

CARE'S CHEF UNDER 30: ETHICAL CUISINE AND GASTRONOMIC CULTURE AT RESTAURANT TORRE OF FONDAZIONE PRADA

Five events from March to November 2019 with young talented international chefs selected in collaboration with Norbert Niederkofler and Paolo Ferretti

Milan, 5 March 2019 – Restaurant Torre at Fondazione Prada presents “CARE’s Chef Under 30” 2019 program. The project was created in collaboration with three-times Michelin starred chef Norbert Niederkofler and with Paolo Ferretti, both founders of the “CARE’s – The ethical Chef Days”. It aims to promote new ideas in the kitchen and a gastronomic culture based on local products, environmental sustainability, respectful use of resources, waste awareness and a fair value for money.

From March to November five chefs “Under 30” will be invited, for two weeks each, to present a four-course menu inspired by the gastronomic identity of their own country. Aldo Yaranga (1989) will be the first young guest chef to be hosted at the restaurant Torre from 8 to 24 March 2019. As a former apprentice to chef Pedro Miguel Schiaffino and former chef at restaurant La Niña in Miraflores (Peru), Aldo Yaranga puts his passion for Peruvian tradition in his dishes.

Trained in internationally kitchens, he started working in the most prestigious restaurants in Lima at 17 years of age. With the intention of rediscovering the products of the Peruvian Amazon, he lived for two years in the region. Following this experience he met the chef Pedro Miguel Schiaffino who guided him during his work at the Malabar restaurant in Lima where Aldo Yaranga's dedication to sustainability and responsible cooking in direct contact with the farmers began. At the age of 28 he became sous chef at La Niña restaurant, where together with the owner he worked on the development of an ethical vision linked to seasonality, the use of local ingredients and collaboration with local farmers and fishermen. Aldo Yaranga participates in various gastronomic events around the world, driven by his curiosity about other cultures. He continues to devote himself to the traditional cuisine of his country.

The project

Restaurant Torre offers menus dedicated to the emerging talents of international cuisine together with its resident chef and its Italian menu inspired by the best regional traditions. Supported by "CARE's - The Ethical Chef Days" the restaurant Torre becomes a place for engaging in discussions revolving around the ideas that characterize the guest chefs' cuisine. Through discussions on the concepts of sustainability, caring for the local area and environmental protection, the restaurant Torre attempts to create a link between different cultures, to share conscious gastronomic knowledge and promote ethically-sustainable cuisine.

Restaurant Torre

According to its designer architect Rem Koolhaas's definition, restaurant Torre appears as "a collage of pre-existing themes and elements", combining works of art and iconic design furniture. The restaurant is located on the sixth floor of the Torre building of the Fondazione Prada and occupies an area of 125 m² including a bar. It's completed with a large triangular outdoor terrace that overlooks the urban space.

The bar has a central counter, with a suspended bottle rack containing spirits and international liqueurs, where it is possible to enjoy a cocktail and a light dinner. This space hosts two works of art—*Cappa per caminetto* (1949) and *Testa di medusa* (1948-54)—by Lucio Fontana, while the polychrome ceramic *Pilaastro* (1947) by the same artist introduces guests to the restaurant itself.

The restaurant has seating for 84 guests and is arranged on three levels slightly offset from each other to recreate an ideal viewpoint and feature a selection of paintings by William N. Copley, Jeff Koons, Goshka Macuga and John Wesley. The third level features original furnishings from New York's "Four Seasons Restaurant" designed by Philip Johnson in 1958 and elements from Carsten Höller's installation *The Double Club* (2008-2009). Inspired by the tradition of Italian restaurants, the walls feature artist's plates created especially for the restaurant by John Baldessari, Thomas Demand, Nathalie Djurberg & Hans Berg, Elmgreen & Dragset, Joep Van Lieshout, Goshka Macuga, Mariko Mori, Tobias Rehberger, Andreas Slominski, Francesco Vezzoli and John Wesley; forming a series open to new contributions.

Restaurant Torre

Via Lorenzini, 14 - 20139 Milan

Open every day except Tuesdays, opening hours as follows:

Restaurant

Monday, Wednesday, Thursday, Friday

7 pm – 12 am

Saturday, Sunday

12 pm - 3 pm / 7 pm - 12 am

Bar

Friday, Saturday

6 pm - 1 am

Sunday, Monday, Wednesday, Thursday

6 pm - 12.30 am

Bookings

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Press contacts

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