



# Thinking Local. Acting Global.

- Chef Claude Bosi

FNL Desk

The celebrated 2 Michelin-starred chef, Claude Bosi, took over “Upstairs at Indian Accent” from January 10th to 14th. Team FNL sits down to unravel Chef Claude Bosi — a legend in the culinary world.

A legend amongst his peers and known for combining highly skilled classical techniques with the world's best produce, Claude Bosi, is one of the best chefs in the UK today. After closing his two Michelin-starred restaurant Hibiscus, he moved onto Bibendum, a beautiful airy restaurant housed in the old Michelin headquarters. Bosi's creative flourishes to classic French cooking have earned him a place among the greatest chefs in the UK today. Chef Bosi took over “Upstairs at Indian Accent” from January 10th to 14th. The intimate dining space for 30 (located a floor above Indian Accent) hosted some of the leading global chefs. Here he presented a six course menu at lunch and nine course at dinner, both paired with wines. A La carte dishes were also available. He was assisted by his chefs as well as the chefs at Indian Accent. The menu featured dishes including Lobster Pepper Sauce, Sea Bass Grenobloise, Warm Beetroot Terrine Feta Cheese and Passion Fruit amongst other dishes. Read on to know as he tells us about his culinary journey, what's his signature style, how India compares to France as a culinary destination and much more...

**Q. Tell us about your culinary journey.**

It begins and ends in France with some excellent trips along the way to add variety. I love being able to travel, and understand new cuisines and techniques — it's so exciting.

**Q. How does India compare to France as a culinary destination today?**

There are obvious differences, spice being one of them, but in many ways I think it's very similar because it's so many different types of cooking with so many different regions.

**Q. How does it feel to work with the team of Indian Accent, New Delhi, the only restaurant in India to be on the World's 50 Best list in 2015, 2016 and 2017?**

We have brought some of our team over from London, but certainly we are looking forward to sharing some recipes with each other.

**Q. Could you tell us a little about the spread that you'll be presenting at "Upstairs at Indian Accent"?**

It's basically the dishes that we have at Bibendum, but we are trying to use mostly Indian produce. For instance, we are using chick peas and goat, and many other spices that we found at the markets we visited.

**Q. What have been your major milestones and accomplishments, and how have they shaped and influenced your career today?**

So far in my career it has been to get 2 Michelin-star at Bibendum. Also, my family and their support is certainly something that has shaped my career.

**Q. What is Chef Claude Bosi's signature style in the kitchen? How do you best describe your cooking?**

I would say my style is a modern French approach, my cooking I think is about the ingredients — not lots on the plate but enough, and how to get the best from them.

**Q. What is the most essential item in your kitchen?**

Butter, salt and pepper!

**Q. How does a day-off in your life look like?**

It's a bit of a juggling act, I'm at the restaurant a lot but try seeing my family as much as I can.

**Q. Name a celebrity you'd want to have a dinner date with.**

The Queen of England!

**Q. Funniest kitchen incident?**

I once fried an egg and nearly burnt down the kitchen...

**Q. What is going to be the next big thing in the food world?**

There are always new trends and it's very exciting to see some of the new ideas or techniques, but I think for me it always comes back to my roots.

**Q. Where next for Claude Bosi?**

With what is about to happen in England at the moment, it will just be to keep the restaurant busy and customers happy. ■

