

Chef Elizabeth Binder Press Kit 2013

Elizabeth Binder

BIO

Executive Chef Elizabeth Binder was born and raised in South Africa where she attended the internationally recognized Christina Martin School of Food and Wine in her hometown of Durban. After graduating, she landed her first cooking job at the small luxury hotel, Blue Mountain Lodge near the Kruger Park. She was quickly promoted to the hotel's head chef, at the early age of nineteen. At Blue Mountain, her notoriety rose as she cooked state dinners for both F.W. de Klerk and Nelson Mandela.

In 1995, after sanctions against South Africa had been lifted, Elizabeth packed her bags to embark on a career that would take her around the world. Her first stop was the UK where she worked for Sir Terrence Conran's Del Ponte and at Clarke's, owned by Alice Waters' protege Sally Clarke. Subsequent travels took her around the globe – from the French Alps to Sydney, Australia – further developing her deep knowledge of cuisine and the experience of kitchens around the world.

Seeking her next culinary adventure, she headed to the United States where she fell in love with San Francisco. Her work in San Francisco has seen her part of Traci des Jardin's original team at Jardiniere and working along side Loretta Keller at Bizou.

In 2006, after the birth of her first child, Elizabeth met Christopher Losa. The two worked hand-inhand to open the Bar Bambino, and in five short years they and their team developed the restaurant into one of the most recognized and awarded restaurants in San Francisco's Mission District.

At Bar Bambino, Elizabeth was able to fully develop her concept of rustically elegant cuisine. Firstly by offering a pan-regional Italian menu that was grounded in tradition. Then by shifting her focus towards the north-eastern corner of Italy with influences from the diverse cultures in Friuli, Alto Adige, Slovenia, Croatia, Austria and Hungry. All the while applying finesse with and respect for local, fresh, and extraordinary ingredients.

Most recently of acclaimed Italian-inspired Bar Bambino, Elizabeth is presently on the hunt for her next adventure and challenge. She will be competing on Top Chef: Seattle, the tenth season of the Emmy and James Beard Award-winning series, which premieres on Wednesday, November 7th of this year. She currently resides in Napa with her chef husband and two children.

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www.elizabethbinder.com

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Philosophy

Elizabeth believes in cooking from the heart with integrity, that all food has it's place from the simple to the most decadent. She uses locally sourced, organic, seasonal ingredients whenever possible, and prefers sourcing from smaller, sustainable farming and ranching operations.

Accolades

3 Stars - San Francisco Chronicle Top 100 Bay Area Restaurants - San Francisco Chronicle Bib Gourmand - Michelin Guide Best Bar for Eating - 7x7 Magazine Top 10 Wine Bars - Bon Appetit

Television appearances

Contestant Top Chef: Seattle (season 10)

<u>Elizabeth Binder</u>

Quick Facts

HOMETOWN

Durban, South Africa

PROFESSION

Previously Executive Chef, Bar Bambino, San Francisco, CA

CULINARY EDUCATION

Christina Martin School of Food and Wine, South Africa

FAVORITE SIMPLE WINTER RECIPE

Beet, parsnip, bacon, and apple soup

Lizzie was born and raised in South Africa, but earned her impressive culinary stripes in some of the best kitchens around the globe. With culinary inspirations from her fisherman father and great entertaining grandmothers, she's ventured from the romantic wilds of Africa, through establishment Europe and foodie Australia, before falling in love with both America and an American and settling in Northern California. Energetic and charismatic, with a true commitment to authentic fresh food, Lizzie has spent time at Jardiniere in San Francisco, The French Laundry in Napa, and Chez Panisse in Berkeley. Most recently the Executive Chef of the acclaimed Italian-inspired Bar Bambino in San Francisco, Lizzie is presently on the hunt for her next adventure. She currently resides in Napa with her chef husband and two kids, Ben, who at age 6 has a studied seasoning hand, and Zaidie, a pasta-making princess at age 3.