

Noma

Time and Place in Nordic Cuisine
René Redzepi

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- An exclusive look at one of the most innovative restaurants in the world, Noma, and its influential head chef René Redzepi (b.1978)
- Includes over 90 recipes, each created by Redzepi and served at Noma
- Reveals the philosophy and processes behind the two-Michelin-starred Copenhagen restaurant
- Details Redzepi's reinvention of Nordic cuisine, his obsession with fresh and local produce from across Scandinavia, his continuous search for new ingredients and his never-ending experimentation
- Over 200 specially commissioned photographs showing finished dishes, the local ingredients, the restaurant's suppliers and the inspiring Nordic landscape
- With an introduction by the artist Olafur Eliasson

René Redzepi is head chef of Noma restaurant in Copenhagen, where he creates his inventive take on Nordic cuisine with a distinctive emphasis on regional specialities. His radical approach to sourcing and cooking with local seasonal produce has made him one of the world's most influential chefs.

