



2016 澳門國際美食之都 嘉年華

INTERNATIONAL CITIES OF
GASTRONOMY FEST
MACAO



CITY OF
ÖSTERSUND
STAAREN TJIELTE

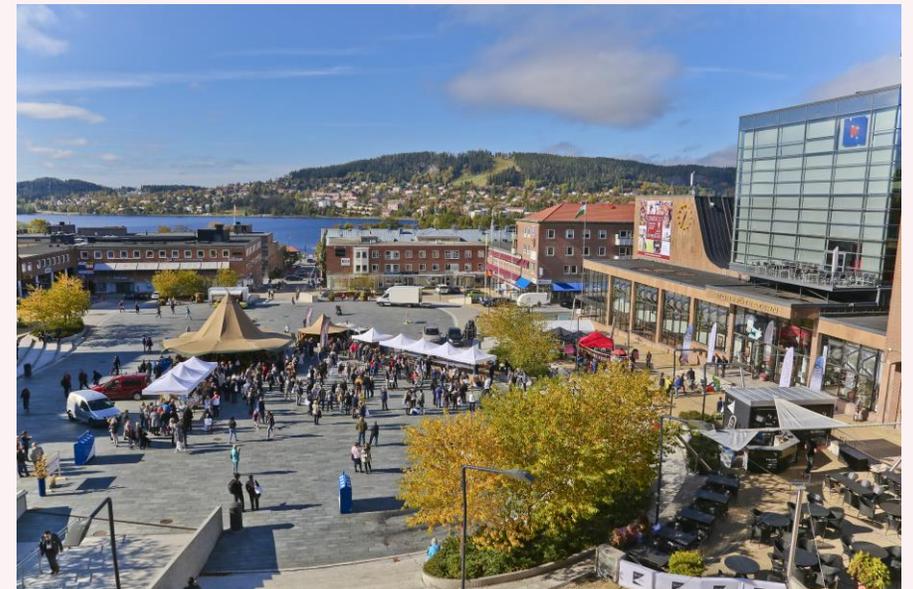
Östersund, Sweden

Year of Designation: 2010



城市介紹 | INTRODUCTION OF THE CITY

- We were honored as a UNESCO Creative City of Gastronomy because we work actively with, and take a long-term perspective to small-scale, artisan food creation. The foundation of our artisan food culture is all the enthusiastic, creative food fans in the region farmers, chefs, restaurant owners and culinary entrepreneurs. Another major driving force is Sweden's national center for food crafts, Eldrimner, which provides knowledge, support and inspiration to chefs and small-scale food producers in the region, the country and the Nordic countries.
- Östersund is the place for everybody who loves exciting food experiences. It has both culinary art and locally-produced foods of the highest quality. And if you want to experience the Jämtland flavours of clean, fair and truly good food, this is exactly the place for you to visit. Welcome to Östersund and Region Jämtland Härjedalen, a UNESCO Creative City of Gastronomy, Sweden's most flavoursome region.



主廚介紹 | CHEF INTRODUCTION

Maria Magnusson

I'm a Swedish chef, currently serving as the head chef at Brasserie Kerstin. I previously worked in different restaurants and as a private chef both in Sweden, Spain and Hawaii. I am passionate about cooking and always try to prepare authentic local cuisine with a twist from all my workplaces.

菜式介紹 | DISH INTRODUCTION

Flötgröt - Crem Porridge with arctic char (or Trout/Salmon)

My dish is local food specialty from our region Härjedalen and Jämtland. The name comes from the word "flöt or flöter" which is an old local expression for cream and has been known since the mid-18th century.



主廚介紹 | CHEF INTRODUCTION

Anna Nyberg

Professional chef and pastry chef at Fjällkonditoriet in Oviken/Östersund/Sweden.. I often cook with ingredients that I gather in the Swedish forest. I cook all kinds of different cuisine from all over the world, to learn and to develop my style of cooking. I love to learn new things and try new recipes. In our restaurant at Persåsen/Oviken we take pride in serving local food, grown and collected, close by our mountains and forests.

菜式介紹 | DISH INTRODUCTION

Forrest cake

A version of a traditional Swedish princess cake, "Prinsesstårta." I have collected many of the ingredients from our local forest, so for this occasion we are calling ours a "Forest cake of Sweden", Skogstårta.

