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There you also find White Guide Sweden in English

Magnus Nilsson awarded White Guide Global Gastronomy Award 2015

"A NORTHERN LIGHT GLEAMING FAR AND BEYOND"

For the ninth year running, White Guide proudly presents the White Guide Global Gastronomy Award laureate. The distinction is given to a creative chef of international prominence, who is at the apex of his or her professional orbit and who has become an example and inspiration within and for contemporary gastronomy. This is the first time a Swedish chef receives the award.

**White Guide Global Gastronomy Award
2014 – in cooperation with Electrolux**

**Magnus Nilsson, Fäviken Magasinet, Åre/
Järpen, Sweden.**

The jury's motivation: *"For having developed a truly unique and personal gastronomy, gleaming as a Northern light far and beyond, extracting the innermost secrets of his local woods, fields and waters, with the deepest understanding of his terroirs, their potential and margins of sustainability, with the doorway ajar to the parallel universe of microbiology, all delivered in a stunning restaurant culture bridging history and future, local with global, science with art – seasoned with poetry and humour."*

Fäviken Magasinet is located in the Northern part of Sweden, close to Åre, Sweden's foremost winter sports destination. The restaurant at the resort-like Fäviken estate is housed in an old dairy farm. Since opening in 2009, the restaurant has gained international fame for its ultra-local gastronomy and is now ranked #19 on the World's 50 Best Restaurants list.

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*Magnus Nilsson at Fäviken Magasinet in Åre/Järpen, Sweden, is awarded White Guide Global Gastronomy Award 2015
Photo: Björn Terring.*

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Chef Magnus Nilsson will receive his award at the White Guide Gala at the Grand Hotel in Stockholm on 9 March 2015. White Guide will also – as was the case with Chef Massimo Bottura, Global Gastronomy Award winner 2014 – arrange a unique pop-up event with Magnus Nilsson in Stockholm on the evening of 9 March. Further information will follow on whiteguide.com.

Magnus Nilsson will also present his philosophy and his new project "Exploring the borders of creativity" at the White Guide Trend Seminar 2015 on the morning of 9 March, the theme of which will be: "New Nordic Cuisine 2.0 – driven by science as well as craft".

Previous winners of The White Guide Global Gastronomy Award:

2007: Ferran Adrià, El Bulli, Roses, Spain

2008: Charlie Trotter, Charlie Trotter's, Chicago, USA

2009: Fergus Henderson, St. John, London, England

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



The Global Gastronomy Award is presented in cooperation with Electrolux, the leading supplier of professional and home cooking appliances. Collaborating with some of the world's top-ranked chefs, Electrolux develops innovative and thoughtfully designed products that improve the business of restaurants around the world and help consumers reach new heights of culinary enjoyment.