

Rich Harris

BIOGRAPHY



Rich Harris is a confident, passionate chef who has developed his cooking style working behind the scenes on the UK's leading food television programmes including BBC's *Masterchef* and *Great British Menu*, ITV's *Britain's Best Dish*, *The Alan Titchmarsh Show*, and Channel 4's *The Fabulous Baker Brothers*, *River Cottage*, and *Iron Chef*.

His varied and exciting career has seen him working alongside some of the world's most renowned chefs, which drives him to continually search for new ideas in the kitchen.

Rich also works in front of the camera, presenting for a range of cookery brands. He has a relaxed and engaging presenting style, both on camera and when cooking live on stage at national food shows and events. His most recent work includes cookery and mini documentary videos online for [Waitrose TV](#), *Russell Hobbs*, and *Blue Dragon*, as well as hosting on stage at the *BBC Good Food Show*.

Rich studied French at university and spent a year living and studying both on the French Indian Ocean island of La Réunion, and in Pau in the Pyrenees, giving him the opportunity to explore traditional regional French and Créole cuisines. He has travelled to over 30 countries including China, India and Malaysia and has a true passion for authentic local cooking, with a particular love of traditional street food. However, even with his love for new and exotic flavours, **Rich's** culinary roots rest firmly in home-cooked food to be shared by family and friends.

Outside of television **Rich** regularly works as a food stylist for cookery books and often works as a private chef to a select group of clients, both in London and across Europe. He also recently co-founded and ran a highly successful pop-up restaurant in South West London.

Rich grew up in rural Oxfordshire and now lives in Brighton, East Sussex.

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