

A **NEW** WAY OF COOKING INDIAN CUISINE

with **Chef Hari Nayak**



BIOGRAPHY

His passion and love for food have been apparent in his various successful ventures as a chef for the past 15 years. Born in a small historic town in coastal Southern India on February 8, 1974, Hari started his culinary career at the tender age of 8 by making masala omelets (an Indian specialty) for his family of 5. From the humble beginnings of an 8-year-old to the international fame of a seasoned chef, Hari has continued to spread the joy of cooking. He has charmed his fans by his innovative, original and most of all passionate cooking.

Hari graduated at the top of his class as an honour student from the Culinary Institute of America in 1998. He has trained under world renowned chefs like Albert Adria of El Buli and Marcus Samuelson of Aquavit, to name a few.

Hari provides culinary and consulting services to various organizations like Sodexo USA, ifoodTV, Whole Foods, Robert Wood Johnson Foundation and Recipe Demo. He pioneered America's first ice cream patisserie, Halo Fete, located in Princeton, NJ. He also devotes part of his time to "Cooking for Life," which was founded by celebrity chef Vikas Khanna (www.vkhanna.com). In addition, Hari has been the lead organizer for various culinary fundraising events for causes like the South Asia Tsunami, Mississippi Gulf Coast, Hurricane Katrina and the **"The Living Pyramids,"** the first ever global cooking series held next to Egypt's Great Pyramid of Giza, one of the 7 Wonders of the World. The event was featured in the television series "All Together Now" on ABC TV in New York.

Hari has been featured in several publications like the New York Times, Restaurant News, Food & Wine, India Times, and Food Service Management, to name a few. His popularity has led him to an exclusive Web TV spot on the fastest growing food portal, ifood.tv (www.haridayak.com/haritv.htm).

Hari is also the author of the widely acclaimed **Modern Indian Cooking**, which has **"given a new dimension to food"** according to Chef Daniel Boulud. This is the first Indian cookbook that eliminates the intimidating factor from Indian cooking to bring it a step closer to the modern lifestyle.