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THE GLOBAL GASTRONOMY AWARDS 2017, HIGHLIGHTING "SUSTAINABILITY-FORWARD"

With Dan Barber as its 2016 laureate, the Global Gastronomy Awards will take place in New York City on September 25th. After ten years in Stockholm, the ceremony moves to the home turf of the previous year's winner, which makes Mexico City, home to 2017 awardee Enrique Olvera and his restaurant Pujol, our next location.

Ten years of forward gastronomy, reaching beyond the plate

Over the past decade, the Global Gastronomy Award has honored some of the world's most celebrated and forward-thinking chefs, from Ferran Adrià (Catalonia) in 2007, to Dan Barber (New York) in 2016 (see next page for the full list). Each award winner not only excels in gastronomy but has pioneered initiatives that reach far beyond the plate. Some have found solutions to current problems by reviving nearly-lost forms of knowledge, while others have innovated to improve the environmental impact or achieve social change through gastronomy.

A holistically sustainable approach to food is not only a product of gastronomy's ongoing evolution, but a necessity if we are to safeguard the well-being of the planet and the humans who inhabit it. Reflecting this concern, the Global Gastronomy Awards are intended to support a few of the most outstanding initiatives in the field.

The inaugural Pre-plate and Post-plate awards

This year, we introduce two new awards that recognize sustainability efforts at every step in the food chain: 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 food consumption, especially within the hospitality sector.

The Global Gastronomy Pre-plate Award 2017

CHINAMPAS REVIVAL, YOLCAN/ LUCIO USOBIAGA – Mexico

For leading the revival of ancient Aztec agriculture in Mexico City's unique, man-made chinampas archipelago; for bringing its rich flavors and nourishing, organic produce to the capital's tables; for improving the region's food sovereignty; and for supporting the local farming community.

The Global Gastronomy Post-plate Award 2017

FOOD FOR SOUL / LARA GILMORE, CRISTINA RENI, MASSIMO BOTTURA – Italy and worldwide

For their passionate work in launching Refettorio community kitchens around the world; for their efforts to reduce food waste and lessen the burdens of poverty by sourcing, cooking and serving with dignity delicious food to those in need; and for engaging chefs, artists, volunteers and communities at large in this initiative.

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Global Gastronomy Award 2017 – in collaboration with Electrolux:

ENRIQUE OLVERA, Pujol, Mexico City, Mexico.

“For having elevated Mexican classics and beloved street food to new heights, bridging modesty and sophistication, hindsight and modernity – and for bringing the rich spectrum of regional fare into the limelight, including indigenous and ancient delicacies, whose secrets he has successfully unlocked.”

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

White Guide is the leading guide and information system in the Nordic countries focusing primarily on restaurants and gastronomy. All White Guides are editorially independent and testing is carried out anonymously by 100+ professional reviewers. The White Guide Nordic can be downloaded as a freemium app from the App Store. 12forward by White Guide can be downloaded from the App Store or Google Play. For more information: whiteguide.com.

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