Building European Bridges: What the Forgotten Fish Project Looks Like from Denmark



In Brussels, 'European cooperation' can sometimes feel like an abstract concept — a phrase in a funding application or a box to tick on a reporting form. But for the Nordic Wellbeing Academy, cross-border collaboration is not a formality. It is the method.

Based in Denmark, we work daily with partners across Scandinavia and the European Union. Our engagement with networks like European Health Futures Forum and initiatives like the Nordic Health 2030 Movement has taught us that the most durable solutions to complex social challenges do not emerge from any single country or institution. They emerge from dialogue — from different traditions and contexts coming into contact and generating something new.

This is precisely what makes the Forgotten Fish project so energising to be part of. Launched in 2024 with support from the Erasmus+ programme, the project connects vocational educators, chefs, artisanal fishers, and cultural organisations across Denmark, Greece, and Italy. Each partner brings a distinct perspective shaped by their coastal context. Marstang on the Danish island of Ærø brings a model of hyper-local, seasonal cooking where forgotten fish are already a lived reality. Lazareta on the Greek island of Syros brings access to the rich and diverse marine ecosystems of the Aegean. Igor Vitale brings deep expertise in Italian culinary tradition and professional chef education.

From Denmark, we bring something different: experience in transformation — in shifting mindsets, building trust across sectors, and turning ideas into durable educational practice. Our role in Forgotten Fish is to help ensure that the knowledge generated by this project travels beyond the kitchen and into the broader professional and policy landscape where change becomes systemic.

This autumn, partners will gather on Ærø for a learning lab that brings together all three national contexts. We look forward to reporting back on what emerges when a Greek island cook, an Italian chef educator, and a Danish restaurant team sit down around the same table. If history is any guide, the result will be both illuminating and delicious.

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