Paul Rankin

BIOGRAPHY



Paul Rankin changed the face of culinary Northern Ireland when he opened *Roscoff*, the restaurant that was to become the first to win a *Michelin Star* in the country. Soon after opening, it became the favourite meeting place for the Belfast business and arts community, and people travelled from Dublin simply to experience what was considered to be the best cooking in Northern Ireland at the time.

Paul is best known for being one of the longest standing and most successful chefs on *Ready Steady Cook* which regularly pulled in viewers of nearly 3 million.

More recently, with fellow chef *Nick Nairn*, **Paul** has presented two series of *Paul and Nick's Big Trip*, traveling on a boat around the coasts of Northern Ireland and Scotland exploring their Ulster Scots culinary heritage. **Paul** recently filmed the third series in the USA due to air in 2015.

He has also appeared on Step up to the Plate (BBC1), Local Food Heroes (UKTV), Saturday Kitchen (BBC1), Ten Mile Menu (ITV1), and Celebrity X Factor (ITV1) as one of 'The Chefs'; the group were so popular that they made it to the final stages of the competition. Paul has had several of his own series, including The Rankin Challenge which won two coveted Glenfiddich awards, and Gourmet Ireland (BBC1) which was also transmitted on the PBS network in the USA and the accompanying book was published by KQED (USA). The series has also been sold to SBS in Australia, TVB in Hong Kong, TVNZ Pacific and TV2 in New Zealand, and to CBET Windsor in Canada. In 2013 Paul appeared in Chefs: Put Your Menu Where Your Mouth Is, and in 2014 on series 4 of Pointless Celebrities on BBC One. In 2014 he appeared in three episodes of Win It Cook It on Channel 4, and as a panellist on BBC Two's The Great British Bake Off: An Extra Slice.

As a successful cookery author, **Paul's** books include *New Irish Cookery*, *Dublin Dining*, *Hot Food*, *Gourmet Ireland*, and *Gourmet Ireland Two* as well as contributions to books for BBC programmes *Ready Steady Cook*, and *Saturday Kitchen*.

In 2005 he was asked to overhaul the menus at a Belfast care home for the elderly and his enthusiasm for this cause has led to him addressing conferences and events for care industry professionals and this in turn triggered a *Tonight with Trevor McDonald* special programme on the subject for *ITV1* in which **Paul** was heavily featured.

Paul has been appointed International Ambassador for *Bushmills Whiskey* and is a consultant for *Sodexo*. He has his own range of traditional Irish breads '*Rankin Selection*', launched in 2002 through a partnership with Irwin's Bakery. The phenomenal success of the bread range in UK supermarkets inspired **Paul** to develop the brand further and in 2004 he launched an Irish sausage range, followed by gourmet pies and mushrooms.

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