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#solovergudhjem2018

Sol over Gudhjem: We celebrate 10 years anniversary!

It started a rainy day in the summer of 2009 at Gudhjem Harbor on the island of Bornholm. Now Denmark's biggest chef competition, Sol over Gudhjem, celebrates its 10th anniversary. The top of Danish gastronomy has been involved in the competition since the start of 2009. Every year with the same unique view of rocks and water while thousands of spectators have witnessed gastronomic creations of the highest grade.

Today, Sol over Gudhjem is Denmark's largest chef competition with thousands of spectators every single year. The competition has become an institution not only in Bornholm, but throughout the gastronomic Denmark. Chefs from Noma, Geranium, Søllerød Kro, Henne Kirkeby Kro, Studio, Kadeau and Kong Hans have all created menus of local products awaited the tough judgment of the panel and in front of thousands of food lovers.

Sol over Gudhjem celebrates this year's anniversary on June 23, 2018. Dishes are to be tasted and evaluated by three of Denmark's biggest gastronomic icons and also the English head chef James Lowe from Lyle's in London. The winner receives 50.000 DKK.

Sol over Gudhjem 2018

23 June 2018

- Participants -

Kasper Tind Hasse / Falsled Kro

Jesper Vollmer / RÅ

Dak Wichangoen / Kiin Kiin

Rene Mammen / Substans

- Panel of Experts -

Jesper Koch / Bang*Koch

Kenneth Hansen / Svinkløv Badehotel

Nicolai Nørregaard / Kadeau

James Lowe / Lyle's

Organizer Mikkel Marschall is proud to raise the interest and profile of Bornholm and the island has to offer in food, nature and products:

"It has been amazing to see the increasing interest in Bornholm including the interest in relation to gastronomy and local products on the island. That's why we do this: To raise awareness of our amazing island. We try to create a showcase for the whole island focusing on nature, products, and gastronomy. And it is fair to say that Bornholm has gradually been placed on the gastronomic map in Denmark and Scandinavia".

And much has happened since the start in 2009:

"We started in a small tent on the harbor a rainy day in 2009 and with 100 spectators who did not really know what was happening in front of them. Then we tried again the following year - with new initiatives and other ways to do it. And now we stand here this year and can celebrate the anniversary. I am of course proud of that. "

Cooperation with TV 2 / Bornholm

Visitors to Gudhjem will again be able to experience Michelin chefs create menus of local products while the food market will create the surroundings. Like last year, there will be a dessert competition - also at the waterfront in Gudhjem.

The event is covered live by Danish broadcaster TV 2 Denmark.

Program 2018

Date: 23 June 2018

Location: Gudhjem, Bornholm, Denmark

11.00: Food Market opens on the harbour of Gudhjem, Bornholm

11.00: Dessert Competition starts

12.15: Opening Speech

12.30: Presentation of Best Product Awards & Tasting

12.55: Dessert Competition Award Ceremony

13.00: Sol over Gudhjem Chef Competition starts

13.15: Best Product Awards

13.30: Chef's Honorary Award

16.25: Sol over Gudhjem Chef Competition Award Ceremony

For more information:

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