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Viking Line to serve food planned by children

This summer, Viking Line's vessels will offer dishes composed by children. The recipes were selected from among hundreds of entries submitted in a recipe competition for children earlier in the year. The jury included Åland-based master chef Michael Björklund, who also collaborates closely with Viking Line in other areas.

Viking Line vessels will offer dishes planned by children throughout the summer season, June 1 to August 14, 2016. The dishes suggested by these young chefs will be available on the restaurants' à la carte menus and in the buffets. They include Dad's sautéed reindeer, Granny Siiri's macaroni casserole and mini Oreo cheesecakes.

The dishes were selected from entries in a recipe competition for participants aged 5 to 12 from Finland, Sweden and Estonia. The dishes submitted also reflected differences in the countries' food cultures. For instance, many Swedish recipes included seafood while reindeer and other flavours from the far north were popular ingredients in entries from Finland.

"We are really pleased to have such wonderful recipes submitted. It is incredible that there is so much talent and enthusiasm for cooking among these young chefs," says Åland-based master chef Michael Björklund, one of the contest judges.

The judges ultimately selected ten winners from among more than 500 contest entries. Along with Björklund, the jury included Kari Jaakkola and Henri Aalto, sous chefs on the M/S Gabriella and M/S Mariella, respectively. The winners took part in a ceremony in March on board the Mariella, where they had the opportunity to prepare their recipes together with Björklund in the vessel's large-scale kitchen.

Björklund's delicacies on board

Michael Björklund and Viking Line have a close collaboration. In April and May, the restaurants on vessels with à la carte service will offer a menu designed by Björklund which is inspired by spring and the sea. Björklund has also planned the refreshments served in Viking Line's conference facilities, which include both sweet and savoury treats. During the Christmas holidays, passengers can enjoy Björklund's Nordic Christmas buffet.

Michael Björklund, who is familiar to Nordic viewers of TV programmes such as Strömsö, has been named Chef of the Year in both Sweden and Finland. His food philosophy is based on fresh ingredients and flavours as well as locally produced, seasonal ingredients.

For further information, please contact:

Christa Grönlund, Communications Manager, Finland, christa.gronlund@vikingline.com, +358 9 123 5242

Johanna Boijer-Svahnström, Vice President, Corporate Communications, johanna.boijer@vikingline.com, +358 18 277 48