

World Gourmet Summit 2004



Culinary Masterclasses

*Evyind
Hellstrom*

Restaurant Bagatelle, Oslo, Norway

**Hosted by
The Fullerton Singapore,
Town**



Masterchef

Owner and chef of Restaurant Bagatelle, Oslo, Norway's only two-Michelin starred restaurant, Evyind Hellstrom is certainly a true master of Norwegian cuisine. Hellstrom embarked on his gastronomic career in 1965 in Norway and soon saw the need to explore what the other parts of the world were whipping up in their kitchens. Realising the high-standards of which French cuisine is placed in the culinary hierarchy, he packed his bags and moved to France in 1973 to train. After seven long years, he returned to Norway to start his own restaurant, Bagatelle, which is known today to be the country's finest. The name Evyind Hellstrom has since

built a reputation to be synonymous with the best of contemporary Norwegian cuisine. His game and seafood menus are unmatched, and his energetic flair always drives him to outdo himself with marvellous gastronomic creations.



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