

## **SRI LANKA 2010 AND BEYOND AT JETWING HUNAS FALLS**

*The Danish chef Carsten Kyster visited Sri Lanka, accompanied by the photographer Columbus Leth and spice dealer Iben Büchert from the Danish spice firm Mill & Mortar.*



*The purpose of the trip was to collect information to present to Danish travellers and food enthusiasts in Sri Lanka from a gourmet perspective. This involved meeting with Sri Lankan chefs at their working places, being introduced to the raw materials they use and its production as well as the various cooking traditions in Sri Lanka.*

*The results of the visit will be a number of articles in Danish food and travel magazines, and newspapers of which Carsten and Columbus are regular contributors.*

*Carsten is well known for his television programme on the Danish national TV channel, DR 1 national, a popular programme with his son Harry. He is currently working on new TV programmes for 2011 alongside his son, cooking with kids from around the world. He is also well known as one of the best food stylists in Denmark.*

*Furthermore, Carsten has his own web cooking school on the Danish national newspaper Politiken's web side - [http://politiken.tv/tjek\\_dk/tomad/article719494.ece](http://politiken.tv/tjek_dk/tomad/article719494.ece)*

*He writes for the National daily newspaper Politiken in their food and travel section, specializing in Asian ingredients and cooking. Besides, Carsten also writes for several Danish food magazines such as Mad Magasinet (food magazine) by Aller Media AS; Isabella (Women's lifestyle and food magazine) by Aller Media AS; Mad og Bolig (food and interior magazine) by Aller Media AS, Mad og Venner (food magazine) JSL Publications.*

*Carsten has also done consulting works and product developments for the Danish industry for example: Tulip, Danish Crown, Arla, Schulstad, Urtekram, Amo, Knorr, as well as conducting cooking workshops for other Danish chefs in the field of Asian cooking.*

*During the last 7 years, Carsten has been a chef consultant for a Danish owned restaurant, The House, in Chiang Mai, Thailand. Here he trains the Thai kitchen brigade in European cooking concepts.*

*He has lived abroad and worked as a chef/headchef in restaurants around the world in: Copenhagen, Sydney, Australia, Switzerland and London where he worked with Jamie Oliver at the 1 Michelin star River Cafe restaurant.*



CARSTEN KYSTER:

*"I would like to pick up the magic of Sri Lankan cooking by visiting farmers as well as chefs and exploring traditional as well as modern cuisine in Sri Lanka. This knowledge I will use to promote the delicious food from Sri Lanka in magazines, newspapers and on web TV. I hope to come back loaded with material for articles on food and travelling, web TV spots and recipes"*

COLUMBUS LETH:

*"As a photographer, I am looking forward to impart sceneries of Sri Lanka's beautiful landscapes, its people, culture and food. A country just waiting to be rediscovered through my lense to the benefit of tourists from Scandinavia. The photos should emanate the fragrances of spices and delicate food, framed by the varied landscapes in high and low country, beaches and cities. All the magazines that Carsten and I made agreements with are waiting for the photos and text with great enthusiasm."*

IBEN BÜCHERT:

*"When doing business in Sri Lanka, you cannot help being captured by the people, the landscapes and the food but also in helping Sri Lanka getting back on its feet after many years of war. I hope that by organising this trip we can add a new dimension to tourism in Sri Lanka and making a lot more Danes wanting to go and see for themselves"*

