



Heston Blumenthal OBE

Celebrity Chef



CSA CELEBRITY SPEAKERS

Fast becoming recognized as one of the best chefs in Britain, Heston Blumenthal is the chef-proprietor of the Fat Duck restaurant in Berkshire. He was awarded his first Michelin star in 2000 and has since received a further two. In 2002 he was awarded the Good Food Guide's Chef of the Year and the AA Guide's Restaurant of the Year awards. The Fat Duck was voted "Best Restaurant in the World" in 2005 and Heston was awarded an honorary degree by Reading University in 2006 in recognition of his unique scientific approach to food and outstanding achievements in biosciences.

"Heston Blumenthal is a man who has made cooking a science" The Observer

In detail

Heston's passion for food was kindled at the age of 10 by a family visit to Provence. As a teenager he started to experiment in the kitchen, before taking a day job as a debt-collector with his parents' finance company. Amassing a hoard of books, he gradually worked his way through the fundamental techniques, from sauce-making to charcuterie.

What he offers you

Heston is that rarest of creatures in Britain - a totally self-taught chef. But when he entered the profession he wasn't wholly without training, after all, given the pressures of the modern restaurant business, what could be more useful than a background in kick boxing and debt-collecting? The Fat Duck, his three-Michelin-starred restaurant in the village of Bray in Berkshire was also voted Best Restaurant in the UK by the Good Food Guide 2008. His Television Programme Heston Blumenthal - In Search of Perfection showing his unique approach to British classic dishes gained a GQ Glenfiddich award in 2007.

How he presents

An immensely entertaining and inspiring speaker, Heston is highly sought after by clients eager to hear first hand the secrets of his tremendous success.

Topics

Modern Cooking
The Restaurant Business
Haute Cuisine

Languages

Heston presents in English.

Want to know more?

Give us a call or send us an e-mail to find out exactly what he could bring to your event.

How to book him?

Simply phone, fax or e-mail us.

Publications

2009

Further Adventures in Search of Perfection: Reinventing Kitchen Classics

2008

The Big Fat Duck Cookbook

2007

The Perfect Marriage: The Art of Matching Food and Sherry Wines from Jerez

2006

In Search of Perfection

2005

Formulas for Flavour

2003

More than Cooking

2002

Family Food