

**THE SECOND "CARE'S CHEF UNDER 30" EVENT IN 2019 TAKES PLACES AT RESTAURANT TORRE WITH CHEF KILLIAN CROWLEY FROM 10 TO 24 MAY**

Milan, 18 April 2019 – Restaurant Torre at Fondazione Prada presents the second "CARE's Chef Under 30" event, 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 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 2019, five chefs under 30 are invited, for two weeks each, to present a four-course menu inspired by the gastronomic identity of their own country. After Peruvian chef Aldo Yaranga, Killian Crowley (1992) currently chef at restaurant Aniar in Galway (Ireland), will be guest chef from 10 to 24 May 2019.

Killian Crowley, originally from Ireland, studied in Belgium and continued his training in well established restaurants and Michelin-starred kitchens such as the Clairefontaine in Luxembourg, where he discovered gourmet cuisine, the three Michelin star restaurant Le Louis XV – Alain Ducasse à l'Hôtel de Paris in Monaco and the Bon-Bon in Bruxelles, where he assisted Chef Christophe Hardiquet while he was awarded his second Michelin star. In 2016, he was finalist of Euro-Toques Young Chef of the Year competition. In 2018, he was nominated San Pellegrino Young Chef UK & Ireland representing the United Kingdom and Ireland during the world final held in Milan. Killian Crowley, one of the most renowned young Irish chefs, works closely with local farmers, breeders and fishermen and utilises mainly local ingredients in his cuisine.

**Press contacts**

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**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 characterise 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

Killian Crowley, 10-24 May 2019; Aldo Yaranga, 8-24 March 2019.

2018

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

**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 m<sup>2</sup> including a bar. It is completed by 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 *Pilastro* (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 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, forming a series open to new contributions.

**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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