



Raymond Blanc OBE

Celebrity Chef

"I love difficulties and huge challenges. In fact, I live for them.." Raymond Blanc

Raymond Blanc is one of the world's most respected chefs, totally self-taught. He is the owner and chef at Le Manoir aux Quat'Saisons, where magnificent surroundings are combined with gastronomic excellence. It is the only UK country house hotel to have retained two Michelin stars for the past 30 years.

TOPICS:

- French Cuisine
- o The Restaurant Business
- Culinary Excellence
- o After Dinner

LANGUAGES:

He presents in English and French.

PUBLICATIONS:

2015 Kew on a Plate

2012 Kitchen Secrets

My Kitchen Table

2008 A Taste of my Life

2006 The Food of France

2005 Simple French Cookery

2000 Blanc Vite

IN DETAIL:

His story begins in Besançon, where Raymond was born. He was inspired by the local terroir, and most of all by his mother. In 1977, Raymond opened his first restaurant, Les Quat'Saisons in Summertown, Oxford which was an overnight success, winning Egon Ronay Restaurant of the Year. Raymond has always felt compelled to share his culinary knowledge and, in 1991, he established The Raymond Blanc Cookery School. In 1996, he opened his first Le Petit Blanc brasserie. More brasseries followed. In 2006 the group was re-launched as Brasserie Blanc and there are now some 20 restaurants across England. A regular celebrity guest on television, his television series with the BBC and Kew Gardens Kew on a Plate was broadcast in 2015 and his BBC2 television series have included The Very Hungry Frenchman, Kitchen Secrets and How to Cook Well. He is also a bestselling author.

WHAT HE OFFERS YOU:

Raymond Blanc talks in depth about his experiences as one of the world's top chefs and offers audiences wonderful insights into the reasons behind his incredible success. He shares his culinary knowledge, creative skills, kitchen secrets and some funny stories.

HOW HE PRESENTS:

An experienced media personality, Raymond is a relaxed and engaging presenter equally at home delivering an entertaining after dinner speech or talking in detail about his business strategies.