



Introducing Abraham Van der merwe, a passionate and experienced Swazi chef with a deep love for sustainable farming. With a culinary journey that began in 2012 in his homeland of Eswatini (also known as Swaziland), Abraham quickly made a name for himself in the industry. He started a successful cafe in Mbabane, the capital city of Eswatini, which became a beloved hotspot for locals.

In 2015, Abraham expanded his culinary expertise into catering, specializing in weddings and corporate events. His culinary talents were even showcased on a local food show during its first season and featured in a weekly food column for the local newspaper. Additionally, Abraham and his team managed a gourmet food cafe at the renowned annual music festival *Bushfire*, where they received prestigious awards for three consecutive years.

In 2021, Abraham embarked on a new adventure by enrolling in the esteemed culinary school, Auguste Escoffier in Colorado. There, he honed his skills and gained a solid foundation in traditional and modern cooking techniques. Building upon his knowledge, Abraham furthered his expertise by working under the guidance of his mentor, Chef Matt, at Strangers & Saints in Provincetown, MA for a season.

What sets Abraham apart is his passion for experimenting with different flavors and embracing culinary diversity. Rather than sticking to a specific cuisine, Abraham enjoys playing with various flavors and incorporating different variations he has learned throughout his travels and culinary journey.

