

Daniel Galmiche

BIOGRAPHY



Charming Frenchman **Daniel Galmiche** has all the characteristics of a successful chef; intensity, passion and fiery ambition! He has been described as "the champion of classic cooking with a contemporary twist".

Daniel draws upon his unique experience and passion to share his love of food and authentic French/Mediterranean cooking and is passionate about using ingredients from local and sustainable sources. He is a regular guest chef on BBC 1's *Saturday Kitchen*, and has written a regular column for various publications as well as his first book, *The French Brasserie Cookbook*, published with success in September 2011, and now selling in 11 countries and in 5 languages. His latest book, *Revolutionary French Cooking* was published May 2014.

Born in Lure in the Comte region of Eastern France, **Daniel** was enthralled with cooking from an early age. His grandparents ran a truly organic farm and the food his family ate was prepared using their own produce, including game hunted by **Daniel** and his father. After leaving school he took up a three year apprenticeship with Chef Yves Lalloz in the spa town of Luxeuil-les-Bains. Yves ran a fine restaurant with a farm attached enabling **Daniel** to work with ingredients from the field to the plate. His career has since taken him all over the world including the UK, Sweden, Portugal, and Singapore. In London he worked at the highly acclaimed Le Gavroche under the tutelage of Michel Roux. Then in the two star restaurant Schillinger in Colmar, a spell in three star Marc Meneau in Veselay, and two star Hostellerie du Chateau Servin. Now he is at the helm of the famous 5 star Relais et Chateau, the Vineyard at Stockcross.

In Scotland **Daniel** was awarded Master Chef of the Year, gaining a Michelin star whilst working at Knockinaam Lodge. He was also awarded a Michelin Star at Harvey's in Bristol where he was Chef/Manager, and maintained the Michelin Star at L'Ortolan near Reading and again at the magnificent Cliveden House in Berkshire. He was awarded the 2011 rising chef trophy for Relais et Chateau worldwide, Restaurant of the Year 2012/2013 by Decanter magazine, and he currently holds position 82 on the list of the top 100 best restaurants in the UK by Restaurant magazine.

Daniel regularly cooks at events around the world including The Regency Intercontinental in Bahrain's festival of fine food, guest chef in the Rotana hotels in Dubai and Abu Dhabi, and at Gourmet Food Festivals in South Africa. He has taught cookery at Anton Mosimann's Academy in London and also in southern France.

Extremely health conscious, **Daniel** loves sport almost as much as he loves cooking. He is a passionate cyclist, swimmer and regularly plays golf.

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