

**Joshua Abrams:**

***Nordic (Bête) Noire: Culinary Performance and the Delimitation of the Nouvelle***

In the past ten years, Nordic cuisine has gone from being relatively unknown and undervalued globally to becoming one of the most iconic cuisines throughout the world. I discuss the development and definitions of “New Nordic cuisine”, exploring the solidity of its boundaries and the role of performance both as identity and through the ideas of the cult of personality in the development of this phenomenon. Focusing on the performance of identities and borders, I question the permeability of notions of “new Nordic” and the utility of such a term for contemporary food practices, especially in a scene of culinary exploration marked out as global by both the participants and the locations.

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