



Biography – Yossi Elad

- Born in Bratislavia, Slovakia and raised amongst the orchards of an agricultural settlement in Israel
- Inherited his passion for good food from his father, helping prepare food for family and friends with ingredients straight from their farm like fresh milk, eggs and vegetables which fostered a respect for ingredients.
- Yossi was Influenced early on by the multi-ethnic culinary mosaic of Israeli cuisine that surrounded him daily
- In his years as a young chef, worked in notable restaurants in the hills of Jerusalem, where he mastered the art of bread baking and Mediterranean herb foraging.
- In the past decade, Chef Elad has been involved in the founding of the MachneYuda Group, consisting of seven highly acclaimed restaurants Talbiye, Hasadna, Yudal, and Machneyuda in Jerusalem; The Palomar and The Barbary in London; and Balagnan in Paris
- The restaurants are all considered milestones in the Israeli culinary scene, drawing foodies from all over the world to taste the unique innovative Jerusalem market cuisine.
- Since 2014 Yossi Elad has been operating as executive chef of "The Palomar" London, which has won awards including OFM's "BEST RESTAURANT in London, 2015, and "TATLER RESTAURANT OF THE YEAR 2015".
- The Barbary, was named "BEST RESTAURANT" in London by TimeOut London for 2017
- Member of Chefs for Peace non-profit organisation
- Member of the international Slow Food movement, supporting the use of local ingredients
- Yossi's cooking comes from the heart. He loves people and believes that the people he cooks for are as important as the food he cooks. His philosophy is very simple cook the food you know and love.

A brilliant artist once said something that I also now use: 'Great chefs copy, genius chefs steal!' Excerpt from The Palomar Cookbook with permission of Chef Yossi Elad.