The Nobel chef Andreas Hedlund's natural choice is HÄLLDE!

Would you like to use him in your marketing of HÄLLDE; roll-up, advertisement, campaign sheet, product sheet etc.?

If so, please contact Malin Annebäck Boudet, Marketing Manager at HÄLLDE.
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Short information about Andreas Hedlund:

The past two years Andreas Hedlund has been responsible for the annual prestigious Nobel banquet, served in connection with the Nobel Prize Award Ceremony in Stockholm City Hall. The menu is kept secret until December 10th, when it is served to the Swedish Royal family, Nobel Prize winners and other noble guests.

Andreas Hedlund was awarded "Chef of the Year" in 2002 and works currently as gastronomically Manager at "The City Hall restaurants"; "Stadshuskällaren" and "Ragnar's Pantry". As a board member for restaurant schools he affects future chefs, he is also committed in improving school meals in different ways.

Andreas Hedlund works closely with producers and breeders to promote a healthier development of "Culinary Sweden" and actively promotes locally produced and organic food.

The main course served at The Nobel banquet 2013

Turbot cupola stuffed with Norwegian lobster,
tartelette with lobster on a bed of cream cheese and spinach,
pointed cabbage terrine, lobster sauce and almond potato purée



Pictures:

1. *Andreas Hedlund prepares the main course served at the Nobel banquet in 2013.*







2. *The main course served at the Nobel banqet in 2013, is laid out at "Stadshuskällaren"*







3. Andreas Hedlund at "Stadshuskällaren"



