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THE GLOBAL GASTRONOMY AWARDS 2018

With Enrique Olvera as its 2017 laureate, the Global Gastronomy Awards were presented at his Mexico City restaurant Pujol on September 23rd, 2018. For ten consecutive years the awards ceremony was hosted in Stockholm, last year, however, it became a movable feast and relay race, traveling to the home turf of the previous year's winner. The first global stop was New York where 2016 awardee Dan Barber handed over the baton to Enrique Olvera. Chef Olvera in turn passed it on to David Thompson, making Bangkok the next destination.

The event was celebrated with the two Global Gastronomy Award chefs engaging in a four-hand-dinner with a "Grandma cooking" theme, honoring the countless, anonymous female cooks who have brought about the food we all love.

Twelve years of forward gastronomy, reaching beyond the plate

Over the past decade, the Global Gastronomy Award has honored some of the world's most lauded and forward-thinking chefs, starting with Catalonia's Ferran Adrià in 2007 (see next page for the full list). Not only excelling in the culinary arts, each awardee has also pioneered initiatives that reach far beyond the plate. Some have found ways to revive near-lost forms of knowledge, others have taken innovative, and sometimes radical, approaches to reducing environmental damage, while yet others have achieved social change through gastronomy.

In all its phases--production, distribution, consumption and waste management--our food system has a major impact on the biosphere. While we should savor the joys of eating, we also have to feed a growing world population and strive for a more sustainable development throughout the food chain. This is an important dimension in the evolution of today's gastronomy, and a necessity if we are to safeguard the wellbeing of the planet and all its inhabitants. Reflecting this concern, the Global Gastronomy Awards support some of the most outstanding initiatives in the field.

The Global Gastronomy Pre-plate and Post-plate Awards

At the Mexico City Global Gastronomy event, White Guide Global, in consultation with Stockholm Resilience Centre, presented two awards that recognize important sustainability initiatives – a Pre-plate Award that focuses on sourcing initiatives, and a Post-plate Award that honors efforts to reduce waste and other by-products of the food system, especially within the hospitality sector.

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The Global Gastronomy Pre-plate Award 2018

MALENA MARTÍNEZ, PÍA LÉON and VIRGILIO MARTÍNEZ – Mater Iniciativa, Peru

"For contributing to reduce pressure on biodiversity, increasingly threatened by monocultures, by promoting forgotten traditional and newly explored wild plants that have both culinary and nutritional value, and stimulate a demand for unusual produce through creative cooking."

The Global Gastronomy Post-plate Award 2018

DRA. REFUGIO RODRÍGUEZ-VÁZQUEZ – Mexico City, Mexico

"For developing cheap, fast and sustainable bioremediation techniques that use residual and waste products from food production to purify contaminated soil, and thereby turn a major problem into part of the solution."

Global Gastronomy Award 2018

DAVID THOMPSON, Bangkok, Thailand.

"By exploring, recording and restoring the rich and partly lost treasures of traditional Thai cooking – from royal cuisine to street food – David Thompson has identified the key building blocks and original paths of an integrated Thai gastronomy that bridges the past and the future."

Previous award recipients:

- 2007: Ferran Adrià, ElBulli, Roses, Spain
- 2008: Charlie Trotter, Charlie Trotter's, Chicago, USA
- 2009: Fergus Henderson, St. John, London, UK
- 2010: René Redzepi, Noma, Copenhagen, Denmark
- 2011: Alain Passard, l'Arpège, Paris, France
- 2012: David Chang, Momofuko, New York, USA
- 2013: Gastón Acurio, Astrid y Gastón, Lima, Peru
- 2014: Massimo Bottura, Osteria Francescana, Modena, Italy
- 2015: Magnus Nilsson, Fäviken Magasinet, Järpen/Åre, Sweden
- 2016: Dan Barber, Blue Hill at Stone Barns, New York, USA
- 2017: Enrique Olvera, Pujol, Mexico City, Mexico

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