

Wild Food Cooking Workshop Menu

Experience the beauty and uniqueness of the Arctic environment through our food.

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 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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Wild Mushrooms with Juniper Berries from the Fire

Together we will cook a combination of 4 different mushrooms, in sauce with a hint of dark chocolate and juniper berries.

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. Which we leave in the snow to set. shovels are provided.

Non alcoholic drinks are included in your meal. We'll bring 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.