

Chefs in Residence

AN INNOVATIVE APPROACH TO THE CULINARY ARTS SEES CHEFS TAKING UP RESIDENCY AT NIROX IN JOBURG



CONDÉ NAST HOUSE & GARDEN GOURMET is proud to be the media sponsor of an all-new chefs residency programme, where various world-class chefs will make Nirox, in the Cradle of Humankind, their base for a week or two.

BEING INAUGURATED BY ACCLAIMED LOCAL CHEF REUBEN RIFFEL FROM 25 TO 28 OCTOBER, THIS RESIDENCY WILL INCLUDE WORKSHOPS, A POP-UP RESTAURANT, GALA DINNERS AND LUNCHESS OPEN TO THE PUBLIC.



CLOCKWISE FROM ABOVE Reuben Riffel; outdoor sculpture exhibitions; Riffel's signature pork belly; Nirox's new pavilion; the pavilion overlooks the grounds



Making waves

Always at the forefront of artistic innovation, the Nirox Foundation's introduction of this new concept of chefs' residencies to the local culinary arena adds to the foundation's lauded art programme, which includes the likes of international artists' residencies, large-scale outdoor sculpture exhibitions and concerts. Now chefs from around the globe will make this home, too.

Where arts meet

Nirox's new pavilion, built especially for this culinary project, overlooks grassland, woodland and waterways, offering diners views of the renowned sculpture park, allowing for the integration of two great art forms: sculpture and cuisine. Uniquely styled for each chef in residency, the experience of every pop-up will be different, so that visitors experience a genuine immersion into each culture.

FOR MORE INFORMATION AND TO BOOK,
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