

Arctic Seafood Workshop

“I can’t quite believe that I have travel to parts of the planet that no other human has ever been to ...”
[Roderick Sloan].

From 17th to 20th February 2017 the Norwegian Seafood Council together with Roderick Sloan arranged an arctic seafood workshop in Steigen. The goal was to show international gourmet press as well as international chefs how diversified and environmental viable the Steigen area is with regard to high quality seafood.

Among the participants were journalists representing The Telegraph, Lucky Peach, Newsweek/Time, Alle Media as well as the Esquire and New York Times. Present were also chefs from different restaurants like Maaemo, St.John and Portland. During the workshop the participants stayed at Naustholmen and Grøtøy – including Villa Haugen.

The program covered a visit to Cermaq and AquaGen to get a nose-tail presentation of Norwegian salmon aquaculture. It also gave the participants a chance to encounter some traditional white fish line fishing as well as to learn how to read a beach. They were also shown the fisherman Roderick Sloan’s “office” out at sea.

All food was prepared by the chefs themselves as well as chef Roderick Sloan’s team. Amongst other it covered a prawn feast on the day of arrival, Norwegian Salmon presented four-ways on Saturday and a barbeque on the last evening covering king crab, razor clams, mahoney clams, soft clams, scallops, prawns and more.]

All participants expressed their gratitude and satisfaction with regard to the organisation of the workshop, the program, the accommodation and the arctic weather.

“I had an amazing time there, John. I miss it. You welcomed us all so warmly – I think it was a very special trip for all of us” [Diana Henry, The Telegraph].

