

# Dinner guest

Adam Gray is head chef at Michelin-starred Rhodes Twenty Four restaurant. Here he shares his passion for food ...



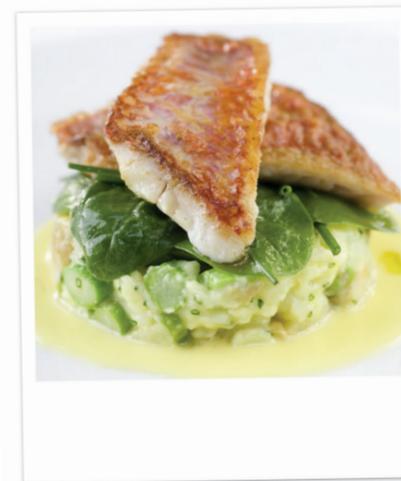
Picture courtesy of Rhodes Twenty Four restaurant

*I had always set my sights high from the start*

– Adam Gray

**A**DAM Gray has come a long way since he started working as a pot washer at the Red Lion in his home village of East Haddon.

His determination to achieve his dream of becoming a successful chef has seen him rise through the ranks to work at some of the world's most famous restaurants and cook for celebrities including Victoria Beckham and Hollywood star Dennis Hopper.



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He has worked for several years alongside celebrity chef Gary Rhodes and for more than four years Adam has been head chef of Rhodes Twenty Four situated at Tower 42, the tallest building in the City of London.

Throughout his rising career, which has

included TV appearances and celebrity chef demonstrations at a variety of food and drink shows, Adam has maintained strong links with Northampton College where he was a student.

In 2003 Adam set up the Chef's Academy at the college to offer work experience opportunities at Rhodes Twenty Four to gifted catering and hospitality students. The academy has proved a great success and every year Adam returns to the college to help students stage a Michelin starred dining event at the Booth Lane college.

So what type of food does Adam like to eat when he is not making his culinary creations at Rhodes Twenty Four?

*Image's Amanda O'Hare found out ...*

**What is your favourite restaurant in Northamptonshire and why?**

I am usually so busy with work that when I do get to visit Northamptonshire I don't have a lot of time to eat out. What I like best when I am back in the county is to enjoy my mum's home cooked meals using lots of local ingredients.

She still lives in East Haddon where I was brought up and she usually cooks a roast using lamb or pork.

**What is your favourite type of cuisine?**

I love good quality, Indian food because I enjoy the combination of spices and ingredients, I find the food fascinating. My wife Amber and I enjoy Indian food at a restaurant in Chelsea called The Painted Heron. The quality of food is superb and they always do something different like a tandoori partridge, it is not your usual Indian cuisine.

I enjoy the spices and how they use them in the food so that it is spicy but not too hot. I don't have to be critical of the food because I don't cook Indian cuisine, I leave it to those who know what they are doing.

**What inspires you when it**

**comes to creating the menu at Rhodes Twenty Four?**

The menu is inspired by seasonal, British ingredients. When Gary and I are discussing the menus we always try to source good quality, British, seasonal ingredients as much as possible.

Our aim is to provide simple British classic dishes but we look at cooking them and presenting them in a modern way, we are not trying to reinvent the wheel. Our dishes are slightly robust because we are in the centre of the city and around 70 per cent of our clients are male. We change the a la carte menu seasonally, four times a year, but we always have different daily specials such as game dishes when it is game season.

**How do you cope with the pressure of working and running a Michelin-starred restaurant?**

I have been head chef at Rhodes 24 for four and half years. I cope with the pressure by remaining calm, focused and organized at all times. I have 17 chefs working with me and I am responsible for £4.5 million of turnover a year. If I panic at the first sign of pressure who will my team follow or look towards?

**Had you always wanted to be a chef when you were younger?**

I was around 14

