

DONNA HAY

Celebrity Chef

Basic Facts

Donna Hay has 14 best-selling cookbooks.

She first got an interest for cooking when she was 8 years old.

Donna's career as a food editor started when she was only 19 years old.

She became appointed food editor for Maire Claire.

Donna Hay the Australian food stylist, magazine editor, author and mother of two children Angus, 8 and Tom, 5 has done a lot for the cooking world in the past years. Hay has opened a successful home wares brand in David Jones and will develop an international one with Royal Doulton.

Donna Hay became famous by making simple children's cookbooks and also cookbooks for adults as well. As she got older she became more famous by being the food editor for Marie Claire.

Donna Hay's most famous dishes would be the fast, fresh, simple recipes because people who have to work a lot which does happen a lot do not have enough time to cook a nutritious meal that doesn't take hours to cook.

Donna Hay has her own TV series called Fast, Fresh, Simple which is on the lifestyle channel and it has been a huge hit with business men and women as they can be done easily.

By Jessica Brand

DT: Miss Rollo

Maggie Beer Fact Sheet

Born in South Australia in 1945 and an only child Maggie Beer has 2 daughters, a husband and living a successful life after her great experiences as a the creative and well known chef.

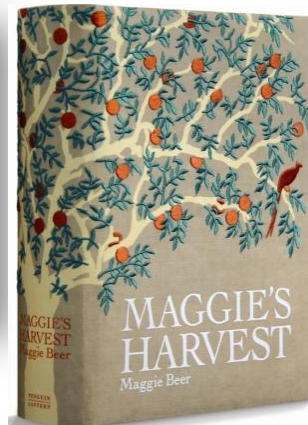
Maggie Beer believes that she learned off both of her parents but has also taken knowledge and ideas out of her experiences and childhood. Her opportunities and adventures have given her confidence to be a famous chef.

Maggie Beer established a little business with her husband called '*Barossa Pheasant Far*' in 1978 in the Barossa Valley of South Australia. There restaurant was well known for serving pheasant and it was operated until 1993.

Further down her path, Maggie Beer became a partner in the '*Charlicks Feed Store*' restaurant. The business was rising in its popularity fast. Right now, Maggie Beer is currently in a business with a range of gourmet foods from her previous cooking jobs.

She had been lucky enough to be on ABC, a judge on Master Chef and publish several books about food and food preparation.

Maggie Beer is well known for her spectacular dish *Roasted Chicken with Garlic and Verjuice*



Jamie Oliver

Family History:

Jamie Oliver's parents worked in a pub call "The Cricketers". Whilst they were working there he practised cooking in the kitchen.



Education:

He attended Newport Free Grammar School whilst he was a child.

How did he become famous:

In 1997 Oliver worked as a sous chef at The River Café, Fulham. When he was working there he wrote an unscripted article about the restaurant called "Christmas at the River Café". After he wrote this article the BBC noticed him which encouraged him to start a TV show called "The Naked Chef". Oliver then wrote a cookbook and it became a number one best seller in the UK.

Speciality Dishes:

- One of Oliver's special dishes is the "Toad in the Hole".
- Another is the "Fennel Risotto with Ricotta & dried chilli".
- Also Oliver has "Steamed Vegetables with Flavoured Butters" as another one of his specialty dishes.





Specialty Dishes

Heston Blumenthal is well known for his crazy dishes such as Snail Porridge, bacon and egg ice-cream, parsnip cereal, mock turtle soup, meat fruit and his sweet shop petit fours!

Famous

Heston is actually self-taught. Blumenthal only had one week's experience working as a chef in Raymond Blancs restaurant. He then became a full time chef when he opened his own restaurant called The Fat Duck. In 2004 The Fat Duck received its 3rd Michelin Star.

Education

Heston Blumenthal went to school in the Latymer Upper School in London and then went on to complete gastronomy at John Hampden Grammar School.

Restaurants

Heston Blumenthal owns four restaurants all around the UK. The Fat Duck was Blumenthal's first restaurant and opened in 1995. His second restaurant was called Dinner by Heston Blumenthal which was given fantastic comments and ratings. His third restaurant is called Hinds Heads and is located in a 15th-century tavern and serves traditional seasonal cuisine. His last restaurant is called The Crown at Bay which is Blumenthal's version of a British pub. This is located in a 16th-century inn.

Celebrity Chef

Adriano



Zumbo

His Family

He was brought up in Coonamble, near Dubbo, where his parents owned supermarkets, one having a bakery that he played around after school. He moved out of Coonamble when he was 15 and came into Sydney.

Education

Adriano went to St Bernards Coonamble, East Sydney Tafe, Pastry Schools Paris and Coonamble High School.

Specialty Dishes

Adriano Zumbo has many renowned dishes. He is known for crazy and sweet dishes such as the croquembouche, zumbarons, V8 Vanilla, Eric is Bananaman, Bastard Cake, Lip Smack Wack, Yu nuts Zu millefeuille, Macarons and Mr Tom Brown. He is also incredibly famous for his macarons.

By Amelia Henry

