

Nordic Pesto

DANISH CONDIMENT



Authentic Italian *Stories*.

The first ever Red Spruce gems Pesto

The encounter between balsamic and woody flavors of the Italian mountains and Nordic cuisine created by a chef who lived his childhood in Valcamonica and who is now ambassador in Copenhagen.

Chef Fanetti uses foraging to rediscover a conscience different environment and use wild ingredients in his kitchen, such as spruce buds that are the shoots of this tree and are collected in early summer in the woods. Widely used by the great chefs of Northern Europe, they are the main ingredient in Nordic Pesto Bonverre.

With a fresh, balsamic and rich taste, Nordic Pesto gives an original touch and an alpine twist to meat, fish, but also to salads and vegetables.

Spruce buds are a superfood with a Nordic charm, but also a versatile product that can be used both in cosmetics and as a natural disinfectant.



NICOLA FANETTI

A great performer

An Italian chef in Copenhagen: Nicola Fanetti at his Brace Restaurant offers dishes with Italian roots revisited with local ingredients from Denmark and the sustainable philosophy of the new Nordic cuisine.

Nicola Fanetti is one of those many guys devoted to haute cuisine, who today brings high the flag of Italian cuisine abroad. After years of training at Miramonti L Altro** and Quadri*, in 2011 he left for Denmark to experience at Noma, the best restaurant in the world. In Copenhagen however discovered not only a style of cuisine, but also of life, which led him to choose the city as his new home. In 2017 opened Brace, his local, in the heart of the city.

BRACE RESTAURANT

Brace's kitchen is a contemporary Italian cuisine, made using only local products in respect of the raw material.

A cuisine that has its roots in Italian memory and taste but embraces modern techniques and international style. It can be defined minimal, but it is only for aesthetics.



Nicola Fanetti

INGREDIENTS

sunflower oil, parsley, spruce buds 10%, apple vinegar, Parmigiano Reggiano D.O.P (**cow's milk**, salt, rennet), gluten free bread (corn flour, sunflower oil, salt, natural flavors), salt.

NUTRITIONAL VALUES PER 100 GRAMS OF PRODUCT

Energy value	1977 kj / 491 kcal
Fats	50 g
of which saturated	5,9 g
Carbohydrates.....	1 g
of which sugars.....	0 g
Protein.....	5,7 g
Salt	1,7 g

NET WEIGHT 130g

PREPARATION

4-6 
servings

TIP:
CONDIMENT!
use it with grilled meat
or salad condiment



TIPS OF USE

Condiment

for grilled meat or fish

Creative pairing

as a dressing for salads and fresh vegetables

Sauce

as a secret ingredient for the creaming of a risotto or fregola

