

# Wild Food Cooking Workshop Menu

*Taste what lies beneath the snow!*

We cook with quality local Arctic ingredients, which are both farmed and foraged. Growing in the cleanest air in Europe, collected ethically and sustainably.

## **Levi Tasting Plate**

We combine nettle seeds, juniper, reindeer and lingonberries, all found within 5kms of Levi, with a selection of Lapland breads (rieska).

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## **Nokkospiirakka (Nettle Pie)**

Spring nettle leaves, cooked with caramelized onions and we make a pastry using 4 different grains.  
Served with Kate's mums' nectarine chutney.

## **Something Green & Crunchy**

A 'seasonal' green salad - using ingredients that are fresh, crunchy and green. Impress your friends and family with your cutting skills!

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## **Reindeer Fillets with Wild Mushroom Sauce**

Together we will cook two different fillets of reindeer – one from Sweden and the other from Finland. Will you be able to taste the difference? Served with a wild mushroom sauce with a hint of dark chocolate and lingonberries.

## **Puikulaperuna with Herbs**

Lapland's own locally grown potatoes that 'explode' if overcooked! With freshly chopped herbs and a touch of nutmeg (muskottipähkinä).

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## **Buried Treasure - Gingerbread & Lingonberry Ice-cream**

The flavours of Christmas! Gingerbread and lingonberry ice-cream, with bursts of cranberries from the wetlands near Levi. If we have snow, we can leave it in the snow to set.

Non alcoholic drinks are included in your meal. We have made a selection of syrups made from berries and spruce, and some berries to add to your drinks. Please feel free bring your own wine, beer or spirits.