



skandel

A close-up photograph of a pair of hands holding several fresh oysters. The oysters are arranged in a small pile, with their shells showing natural textures and colors ranging from dark grey to light beige. The hands are positioned to cradle the oysters, with fingers visible around the edges. The background is a soft, out-of-focus light blue and white, suggesting an outdoor setting near water. The overall lighting is bright and natural, highlighting the freshness of the seafood.

Skandel celebrates the incredible riches of our oceans and inland waters, creating and fostering a sustainable, ethical source of sea to table ingredients.

A faded, artistic photograph of a wooden fishing boat on a sandy beach. The boat is the central focus, with its hull and deck visible. The background is a soft, hazy landscape with a blue sky and distant mountains. The overall tone is serene and evocative.

presenting:
Skandinavia

Our four-part expedition will lead audiences across the real Scandinavia, from the stormy glaciers of the Arctic to the misty mountains of Oppland and the crystal waters of the Norwegian Sea.

Accompanied by some of the world's most influential chefs, the expedition will be exploring and redefining our relationship with nature and food.



Skandinavia

part I - water / vann

the story



The adventure begins with the chefs heading to the pioneering three Michelin-starred Nordic restaurant Maaemo, where they will sample the finest Nordic flavors. Here they will awaken their senses to the true potential and richness of Scandinavian ingredients.

The expedition will then set off to the tiny fishing Island of Veiholmen, set on the pure northern waters of the Norwegian Sea. The Skandel team and a lineup of some of the UK's most renowned chefs will forage, fish and prepare ingredients only minutes from nature in their water side open kitchen.

The chefs will be immersed in a world of archipelago waters surrounded by the snow capped mountains of Smøla. Throughout the expedition, the chefs will deep-sea fish, dive to the seabed for scallops, forage for herbs and set lobster traps. When darkness falls they will feast on their catch (like the Vikings of old) whilst sampling craft beer and aquavit in front of an open fire lit by the colors of the northern lights.

For our chefs, this journey will be rich with new experiences, providing a real opportunity to truly reconnect with nature.

The Kand Media team will be present throughout, photographing and filming this incredible journey to share with a wider audience. Viewers will gain a rare and uniquely personal insight into the world of elite cooking and the big names that dominate the scene, uncovering what drives, excites and influences them against the stunning backdrop of unadulterated nature.

the chefs



Valentine Warner

TV Chef, Author, Maverick, Kand founding partner.



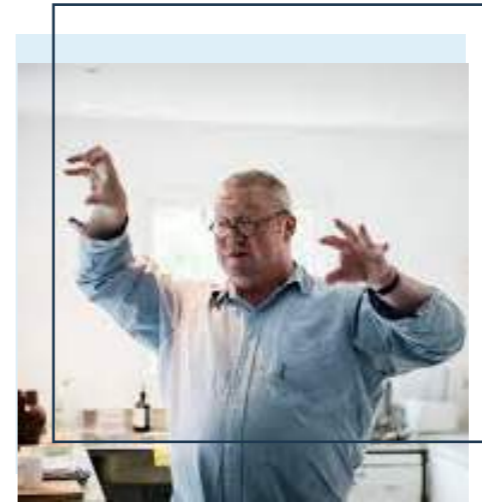
Eric Chavot

Michelin starred chef, Executive Chef Bob Bob Ricard.



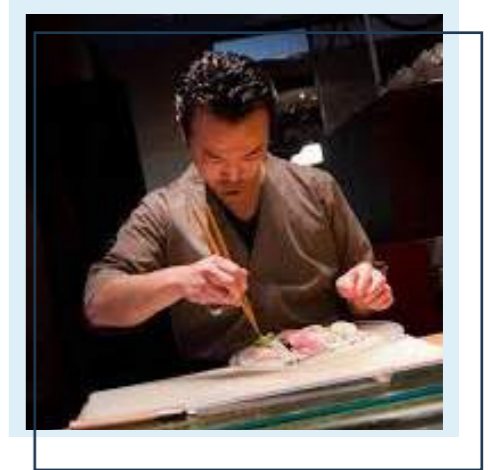
Margot Henderson

Chef and Author, Executive Chef Rochelle Canteen.



Fergus Henderson

Michelin starred chef, Executive Chef St Johns.



Yoshinori Ishii

Michelin starred chef, Executive Chef Umu.



Romuald Feger

Executive Chef Four Seasons Park Lane.



Angela Hartnett

Michelin starred chef, Executive Chef Murano.



Neil Borthwick

Bon Vivant, Head chef Merchants Tavern.



Henrik Ritzen

Michelin starred chef, Executive chef Aquavit.

skandel team



Alex Crabb
Co-founder

Alex co-founded the Skandel Boathouse to bring a groundbreaking new seafood concept to the chefs of London with seafood arriving from across the UK, Nordics and Arctic within hours.

Nature-to-table eating comes very naturally to Alex having been raised in Exmoor National Park, where he has spent his life fishing, stalking and small-hold farming with his family.



James Hagen
Co-founder

James co-founded the Skandel brand to bring a Nordic, nature-led approach to the UK food supply chain.

Growing up between Norway and the UK, James appreciated the huge difference between the Scandinavian approach to food - built around a close relationship with the seasons and nature, - and that of his new British home.

In 2018, James founded *Kand media* in conjunction with Valentine Warner. This new project is set to become a groundbreaking voice in the journey of nature-to-table eating and championing sustainability.



Nick Duffill
Operations

Nick first visited Veiholmen in 2014 and fell in love with the raw nature and incredible variety of seafood accessible just minutes from the water.

Since those early days Nick has been a regular contributor on every trip to the island, captaining the boats to bring in the lobster pots, photographing the northern lights, deep sea fishing, and filleting giant cod into the night.

media team



Christian Banfield
Photographer

Christian has been directing and photographing for 20 years, commercially for some of the most influential brands in the world. Creatively for music and fashion.

He is passionate about food, taste and community and focuses this passion to create photographs which catch the moment in a unique, vivid and inspiring way. Christian heads up photography at Kand, bringing his talent, knowledge and creativity to the beautiful, natural landscapes in which we work.



Leander Ward
Filmmaker

With over two decades of experience as a documentary filmmaker, his passion for the natural world and adventure storytelling has taken him to some of the world's great wildernesses, on projects for Disney, National Geographic and the BBC.

His award-winning feature doc *The Crimson Wing - Mystery of the Flamingos* captivated global audiences and launched Disney's new wildlife film label, *Disneynature*. More recently Leander has produced dynamic content for a variety of brands including the Natural History Museum, London and Leobo Private Reserve in South Africa.

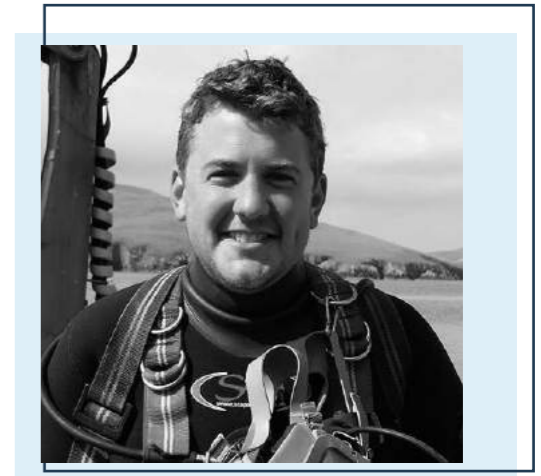


Livia Solustri
Communications

Livia has been building young brands by helping them craft their identity and tell their defining stories through both digital and print. Her passion for the food sector has informed her career since leaving her native city of Rome.

She writes for a variety of publications including the niche food magazine *Root + Bone* and experiential travel platform *SideStory*.

Her experience building brands stems from a desire to connect people to businesses that have an important story to tell.



Peter Mills
Action Man

Peter is the Kand dive master, specializing in under water filming and hand diving scallops.

Peter has led under water productions in support of some of the biggest TV shows and films including BBC Top Gear.

The waters around Veiholmen are crystal clear, perfect for capturing unique, HD insights into the world under the Norwegian Sea.

partners



Volvo

Volvo is one of the headline sponsors of the mission. Volvo has been in operation since 1927. Today, Volvo Cars is one of the most well-known and respected car brands in the world with sales of 571,577 cars in 2017 in about 100 countries. Volvo Cars has been under the ownership of the Zhejiang Geely Holding (Geely Holding) of China since 2010. It formed part of the Swedish Volvo Group until 1999, when the company was bought by Ford Motor Company of the US. In 2010, Volvo Cars was acquired by Geely Holding.



Big Green Egg

Big Green Egg is one of the headline sponsors of the mission. The Big Green Egg Company was founded over thirty years ago as entrepreneur Ed Fisher set out to develop a modernized version of an ancient Asian cooker suitable for the backyard griller and culinary marketplace alike. Not satisfied with the short-lived materials and marginal thermal properties of the typical kamado grill, Fisher focused on creating the very best outdoor cooker, period. This unique product, the Big Green Egg, now manufactured from advanced ceramic materials, is widely acclaimed as the best outdoor cooker in the world.





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