

Tessa Bramley

BIOGRAPHY

"Revolutionary cooking!" Zoe Williams, Sunday Telegraph



Tessa Bramley, owner and chef of The Old Vicarage restaurant near Sheffield, was awarded a coveted Michelin Star in 1998 and has maintained this great honour every year since then. She is also a long standing fellow of the "Master Chefs of Great Britain".

After being named 'Newcomer of the Year' by *The Good Food Guide* on opening in 1987, The Old Vicarage under Tessa's guidance has been a fixture in the top 40 restaurants in the UK in the guide ever since.

Tessa's style is modern and innovative, using unexpected flavour combinations yet with a clear understanding of how to coax every nuance of flavour from the ingredients she uses. She is a country cook, rooted in tradition with a firm grasp of what is seasonal and what tastes right.

She has appeared on television as a presenter on many programmes including regular slots on Channel 4's daytime series *Here's One I Made Earlier* and as a guest judge on BBC's *Masterchef*. She also filmed three series for Carlton Food Network: *Tessa Bramley's Country Kitchen*, *Tessa Bramley's Seasonal Cooking*, and *Tessa's Tastebuds*.

Tessa has written for publications including *Country Kitchen* magazine and *Antony Worrall Thompson At Home* magazine. She is also a successful author with a string of cookery books over the past 20 years including *The Instinctive Cook*, *Classic Puddings*, *Harry Ramsden's A Taste of Tradition*, *Tessa Bramley's Seasonal Recipes*, *Casseroles: Comfort Food at its Best*, *Perfect Puddings*, and *Divine Desserts*. She also collaborated on *Easy Vegetarian* with Fran Warde, and wrote the introduction for *Relish Yorkshire – Second Helping* by Duncan Peters in 2011.

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