

“CARE’S CHEF UNDER 30”: FRANCESCA FERREYROS GUEST CHEF AT RESTAURANT TORRE FROM 20 SEPTEMBER TO 5 OCTOBER

Milan, 4 September 2019 – Restaurant Torre at Fondazione Prada presents the 2019 fourth event of “CARE’s Chef Under 30”, realised in collaboration with three-times Michelin starred chef Norbert Niederkofler and Paolo Ferretti, both founders of “CARE’s – The Ethical Chef Days”. The project aims at promoting 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 2019, five chefs under 30 are invited, for two weeks each, to present a five-course menu inspired by the gastronomic identity of their own country. After Peruvian chef Aldo Yaranga, Ireland Killian Crowley and South African Vusumuzi Ndlovu, the Peruvian Francesca Ferreyros will be the guest chef at restaurant Torre from 20 September to 5 October 2019.

Francesca Ferreyros (1989) started her culinary education in the kitchen of chef Iván Kisić in Lima (Peru) in 2009, and continued in the United States where she collaborated with chef Niven Patel. In 2015 she moved to Europe and worked at the restaurant El Celler de Can Roca in Girona (Spain), Ferreyros spent the following year in Asia joining the team of the Indian chef Gaggan Anand in Bangkok (Thailand). Interested in Nikkei (Japanese-Peruvian) and Chifa (Chinese-Peruvian) cuisines, Ferreyros returned to Peru in 2018 as chef at the IK restaurant in Lima, where she created her own fusion cuisine combining ingredients, techniques and traditions from Southeast Asia and Peru. The young chef is currently working with the indigenous peoples of the Amazon to extend her knowledge about products and ancient techniques of her country's cuisine. Her upcoming projects include the opening of a new restaurant where she can present her culinary research that connects Asia and Peru traditions.

Press contacts

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The project

Restaurant Torre offers menus conceived by emerging talents of international cuisine together with its 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.

CARE's Chef Under 30 at restaurant Torre

2019: Aldo Yaranga, 8-24 March; Killian Crowley, 10-24 May; Vusumuzi Ndlovu, 5-20 July; Francesca Ferreyros, 20 September-5 October.

2018: Ben Marks, 18 May-3 June; Yury Kostorev, 7-22 July; Aleksander Yourz, 22 September-6 October; Martina Caruso, 21 November-1 December.

Restaurant Torre

Restaurant Torre occupies a total surface of 125 m² divided in two areas: the bar and the restaurant. The space, according to its designer architect Rem Koolhaas, appears as “a collage of pre-existing themes and elements”. The two environments are characterized by the contrast between the floor-to-ceiling windows and the warm tones of the parquet, the walnut wood carpentry and the hemp panels that cover walls. The bar has a central counter, with a suspended bottle rack containing spirits and international liqueurs. On its left side a fireplace is surrounded by Soviet armchairs and Eero Saarinen's Tulip tables. This space hosts two artworks—*Cappa per caminetto* (1949) and *Testa di medusa* (1948-54)—by Lucio Fontana, while the polychrome ceramic *Pilastro* (1947) by the same artist introduces guests to the restaurant itself. Featuring seating for 84 guests, the restaurant is organized on three levels slightly offset from each other to recreate an ideal viewpoint. The first two are furnished with wooden tables and Executive chairs by Eero Saarinen and features 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, part of a series open to new contributions. The external 125 m² triangular terrace overlooks the urban space and hosts 20 seats on bistro-style folding tables and chairs and a bar area with sliding tables along the parapet.

Information

Restaurant Torre - Via Lorenzini, 14; 20139 Milan

Open every day except Tuesdays, opening hours as follows:

Monday / Wednesday / Thursday, 6 pm - 12.30 am

Friday, 6 pm - 1 am

Saturday, 12 - 3 pm / 6 pm - 1 am

Sunday, 12 - 3 pm / 6 pm - 12.30 am

Reservations

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