

Hari Nayak:

A PIONEER in Modern Indian COOKING

Hari Nayak is an internationally renowned figure in the Indian culinary scene with several successful ventures as a chef, restaurateur, author, and food service consultant. With a distinct, signature style of cooking and an unwavering commitment to expanding appreciation for Indian food, Chef Hari is striving to pioneer the next generation of Indian cooking with books like "Modern Indian Cooking" and "Spice", and through appearances on exclusive web TV spots on food portals like ifood.tv.

Hari started his culinary career at the tender age of 8 by making masala omelets (an Indian specialty) for his family of 5. "From a very young age, I was always interested in and excited by good food, especially when I would smell the flavors and aromas coming from my kitchen at home. I started trying out easy recipes to test my hand at cooking and became enamored with experimenting with different dishes and creating something that my family would love." Eventually, Hari decided this was something he wanted to pursue more seriously and applied to a professional hotel and restaurant management program, followed by joining the Culinary Institute of America and graduating at the top of his

class with honors. With additional training under world renowned chefs like Albert Adria of El Bulli and Marcus Samuelson of Aquavit, his career as a professional chef was launched.

With so many ventures under his belt, Hari still finds the greatest joy in the basics. "There is nothing that can compare to the feeling of entertaining and cooking for my family, friends and guests. It brings me such happiness when I put in effort to create something myself and in turn, serve up food that brings a smile to people's faces. Although I enjoy many different aspects of being in the culinary world, it always goes back to the simple satisfaction of seeing the joy that accompanies a good meal." His cooking philosophy is centered around using the best possible ingredients - meaning fresh, good quality & seasonal -

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and enjoying the cooking process from start to finish. And that's exactly what makes him so good at what he does. Hari's mission is to eliminate the intimidating factor from Indian cooking and bring it a step closer to the modern lifestyle. "I hope to broaden people's awareness that Indian food is not just about the "curry"—it is much more varied, diverse, and complex in taste, texture and splendor." To continue spreading the word about the joy and wonders of good Indian cooking around the world, Hari's next ventures will be opening a few modern Indian restaurants in the Middle East and India in 2011.

So what keeps Hari motivated to soar to new heights day after day? As he puts it, "As a chef, I feel there will never be a time where you are a master of everything. There's always something new to learn every day, whether it's a different technique, style or cuisine. Looking forward to constantly learning and growing is what keeps me excited for new challenges." A great attitude for sure, especially in an industry where hard work not only helps, but is an absolute requirement. In the years to come, Hari will hopefully continue to use his passion to continue promoting Indian cooking in every aspect of his life and in every new venture he starts.

