredients, chefs and restaurants that have shaped new Nordic cuisine. Here you will find stories about local and wild ingredients such as woodruff, dulse, angelica, sea kale, aronoraas and fermented products, ingredients you have enjoyed at restaurants, in food pop-ups and maybe had to forage yourself in the woods. There are some surprise perspectives, such as Ferran Adrià's Bulli that never took place, Edvard Munch's eating and painting habits, Arctic food traditions, ceramics and much more.

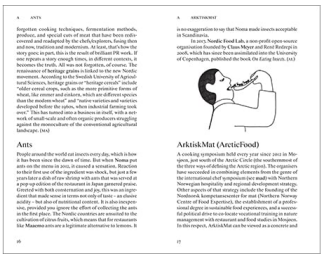
With its combination of insightful articles and intriguing images, the book provides a thorough introduction to the ways new Nordic cuisine has influenced gastronomy and food culture, not just in the Nordic countries, but also internationally. Whether you are a food fan, a chef or a researcher, the following pages will prove a rich source of inspiration, fascination and information about one of the most influential culinary movements of our time.

At one point in the book, it is claimed that ants are the lemon of the North, while ramsons are its garlic. In a similar vein, it could be said that the new Nordic movement is the Nordic region's own culinary treasure trove – full of unexpected flavours and venerable traditions, with a sprinkling of the unexpected.

Before we say *bon appétit*, the museum wishes to express its deepest gratitude to all the restaurants, designers, architects, photographers, artists, food producers, researchers and others who have generously shared their advice and knowledge, and loaned artworks to the exhibition. Their helphas been invaluable!

Thanks also to the Schibsted foundation for supporting the development of the exhibition, and to everyone at The National Museum who has laboured to make both the exhibition and the book a reality.

Ingrid Kjenstad
Director, The National Museum


ANTS

Forgotten cooking techniques, fermentation methods, produce, and special cuts of meat that have been rediscovered and readapted by the chefs/explorers, fusing then and now, tradition and modernism. At least, that's how the story goes; in part, this is the result of brilliant PR work. If one repeats a story enough times, in different contexts, it starts to seem true. The Nordic countries are unusual in the evanescence of heritage grains is linked to the new Nordic movement. According to the Swedish University of Agricultural Sciences, heritage grains or "heritage cereals" include "older cereal crops, such as the more primitive forms of wheat, like emmer and einkorn, which are different species than the modern wheat" and "native varieties and varieties that have been grown in the region for a relatively long time on their own." This has turned into a business in itself, with a network of small-scale and often organic producers struggling against the monoculture of the conventional agricultural landscape. (sic)

Ants

People around the world eat insects every day, which is how it has been since the dawn of time. But when Noma put ants on the menu in 2012, it caused a sensation. Reaction to their first use of the ingredient was shock, but just a few years later a dish of ice-cream with ants that was served at a pop-up with Redzepi and Meyer in Mexico City was met with both consternation and gasps of awe. It is quite evident that made sense in terms not only of taste – an elusive acidity – but also of nutritional content. It is also inexpensive, provided you ignore the effort of collecting the ants in the first place. The Nordic countries are unsuited to the cultivation of citrus fruits, which means that for restaurants like Maaemo ants are a legitimate alternative to lemons. It

