FITUR: Hung Fai reveals the keys of the best Norwegian salmon sushi

In Norway stand in FITUR 2016 is a unique opportunity to be direct witnesses of how prepared Norwegian salmon, a real "Samurai Kitchen", the Ambassador of the Norwegian Seafood Export: the chef Hung Fai. The show cooking takes place on January 23, from 12 to 14 hours.

The norwegian salmon is the best choice for cooking raw fresh directly (Sushi, marinated sashimi, tataki). It brings together almost every country in the world FITUR 2016 in the large gathering of world tourism. The cuisine has become a type of tourism itself more followers every day.

The Asian-inspired cuisine is one of the trends more international thrust. Norwegian Salmon has all it takes to be the best choice for sushi. You can find fresh all year, always at his best in almost any country in the world. All an ally of gastronomy ... a tourism ally.

Source: NORGE