

When asked what the biggest difference was between cooking in a restaurant and cooking in a home Richard replied, "When you cook in someone's home, versatility is the most important ingredient. There is no room for arrogance."

At the young age of sixteen, Richard began his career as a third cook at Somerset Medical Center in Somerville, New Jersey. He moved to California in 1985 and pursued his passion working in restaurants and catering companies. Now Richard is Hollywood's premier private chef.

Although he has attended various culinary schools in recent years, he is virtually self-taught.

Richard resides in Los Angeles with his wife Heidi.

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*"Richard's resume reads like an invitation list to the Academy Awards! We will only have a dinner party when he is available!"*

Gela and John Taylor  
(Owner Juicy Couture; founder and member Duran Duran)

*"When you try the recipes in this book, you too will realize why Richard Florczak is overwhelmingly considered Hollywood's number one private chef."*

Jennifer Garner



THE PRIVATE CHEF

Richard Florczak

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# THE PRIVATE CHEF

Hollywood's Premiere Private Chef & the Recipes & Techniques That Got Him There

Richard Florczak



Foreword by  
Jennifer Garner

Step aside restaurant chefs there is a burgeoning group within the culinary industry virtually unknown to the general public and ready to burst onto the scene.

CEO's, corporate moguls and movie stars alike hire these talented individuals. Each meal must be five star quality yet these individuals remain unknown ; they are always in the background. They are the private chefs and it's time to unveil the mystery. Who better to enlighten us than the eight year private chef to Mel Gibson. Prior to Mr. Gibson, chef Richard worked consecutively for three other of Hollywood's "A-list" who wish to remain anonymous. Richard's no-spin approach to cooking will bring a long over-due spotlight to the intriguing world of the private chef.