

Plant Based Chefs You Need To Be Following In 2021

With the rise of veganism and growing awareness of meat production's effect on our planet, the demand for plant-based food is rising. Superyacht chefs face the challenge of creating more meals and snacks for yacht crew and guests using only plant-based products. But why is this an issue? After all, plants are incredibly versatile, more eco-friendly, and, let's not forget, proven to have remarkable health benefits.

To embrace the rise of plant-based meals, we've put together a list of 5 of the most recognised chefs in the industry that are renowned for cooking plant-based. Are you a chef that is often faced with the challenge of cooking for vegans or vegetarians? Or are you just trying to adopt a more healthy and sustainable way of life onboard? If so, make sure you follow the chefs below for some fantastic inspiration.

Plant-Based Chef – Kirk Haworth



[Kirk Haworth](#) is a Michelin Star chef. Through social media, Kirk showcases that plant-based foods can be turned into some of the most aesthetically pleasing dishes. Kirk is the founder of [Plates London](#), where they explore creativity through nature, food, and drinks. They adopt a sustainable approach and combine old-world training with new-world techniques to develop a unique way of elevated, plant-based cooking. If you are not already following Kirk on Instagram, he is undoubtedly one you need you to get onto for inspiration for your guests.

The Minimalist Baker – Dona Shultz



Dana Shultz has revolutionised the world of veganism by creating hundreds of recipes using ten ingredients or less. She has produced a cookbook to help support individuals from the get-go on their plant-based journey. Her blogs and books provide all the information you need to create delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts. Dana is perfect for a Superyacht chef trying to optimise ingredients onboard and focus on meat-free meals for their crew.

Don't forget to head over to her website for tons of delicious online recipes: <https://minimalistbaker.com/>.

Vegan Chef – Eddie Garza



Celebrity plant-based chef, author, and host of “global bites with Eddie Garza”. Eddie reforms food systems in marginalised communities and has featured on a wide variety of media outlets. Because of this, he has cooked for stars in the television, film, and music industries. Mexican cuisine is his speciality which has had him recognised for taking people on a plant-based culinary adventure to destinations around the world. Eddie’s book [iSalud! Vegan Mexican Cookbook](#) features 150 plant-powered recipes that represent the 150 pounds he lost on his vegan journey. Don’t forget to check out his website for some of his delicious meals: <https://www.eddiegarza.com/>.

Eddie is the perfect chef to follow if you are looking for you’re looking for hearty homemade comfort meals.

Avant-Garde Vegan – Gaz Oakley



A 26-year-old plant-based chef, author, and YouTuber modernising and recreating everyone's favourite meat dishes. Gaz makes even makes the most devoted meat-eaters consider switching to a plant-based diet. From YouTube to the Hospitality industry, Gaz Oakly recently collaborated with Wagamamas, producing his own dishes called the Avante Gard'n and sticky vegan ribs. His creativity is endless and perfect for chefs looking for inspiration. It is safe to say that this young plant-based foodie is on the road to becoming one of the youngest and most recognised chefs in the industry.

There are plenty of Gaz's delicious recipes up for grabs on his website: <https://www.avantgardevegan.com/>.

Plant-Based Chef – Deliciously Ella – Ella Woodward

Ella started Deliciously Ella back in 2012 whilst she was at university. Deliciously Ella was initially intended to be a personal project for Ella. She taught herself to cook, photograph and document her meals on an online platform.

After seeing what she had created Ella's family persuaded her to share it with their friends. After taking things online within a couple of years, the Ella community grew. Now with her own range of cookbooks, app, a range of items stocked in grocery stores as well as her own cafe in London the Deliciously Ella brand has become a tremendous success. Ella's recipes are quick, easy and delicious, vegan, gluten-free, plant-based meals we guarantee will be a hit with your crew onboard or with those tricky to feed guests.

For tons of her delicious recipes, follow head over to her website, <https://deliciouslyella.com/recipes/>.

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