

# PROFILE OF CHEF STEVEN BLACK

**Name:** Steven Black

**Born (Location):** Plymouth, England

**History (from the beginning):** My work has taken me to many Michelin starred restaurants in Europe where I learnt my trade to be a chef. I got my big break at the Chewton Glen country house hotel in Hampshire. It was in the top 20 country house hotels in the world and I was the senior sous chef there for 2 years with a brigade of 20 chefs covering a Michelin starred restaurant, functions, afternoon tea, breakfast and 24 hour room service. From there I moved to Germany and worked at one of the best restaurants in Germany for nearly 3 years where I progressed to head chef and also met my wife to be. We moved back to the UK and worked at some of England's best country house hotels and restaurants. I then went to Ireland and was head chef at Peacock Alley in St Stephens Green, Dublin, a Michelin starred restaurant. This is where we met our future partner for our own restaurant. We went to London and opened 179 Shaftesbury Avenue just before 9/11 happened. It was a very modern restaurant and bar (the cool place to be in the west end). My wife and I then decided we had the skills to run our own successful business and we opened The Berkeley Square restaurant to critical acclaim. After I underwent a major operation we decided on a sea change and came to Perth. We now work at Bluewaters in Cottesloe, the iconic beach of Perth. This is a beachside brasserie using only the best local fresh ingredients.

**Have you always wanted to be a Chef? (elaborate)** I wanted to be a chef from about the age of 8 years old. My grandmother was a chef and was a big influence on me as she lived with us after my grandfather passed away. I always used to watch and help her cook for the family while my parents were working. Unfortunately she never got to see my success in London and my TV shows and books.

**How would you define your style?** Light, modern, fresh and simple.

**Obsessive Compulsive About?** Fresh, good produce and surfing.

**Your greatest culinary inspirations/influences: (People)** My greatest inspiration comes from good produce and my influences comes from all the people I have worked with.

**Most 'Eyebrow raising menu item'?** seared scallops with sauerkraut, cauliflower cream, filo pastry and red wine reduction.

**Signature dish:** I have a few, but...Crab risotto with roma tomato sorbet, herb tuille, basil crisp and frozen olive oil.