

RESTAURANT TORRE AND CARE's PRESENT THE "CARE's CHEF UNDER 30" PROJECT

Restaurant Torre, in collaboration with CARE's – The Ethical Chef Days, the project conceived by Norbert Niederkofler and Paolo Ferretti, presents "CARE's Chef under 30", hereby becoming a place to explore international cuisines based on ideas.

Throughout the year, four talented chefs under the age of thirty from around the world will be invited as guests of Restaurant Torre to design an exclusive menu of typical dishes from their home countries, in line with the principles of an ethical and sustainable cuisine. This two-week residency offers the opportunity for guests to explore, discover and taste new flavours inspired by the young ethical chefs of the future.

Thanks to the comparison with different cultures on concepts such as sustainability, care of territory and protection of the environment, the Restaurant Torre, aims to create a virtual link with distant cultures, thereby increasing knowledge and awareness of ethics and gastronomy. This project intends to promote the key messages of CARE's: to create ethical culture change, from producers to chefs within the kitchen in order to inspire guests to be thoughtful of the environment, local communities and the rhythm of nature.

The "CARE's Chef under 30" project starts today, 18th May with Ben Marks, Head Chef/Director at Perilla restaurant (London), who has previously worked at Noma with Rene Redzepi and with Phil Howard at the Square. He is currently on the Forbes 30 under 30 list for 2018 and will serve a tasting menu of six dishes from his unique cuisine every evening until 3rd June.

Chef Greetings

The last mouthful of moules marinière
Burnt onion soup

Starter

Sicilian bull's heart tomato with black olives and strawberries

First Course

Octopus "Bolognese"

Main Course

Beef short rib with mussels and sea kale

Dessert

Meadow sweet custard with new season cherry

Ben Marks

Ben Marks was born in Stoke Newington, London. At age 15, he had his first taste of a busy restaurant at Michelin starred Operakällaren, in Stockholm, where he worked as Commis Chef (2007-8). Upon his return to the UK, he began training at Bournemouth and Poole College (2008-12), including a formal apprenticeship with the Academy of Culinary Arts, which placed him at Claridge's, where he trained during that period (2009-12).

In 2012, Ben moved to Copenhagen as Chef de Partie at Michelin two-starred Noma, working in the kitchen alongside René Redzepi (2012-13), before returning to London to join Phil Howard at Michelin two-starred The Square, also as Chef de Partie (2014-15). After leaving The Square, Ben joined with long-standing friend and restaurateur Matt Emmerson to focus on plans for their own venture. They hosted numerous pop-ups, called Perilla, in Dulwich and Clapton (2015-16), and in November 2016, they opened Perilla Dining in its permanent location in Newington Green. Perilla is supported by leading industry figures including Martyn Nail, the Executive Chef at Claridge's; Phil Howard of Elystan Street (and formerly The Square); and Thomas Kochs, Managing Director of Corinthia Hotel London. Ben Marks won the Food & Travel 2017 award for 'Breakthrough Chef of the Year', and was shortlisted for the Young British Foodie 2017 award for 'The Chef'. He was also included in Forbes' 30 Under 30 Europe 2018 list, and CODE Quarterly's annual 30 Under 30 list of young industry professionals. Perilla is ranked #11 in Time Out's Best Restaurants in London, and #17 in Square Meal's 'Best Newcomers of 2017', as well as listed in Square Meal's 'London's Hot Restaurants 2018'.

Information for the public

Ristorante Torre
Via Lorenzini 14, 20139 Milan

Open daily, except Tuesdays:
Bar 6 pm – 2 am
Restaurant 7 pm – 12 am

Bookings

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