



Silver Smelt

Silver Smelt is very inexpensive in the Faroe Islands. Today it is mostly minced and exported at low price. This project aims to develop prepared products of this versatile resource. Adding a specific Faroese flavor, the silver smelt has been crusted with dried fish and garnished with an angelica mayonnaise.

Not much is known about culinary properties of Silver Smelt, and thus most of this project has centered on determining these. The durability of the product will be tested in cooperation with the Food and Veterinary Agency of the Faroe Islands.

The Faroese economy heavily depends upon the export of fish,

and we would like to optimize the products in an innovative manner. We focus on promoting a cheap and relatively unknown fish species to ease the pressure on the more expensive and threatened fish stocks.

The New Nordic Cuisine movement has highlighted the fantastic natural resources of the Faroe Islands. We would like to make them more accessible and marketable and promote the specific Faroese flavor. The home market is a good test-market, but we aim for an international market.

The producer, Gutti Winther, 34, is a chef, educated from The Paul in Denmark and a member of the New Nordic Cuisine Initiative.

Gutti is also the owner and host of the Faroese culinary television program "Spískamarið".

Faroese raw materials, flavor and knowledge combined on the Faroe Islands.

The project was initiated by a researcher, a primary producer and two chefs, a perfect constellation for innovation. The process has been incredibly enlightening, and we are excited to see where it leads us.

For the time being: Bon Appétit.

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