

Norwegian Fjord Trout Master Class 2018



Invitation

Norwegian Seafood Council cordially invites executive chefs to a Norwegian Fjord Trout Master Class lectured by our celebrity chef, Øyvind Næsheim. Come join us for an exciting training session filled with tips on how to utilise Norwegian Fjord Trout. Enjoy mouth-watering dishes with a twist of local and international flavours.

Date: Tuesday, **13 November 2018**

Time: 10.30 – 17.30 hrs

Venue: **The Culineur** at Emporium (BTS Phrom Phong) - [Map](#)

Please note that this is an exclusive programme with limited seats available. Participation is free of charge, but participant selection is subject to NSC discretion.

Confirm participation to Khun Srivimon by **31 October 2018** via e-mail to joe@norway-connect.com.

About Chef Øyvind Næsheim



Øyvind Næsheim has worked as Executive Chef for the Japanese restaurant chain NOBU in London, Hong Kong, Beijing and Hawaii. He returned to Norway after twelve years abroad. Øyvind owns the brand “by Oyvind Naesheim” in which he promotes Japanese flavours paired with fresh Nordic raw materials. “It’s incredibly exciting to combine Japanese flavours with Nordic produce. The Norwegian Sea has an incredible diversity and we only exploit a fraction of the ocean’s resources”, says Øyvind Næsheim. “My current passion is to showcase the pristine Norwegian seafood and how well they go with Japanese flavours.”

Fjord Trout: Exquisite Taste



Exquisite taste is indeed a fitting description of this very special fish, the unique Norwegian Fjord Trout. It is an ocean-farmed trout, raised in the pure and cold Norwegian fjords where seawater meets fresh meltwater from the glaciers and snow. Fjord Trout is a premium niche product renowned for its exceptionally high quality.

**NORWEGIAN
SEAFOOD
COUNCIL**

Norwegian Fjord Trout Master Class 2018



Dear Valued Partner,

The Norwegian Seafood Council is arranging a Norwegian Fjord Trout Master Class on Tuesday, **13 November 2018** at The Culineur at Emporium in Bangkok. Norwegian Celebrity Chef and ex-NOBU Executive Chef Øyvind Næsheim will conduct the Master Class blending the tastes of Asia with superior ocean-farmed Norwegian Fjord Trout.

Please note that this is an exclusive programme with limited seats available. Participation is free of charge, but participant selection is subject to NSC discretion.

To confirm participation, please fill in below registration form and send back to Khun Srivimon by **31 October 2018** via email to joe@norway-connect.com

Registration Form

Full Name (English):		Full Name (Thai):	
Age:	Nationality	Vocational Education:	Years of experience:
Mobile Telephone Number:		Personal e-mail:	
Name of Restaurant:		Position:	
Reason for wanting to join the programme:			



About Øyvind Næsheim

Øyvind Næsheim is an international celebrity chef with a long record of accomplishments from the Japanese restaurant chain NOBU. After a few years in London, Øyvind became Executive Chef for Nobu in Hong Kong, Beijing and Hawaii. He returned home to Stavanger after twelve years abroad and established the modern Japanese restaurant KITA.

Øyvind currently works with the Alex Sushi group and in addition, he has his own brand “by Oyvind Naesheim” in which he promotes Japanese flavours paired with Nordic raw materials through events and lectures.

The media has given Øyvind the nickname “Father of bycatch” because of his commitment to exploit all the resources of the sea while minimising wastage, a trait he brought with him during his years in the Far East.

“It's incredibly exciting to combine Japanese flavours with Nordic produce. Both Norway and Japan have long coastlines and we eat a lot of fish and seafood in both countries. In the Far East, everything taken from the sea is used and the diversity is great. The Norwegian Sea also has an incredible diversity with approximately 345 species of fish, 950 species of molluscs and 2,000 crustaceans. We only exploit a fraction of the ocean's resources”, says Øyvind Næsheim. “I work very hard at perfecting the use of all my raw materials and minimising waste, a trait I have taken with me from Japan.

After my apprenticeship and working a few years with classical and French cuisine, I needed change. I bought a one-way ticket to London and wanted to experience something different. Nobu in London in 2003 was my first meeting with Japanese cuisine. The flavours were amazing and a whole new world opened to me. This resulted in twelve passionate years at the restaurant chain Nobu.

My current passion is to showcase the pristine Norwegian seafood and how well they go with Japanese flavours.