

THE THIRD "CARE'S CHEF UNDER 30" EVENT TAKES PLACES AT RESTAURANT TORRE WITH CHEF VUSUMUZI NDLOVU FROM 5 TO 20 JULY

Milan, 13 June 2019 – Restaurant Torre at Fondazione Prada presents the 2019 third 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 and Ireland Killian Crowley, the South African Vusumuzi Ndlovu (1991) will be the guest chef at restaurant Torre from 5 to 20 July 2019.

Vusumuzi Ndlovu started his culinary education at the Sheraton Hotel in Pretoria (South Africa) in 2000. In 2012 he joined the team of chef Peter Tempelhof in Cape Town and also the South Africa's national chef team. In 2015 he moved to Johannesburg to collaborate with Chef David Higgs at The Saxon, then he was selected to be part of one of the best Belgian restaurant, the In de Wulf in Heuvelland. After the European experience, Vusumuzi Ndlovu returned to the kitchens of The Saxon in Johannesburg where he conceived his award-winning duck dish using skills, techniques and flavour combinations learned over the years. He recently worked at The Marabi Jazz Club in Johannesburg. Ndlovu was named as one of the top seven and the number one young chef in Africa and Middle East in the San Pellegrino Best Young Chef 2018. Vusumuzi Ndlovu is developing a unique identity with his food, selecting few ingredients of high quality to make unique and spectacular dishes.

Press contacts

Ristorante Torre
press.ristorantetorre@fondazioneprada.org
fondazioneprada.org/torre

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 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: Aldo Yaranga, 8-24 March; Killian Crowley, 10-24 May; Vusumuzi Ndlovu, 5-20 July.
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

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 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 *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 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

+39 02 23323910

reservationtorre@fondazioneprada.org