

## **PROJECTS OF INTEREST**

### **TASTE OF A SCENT**

(Premium Organic extracts)

**2015-2018**

Instead of spraying perfume onto the skin, the inside of a beautiful glass is given a few puffs with one of the aroma extracts for the experience of the mesmerising pure and natural scent that clings to the glass. Then water is added to the microscopic aroma molecules for you to finally taste the scent. The Taste of a Scent, her first line of aroma extracts for water was nominated for both the Wallpaper\* Design Award 2016 in the category "Life enhancer of the year" and the German Design Awards 2017.

### **CREATIVE FOOD CONSULTANT, IKEA OF SWEDEN**

**2013 - 2014**

Providing knowledge and inspiration on sustainability and organic food in the context of events, team buildings, lectures and workshops on growing plants for IKEA Communications.

### **OUR FOOD – NATURALLY!, IKEA OF SWEDEN**

(Sustainable cookbook)

**2013**

This book is a sensuous journey in words and pictures that encourages you to make life in the kitchen greener, healthier and tastier. Commissioned and published by IKEA in 19 languages and sold in 28 countries. The cookbook was written, styled and photographed by Kille herself.

### **32 NORDIC HEIRLOOM POTATOS**

(The potato cookbook)

**2011**

In 2010 Kille decided to do an experiment in biodiversity: To grow 32 different Nordic heirloom potatoes in her garden, with the aim of getting to know the taste, texture and usage of each tuber better. This unique potato collection was provided by NordGen, a gene bank in Southern Sweden. Kille sprouted, nurtured, harvested and tested, which all culminated in her seventh book. The book also includes a guide on how to grow the 32 potatoes. Published in Danish by Politikens Forlag.

**BOLIVIA & CRIOLLO, DANIDA**  
(Food consultant & travel writer)

**2008**

At the beginning of 2008 Kille assisted in the gastronomic training of the kitchen-crew on the recently opened Café El Consulado in the heart of La Paz, a 2-month project funded by Danida. She worked with young uneducated girls learning them how to cook with seasonal local produce from the region. El Consulado's and Kille's curiosity for the local produce became essential for the menu of the café. A few days after her arrival she stumbled upon a bag of organic certified bars of chocolate 'Cacao Puro' (100% raw chocolate) at a market produced by the local chocolate factory El Ceibo. A few weeks later a Swiss coffee enthusiast tasted her homemade chocolate panforte baked with 'Cacao Puro' in the restaurant, and he tells her that the harvest of the wild cocoa is happening right now in the Beni province. Two weeks later Kille was sitting on a military aircraft heading for the city of Baures in the Amazon jungle. This is where she tasted her first cocoa fruit. The people of Baures live with the wild Criollo-cocoa as their neighbour. The taste of the Criollo bean is among the rarest and prestigious on the cocoa market. Only 3% of the world's cocoa production comes from this fruit, which is less bitter and more aromatic than the Forastero – and Trinitario varieties.

**GAMMEL DANSK Asmund Special, PERNOD RICARD NORDIC**  
(Danish Bitter)

**2006**

In 2006 Kille went to Mexico with a hidden agenda: to locate herbs, spices and fruits suitable for Danisco's alcoholic beverages (today owned by Pernod Richard Nordic). Upon her return, she hosted a 3-hour workshop, including a lecture supported by images, informative texts and compositions of flavours from the produce she had brought home with her to be used for Master Blenders and the PR department at Pernod Richard. The produce included real vanilla (*Vanilla Planifolia*) grown in Mexico, high-land coffee beans, small citrus fruits with an intense aroma, Mexican oregano in a league of its own, smoked dried chillies with immediate associations of a liquorice-, chocolate-, and tobacco attitude, coarse ground Cacao Puro and obviously one of the finest sugar tastes of all: the pyramid-shaped Piloncillo. An inspiration that later led to the product GAMMEL DANSK Asmund Special, a contemporary Danish bitter.

**PREMIUM HERBAL TEA, AARSTIDERNE**  
(Organic tea range grown, harvested and blended in Denmark)

**2005**

In 2005 Kille created a range of organic herbal teas for the company Aarstiderne under the name Diverse Raavarer in collaboration with the company's herb-gardener. The growing and processing of lemon-thyme, lemon verbena, lemon basil, lavender, *Echinacea purpurea*, pineapple sage, cornflower, marigold, spearmint, applemint and fennel took place at Aarstiderne's farm Barritskov, making every tea-composition a natural result of the conditions under which the herbs had been cultivated. The project was the epitome of premium locally, organically produced ingredients.

## **CAFÉ MEDINA, TRAPHOLT MUSEUM**

(Artistic head chef)

**2003**

In 2003 Trapholt Museum hired Kille as their artistic head chef for the café. She named her Medina and served an organic seasonal cuisine, flavoured by plenty of high-quality herbs and spices, at fair prices. The old cutlery was thrown out and replaced by Royal Danish porcelain. She designed the staff's clothes, with hand-embroidered logos, the music was handpicked and the textile company Kvadrat provided long rows of linen and felt for the venue. The furniture company Frederica Furniture lent me Kasper Salto- and Nanna-Ditzel chairs and placed massive Douglas-fir tables around the room. Fresh flowers and twigs, cut from the impressive flowerbeds in Trapholt's garden, were placed in unique vases, while the guests who with a view of the garden and Kolding Fjord enjoyed lunch and afternoon tea.

## **FOOD4THOUGHT, DANISH RED CROSS**

(Pop up restaurant in Copenhagen)

**2001**

Danish Red Cross invited Aarstiderne to take part in the project Klub 10. The idea of Klub 10 was to carry out a project that could generate money, which could go to the Danish Red Cross.

Aarstiderne contacted Kille, and she then contacted Jesper Elg (V1 Gallery). Thus began 6 months preparations, which were to culminate in an outdoor restaurant at Kastellet in Copenhagen. Sun, ambient music, lots of people, futons, fast trainee chefs, tons of phenomenal organic produce and a lot of volunteer work. Kille created a seven-course field-dish, several of the ingredients being grown specifically for her at Krogerup Avlsgård (Aarstidernes garden). The field-dish consisted of ice-cold Hibiscus juice, lettuce and flowers with sea-salt, grilled fish with mint-oil, carrots boiled in orange and bay leaves, sweet-and-sour pickled cherry tomatoes, grilled pork sausages, flatbread with sesame seeds, chilli-and sheep-pecorino and smoked peach-chutney. Five days of success with more than 5000 visitors and a profit of 327.000 DKK.

Donated without any deductions to the Danish Red Cross.

## **THE NILE JOURNEY**

(Private chef)

**2000**

In 2000 Kille was hired as a private chef for a small Danish VIP group (22 travellers), on a trip through Egypt. The trip included five-star exclusive hotels, followed by a 4-day trip on the Nile in feluccas (traditional boats). The days on the Nile were spent chopping, peeling, boiling, grilling and a lot of hard work in the baking sun, and in pitch darkness with a headlamp. She had her felucca stuffed with mountains of produce, cheap pots, large plastic bowls etc. Kille found herself in a country that was not used to a young woman in her twenties being in charge of things. There were many surprising and wonderful experiences at the market place, but one stands out; the bathtub at the famous Old Cataract Hotel in Aswan, where Agatha Christie wrote Death on the Nile, filled with soaking chickpeas, for tomorrow's tour-de-force!

## **THE DREAM SPICE COLLECTION**

(Organic spice blends)

**2002 - 2006**

Kille's "Dream Spice Collection" was 6 innovative blends yet with an elegant old fashion attitude.

Certified organic, ground and blended exclusively from whole spices and herbs, of exceptional freshness. Blends suitable for food, sweets and hot beverages heavenly spiced up in challenging combination. Flavours and scents that grasps the attention and leads to memorable journeys to the south; Morocco, Louisiana, India, Bombay, Thailand and also England.

## **FOOD OF JOY, COOP**

(Creative food consultant)

**1999 - 2002**

In 1999 the supermarket chain Kvickly (Coop) contacted Kille and thus began an unusual collaboration. She became Kvickly's prominent food consultant and travelled the world for the next 3 years: Japan, New York, China, Vietnam, New Mexico, Spain, Morocco and others in search of ingredients that would make a difference. In all of the 90 Kvickly stores, a "Kille Corner" was installed, presenting the produce/products, accompanied by recipes and travel notes. The idea was to provide the Danes with an opportunity to experience gastronomic diversity in a familiar setting, by only having to do the shopping in one store. Additionally, Kille had the opportunity to advocate for organic farming and present many of the products on sale.

A successful venture, which culminated in the publication of the cookbook Kille's Køkken, published by Kvickly's publishing house.