

Our Favourite Celebrity Chefs

Art Napoleon

An Indigenous Cree bush cook who champions sustainability, using what is in season, and local to the area. He has a show on APTN with Chef Dan Hayes called Moosemeat and Marmalade, and teaches viewers about where ingredients come from and how to use them in different ways. We love chefs who use local and sustainable ingredients to teach children where their food comes from! A traditional recipe Art enjoys making is jackfish cakes, made with jackfish, potatoes, juniper berries, spices, and more!

<http://moosemeatandmarmalade.com/>

Roger Mooking

A Trinidadian-Canadian Chef, Roger loves to showcase globally-inspired food on his television shows. His roots in China and Trinidad, along with being influenced by Japanese, French, Swiss, and German food has lead to him creating all kinds of unique and delicious recipes that are spectacular but doable for home cooks too. A Trinidadian dish that Roger loves to both make and eat is Pelau, it's a one pot wonder that is flavourful and balanced!

<https://rogermooking.com/>

Marie-Cecile Nottaway

Marie-Cecile is an Indigenous Algonquin Chef keeping her peoples' traditions alive through using sustainable and local ingredients in traditional recipes. She is diligent on preserving and restoring her family's ancestral recipes and methods, using the techniques she grew up on, along with the training she received in culinary school. She has fond memories of sugar bushing, or collecting maple sap from trees in the early spring, and loves pikoodinigan, a maple toffee she grew up eating. She has her own catering company called Wataway Catering that focuses on simple recipes inspired by her grandmother's cooking.

<https://www.bbc.com/travel/article/20210104-the-chef-preserving-canadas-indigenous-identity>

Julian Pancer

Chef and Co-owner of The Chef Upstairs and Toronto landmark Pancer's Original Deli, Julian has a passion for food and fine dining. Due to his family's roots in the deli business, it's no surprise one of his favourite dishes is pastrami on rye! He and his team cater private events in homes and for corporations, offers private chef services, and provides both virtual and in-person cooking classes for parents and children alike! He runs a cooking camp in the summertime for children to help them develop their cooking skills, expand their palates, and allow them to be creative and bring out their inner chef!

<https://thechefupstairs.com/>

Joshna Maharaj

Chef Joshna is not only a Canadian Chef, but an activist who advocates for high-quality food in places outside of restaurants, including hospitals and university cafeterias, where food can often be bland and unhealthy. As a Chef with an Indian background, she has faced challenges due to being a person of colour but she has excelled in the industry. Not only can she make a killer curry, but she can make a soufflé that will blow you away! She has given Ted Talks, and created food programs focusing on sustainability and teaching individuals to become confident in the kitchen.

<https://www.joshnamaharaj.com/>

Suzanne Barr

Chef Suzanne is not only a resident judge on the show Wall of Chefs, but is also the Chef and was the owner of Toronto's Saturday Dinette and True True Diner. She has helped mentor female chefs of colour to bring more diversity to the restaurant industry, and is an activist who fights for food security and mental health awareness. A childhood favourite of hers are Jamaican patties - fragrant, crisp, and oh so good! Her love of Caribbean cuisine comes through in her cooking, showcasing her personality and the joy she gets from sharing food with others.

Susur Lee

A Chinese Canadian Chef who is world-renowned for his incredible food and fusion flare, Chef Lee is also an Iron Chef, owns several restaurants, and is an author as well. His book is both an autobiography, and a cookbook, with many of his world-famous recipes being featured. One of his most famous dishes is his Singapore Slaw, a complex and delicious salad with 25 ingredients!

<https://www.susur.com/>

Adrian Forte

A Jamaican Canadian celebrity chef who competed on Top Chef Canada and Chopped, Adrian focuses on Afro-Caribbean food while also drawing on his culinary training, using classical French techniques. As a busy chef on the go, he often eats from local spots, one of his favourites being Korean fried chicken. He has also been on several television shows, including Netflix's *Restaurants On The Edge*. This chef and consultant brings much needed additional representation to the food and beverage industry.

Claudio Aprile

Claudio is a Uruguayan Canadian chef, restaurateur, author, and TV personality. He has several Michelin stars at his restaurants, and also runs virtual cooking classes for those wanting to learn new skills from a master chef. He hosts Masterchef Canada, and works with several high-end restaurants throughout Toronto. Being South American, it's not surprising that he loves ceviche! Not only is he an excellent chef, he also raises funds for Epilepsy South Central Ontario, which is dedicated to improving the quality of life for those living with epilepsy.

<https://www.claudioaprile.com/>

Shai Mandel

Founder of Rooks to Cooks, a Toronto-based cooking school designed specifically for children, Shai began the school with in home private cooking classes that focused on being flexible, student-centred, and empowering for the children. She helps children build confidence, new skills, and increase food literacy. Not only is she an incredible chef, she is also a queer chef who strives to make the food and beverage industry more inclusive. Her signature dish is a divine vegan and gluten free coconut key lime pie!

<https://www.rookstocooks.ca/>

Donna Hay

A leading food editor and best-selling cookbook author from Australia, Donna Hay has recipes for any age! From luxurious dishes for date night, and tons of kid-friendly recipes, Donna has recipes for all stages of life! Both super healthy and slightly indulgent, from apple granola muffins to a rainbow of popsicle flavours, Donna has it all! She's known for her baked goods, including an amazing banana bread!

<https://www.donnahay.com.au/>

Martha Stewart

Martha is the unofficial queen of homemaking! Not only does she have wonderful, easy recipes, (with her signature dish being pies! Yum!), she also has a recipe for everything under the sun! She is also know for her amazing DIY activities to keep you and your little ones busy! She funds charities related to healthcare, animal welfare, and has even started her own foundation with her daughter.

<https://www.marthastewart.com/>

Jamie Oliver

Jamie Oliver has pioneered the school lunch program in the UK and his influence has spread all the way to North America! As well as being an activist for children and adult nutrition alike, he is the author of some of our favourite cookbooks here at the Kidco Kitchen!

<https://www.jamieoliver.com/>

Michael Smith

Michael Smith is an East Coast celebrity, being the food ambassador for Prince Edward Island. He cooked for the Olympic Athletes in Vancouver in 2010, and is a bestselling cookbook author and educator, who created a scholarship for students at the University of Prince Edward Island in the Food and Nutritional Sciences program. He is a nutrition and sustainability activist, being a big promoter of the farm-to-table movement, especially among home cooks.

<http://chefmichaelsmith.com/>

Jamie Kennedy

Jamie Kennedy is a Canadian Chef and champion for local and sustainable food. He has run several restaurants throughout Toronto, including the Gilead Café, a restaurant at the Gardiner Museum, and a restaurant at the Royal Ontario Museum. He is a cookbook author, an Order of Canada recipient, and currently runs a farm in Prince Edward County. He focuses on organic, small scale, and sustainable farming, selling to local artisans and incorporating it into his own culinary endeavours.

<https://jamiekennedy.ca/>