

OK!

MIDDLE EAST

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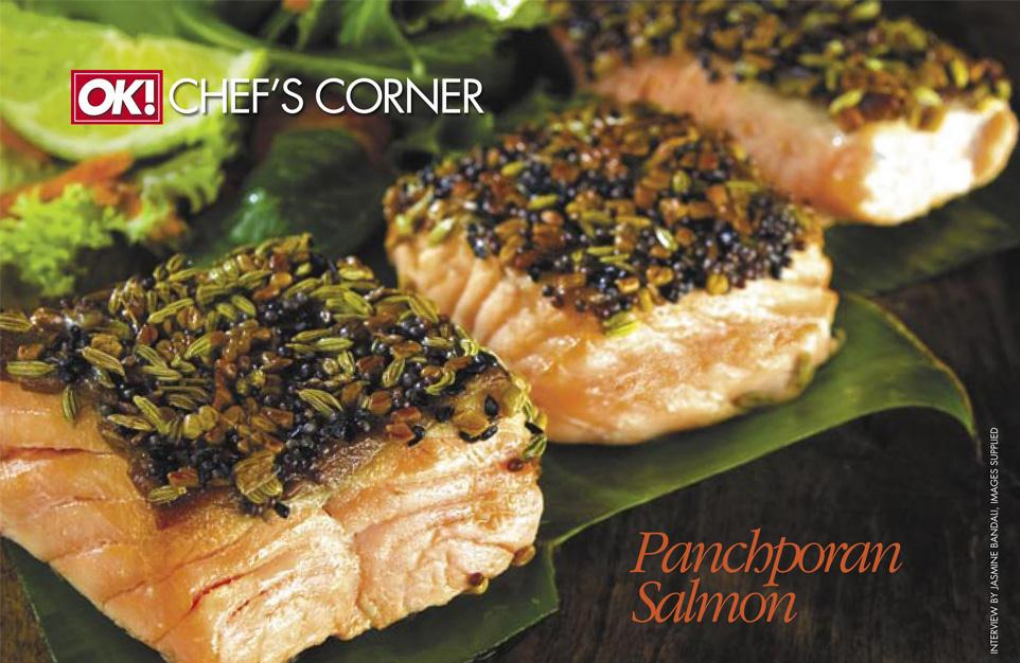
**A-ROD DUMPS
CAMERON DIAZ**



OK! EXCLUSIVE

WHY I WON'T EVER LEAVE BRAD'
ANGELINA

PLUS! INTERVIEWS WITH HURTS, SHAGGY AND LEONA LEWIS



Panchporan Salmon

INTERVIEW BY JASMIN BANDAL, IMAGES SUPPLIED



Hari Nayak

Chef / Author / Culinary Consultant

Age: 36

Nationality: Indian Born American

Restaurant: Café Spice, Orissa, Soul and Spice and

Guest Chef at Nina, The Royal Mirage, Dubai.

When did you first get into cooking?

As a young boy I was always intrigued by the elaborate cooking that happened in the kitchens of my grandmother and my mum at home in India, and I would help out by cutting vegetables and grinding spices from an early age. My passion and experiences prompted me to train at the Culinary Institute of America in my later years, which turned out to be the best decision of my life!

Where's home?

New Jersey, USA.

What's your signature dish?

I have always used regional and seasonal ingredients to create a modern version of a traditional Indian dish. One of my most popular is spice-crusted seabass with a coconut and curry leaf reduction.

How important is food presentation?

Extremely important, I believe that a dish needs to be visually exciting for a guest to want to eat it.

What ingredients can't you live without in the kitchen?

Salt, whole Indian spices like Cumin Seeds, Cinnamon and Cardamom, as well as Coriander.

Which restaurant do you rate in Dubai (besides your own)?

Verre by Gordon Ramsay.

Which celebrity chef do you most admire and why?

Gordon Ramsay. He is successful because of his extensive culinary knowledge and skills in the kitchen, and I believe has truly earned his celebrity chef status.

Which famous people have you cooked for?

Many UN Ambassadors and Politicians, the Kuwaiti Royal Family and Bill Clinton.

What's the best thing about being a chef?

When the food I make generates a smile on the faces of the people eating it.

Do you ever crave junk food?

I have a weakness for fried potato chips!

What are your passions outside the kitchen?

I love photography and travelling to exotic culinary destinations where I can discover local street food.

What are your dreams?

To be a travelling food photographer, and a food writer when I retire. 