

At 17.30 close to 50 persons arrived to receive a glass of sparkling wine. And while the employees went for a professional gathering, Carlo Hjelkrem of Barcho conducted their partners through a tasting of the products that the chef had chosen carefully.

***Prior to cooking, a tasting of Olivastra Seggianese, Lirys Moraiolo and Etichetta Rossa "8"***



In the kitchen Jostein Medhus, Ståle Herje, Halvar Ellingsen og Pontus Blomberg were waiting with recips, fresh ingredients and the selected products of Barcho.

The menu included four delicious courses:

**Entrée:** Lightly smoked trout with green asparagus from South of England. Salade with herbs and cream of eggs, chive and vinaigrette with Olivastra Seggianese from Frantoio Franci.

**First main course:** Bacalao with stewed yellow onion and chips of Jerusalem artichoke. Sauce of reduced Sherry and Sherry vinegar with black olives and Lirys Moraiolo from Luigi Tega .

**Second main course:** Carrée of Norwegian spring lamb. Brawn of lamb, primeur vegetables and potatoes. Laurel gravy.

**Dessert:** Norwegian rhubarb, yoghurt, almond cake and strawberries with Antico Condimento Balsamico, Etichetta Rossa "8" from Terra del Tuono.

***Jostein Medhus teaching "apprentices" from the Union Group***



Barcho's oils and balsamic vinegar at the Norwegian Culinary Academy (09.05.09)



*The cooks performed Seggiasse such that the guests were seated.*



Find a link to the gift-wrapped Barcho's oils and balsamic vinegars at [barcho@barcho.no](mailto:barcho@barcho.no) or visit our website at [www.barcho.no](http://www.barcho.no) to see the gift-wrapped Barcho's oils and balsamic vinegars from the delicious menu.