

STEFANO MANFREDI

Stefano Manfredi is one of Sydney's most celebrated chefs. He has influenced the way we eat in Sydney since he first opened The Restaurant in 1983 (renamed The Restaurant Manfredi in 1993) which won the coveted Sydney Morning Herald three hat award in 1994. bel mondo opened in 1996 and was immediately showered with awards including the Insegna del Ristorante from the Italian Government. In 1998 and 1999, bel mondo was awarded American Express Best Sydney City Restaurant, also winning Best NSW Restaurant in 1999.

Steve is often invited to cook, teach and speak on food in Sydney, interstate and overseas, including The International Olive Oil Council in New Zealand, Mediterranean Gastronomy Conference in Stresa, Italy and has previously cooked in Jakarta, Hong Kong, Singapore and Rome. In January 2002, Steve represented The Taste of Australia in New York with Neil Perry and Kylie Kwong. In October 2002 Steve was winner of the inaugural International ICIF award presented in Italy.

Steve also enjoys success as a food writer with his best selling book Fresh from Italy, Italian cooking for the Australian kitchen (© 1993) now in its third edition, and a second book bel mondo beautiful world. Other writing projects include the Post Graduate Contemporary Cuisine course at NSW Tafe, contributions to Gourmet Traveler, The UK based Convivium and recently as food columnist for the Sydney Morning Herald Metropolitan section.

In the corporate arena, Steve is a regular guest speaker on topics ranging from his life and times, Italian food, history of modern Australian cuisine, to kitchen life. Steve also presents olive oil, coffee and wine tastings, and holds active and fun hands on cooking classes ranging from one person to a group of 40, with a menu to your liking.

Stefano Manfredi is represented exclusively by HLA Management Pty Ltd