


KALI JAGO

CHEF
CONSULTANT
ENTREPRENEUR

 [KALICOOKING.COM](https://www.kalicooking.com)

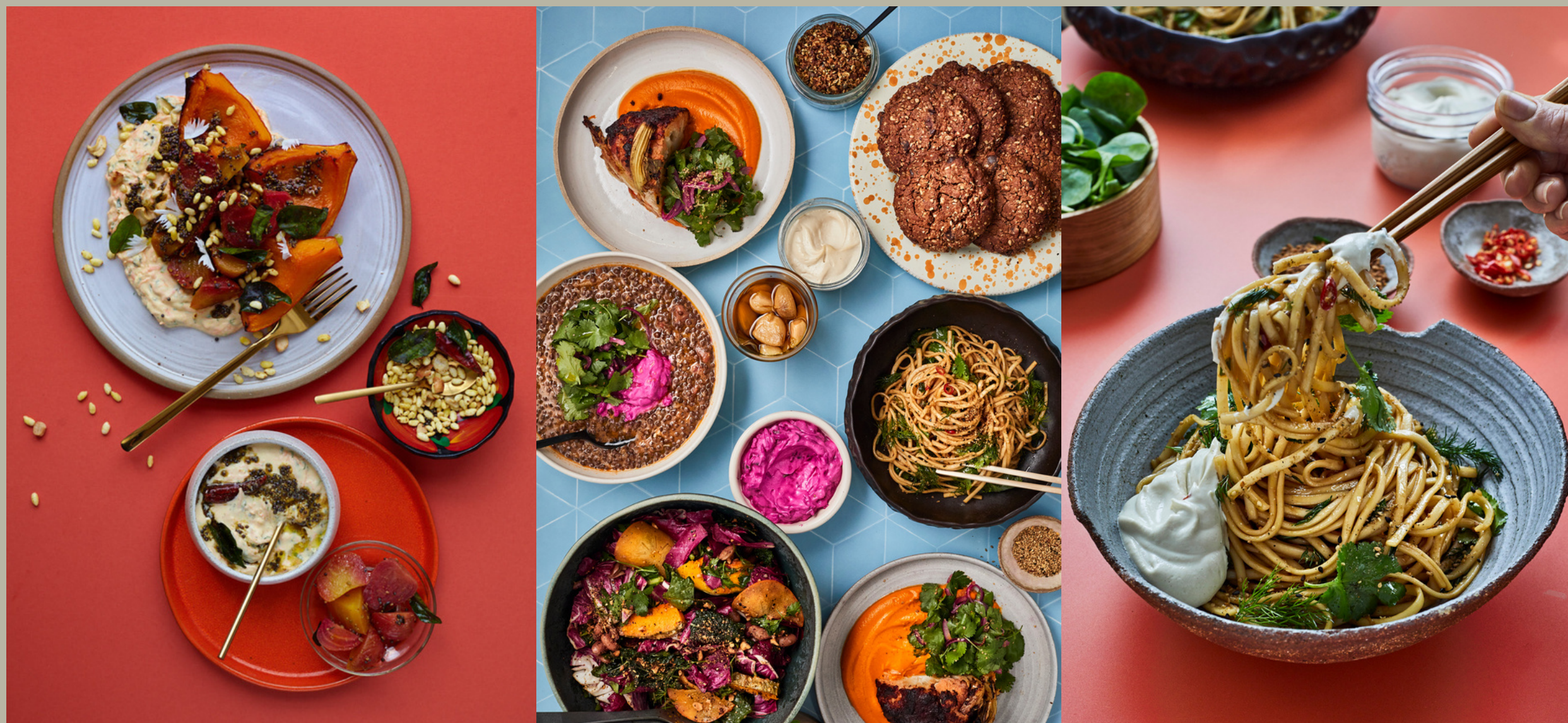
 [KALICOOKING](https://www.instagram.com/kalicooking)

 +44 7841 581060

 kalihamm@gmail.com



WHAT WILL I COVER?



Private Chef

Bespoke Events

Menu Consulting

Recipe Development

Kali is a plant based chef. Her food looks to find the balance between uplifting, healthy and delicious. Her love of travel combined with her interest in nutritious, mindful cooking heavily influence the flavours and style of her food.

MY STORY



Kali started cooking in London but was drawn to New York's vibrant and forward-thinking food scene. She went on to study at the Natural Gourmet Institute, a cooking school that focuses on vegetarian health-supportive cooking, which inspired her 'plant-based food with flavour', which she brings to her private clients, supper clubs and recipe development.

Kali believes in sustainable and seasonal cooking and sources the best ingredients, grown locally, and organically where possible. While her food is vegetable and wholefood focused, her travels influence the flavours, techniques and energy of her food.



Kali's private work includes cooking for UHNW families in their homes in London, recipe development, private dinners and travelling to holiday villas worldwide to serve food for private clients. She also hosts informal and fun supper clubs in London and New York with her partner Memby. Together they went on to launch Palm Greens in 2018, a plant based cafe in buzzing Hackney, London.

Palm Greens have partnered with the renowned restaurant group JKS (Gymkhana, Lyle's, Bao) and launched at Arcade Food Hall in April 2023.

PRIVATE CHEF

Imaginative, passionate, trained and well-traveled chef with a strong background in nutrition plant based cooking.

Over ten years private household experience - freelance with VIP UHNW family.

Sourcing wherever possible the best organic, seasonal ingredients.

Personable, discreet, calm, works well both independently and in a team.



clients
INCLUDE

- The Dyson family
- Mrs Goldner, Mr Humphries
- Mr & Mrs Gordon (Glenfiddich)
- Loufty Mansour



BESPOKE EVENTS

Plant based supper clubs and collaborations,
bringing people together over delicious and
exciting food and experiences.

From VIP private events, to informal wine-paired
dinners in unique spaces.



MATCHES FASHION

cecilia brunson projects

WOLF & BADGER



KIKA
VARGAS

MENU & RECIPE DEVELOPMENT

Designing, developing, and refining recipes and menus.

- Menu consultant for Arcade/JKS restaurant group
- The Lebanese Cookbook - publication



"It is always a joy to work with Kali. Her knowledge of food and ability to write and test recipes is always to the highest standard.

Kali is naturally creative and full of ideas.

She has proven to be excellent with a strong eye for detail. Her friendliness puts you and your clients at ease and is a pleasure to work with."

*- Kate Blinman, food stylist & recipe writer
- The Lebanese Cookbook*



PALM GREENS

Seeing a gap in the market for healthy, sustainable, flavour packed and satisfying lunches, Kali and her partner, Memby opened up a business serving just what they would like to eat for lunch.

Always flavour first, vegetable led and nutritious, using consciously sourced ingredients. The aim with this project is to make sustainable, plant based eating more readily available and accessible to busy Londoners.

Palm Greens have partnered with the renowned restaurant group JKS (Gymkhana, Lyle's, Bao) and have launched at Arcade Food Hall in April 2023.

TESTIMONIALS

"Kali and her team are always a pleasure to work with. No matter the lead time or brief she will go above and beyond to create an amazing menu for your event. We have worked with Kali on several projects now and the feedback from our clients and guests has always been extremely positive."

Matches Fashion

"Kali is an exceptionally talented chef. She prepares a variety of deliciously healthy foods that are thoughtfully sourced and seasoned, drawing on fresh herbs and gentle spices to compliment the natural flavours of ingredients in her dishes. Kali's years of experience and extensive travels are evidenced in her culinary repertoire..."

*Our family has enjoyed feasts from all around the world, but Kali always manages to adapt her recipes to suit our individual needs.
Her appreciation of fresh produce is evidenced...
We cannot recommend Kali more highly!"*

Rola, private client

"Kali's food hits that rare sweet spot - vibrant, feel good and delicious at once. It's the kind of food I love to eat, flavour-packed, bright, punchy and makes you feel great."

Anna Jones, best-selling author



KEY TIMELINES






WORK WITH ME

 KALICOOKING.CO.UK
PALMGREENS.CO.UK

 [KALICOOKING](https://www.instagram.com/KALICOOKING)
[PALMGREENS](https://www.instagram.com/PALMGREENS)

 +(44) 7841 581060

 kalihamm@gmail.com

THANK YOU,

Kafi

MATCHES FASHION
cecilia brunson projects

WOLF & BADGER

SOLUS

AKQA

kitt

SURFACE
MATTER



VOGUE

HACKNEY
BRIDGE

HACKNEY
DEPOT

PLANES



amazon

eTi ENTREPRENEUR
FIRST

ual: london college
of fashion

wework