

Ursula Ferrigno

BIOGRAPHY



Ursula Ferrigno is an acclaimed and experienced food writer and chef with a passion for teaching and a love of all things Italian and healthy. She specialises in breads, soups, risottos, pasta, Italian desserts, vegetarian, and gluten free recipes.

Ursula trained at the *Auguste Escoffier School of the Culinary Arts* and has herself taught at leading cookery schools in both the UK and Italy, including *Leith's School of Food and Wine*, *Divertimenti* and *La Cucina Caldesi*. She has also toured the United States, running classes in all *Sur la Table* stores.

She has been consultant chef to the popular *Caffè Nero* chain for over 15 years and is a regular guest chef at RSJ restaurant in London.

Having been raised with bread on the table at every meal, **Ursula** is a passionate baker. With Italian breads her speciality, she teaches both professionals and amateurs to make an array of national and regional breads from Ciabatta and Focaccia to volcanic Stromboli. She is the driving force behind *National Breadmaking Week*.

She has appeared on many television programmes including *Good Food Live*, *BBC Radio 4's The Food Programme*, *GMTV's Saturday Disney*, *Granada TV*, and *BBC North* and has been profiled in a number of magazines. **Ursula** presented three programmes for *HTV's* cookery series *Green Grow the Dishes*. More recently, in 2013 she was a judge on the Italian episode of *Royal Chef*, a new series for Israeli television channel 'Yes!'

A prolific author of more than 17 books, **Ursula** has also written for various publications, including the *Observer*, *Olive* and *BBC Good Food Magazine*. Her books include: *Trattoria*, *La Dolce Vita*, *The New Family Bread Book* and *Ursula Ferrigno's Italian Cookery Course*.

Ursula's latest title is *A Gourmet Guide to Oil and Vinegar* published October 2014 by *Ryland Peters & Small*.

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