

HELLO!

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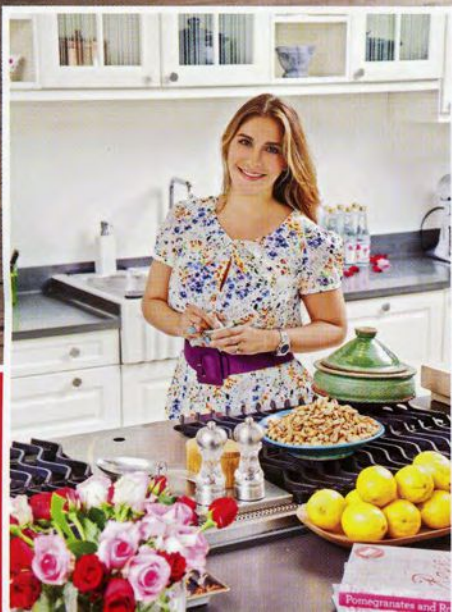
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**CELEBRITY CHEF
ARIANA
BUNDY**
AT HOME IN DUBAI

CLAIRE DANES
THE EMMY AWARDS QUEEN
TALKS JUGGLING WORK
AND MOTHERHOOD

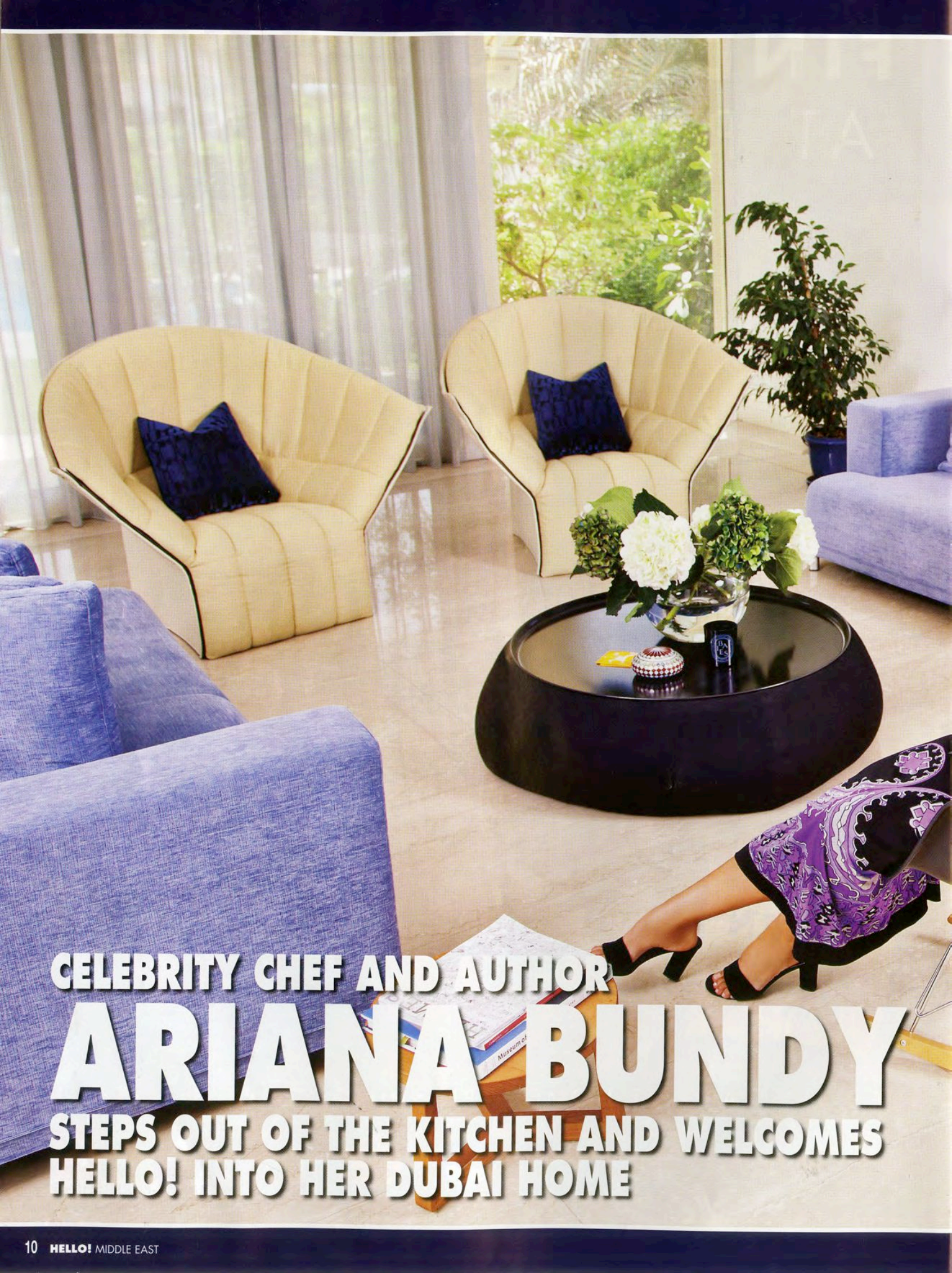
WORLD EXCLUSIVE

TAMARA ECCLESTONE

'MY BABY JOY'

HEIRESS REVEALS
HER PREGNANCY
AND TELLS WHY
SHE'LL SPOIL HER
BABY WITH LOVE -
NOT RICHES





CELEBRITY CHEF AND AUTHOR
ARIANA BUNDY
STEPS OUT OF THE KITCHEN AND WELCOMES
HELLO! INTO HER DUBAI HOME



'Candles, flowers and good music create the best dining mood'

Responsible for cooking for A-list big guns such as Brad Pitt, Tom Hanks and Madonna, Ariana Bundy has certainly felt the culinary pressure reach boiling point while working as Head Pastry Chef at the Mondrain Hotel in LA. Her education at Le Cordon Bleu and Le Notre in Paris was invaluable. "You have chefs who teach you things from their experiences, and that's priceless," the Iranian-born beauty tells **HELLO!** as she expertly prepares a plate of freshly cut crudités.

But it wasn't just Ariana's chopping skills that instantly struck us, her incredible hospitality was also right up there. No sooner had **HELLO!** arrived at the celebrity chef (she can often be spied cooking up a storm on television) and cookbook author's plush home in Dubai's Arabian Ranches, she was happily brewing fresh cups of coffee for us to enjoy.

Despite now being based in Dubai, Ariana was privy to a unique upbringing, living between New York, London and Switzerland. However, she maintains that her family roots and heart are still firmly planted in Persian soil. Hence the title of her latest cookbook, *Pomegranates & Roses: My Persian Family Recipes*. The mother-of-one inherited her love of food and cooking from her grandparents, who cultured vineyards, bred sheep and grew their own fruits. The passion didn't skip a generation either, as her father opened his first fine-dining French restaurant in Iran, before expanding and opening a second establishment in Beverly Hills. It's fair to say cooking runs deep with Ariana, and as **HELLO!** gets comfortable with the charming chef, we learn all about the pressures of being in hot demand.

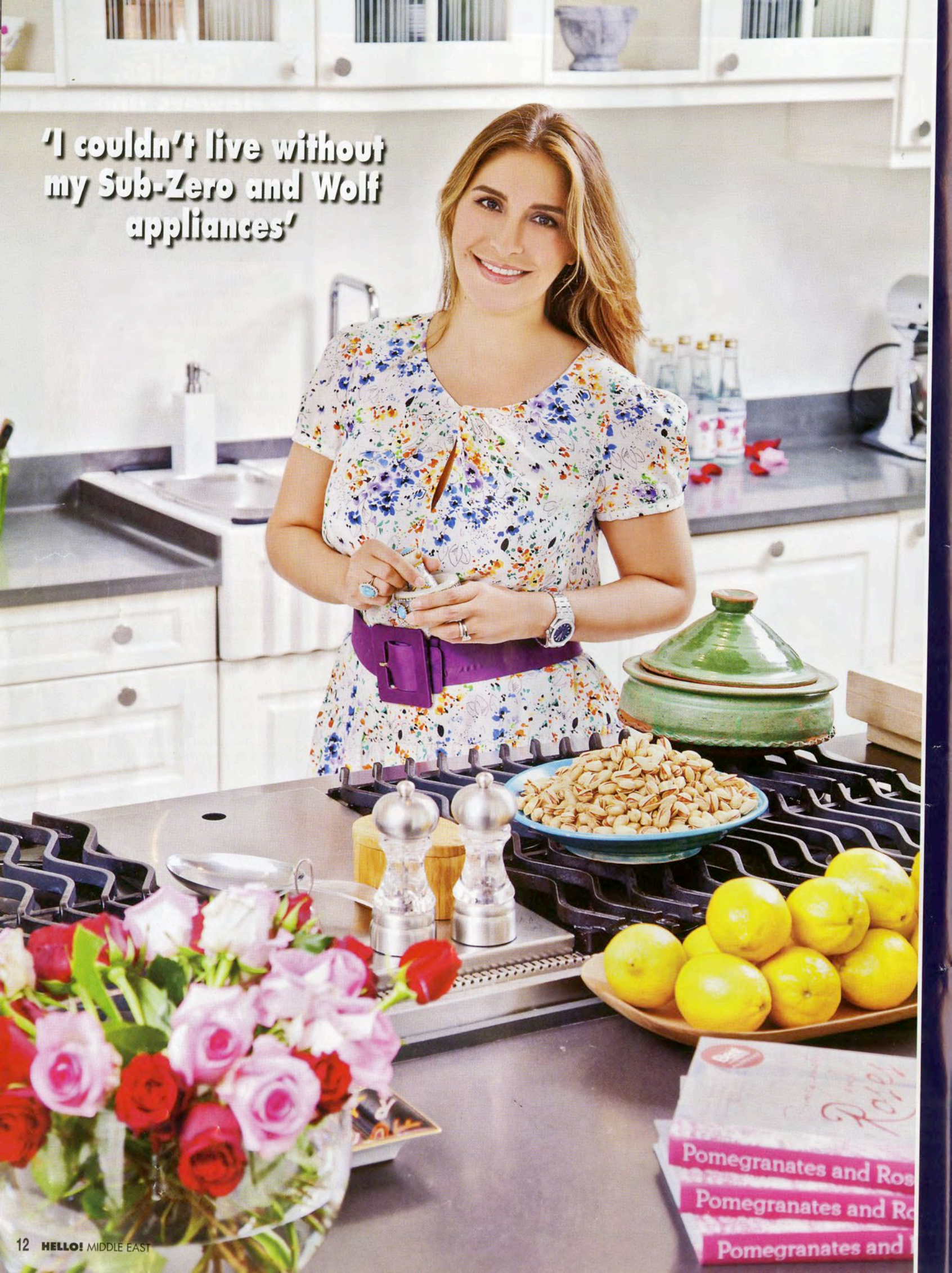
HELLO! suspects the heart of your home is the kitchen?

"Absolutely! About 70 per cent of our time is spent in here. We eat here, we hang out, we talk, I do shoots, videos and so on, everything happens here. And I couldn't live without my Sub-Zero and Wolf appliances, I'm a slave to them."

Did you personally decorate? What are some of your treasured items?

"Yes I did. We bought all of our things from Paris and London, but I liked the overall mood of the house, it's a little bit American with a 'Southampton' or 'Miami' feel. I wanted to keep it light and airy and, of course, child-friendly. Our floors are bamboo and marble, the e-clear swimming pool has no chlorine. All of the kitchen cabinets ▶

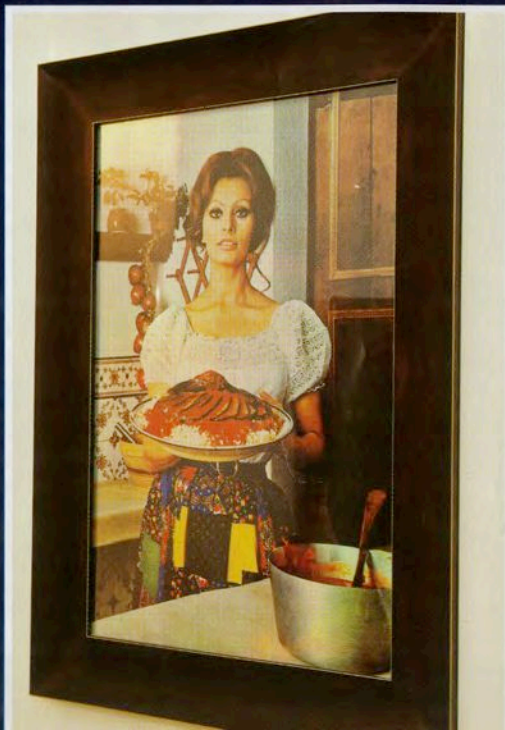
**'I couldn't live without
my Sub-Zero and Wolf
appliances'**



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Left: Ariana spends the majority of her time working, cooking and relaxing in her enviable kitchen. The TV chef also admits she's a slave to her beloved kitchen appliances. Below left: Looking back in time at treasured family portraits. Above: The sacred dining table that Dubai's domestic goddess shares with her friends and family sampling recipes from her delicious cook books



and handles on the doors had been imported from the United States, which is all thanks to the previous owner! All we did was bring our furniture. My grandfather's backgammon board and my grandmother's silver wear, which are very special to me. Most of all I love my Vitra couch, it's really comfortable, and right now, what I cherish most is comfort!"

You have a very busy schedule. When do you get time off, how do you like to relax?

"(Laughs)...Relax...time off? What do you mean? Well, when I do get time off, I love to go to the beach with my family and just chill, we grab ice-lollies and fruits and just hang out."

Would you ever go back to a professional kitchen?

"Ha! Never! But I do miss it because there was a lot of creativity and camaraderie going on. It was really great, but my lifestyle has completely changed. The reason why I'm doing cookbooks and TV is so I can be at home more – my office is here and my kitchen is here." ▶



Have you been tempted to open up your own restaurant?
 "Well, I've been offered, I'm just trying to figure out the right time so I can still look after my son, because once you start a restaurant your life completely changes."
How important is professional culinary training?
 "Very! You learn a lot about things that you wouldn't learn at home. Chefs give you tips, and you learn techniques, how to cut things, how to fillet fish and so on, so you get a nice foundation. Even for housewives to go and get a little culinary training is a great idea."
You must have the inside on Dubai's restaurant scene?
 "Besides Zuma and La Petite Maison - which I just love, I really like Al Fanar, which is an Emirati restaurant in Festival City. It really reflects the local cuisine, it's cute and kitsch, and I think we need more restaurants like that."
What tips can you give us for throwing a dinner party?
 "I normally don't do a standard three courses. I like to cook buffet style foods that are perfect for family sharing. I love American foods that are comforting and casual, Mexican's great too, or a Japanese BBQ is fun. And I love Persian stews with pomegranates! The key is to prepare in advance so I can be relaxed with my guests and enjoy their company. Candles, flowers and good music create the best dining mood."



Above left: Standing before her collection of recipe books, the top Iranian chef shows admiration for other famous chefs. Left: Ariana's mood board of inspirations and ideas helps her to get creative when writing recipes. Above: Sitting by her swimming pool with her adorable family, husband Paul and son Dara

Of all of the places you've travelled to, where's your top pick?

"That's easy, San Francisco. I love the people, the vibe, the food, the nature, the scenery and I think the level of consciousness is really high. The food scene is amazing, you can get to Napa easily, you've got farmers markets, Whole Foods Store and I'm a big promoter of organic foods."

Is there one person who inspires you most?

"My inspiration has been my mum. She went to Parson's in NYC and is a fashion designer as well as making costumes for motion pictures. Incidentally, she was the stylist of my cookbook *Pomegranates & Roses*. Plus she is also the most amazing cook!"

What else do you want to achieve in 2013?

"I want to find more time to all eat together as a family. It really breaks my heart and one of the best memories I have from when I was a child was us all eating together. Our pace of life means we don't get to do that as much, but that's my main aim for this year."

Are you one of those foodie-obsessed-photographers?

"Yes! I Instagram everything I eat, everywhere I go, and especially in my profession when I need to photograph food, it just captures a moment. Yeah, it's becoming an obsession!"

INTERVIEW: ALICE NICKALLS
 PHOTOGRAPHS: FAROOQ SALIK
POMEGRANATES & ROSES: MY PERSIAN FAMILY RECIPES (SIMON & SCHUSTER UK) IS SOLD AT BLOOMINGDALE'S HOME STORE, IN THE DUBAI MALL.

