# SPCC PHOTO COMPETITION

A Taste of Scandinavia - Nordic Culinary Inspirations



**WINNERS** 

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# Łukasz Bogusz, Finesia Consulting



# Anitta Koskio, Expatt House



Just before smoking!

# Weronika Jachniewicz, Finesia Consulting



Knekkebrod – Norwegian crispbread

Katarzyna Szota, Swedish Embassy



Crayfish parties mark the end of summer in Sweden...

#### Katarzyna Szota, Swedish Embassy



March 25 is Waffles Day in Sweden. The day marks the beginning of spring and is celebrated by eating of many waffles.

## Katarzyna Szymańska, KPMG



Homemade rød grød med fløde, a summer dish made of cooked red berries served with ice-cold whipped cream.

## Izabela Staniszewski, Nordre



REKER - we all love reker. Seagulls know what tastes great!

Janusz Żebrowski, Premium Events



Stalheim, Norge - Smalahove. Western Norwegian traditional dish made from a smoked sheeps's head, served with mashed yellow turnip and a glass of Aquevit.

#### Katarzyna Wojdyła, OpusCapita



In Norway that delicious sweetness is called kanelsnurrer, but I and my family call them cinnamon snails. Pictures confirm it!

## 3RD PLACE: Maria Onikki-Górski, OpusCapita



Klippfisk, dried and salted cod. Picture was taken in Nordkapp, Norway.

## 2ND PLACE: Janusz Żebrowski, Premium Events



Tromsø, Norway. Dog sledding - one of the most unique activities that you can experience in North Norway.

1ST PLACE: Maria Onikki Górski, OpusCapita



Loimulohi: picture was taken in Finland. The Finnish name of the meal means "flamed salmon" and the cooking method originates form Lapland.

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