



THE  
*Native*  
*Cooking*  
AWARD  
KNUTHENLUND

The Native Cooking Award is the only international cooking competition in Denmark. It takes place once a year at the Knuthenlund Estate.

Five countries participate in the competition, each country with a team of four chefs who are all required to have experience from restaurants at Michelin level or an equivalently high level.

The competition puts special emphasis on local produce and interaction with nature. The chefs will receive raw materials from local food producers, among them Knuthenlund Estate.

The Native Cooking Award takes place in the open, and each team is to present a three-course meal for the judges. During the course of the day, the teams are free to forage in the terrain around Knuthenlund.

At the very start of the competition, each team is given bikes and cards with information about the wild plants and herbs on the Knuthenlund terrain. It is now up to each team to decide how the local flora may be included in their dishes.





## No Pacojets and Sous Vide

The participants are not able to prepare anything from home as they are not presented with the requirements prior to the competition, and the contest will therefore only be settled on the basis of the performance of the day, without the use of advanced kitchen appliances or prepared elements and effects.

The Native Cooking Award puts high demands on the participants' knowledge of raw materials, craftsmanship skills, cooperation and creativity.

All participants are under great time pressure in their strive to develop and prepare food at a high level based on local produce from Lolland, Falster and Fejø.



### **France**

Daniel Baratier,  
Les Déserteurs, Paris  
(Captain)

Atsushi Tanaka, AT, Paris

Mathieu Rostaing, Café  
Sillon, Lyon

Daniel Lutrand, Le Pastis,  
Paris

### **Sweden**

Rob Perez, Ekstedt\*,  
Stockholm (Captain)

Lina Ahlin, Agrikultur,  
Stockholm

Sayan Isaksson, Esperanto\*,  
Stockholm

Martin Sjöstrand,  
Hörte Brygga, Skivarp

### **Norway**

Ronny Kolvik, Arakataka,  
Oslo (Captain)

Mikael Svensson, Kontrast\*,  
Oslo

Christopher Haatuft,  
Lysverket, Bergen

Øivind Bøe Dalelv,  
Statholdergaarden, Oslo

### **Denmark**

Torsten Schmidt, Malling &  
Schmidt, Århus (Captain)

Karlos Ponte, Restaurant  
Taller, Copenhagen

Christoffer Sørensen,  
Dragsholm Slot, Hørve

Thomas Laursen,  
Wildfooding, Sejs

### **Belgium**

Nick Bril, Restaurant The  
Jane\*\*, Antwerpen (Captain)

Michael Vrijmoed, Restaurant  
Vrijmoed\*, Gent

Marcello Ballardini,  
Restaurant OAK, Gent

Tim Boury, Restaurant  
Boury\*, Roeselare

### **The Jury**

Francis Cardenau, Le  
Sommelier, Copenhagen  
(Head Judge)

Catherine Fogel, Denmark  
(Honourable Judge)

Laurant Vanparys, France  
(Honourable Judge)

Bertrand Grebaut, Restaurant  
Septime\*, Paris

Julien Burlat, Restaurant  
Domé\*, Antwerpen

Even Ramsvik, Yalajali\* to  
end of 2016, Oslo

Niklas Löfgren, Restaurant  
Ekstedt\*, Stockholm

Rasmus Kofoed,  
Geranium\*\*\*, Copenhagen



In addition to The Native Cooking Award, the audience can visit farmers' market at Knuthenlund. Our intention is to share the best food experiences from farmers and manufacturers in the same way as we do in the Knuthenlund farm shop.

At the market local manufacturers present and sell their own products, which often represent a personal story about passion for food, quality and nature. From the beginning we wanted to give local farmers a scene for presenting their best product. last year we also included organic farmers and manufacturers from other parts of Denmark. Most of those who are not from Lolland-Falster is represented in our farm shop.



## How to get here

### **From Copenhagen and Sweden**

Take highway E47 - direction Rødby. At Maribo turn right and take Route 9, direction Taars. When you arrive to Stokkemarke, follow the signs to Knuthenlund

### **From Germany via Rødby**

Take highway E47 - direction Maribo. At Maribo you shall take Route 9, direction Taars. When you arrive to Stokkemarke, follow the signs to Knuthenlund

### **From Germany via Gedser**

Take Gedser Landevej - 271 in direction to Nykøbing Falster. Then take Route 9, direction Taars. When you arrive to Stokkemarke, follow the signs to Knuthenlund



## Where to stay

There is a lot of places where you can stay when visiting The Native Cooking Award:

Bandholm Hotel

[www.bandholmhotel.dk](http://www.bandholmhotel.dk)

Hotel Saksjøbing

[www.hotel-saxkjøbing.dk](http://www.hotel-saxkjøbing.dk)

Hotel Maribo Søpark

[www.millinghotels.dk](http://www.millinghotels.dk)

Factory Lodge

[www.factorylodge.com](http://www.factorylodge.com)

Oreby Mølle

[www.oremolle.dk](http://www.oremolle.dk)

Skovridergården

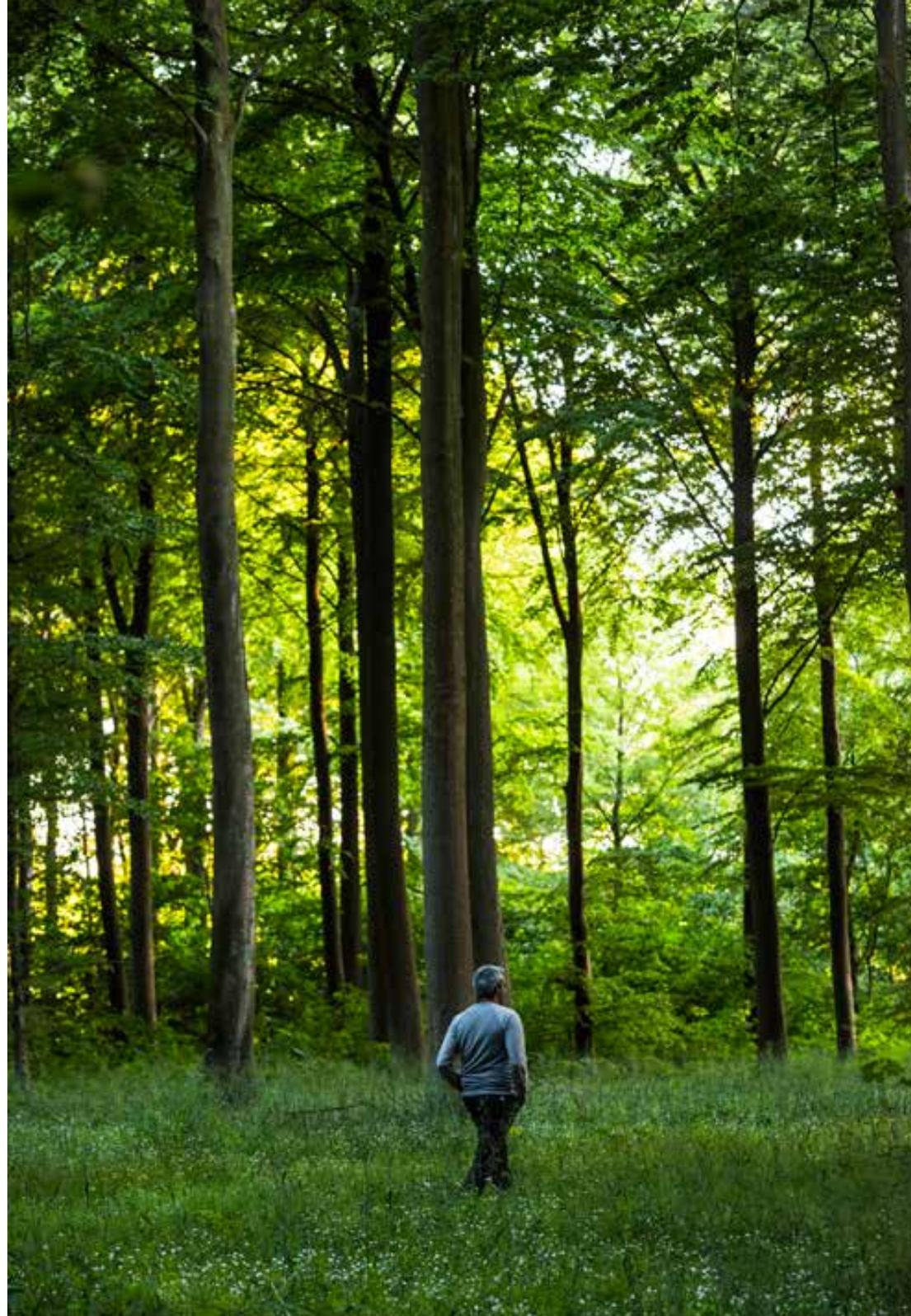
[www.skovridergaarden.dk](http://www.skovridergaarden.dk)

# Knuthenlund Estate

Knuthenlund was established in 1729 by the County of Knuthenborg, in connection with the abandonment of Bregekop village. In 1913, however, Knuthenborg chose to sell Knuthenlund to dairyman J.P.H. Hansen, who in 1903 had been awarded a prize for his cheese and thus had earned a considerable sum that made it possible for him to buy the estate.

Thus, Knuthenlund is now owned by Susanne Hovmand-Simonsen, representing the fourth generation at the location. Susanne's family have been involved in the local dairy production on the islands of Lolland and Falster through several generations. In addition to Suzanne's great-grandfather, who was a dairyman and owner of Abed Dairy Farm before he bought Knuthenlund, her great-great-grandfather was a dairyman on Falster.

In the same way, paternal grandfather Morten Evald Hovmand-Hansen was also involved in



local dairy production, as he first was president of the local co-operative dairy in Stokkemarke and later took the initiative to start Lolland Dairy in Maribo.

As of 1 July 2007 Knuthenlund Estate converted its operation to organic and thus became one of the country's largest organic farms. Today, organic production is the entire base of Knuthenlund's production. In 2009 a dairy reopened to produce handmade sheep and cow's milk cheese and yoghurt using traditional craft methods.

Most recently, there is also a new series of meat and charcuterie made of lamb and meat from the original Danish Red cattle and the original Danish black and white Landrace pig.

Today original Danish breeds, as well as biodiversity and old Danish plant varieties constitute an important part of Knuthenlund's production. At the same time, Susanne's husband, Jesper Hovmand-Simonsen, who is also a dairyman, manages both the dairy and the other food production.

In addition to agriculture and food production, Knuthenlund also has a large modern farm shop with its own café and meeting and conference rooms. The farm shop provides a framework for guided tours as well as several annual events including the Easter Market, St. John's Celebration, the Native Cooking Award international cooking competition and Organic Harvest Market. See farm shop opening hours at the bottom of all pages.

### **How to contact us:**

The Native Cooking Award 2016

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