



Norway arrives at Salon Gourmets

The uniqueness of Nordic cuisine will be present at Europe's most exclusive Fine Food and Beverages Fair. Iñigo Urrechu will be in charge of showcasing the versatility of four authentic gems from the Seafood from Norway.

On Tuesday 8 April at the Gourmets Forum stage, the chef will surprise visitors with recipes for some of the world's most coveted species from the cold waters of the Norwegian fjords. With fishing and aquaculture as pillars, Seafood from Norway will show attendees its commitment to sustainability, dignifying marine ecosystems and supporting local communities.

Iñigo Urrechu will get down to work with products such as the famous skrei or fresh Arctic cod, which after travelling more than 1,000 km from the Barents Sea, this wild cod develops a firm texture and smooth flakes that make it the most gourmet on the market. There will be no shortage of exquisite seafood like crab, snow crab and Norwegian king crab. And its famous salmon, a product consumed worldwide thanks to its optimal production conditions. Norway is also the second largest exporter of seafood in the world.

Seafood from Norway is leading the commitment to protect the ocean while bringing the best of its crystalline waters to tables all over the world and, of course, to the gourmet product showcase par excellence, which in its 38th edition, from 7 to 10 April at Ifema Madrid, is breaking records by far exceeding the figures of its best edition to date, that of 2023.

- Norway's Day Tuesday 8 April, 10:00 am to 7:00 pm. Gourmets Forum (hall 3 at Ifema Madrid)

**From 7 to 10 April 2025
at Ifema Madrid**