

FAST FACTS

■ Organized and created the Bean Scene Outdoor Marketplace with her business partner, Sarah Steinberg, of Simply Radiant

■ Chef owner, Rawsome Eats - plant-based, raw/vegan/organic gourmet cuisine

■ 1986 graduate of the Culinary Institute of America

What do you think about Nina's skills?

RYAN D. MATWAY FLORIDA FOOD & FARM

Nina is amazing. Her classes are informative and will blow your mind. You will see how simple foods can be beneficial and realize you can use simple inexpensive foods to create a yummy snack. She's very dedicated to her craft.

GENEVIEVE MEDINA WORKSHOP PARTICIPANT

Nina is very passionate, full of energy and creates delicious food. She's very informative with an easy to understand style. Her recipes are phenomenal, both user-friendly and inexpensive. I love working with her.

ON THE SPOT



NINA KAUDER
LIVING FOOD CHEF

Where did you grow up?

I grew up in Manhattan, in a reliably boring neighborhood that was nowhere, yet blissfully close to everything where I could explore the city freely, safely and independently.

What is your background?

I'm a first generation American, born to Holocaust survivors. I was educated at the UN School in New York, and eventually became a chef to Canadian diplomats at the UN.

What did you do at the UN?

I was the head chef and household manager [for] two regimes. I learned that every major decision and diplomatic exercise begins with food. It was a joy. I was able to work with creativity and no budgetary limits. Many of the world's dignitaries have enjoyed my food and artisanal chocolate confections.

How did you become interested in cooking and in plant-based cuisine?

On my birthday many years back, I was treated to an expensive dinner overlooking Central Park, by Chef Christian DeLouvrier. I ordered a Nage, a clear broth that was anything but simple, humming with complexity, sophistication and redolent with exotic flavors. I remained obsessed, bite after bite. This was my 'aha' moment.

What is your favorite all-time food?

Tree-ripened fruit such as fresh mulberries, wet and ripe enough to stain my hands, wet, goeey, slippery Jackfruit, fresh lychees, longan and rambutan, and I must confess to a surinam-cherry obsession. In season, I travel with zip-loc bags in my car in case I find a treasure trove.

Do you have a chef you admire?

Dan Barber, who can craft one single carrot to be so stellar and cooked so lovingly. Locally, Roy Villacrusis, for his der-ring-do. I cultivate these masters by growing my food, cooking it, preparing it raw or deconstructing it in order to reconstruct it.

Where did the idea for the Bean Scene come from?

Selfishness and hunger. Instead of whining about how Florida doesn't compare to NYC or SoCal, I found some like-minded friends and we expanded the available choices. Our vision is to make eating plant-based meals more accessible for vegans, vegetarians, Paleo eaters and omnivores.

What would you like to accomplish that you haven't?

Be funny. Learn how to tell jokes - the kind that people "get."

Do you have a motto or philosophy of life that you live by?

Just say yes and see where that road

takes me.

Where would you like to live/vacation and why?

I love mountains and lakes, which can mean Bend, Oregon or The Dolomites. I love to go hiking and picnicking.

Did you have any heroes or role models growing up?

Chefs Charlie Trotter, Danny Meyer and Thomas Keller, of The French Laundry in California and The Pink Panther.

What do you do for fun and relaxation when you're not working?

I love to curl up on my partner's shoulder and have him read to me. He could read me a cereal box and I'd sigh contentedly.

If you weren't in your current profession, what profession would you like to attempt?

I'd love to be a carpenter and work/play building things with my hands.

What drives you?

Without kids of my own, I'd [like] to make a difference while I can. Instead of any stuffy plaque, I'd rather see a seed sprout in the ground or in someone's mind.

Do you have a pet peeve?

I always wanted to have a pet that I would name Peeve.