



CHEFS
UNLIMITED

by newrest



SCANDINAVIAN
CULINARY NEWSLETTER
2026

Chefs Unlimited – Paris Edition

In February, Newrest hosted a new edition of the **annual Chefs Unlimited seminar** in Paris, bringing together chefs from across the group for several days dedicated to learning, creativity, and culinary exchange.

The seminar took place at the prestigious **Le Cordon Bleu Paris**, where participants joined hands-on workshops and expert-led sessions designed to strengthen technical skills and inspire new culinary ideas.

The program also included a visit to **Rungis International Market**, the largest fresh produce market in the world, offering chefs the opportunity to explore the diversity and scale of products that supply the Parisian gastronomic scene. Back at Le Cordon Bleu, chefs took part in baking and pastry workshops, refining techniques behind classic French specialties such as **baguettes and macarons**.

From a Scandinavian perspective, this year's seminar was particularly special. **Morten Ottesen** was part of the organizing and leading chefs team guiding the program, while **Sous Chef Marika Montrone from our Arlanda (ARN) unit** represented the Scandinavian culinary teams and brought back valuable inspiration to share across our Nordic kitchens.

Events like Chefs Unlimited help strengthen **collaboration across Newrest's culinary community**, encouraging knowledge sharing, skill development, and continued gastronomic excellence across our markets.



Chefs Unlimited – Launch of Scandinavian Edition!

This year marked the launch of the **Newrest Scandinavian Chefs Unlimited program**, bringing together chefs from Denmark, Sweden, and Norway for two days of collaboration, creativity, and culinary exploration in Copenhagen.

Developed in partnership with **Arla Unika**, the session gave participants the opportunity to work with a wide range of Scandinavian cheeses and dairy products created specifically for chefs. The group explored **around 20 cheeses**, discovered specialty dairy products, and gained insight into upcoming innovations.

Working in mixed Nordic teams, chefs created both **cold and warm dishes inspired by regional ingredients**, combining creativity with practical culinary techniques and operational thinking.

Beyond the cooking challenge, the workshop focused on **sharing knowledge and best practices across our Scandinavian markets**, including production planning and scalability, sous-vide and hot-fill techniques, recipe and menu development, and transforming premium ingredients into concepts suited for large-scale operations.

This event was the **first of three Scandinavian Chefs Unlimited sessions planned for 2026**, each built around a different theme. The Copenhagen edition focused on **Culinary Sharing**, encouraging chefs to exchange ideas, strengthen collaboration, and continue building a strong Newrest culinary network across Scandinavia.





Chef Spotlight – Interview to our Head of Menu Design & Procurement



Can you briefly introduce yourself and your role at Newrest?

I am the Head of Menu Design and Procurement for Newrest Scandinavia. I oversee menu development and product sourcing, working closely with our culinary teams and partners to deliver consistent, high-quality concepts for our clients.

Which chef or culinary style has inspired you the most—and why?

My first head chef, who gave me my education — Gerner Dahl, a Danish chef with a base in traditional French cuisine. He taught me the basics, both culinary and personally. My career has been built from the bottom up: learn the basics, gain knowledge, learn from others, and execute from there.

Looking ahead, what food trends will shape Scandinavia in 2026?

Trends are often only a small part of history. A strong philosophy drives the next era. Scandinavia will be influenced by cuisines from around the world but remain rooted in strong produce, clean labels, and simplicity.

What do you enjoy most about your work?

I'm fortunate to use creativity to develop meals and concepts and source the products I want to work with. What drives me most are the passionate people I work with who transform these ideas into real products.

What are your key ambitions for 2026?

Professionally, my focus is to develop the chefs leading our Scandinavian operations, learn from them, streamline our setup, and involve them more in product development. Personally, I will challenge myself physically and mentally, join a training program with a friend, design a new first floor for my house, and start mentoring within Newrest.

What stood out from previous Chefs Unlimited events?

Chefs share a common language — cooking. Even when our spoken languages differ, we connect through our passion for food. The network keeps growing stronger and the knowledge we share continues to expand.

Any upcoming projects we can look forward to?

In 2026 we will launch three Scandinavian Chefs Unlimited sessions in different countries. Each will have a different theme but share the goal of gaining knowledge, strengthening collaboration, and transforming ideas into new culinary concepts and meals for our clients.



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RECIPES OF THE MONTH 2025

— THROWBACK & VOTE —

Review all the recipes of 2025
and vote for your favorite!

Recipe of the month – JERUSALEM artichoke soup (sunchoke soup)

Ingredients:

- 1 small onion (about 1 ½ cups chopped)
- 1 small garlic clove (optional)
- 18 oz Jerusalem artichokes (sunchoke)
- 3 tbsp butter or oil
- 4 cups vegetable or chicken stock
- Salt and pepper to taste

For the Pangrattato (crumb topping):

- 2 slices day-old bread
- 1 small garlic clove
- 2 tbsp parsley
- 1 tbsp olive oil
- Zest of 1 small lemon

Instructions:

1. Soup:

Peel and dice the onion, chop the garlic (if using), and prepare the artichokes in cold water.

Melt butter in a pot, cook onion for 2 minutes, then add garlic and artichokes. Cover and cook for 3-4 minutes.

Add stock, simmer for 20 minutes until artichokes are tender.

2. Pangrattato:

Pulse bread, garlic, parsley, olive oil, and lemon zest in a processor. Toast in a pan until crispy.

Serve the soup topped with pangrattato.



Recipe of the month – Tabbouleh! By Fadi Makdesi

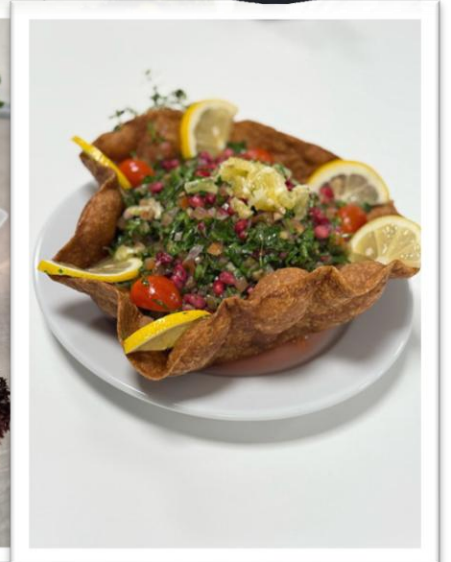
We're excited to share something special with you in this edition—our chef, Fadi Makdesi, has crafted a delicious batch of tabbouleh! **Fadi** has been with us since the very beginning and continues to be an integral part of our journey. His passion and talent shine through in every dish, and we can't wait for you to taste the flavors he's carefully prepared just for you.

Ingredients:

- 1 cup fresh parsley, finely chopped
- ¼ cup fresh mint leaves
- ½ cup bulgur wheat
- 2 medium tomatoes, finely diced
- ½ small red onion, finely chopped
- 3 tbsp fresh lemon juice
- 3 tbsp extra virgin olive oil
- ½ tsp salt (adjust to taste)
- ¼ tsp black pepper
- ½ cup cucumber, finely diced

Instructions:

1. *Place the bulgur wheat in a bowl and cover it with warm water. Let it soak for about 15 minutes until it softens. Drain any excess water.*
2. *In a large mixing bowl, combine the chopped parsley, mint, tomatoes, onion, and cucumber (if using).*
3. *Add the soaked bulgur wheat and mix well.*
4. *Drizzle with olive oil and fresh lemon juice. Season with salt and black pepper to taste.*
5. *Toss everything together and let the salad sit for at least 15 minutes before serving to allow the flavors to meld.*
6. *Serve chilled or at room temperature as a side dish or a light meal.*



Recipe of the month: Selroti with Alu-Kakra ko Achar – by Kumar

Meet Kumar - While pursuing his **Business Management studies at CBC College**, Kumar has also brought his culinary talents to our **CPH production** as a chef. His passion and dedication make him a truly invaluable asset to our team. Kumar is excited to introduce a traditional Nepalese favourite: **Selroti with Alu-Kakra ko Achar**. This pairing is a true flavour experience—**crispy, lightly sweet selroti** served with a **tangy and spicy potato-cucumber achar**. Kumar has even added **fenugreek seeds** in his own unique way to bring an authentic taste of Nepal.

Selroti (Nepalese Rice Donut)

Ingredients:

- 2 cups glutinous rice (*soaked 6–8 hrs*)
- 1/2 cup sugar (*to taste*)
- 2–3 tbsp ghee or melted butter
- Water (*to form thick batter*)
- Oil (*for frying*)

Method:

1. Drain rice and blend with sugar + water
2. Mix in ghee and whisk until elastic.
3. Fry ring-shaped batter in medium-hot oil until golden.

Alu-Kakra ko Achar (Potato-Cucumber Pickle)

Ingredients:

- 2 boiled potatoes (*diced*)
- 1 cucumber (*diced/sliced*)
- 2–3 green chilies (*chopped*)
- 1/2 tsp turmeric
- 1/2 tsp red chili powder (*optional*)
- 1 tbsp mustard oil
- 1/2 tsp fenugreek seeds
- Juice of 1 lemon
- Salt (*to taste*)
- Fresh coriander (*optional*)

Method:

Mix potatoes, cucumber, chilies, lemon juice, salt + spices. Heat mustard oil, add fenugreek seeds until dark brown. Stir in turmeric, pour over the mixture and combine well. Garnish with coriander if desired.



"Cooking is more than just a job for me; it's a way to express who I am and share my roots through taste."

Kumar



 Recipe of the month: Toast Skagen – by Nathalie Ryrström

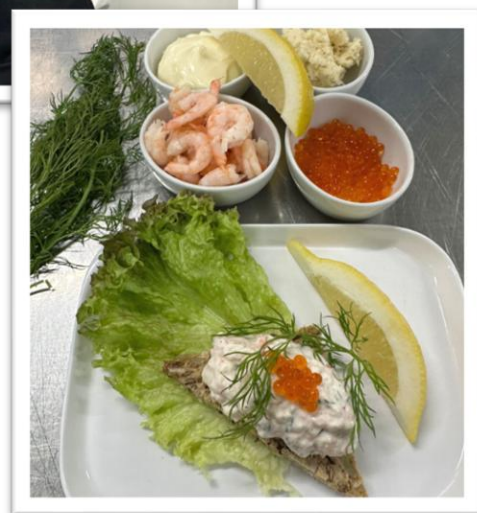
Nathalie has been with us since day one—always bringing energy, heart, and a can-do spirit that inspires everyone around her.

Ingredients:

- 500 g peeled shrimp (well-drained and gently squeezed)
- 150 g mayonnaise
- 30 g grated horseradish
- 1 lemon (juice and zest)
- 20 g finely chopped fresh dill
- Salt and white pepper, to taste

Instructions:**1.Drain and Prep the Shrimp:**

Let the shrimp rest in a sieve for a while to remove excess liquid. Carefully squeeze them dry without mashing.



2.Chop the Shrimp:

Divide the shrimp into three parts—finely chop one part, coarsely chop the second, and leave the last part whole for a nice texture mix.

3.Mix the Ingredients: In a bowl, combine the shrimp with mayonnaise, grated horseradish, lemon juice and zest, and chopped dill.

4.Season: Add salt and white pepper to taste. Mix gently to preserve the texture of the shrimp. **5.Serve:** Spoon the Skagen mixture onto a slice of buttered toast or a warm baked potato. Top with a dollop of roe and a touch of love.

Best regards - By Nathalie Ryrström 



Recipe Of the Month: Pavlova by chef Camilla Aas

Ingredients

For the meringue:

- 4 egg whites
- 250 g caster sugar
- 1 teaspoon white vinegar
- 1 teaspoon cornflour
- 1 teaspoon vanilla powder or vanilla extract

For the topping:

- 250 ml whipping cream
- 2 tablespoons icing sugar
- Fresh fruits
- Optional: a few mint leaves for decoration

Instructions

Preparing the meringue:

1. Preheat the oven to 150°C (300°F).

Whip the egg whites: In a large bowl, beat the egg whites until stiff peaks form. Gradually add the caster sugar while continuing to beat until the mixture is glossy and forms stiff peaks.

1. Add the other ingredients: Gently fold in the white vinegar, cornflour, and vanilla to the meringue.

2. Shape the meringue: On a baking tray lined with parchment paper, draw a circle about 20 cm in diameter. Spread the meringue, forming a dome in the center and slightly lowering the edges to create a nest-like shape.

3. Bake: Place the tray in the oven and bake for 1 hour at 150°C. Then, reduce the temperature to 100°C (210°F) and bake for another hour.

Turn off the oven and let the meringue cool inside with the door slightly ajar.

Preparing the topping:

- 1. Whip the cream:** In a bowl, whip the whipping cream with the icing sugar until firm.
- 2. Top the meringue:** Once the meringue is completely cooled, spread the whipped cream on top. Arrange the fresh fruits of your choice on the cream.
- 3. Decorate:** Add a few mint leaves for decoration if desired.



Chef Camilla Aas is one of the most talented chefs on our team. She has a deep understanding of desserts and a diverse range of cuisines from around the world. Camilla consistently enhances our dessert menu for special occasions at **Newrest Norway**.



Recipe Of the Month: Suleman's Hotpot with Corn Noodles & Shredded Chicken



Ingredients:

- 1 whole chicken
- 3L water
- 4 onions, chopped
- 250g mushrooms, sliced
- 2–3 tbsp oil
- 1–2 tbsp grated ginger
- 1–2 stalks lemongrass, chopped & crushed
- 100g alfalfa sprouts
- Fresh parsley, chopped
- Juice of 2 limes
- Salt & pepper to taste
- 200–250g corn noodles

Instructions:

1. **Boil Chicken:** Simmer chicken in water with 2 onions & salt for 1.5–2 hrs. Skim foam.
2. **Shred Meat:** Remove chicken, cool, shred meat, discard bones/skin. Strain and save broth.
3. **Hotpot Base:** Sauté remaining onions in oil, add mushrooms, ginger, lemongrass. Cook 5 mins. Add broth, lime juice, salt & pepper. Simmer 10–15 mins.
4. **Noodles :** Cook, rinse with cold water, portion into bowls.
5. **Serve:** Top noodles with shredded chicken, ladle hot broth. Garnish with sprouts, parsley, lime. **Tip:** Add chili or extra veggies (e.g. carrots, bok choy) for more heat or texture.



Recipe Of the Month: Skiftay Sabunkaran by Ali Shahen!

Spices:

Cumin
Turmeric
Coriander
Black pepper
Salt to test

ingredients:

1 kg round rice
1 kg boiled chickpeas
250 g shallots
300 g almonds
200 grams raisins
A bunch of parsley

ingredients:

1 kg lean beef
1 kg minced lamb
1 kg meat with bones

Preparation:

Soak the rice in water for 1 hour, then mix with the lean meat, salt and cumin and mix with a food processor until it becomes a fine dough.

The filling:

Fry the onion until it gets color, turn the minced lamb and fry together for a few minutes, then add salt and spices, Mandel, raisins and chopped parsley. Put the filling aside until it cools down.

Then moisten your hands with cold water and shape the dough into 6 large rolls, make a depression in each piece and put 1dl of the filling, press the dough together over the filling and shape into a round.

Then cook a sauce with the bone meat, boiled chickpeas, water, turmeric and salt, then add the lamb pieces one by one and cook for 1-2 hours.



Recipe of the Month – Pasta with Strawberries by Anna Pelc

Anna Pelc has been cooking at Newrest for three years, loving every moment. Inspired by **Iga Świątek's** favourite dish, she created a pasta with strawberries — a sweet taste of summer before Autumn arrives.

Ingredients (2 servings):

- 200 g pasta (fusilli, tagliatelle, or spaghetti)
- 250 g fresh strawberries
- 200 g natural yogurt, sour cream, or vanilla cream cheese
- 2–3 tbsp powdered sugar (to taste) Fresh mint leaves for garnish (optional)

Preparation:

1. Cook the pasta in salted water until al dente, then drain and let it cool slightly.
2. Wash the strawberries, remove the stems, and cut them into halves or quarters.
3. Mix yogurt, sour cream, or cream cheese with powdered sugar until smooth and creamy.
4. Combine the pasta with the cream mixture, add strawberries, and gently stir.
5. Serve immediately – garnish with fresh mint leaves for a refreshing touch.

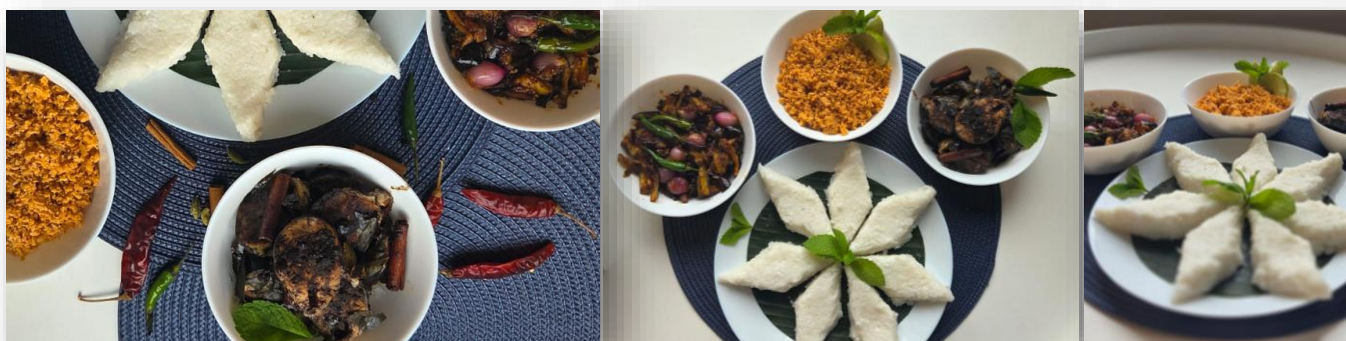


Recipe of the Month – Milk Rice (Kiri Bath) By our chef Chalika Bandra

This month, our culinary spotlight shines on **Milk Rice (Kiri Bath)**, a traditional Sri Lankan dish that's both comforting and celebratory. Perfect for breakfast or special occasions, it balances the creamy richness of coconut milk with the simplicity of soft, fragrant rice.

Ingredients (Serves 4–5):

- 2 cups white raw rice (sudu haal)
- 2 cups thick coconut milk
- 3 cups thin coconut milk or water
- 1 tsp salt (or to taste)



How to make it:

1. Rinse the rice.
2. Cook with 3 cups of thin coconut milk (or water) until soft.
3. Add thick coconut milk and salt, then simmer 5–10 minutes until thick.
4. Transfer to a flat dish (traditionally on banana leaf), smooth the top, and let cool slightly.
5. Cut into squares or diamond shapes and serve.

Traditionally, Milk Rice is enjoyed with accompaniments like **Lunu Miris** (spicy onion sambal), **Malu Ambul Thiyal** (sour fish curry), or **Batu Moju** (eggplant curry).

This recipe is proudly shared by **Chef Chalika Bandra**. Although she couldn't be photographed in her chef jacket this time, we're delighted to feature her and her recipe in this month's edition.

🔪 Recipe Of the Month: Phad Prikgang Thua - Stir-Fried Red Curry with Green Beans and Shrimp

You are in for a treat this month. Our lovely chef **Paithun Nielsen** from Thailand has prepared something special for you, and you should take notes — she is famously an incredible cook!

Ingredients (Menu 6):

- Green beans – 100 g
- Shrimp – 6 pcs
- Red curry paste – 25 g
- Red chili – 1 pc (sliced into strips)
- Kaffir lime leaves – 5 g (sliced into strips)
- Oil – 50 g
- Fish sauce – 20 g
- Palm sugar – 20 g
- Oyster sauce – 30 g
- Water – 200 g



Instructions:

1. Fry the red curry paste in oil until it begins to develop a little color, but ensure the heat is not too high.
2. Add the shrimp and stir-fry until coated with the curry paste and fully cooked.
3. Add the green beans along with all remaining ingredients. Stir briefly to combine.
5. Add the water and stir once more before serving.

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Recipe Of the Month: Salmon tartar with horseradish cream

Diana Vasilache, our Unit Manager from OSL is representing their culinary expertise this month! Originally from Romania but inspired by her many years in Norway, she has shared her Salmon Tartar recipe, A refined, creamy, and refreshing dish — perfect as a starter for festive dinners or elegant gatherings.



For the Tartar:

- 100 gr Smoked Salmon
- 400 gr Raw Salmon
- Salt and Pepper

Whipped Horseradish Cream

- 25 gr Fresh Horseradish
- 200 gr Sour Cream

Preparation:

1.Prepare the Salmon: Finely dice the smoked and raw sushi-grade salmon into 3–5 mm cubes and set aside.

2.Whipped Horseradish Cream: Grate the horseradish finely and mix with sour cream. Blend until slightly thickened, then season with about 1–1.5 g salt and pepper.

3.Combine & Rest: Fold the diced salmon into the horseradish cream and refrigerate for 15–20 minutes.

4.Shape & Serve: Top with pea shoots and Jerusalem artichoke chips and drizzle dill oil around the plate. Add fish eggs if desired.



🍴 Recipe Of the Month: Spaghetti all'Assassina— literally "Assassin's Spaghetti"

By ARN's Sous-chef Marika Montrone, a bold Apulian specialty celebrated for its fiery character. The name originates from a playful remark by a couple who, overwhelmed by the dish's intense spiciness, jokingly called the chef a "killer." True to its reputation, the pasta is cooked directly in a spicy tomato sauce and crisped in the pan, creating a smoky, robust flavor, an icon of southern Italian cuisine.

Ingredients (for 2 servings):

- 200 g spaghetti
- 400 ml tomato passata
- 2 tbsp tomato concentrate
- 2–3 fresh chili peppers (or to taste)
- 2 cloves garlic
- Extra virgin olive oil
- Salt
- Water or light vegetable broth (about 500 ml)

Preparation:

-Prepare the sauce: Mix tomato passata with concentrate and dilute with water or broth.

-Start the base: Heat olive oil with garlic and chili in a pan until fragrant.

-Toast the spaghetti: Add raw spaghetti and toast for 1–2 minutes.

-Cook in the sauce: Gradually add the sauce, letting the pasta absorb it as it cooks in the pan.

-Caramelize & serve: Let it slightly stick and caramelize, then serve al dente. 🍝





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