

BIOGRAPHY

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SUVIR SARAN

SUVIR SARAN, New Delhi-born chef, teacher and cookbook author, has already become a respected food authority at age 34, and is poised to make a lasting impact in the food industry. Saran established new standards for Indian food in the United States when he teamed up with co-chef Hemant Mathur in 2004 to create the authentic flavors of Indian home cooking at Dévi in Manhattan, which received a one-star rating in the *Michelin Guide New York City 2007*, three stars from *New York Magazine* and two stars from *The New York Times*.

In 2006, he began a partnership with Sodexo, a leading global foodservice company, as its first-ever “International Concept and Brand Development Partner” to work side-by-side with Sodexo’s chefs and operators for culinary training and business development; and bring international foods, flavors and innovative culinary techniques to the workplace.

Author of the widely acclaimed *Indian Home Cooking: A Fresh Introduction to Indian Food, with More Than 150 Recipes* (Clarkson Potter/Publishers), Saran teaches for such culinary centers as Sur La Table, Cooks of Crocus Hill, Apron’s at Publix and Institute for Culinary Education; and has been invited to speak at prestigious institutions such as the Culinary Institute of America, NYU Department of Nutrition and Food Studies, and the Smithsonian Institution. He is also a contributing authority to *Food Arts Magazine*. His upcoming cookbook, *American Masala*, will be published by Clarkson Potter in October 2007.

He resides in New York City and in upstate New York, where he has a farm.

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