

## Andrew Nutter

**Andrew Nutter is one of the most exciting and innovative of the new breed of celebrity chefs to hit the culinary circuit...**

He has had a remarkable career, at thirteen he was runner up in the national junior cook of the year award then a finalist in the Daily Mail Cook of the Year which led to him being offered a job by Anton Edelmann at London's Savoy Hotel as soon as he left school.

At the tender age of 21 with the backing of his family 'Nutters' was launched and within a few months was packed every night. Awards soon followed and Andrew clinched the Lancashire Chef of the Year and then the Young Mancunian Business Man of the Year. Andrew hit the big time when he turned up at the awards dinner with NUTTER shaved into the back of his head. TV companies took interest and before he knew it he was on Ready Steady Cook! Afternoon Live, Granada cult strand "THE FYLING CHEF" and his own radical channel 5 series "Utter Nutter".

Andrew has remained at the fore front of modern British cuisine, not only here in the UK where he works alongside the major supermarkets, endorsing and promoting local products, but also abroad, linked mainly to South Africa, where he regularly demonstrates and America where some of his shows are broadcast. His first book Utter Nutter has globally sold out and he was one of the first chefs in the world to film recipes to be downloaded and viewed on iPod's and mobile phones.