Chef Danny Davies - Our Competition Winner

We recently hosted a Chef competition alongside the Monacobased luxury gourmet selectors, <u>Maison Del Gusto</u>. With great pleasure, we announced our chef competition winner on Thanksgiving, of whom was Michelin Chef Danny Davies:

Who is Danny Davies?

Danny Davies, aka <u>Future Chef Project</u>, is a luxury superyacht and private estate chef with over 25 years of experience. He served in the Royal Logistics Corps as a chef class for a decade. In addition to this, he was the Royal Chef of Prince Harry and Prince William. After leaving the armed forces, Danny trained with Michelin-starred chefs and earned his Rosette, before deciding to pursue a career in teaching at London's Career College of Food, Enterprise & Hospitality. Having won many awards including the Best Yacht Chef at Fort Lauderdale International Boat Show 2019, it was only a matter of time before Chef Danny Davies released his own cookbook.

What Superyacht are you currently working on?

Currently, I am rotating as the head chef on the Lürssen's M/Y Ahpo 380ft, as well as serving a family travelling between South Florida and New York.

http://www.instagram.com/p/CWX9AUeIXZ2/

How did you get into yachting?

It all started through a friend on Facebook. He was from the British navy and gave me some great advice. This made me take the next step, and I began re-writing my CV. There's really no

better job than being able to cook luxury food, in some of the most beautiful places in the world.

Can you tell us more about your recent cookbook?

My latest book - <u>Vegan+ Plant-based eating for normal people.</u>

I wrote this book to introduce everyone to the foods I have been cooking recently, which are mostly plant-based. *Plant-based eating for normal people* contains all the best recipes, along with plating notes, photos, and tips and tricks for creating the most beautiful plates. I intend to release more of these short books and do some collaborative cooking sessions in the near future.

http://www.instagram.com/p/CWs8PX3rPs1/

To hear more from chef Danny Davies, make sure to keep up to date with — The Crew Mess

International Chefs Day Competition

In celebration of International chefs day, we are hosting a chef's competition! Superyacht Content has collaborated with Maison Del Gusto to give you the chance to win a surprise provisioning box worth €250! The competition is now open and running through our Instagram — SuperyachtContent until Thanksgiving 2021 (25th November).

The Chef's Competition:

Every great chef has a go-to show-stopper recipe! — A signature dish is a recipe that identifies an individual chef. It should be unique and tingle the taste buds of those who consume it. We can think of it as the culinary equivalent of an artist finding their style or an author finding their voice. So in celebration of all the fantastic yacht chefs, we want you to have the opportunity to show off your signature dish to the world.

All you have to do is head over to our <u>Instagram</u> — **Like** our chef's competition post, **Mention** a fellow chef in the comments, and **share** an image of your "signature dish". We will randomly select one lucky chef to receive a fantastic Maison Del Guto provisioning box worth €250! May the most impressive plate win!



Who is Maison Del Gusto? -

Maison Del Gusto pre-invest in the chefs they work with because they know they will always return. By pre-stocking special items, they will always have stock for customers throughout the season. On top of this, Maison Del Gusto keeps large amounts of stock to ensure they can always provide the best quality products (even if they have little notice to deliver).

For more information on Maison Del Gusto, click here. Needing food inspiration in Monaco, follow them omegate yacht_provisioning. To find out their latest news, follow them on Facebook omegate on the same of the same

Good Luck, Chefs!

Stay tuned on our <u>Instagram</u> or our <u>Website</u> to find out who has won. Good Luck!