



## Swedish chefs at Hilton Hotel for Swedish Style New Zealand

Young, dynamic and innovative, the two Swedish chefs who will participate in *Swedish Style New Zealand* in Auckland on October 18-25, 2008, are typical of the new generation of chefs in Sweden.

They are not afraid of trying new solutions or combining traditional recipes with new, exciting ingredients. Both Robert and Daniel have had training outside Sweden in the UK, Australia and the US, thereby experiencing the best of different cultures and incorporating them into their own recipes. They are delighted to have this opportunity to participate in the biggest presentation ever of Swedish design and lifestyle to a wide audience in Auckland.

These two young chefs have combined forces several times to create buffets and dinners at big events for the Swedish community in Canberra and Sydney, and they are thrilled to introduce the Auckland public to modern Swedish cuisine during their guest appearance at Hilton Hotel during Swedish Style in October 2008. They will also create the menu for the exclusive gala dinner at Hilton on October 23, 2008 with Her Royal Highness Princess Birgitta of Sweden as Guest of Honour.

**Robbie Öijvall**, 29, moved to London to broaden his culinary knowledge after finishing his training at Rinman skolan in Eskilstuna, Sweden. He spent two years working in some of the best hotels in London, including the Kensington Park Hotel.

In 1999 he joined the then relatively small operation of what was to become the world's most famous noodle bar, Wagamama. After three years assisting in the growth and expansion of the company, he was asked to move to Sydney in 2004 to help open the first Wagamama franchise outside Europe. In Sydney, he played an instrumental role as kitchen technical support manager with the subsequent opening of nine successful outlets of the chain.

After leaving the company in 2006, Robbie took the position of consultant chef for restaurateur Stewart Koziora in Melbourne, where he now consults to three restaurants including the Belgian Beer Café in Canberra. He is currently Executive Chef at the brand new concept CHO GAO, a three hundred seat modern Asian restaurant and bar located in the heart of Melbourne.

**Daniel Palmqvist**, 25, has always had an intense interest in cooking, starting his career while still in his teens with summer jobs at the famous Boman's Hotel in Trosa, Sweden, and on the steamship Vaxholm III making day cruises to the beautiful archipelago of Stockholm. There he

learnt to prepare and present Swedish smorgasbord to hungry guests several times a day, throughout all different sea conditions.

After graduating from Marvelwood school in Kent, Connecticut in 2002, Daniel went to Canberra for his formal training at the Australian International Hotel Management School in 2003- 2006. He has subsequently worked at the famous Elliot's Oyster Bar in Seattle, and at the hotel Rosequartz in Chester, California. He is presently working as head chef at Hamra Krog on the Swedish tourist resort island of Gotland in the Baltic Sea.

In between, Daniel has been writing articles about food and lifestyle in magazines in Sweden and Australia.



*Robbie Öjvall*



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