

GAGGENAU



Daniel Humm wins Chefs' Choice Award, sponsored by Gaggenau

- Girona's celebrated Roca brothers see their restaurant return to the No.1 spot
- White Rabbit in Moscow is named Highest New Entry, sponsored by LesConcierges
- Asador Etxebarri in Atxondo, Spain, is Highest Climber, sponsored by Lavazza
- Sydney's Sepia is chosen as One To Watch, sponsored by Silestone by Cosentino
- Albert Adrià of Tickets in Barcelona is The World's Best Pastry Chef, sponsored by Cacao Barry®
- Relae takes the Sustainable Restaurant Award, sponsored by Pago Los Balancines
- Eight new restaurants gain a place in the 50 Best list

Tonight Daniel Humm of New York's Eleven Madison Park was recognised by the world's leading chefs with the Chefs' Choice Award, sponsored by Gaggenau. The results were announced at the annual celebration of global gastronomy in London: The World's 50 Best Restaurants 2015, sponsored by S.Pellegrino and Acqua Panna.

The World's 50 Best Restaurants brings together a unique community of extraordinary culinary talent to celebrate global gastronomy. Featuring restaurants from 21 countries around the world across six continents, the list provides an annual barometer of the greatest gastronomic experiences across the globe.

Whether it's through his famous whole-roasted chicken with foie gras and black truffle at the NoMad Hotel or his signature lavender honey duck at Eleven Madison Park, Swiss chef Daniel Humm has made an indelible mark on New York's dining scene. Since moving to the US in 2003 to work as executive chef at Campton Place in San Francisco, Humm has successfully created and honed an original cuisine; the cooking at Eleven Madison Park and NoMad is influenced by his native Europe, but the menus are heavily New York-focused.

From cooking celery root in a pig's bladder to serving bars of chocolate made from different animal milks and asking guests to guess which is which, Humm plays with the boundaries of modern cooking and is forever on the lookout for creative new ways to delight his customers.

Part of his appeal is a desire to go above and beyond the usual duties of a chef, creating bespoke dishes according to the needs and wants of individual diners. One guest cried

with joy when Humm served him a Cuban sandwich in homage to his late father, and everyone who eats at Eleven Madison Park has a different story of surprise courses and off-menu treats.

While Humm's culinary talent shines through in his food, his chemistry with business partner Will Guidara adds a special something that helps set their co-created dining experiences apart. Humm and Guidara met a decade ago while both working separately for legendary restaurateur Danny Meyer, from whose Union Square Hospitality Group they eventually bought the restaurant in 2011. While some chefs would rather go it alone and take all the glory of leading a successful restaurant, Humm says he's more than happy to share the spotlight if it means the restaurant is twice as good.

Those who have worked with Humm will testify to his personable demeanour. Undoubtedly his warm and playful character, combined with his enormous talent in the kitchen, are among the reasons his peers voted him this year's Chefs' Choice Award winner.

Also at tonight's ceremony in London, Spanish restaurant El Celler de Can Roca regained its title as The S.Pellegrino World's Best Restaurant. Previously the No.1 in 2013, the Roca brothers' restaurant has continued to gain global recognition for its gastronomic prowess.

El Celler de Can Roca was opened in 1986 by brothers Joan and Josep alongside their parents' simple restaurant in Girona. In 2007, younger brother Jordi completed the trio that has since created a gastronomic phenomenon. Head chef Joan, sommelier Josep and 2014's World Best Pastry Chef, Jordi Roca, have created a culinary experience which explores traditional Catalan ingredients combined with an extraordinary variety of cooking methods that stimulates diners' senses, emotions and memories – whether via an evocative smell, an explosion of flavour or a visual trick. The food is matched with an ambitious array of wines and finished with a selection of Jordi's magical masterpieces.

With seven restaurants in the 50 Best list, Spain has more than one reason to celebrate with Mugaritz remaining at No.6 and Tickets in Barcelona making its first appearance in the list at No.42. Albert Adrià of Tickets – and formerly pastry chef of El Bulli - is also recognised for his extraordinary talent as the 2015 World's Best Pastry Chef, sponsored by Cacao Barry.

Massimo Bottura's Osteria Francescana has moved up to No.2 after two years occupying third place. Bottura's ambitious creations are perfectly executed and altogether enchanting, successfully balancing the demands of both heritage and modernity. Osteria Francescana is one of three Italian restaurants recognised on the list alongside Le Calandre in Rubano and Piazza Duomo in Alba.

France boasts five restaurants in the 50 Best with Mirazur remaining at No.11 for the second year running, followed by L'Arpege in Paris which has climbed 13 places in 2015. 2013's Diners Club® Lifetime Achievement Award winner Alain Ducasse celebrates a re-entry into the list at No.47 with the recently re-opened Au Plaza Athénée. 2015 also sees France's Hélène Darroze take home the Veuve Clicquot World's Best Female Chef Award and Daniel Boulud awarded The Diners Club® Lifetime Achievement Award for his culinary successes around the globe.

With six restaurants on the list overall and one new entry, the USA also has many reasons to be proud of its elite restaurants. Eleven Madison Park in New York remains in the top five and claims the Acqua Panna Best Restaurant in North America title. Dan Barber's Blue Hill at Stone Barns outside New York makes its first appearance on the list at No.49.

South America boasts nine restaurants from across the region on the list. Central in Lima rises 13 places to No.4 and is crowned the Acqua Panna Best Restaurant in South America.

Chile, Peru and Mexico all have new entries including Boragó, Maido, Quintonil and Biko respectively.

With seven restaurants recognised in the world list, Asia features twice in the top 10 for the first time. Gaggan in Bangkok rises seven places in the world ranking to No.10 with Narisawa, from Tokyo, moving up to No.8. China also celebrates a new entry at No.24 in the form of Ultraviolet by Paul Pairet.

William Drew, Group Editor of The World's 50 Best Restaurants, said: "It has been a hugely exciting year with such a variety of culinary talents celebrated here tonight. As the appetite for reaching new gastronomic heights continues to grow we feel privileged to play a part in this journey of discovery and are proud to bring together this unique community of extraordinary visionaries within the industry."

How The World's 50 Best Restaurants list is compiled

The list is created from the votes of The Diners Club® World's 50 Best Restaurants Academy, an influential group of almost 1,000 international leaders in the restaurant community. The Academy comprises 27 separate regions around the world, each of which has 36 members, including a chairperson, and each member casts seven votes. Of those seven, at least three votes must recognise restaurants outside of the academy member's own region.

The panel in each region is made up of food writers and critics, chefs, restaurateurs and highly regarded 'gastronomes'. Members list their choices in order of preference, based on their best restaurant experiences of the previous 18 months. There is no pre-determined check-list of criteria, which helps to make the list as varied and open as possible.

This year, for the first time, The World's 50 Best Restaurants is working with professional services consultancy Deloitte as its official independent adjudication partner. The adjudication by Deloitte will ensure that the integrity and authenticity of the voting process and the resulting list of The World's 50 Best Restaurants 2015 are protected.

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The World's 50 Best Restaurant Awards: please contact the Speed Communications team:

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Gaggenau

Founded in 1683, Gaggenau is the leading brand for domestic appliances and has taken a pioneering role in innovation and design 'Made in Germany'. The company continually sets new standards in the private kitchen sector with its award-winning products and the Gaggenau name is synonymous with exclusive culinary culture.

Dedicated to delivering the highest standard, the company follows the finest tradition in German design, and in its outstanding functionality, uncompromising quality and formal consistency, fulfils both present-day requirements and beyond. The use of only the highest quality materials, including stainless steel and aluminum, is the key to the durability of Gaggenau appliances. Precision craftsmanship and exceptional attention to detail still play a definitive role today.

Inspired by the requirements of leading professionals and top chefs, Gaggenau brings professional culinary technology to the domestic kitchen. Characterised by its modularity the Gaggenau range provides a bespoke solution for every kitchen need.

Gaggenau is inspired by the World's culinary cultures and looks to combine this passion with a quest for the best ingredients, perfect preparation and conscious enjoyment with design standards. Thanks to innovative technology which is consistently oriented towards the requirements of professional kitchens, Gaggenau sets the standard for ambitious private kitchens. The intuitive operation of the appliances encourages experimentation with new recipes from all over world. As a pioneer of culinary culture and food trends, the company pursues a lively exchange of ideas and builds partnerships with internationally renowned star chefs and culinary experts.