

First Annual **MADE IN Vancouver** ★ SPECIAL HOLIDAY GIFT GUIDE



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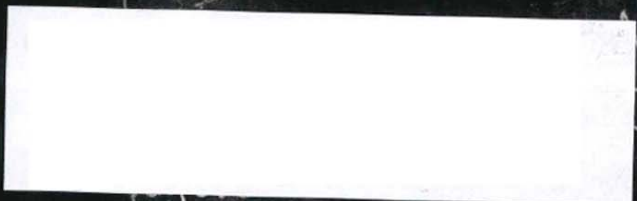
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Kristian Eligh

Chef de cuisine, Hawksworth

Flipping through the Noma cookbook, looking at the recipes that define today's hugely influential Nordic food movement, Eligh, 31, was taken aback. "There were echoes from my childhood on those pages. I was shocked to see a super-refined version of the food I grew up on." Home wasn't Copenhagen or Oslo, though—it was Victoria, where his Scandinavian mother and Welsh-Canadian father pickled and canned their food, and fed their children lots (and lots) of fish. It wasn't until university, pursuing a degree in child psychology and working in restaurants to pay the bills, that Eligh thought cooking could be a career. He switched paths and worked in resort kitchens, but it was time spent at Diva at the Met and Market by Jean-Georges that was formative. "When I was young I thought the height of deliciousness was butter and cream. Now that my palate has matured, it's flavours that are vibrant, herbaceous, acidic that sing. You can send people away with a gut bomb of rich food and that's wonderful, but they will only want to indulge every once in a while. I want to create light, addictive flavours that keep people coming back."



"Kristian was a competitive triathlete, and he brings that fierceness to the kitchen. We do 180 covers or more a night. Just to be able to handle that volume, that veracity of service, and put out the food we do...he's incredible"

—DAVID HAWKSWORTH