

ELAINEA EMMOTT

CHEF & PHOTOGRAPHER



image courtesy of Optomen/ Crazy Delicious



Elainea Emmott

Chef, Photographer & Storyteller

Elainea Emmott is a **chef** and **photographer**. Both these mediums – food and photography - allow her to tell complicated stories, weaving history, culture and innovation that presents the contemporary world with a vividness and depth.

In 2019 Elainea started photographing her cooking, setting up still life compositions on her table capturing everyday life in London through beautiful imagery on her Instagram account. Elainea's photography has included activism work; she has captured the Women's March London, Million Women Rise, UK Black Pride and Black Lives Matters among others as well as portraits of MP Diane Abbott, Tulip Siddique, Swati Mandela and Patrisse Cullors and featured in various publications including Conde Nast US book 'Together We Rise', Gal-Dem, DIVA Magazine and New Art Exchange.

Elainea's Instagram caught the eye of the producers of **Crazy Delicious**. The experience of being on the show made her realise that this was a career she wanted to take seriously. Following an unexpected PPI settlement Elainea enrolled at Leith's school for their six month Essentials Online course.

Elainea comes from a creative background having studied fashion at university and working in designer shops throughout the UK including at Pollyanna in Barnsley, designing their label before setting up her own, Chalk, from her home in Holmfirth, Yorkshire. Chalk was sold in Browns, Livingstone Studio in the UK, Takashimaya & Wendy Foster in NY and Gago & L'Eclairueur in Paris France and gathered acclaim and attention from press. After her divorce Elainea move back to London, where there were more jobs and bigger diversity which felt was important for her and her son.

2020 sees the launch of Elainea's a supper club series, **Our Seat Our Table**, assisted by her son and hosted at their home.

She has also started writing a book, which is "a love letter through recipes of my heritage to my son also weaving in my photography protest work."



The meaning of food

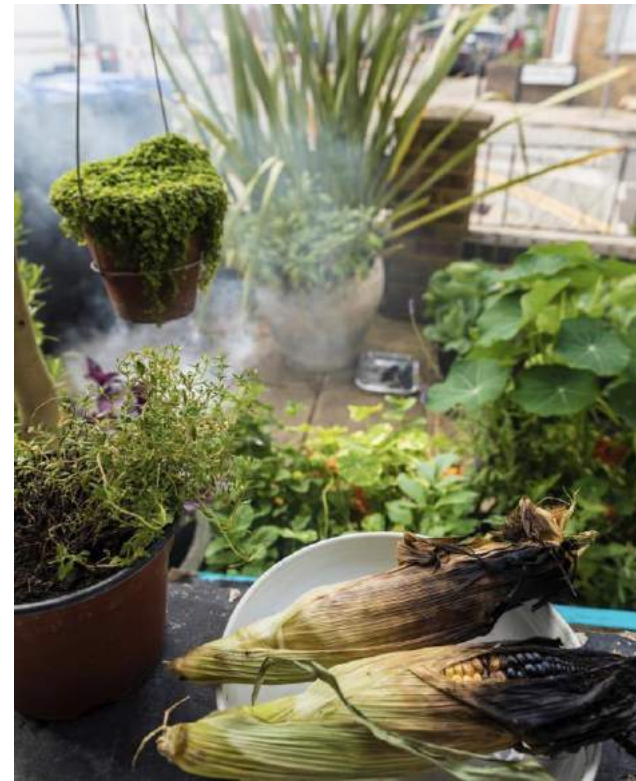
For Elainea cooking has been an outlet for quiet creativity – activism on Saturday, cooking on Sunday! - and moments of connectivity with her son. Her son Wesley Emmott has Asperger's and her priority has been to provide for him so that he can "live his dreams without compromise." This has meant that she has balanced an office job with her photography work and her growing food career.

Elainea's connection with food and its creativity is not simply in the art of cooking, it's also about growing produce and finding ways to use the spaces she lives in. This year her small London apartment became a city allotment where she experimented with growing many vegetables – her understanding of ingredients is deep and meaningful.

Her kitchen extended to the windowsill and her recipes and photographs of her food became an inspiration for others in small spaces to experiment.

She struck up a friendship with the local park's bee keeper and built relationships online that meant she received some great produce such as goat to develop recipes with.

Elainea is constantly exploring the limits of the meaning of food, and tells a great story of those explorations.





Goat with Stout, Red Miso & Honey Stew

Elainea's goat recipe feeds four hungry people! It is seasoned with cinnamon, black pepper and All Spice, which are left to infuse into the meat, then cooked with stout, honey and miso as well as sage leaves and fresh thyme.

She creates a sauce from the reduced liquid which the goat was cooked in. Elaine serves the dish with a yam mash, packed with flavor of Gruyere, bay leaf, thyme and nutmeg, and cabbage leaves fried on a cast iron grill or frying pan to get a nicely charred finish.



Ackee, Saltfish & Sweet Potato Shakshuka

Elainea's version of this delicious egg dish balances an array of flavours perfectly. The tomato sauce is given depth with cumin, and then layered with roasted sweet potato and a mix of red chilli peppers, yellow and red bell peppers which have been perfectly charred with olive oil.

Elainea adds tinned Ackee to the simmering pot, before breaking in the eggs and lastly adds generous amounts of saltfish flakes on top of each egg, and serve with torn basil leaves.





Sweet Potato Ice Cream with Nutmeg & Peanut Brittle

This rich ice cream is a glorious cool summer treat, but with the nutmeg and peanut brittle it offers warm notes that wouldn't go a miss on a winter afternoon!

The ice cream is made with vanilla pods, four eggs and equal measures milk and double cream. Three sweet potatoes are boiled till soft, mashed with double cream and blended into the custard – with fresh grated nutmeg before chilled.

This summer Elainea has been serving this with roasted figs as well.



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Our Seats. Our Table
SUPPER CLUB

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