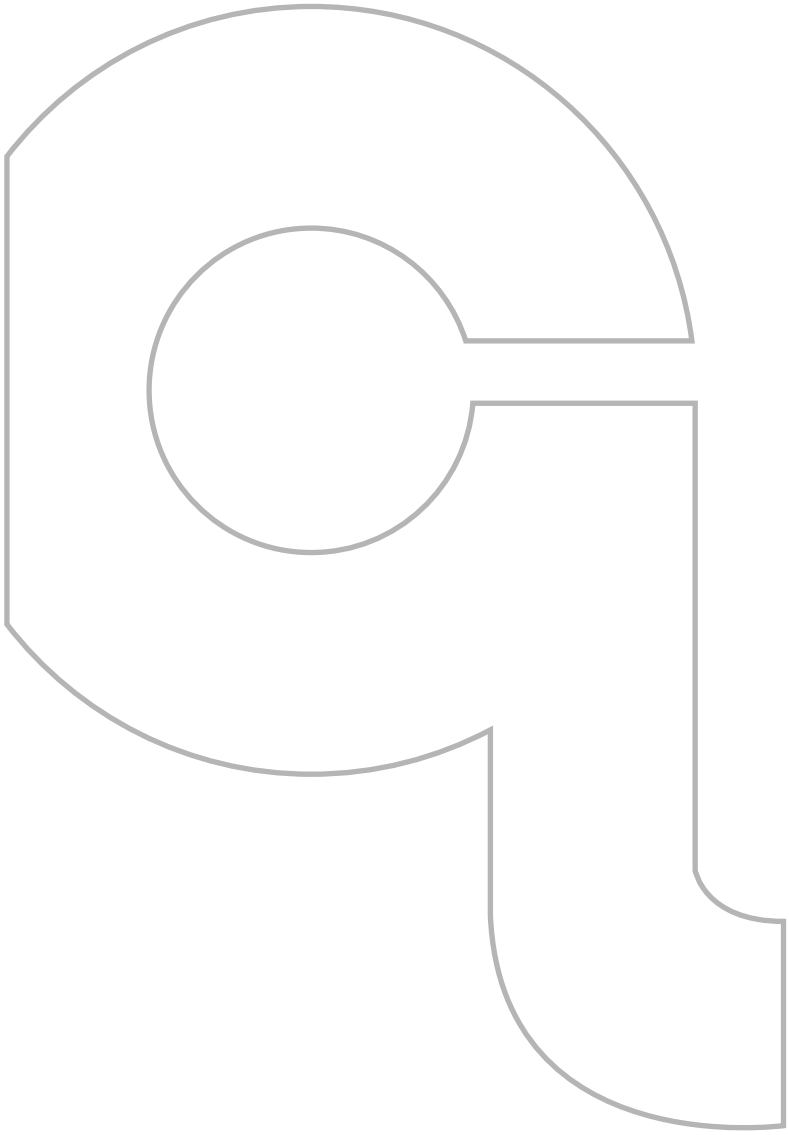
Chef
LUCA CIANO
BIO

All you need to know about
Chef Luca Ciano



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BIO

There are two things you need to know about Luca Ciano - and they both revolve around family.

For Luca, the Italian born chef residing in Sydney's Bondi, his journey from Milan to Australia has such strong ties his homeland that both books he has lovingly written pay such beautiful homage to his family and his roots, and you'll likely be moved to tears.
Perhaps in the past you could be excused for kind of knowing Luca's face but not being sure where you'd seen it. However, with his hit TV show 'Luca's Key Ingredient' debuting back in 2021 - and getting such strong engagement on Channel Ten which lead to Season 5 - his face has become more recognisable than ever.

In fact, Luca is arguably one of the hardest working people in the culinary world, and while he has his finger in many pies, he's still the face who fronts renowned market stalls around Sydney and Australia, demonstrating his eponymous range of bespoke pasta sauces and handmade pastas, cooking on stage at festivals, and genuinely loving his connection with longtime followers and those new to his particular brand of genuine enthusiasm.

Let's take it right back. Luca Ciano was born into a family with an unending passion for food.

In fact, his latest book 'Luca's Culinary Journey' (his first book is 'Luca's Seasonal Journey') documents his formative years as a bambino where Nonna Dina was the matriarch of first generation cooks in his life - though Luca loves to quash that myth that all Italian nonnas and mammas can cook well!

"I have plenty of friends back home who have mammas who can't cook to save their lives! I'm very lucky to have landed the perfect traditional Italian 'food family' when it comes to gastronomy, enjoying food and enjoying life," says Luca in his book, which features a nostalgic photo of Luca on his family holiday, fishing at Riva Bianca, Lierna, Lake Como.

The photo shows how ingrained the ethos of finding the freshest possible ingredient is for Luca, so much so that, in this instance, they'd fish for their dinner.

That modern approach to foraging for food remains today and applies to all Luca does - from handpicking the tomatoes and the herbs that go into his Chef Luca Ciano range of pastas sauces, to cooking a family meal for his wife Georgia and daughter Stella, to the lynchpin to his TV show, which is all about showcasing a key ingredient each week, then turning it on its head to demonstrate how versatile it is, and presenting it in a way that you may not have expected (coffee pappardelle with warm burrata and semi dried black olives, anyone?).

Says Luca: "I like to wow customers, friends and family with fun and unusual food combinations where possible. However, the rules are always the same: fresh, simple and seasonal, and the 'unusual combo' flavours must work, always! I don't do it just for the fun of it, I find the process exciting and challenging."

From his humble Italian roots, to his days as a chef in London, Bermuda, and a famed two Michelin star restaurant in Milan (Il Luogo di Aimo e Nadia), Luca is just getting started.

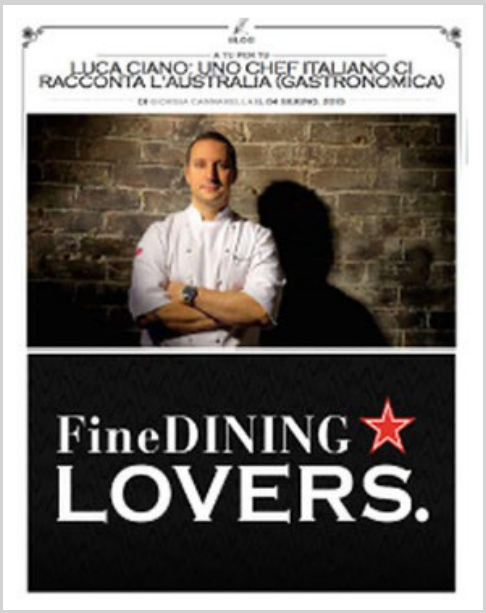
"I feel I have so much more to do and discover in addition to my various existing career achievements. From working at some of the best places around the world, to launching my own food range, to publishing two cookbooks, and now seeing my TV Series come to life (Luca's Key Ingredient)...I still feel that the world is my oyster!"

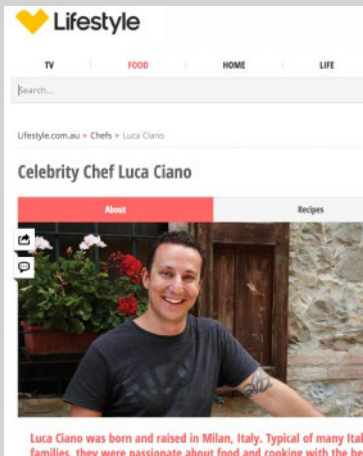
In 2016, Luca released his own signature product range sold across Australia & Asia which includes hand crafted pasta sauces, Olive Oil, Salad Dressings and Fresh Pasta.

Luca currently consults for restaurants, hotels, and Italian brands in Australia and around the world, and continues writing recipes for magazines; the name 'Luca Ciano' (pronounced "Ch-i-ano") will become as familiar as his face, and if the to-do list he is busy ticking off is anything to go by, there will be plenty more you'll see of Luca in the months and years ahead.

All 7 new episodes are avaiable on Channel10 website.
Past seasons are available on SBS on Demand

MEDIA SNAPSHOT





HOW IT STARTED

Being Italian and have worked a lot with pasta in the past alongside the largest pasta brand company in the world, my obvious choice was to start my very own pasta sauce range creations. Since then, I've created and developed a unique Premium food range of CHEF MADE products sourcing and using only the highest quality ingredients.

My motto is to "Keep it simple, fresh and especially seasonal".

After working for over 20 years around the world and in some of the best establishment, from 5 stars Hotels to Michelin starred Restaurants in Italy, I believe I have gained a good understanding of what people like, and I enjoy combining traditional recipes with my own touch and a more modern approach. Just what I love and what I'm good at.

My Italian heritage and my mum's cooking are still my main inspiration and also all my travels around the world. Different ingredients, cooking styles and techniques are a constant inspiration.

I'm trying to create innovative new products and combinations without changing the basic steps and flavor profile in my products. They are made and developed by me in conjunction with experienced technicians that help me turn my ideas and creations into reality.

All ingredients are of the best quality, some local and some key ingredients imported from Italy.

My wish, my mission is to have my finished product just like I would make and cook at home, for you to experience, enjoy, and share with your friends and family.

"My Italian heritage and my mum's cooking are still my main inspiration"

CONSULTANCY

For the last ten years much of my career has been spent working with well-known international and local brands in Australia, New Zealand and Asia.

Duties have included:

- Product growth and development
- Retail marketing and product positioning/placement
- Training distributors on product knowledge
- Service product as a full 'Brand Ambassador'
- Promotion on food stages at Global Festivals and Events
- Restaurant training and menu development
- Celebrity Chef dinners
- Coking classes

As a passionate Italian and chef, I put my all into everything I do when I collaborate with like-minded partners. My extensive connections in Australia, New Zealand and Asia have been built over the years and I'm proud to be trusted in food and business circles.

I understand every company is different and this document is an overview of past and current business services I have successful offered.

"I like to meet with all new business, then provide a detailed proposal on how I feel my services would best suit your business. Then I become part of your team during the collaboration process!"

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