

GROWN OVER GENERATIONS

Some culinary treasures grow right at our feet. Nobody knows this better than Tor-Emil Sivertsen, one of the gastronomic authorities in Varanger, Norway. This busy chef uses exclusively local, natural ingredients in his creations and - inspired by his grandmother's traditional cooking - is always on the lookout for herbs, berries, and mushrooms to add to his dishes. One of his favorites is the oysterleaf (*Mertensia maritima*), which grows in the northern hemisphere.

WEBSITE

www.varangerkokken.no





CLOSER | Collecting nature

THE SEA TEACHES US TO SEE

When intriguing natural shapes come together with an intriguing designer, a piece of driftwood is suddenly transformed into an exquisite home accessory or work of art. "I can often walk for hours looking for the right piece - not just any old piece, but the perfect piece," says Michael Fleming. Over the years, this carpenter with a love of sailing, surfing, and fishing has trained his eye to appreciate natural shapes, and he sees driftwood as "natural sculptures." Fleming's designs are not just a feast for the eyes, they also open our eyes and give us inspiration. They lure us into seeing the beauty that surrounds us if we are only prepared to look.

WEBSITE

www.designsadrift.com

TREASURES FROM THE EARTH

Sometimes it is worth digging a little deeper - and taking your time. The legendary white truffles grow in Piedmont in northern Italy, more precisely in the Langhe-Roero area. This is a specialty of the region that is the home of the Slow Food movement, and the town of Alba has an annual fall market dedicated to the delicacies. Many of the country estates in the region offer visitors an opportunity to enjoy truffle hunts and tastings. The precious fungus is usually served raw and sliced into paper-thin shavings as a garnish.

TRAVEL INFORMATION

www.langheroero.it

