

Friday 30th January 09

Atul Kochhar

**Benares Restaurant and Bar,
12a, Berkeley Square House,
Berkeley Square,
London W1J 6BS
Tel: (020) 7269 8886
www.benaresrestaurant.com**

7.30pm for 8.00pm

Louis Roederer Brut Premier & Canapé Reception

5-Course Signature Menu

£85.00 per person

*Wines to complement every dish are chosen specially by
Craig Bancroft from Northcote's cellars, please enquire
for an exclusive wine package price*



Atul Kochhar learned his craft in his native India, and his first senior job was as sous-chef at the Oberoi Hotel in New Delhi, before moving to the Hilton in 1994 and then, in the same year, to London to open Tamarind, the first Indian restaurant to win a Michelin star, which happened in 2001 when Atul was 31. He went on to become a consultant chef to Marks & Spencer and, in 2003, established his own place – Benares – which won its own Michelin star in 2007. Since then he's opened two new ventures, Vatika in the Wickham vineyard in Kent, and Ananda in Dublin, whilst appearing regularly on television and publishing two cookery books. Another veteran of the Great British Menu, he's very enthusiastic about his first appearance at Obsession: 'I've never cooked at this event before, and I'm really excited about it and looking forward to it. It's exciting and challenging to cook outside your own "cocoon". With

so many peers around it will be a great event. This helps us to go and learn from each other as well. This event is about "homogenising" the British Cuisine.'

And what's he cooking on the night? 'The star recipe for the evening will be Goan Spiced Native Lobster. Spices are my passion. I love to cook with spices with a modern twist and technique.' He regularly goes back to India looking for new spice experiences, and experiments constantly with flavours and textures. He's also looking forward to working with Nigel: 'I came to know him years ago through reading about him and hearing about his work. Nigel is a legend in our world. His work has inspired many of us for years.'

Atul Kochhar is cooking on Friday 30-Jan-09

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