

ANEKE SPACIE - BIOGRAPHY

Aneke Spacie has had a successful 20 year career as a professional chef, with a broad experience set that includes Michelin restaurants, menu development, event catering and cooking for high profile celebrities.

Following a career break to have a family Aneke is now back and cooking with a passion and energy that her new lifestyle has brought. She is well known for her exciting and cutting edge creations and for 'pushing the boundaries' of culinary science and art. Before opening Waters Edge she had a popular pop-up restaurant 'Food by Aneke' in Woking which was ranked as the 3rd best place to dine in Surrey.

Moving to a permanent premises in late 2014 (Waters Edge) she continues to drive the county's food agenda with the same format of fresh local ingredients with the seasons from both local suppliers and her farm. This has led to her winning multiple awards, including Best Family Dining – Surrey Life Food and Drink Awards and 2nd best place to dine in Surrey – Get Surrey Food and Drink Awards 2016/17.

She has been lucky enough to work with some of the finest chefs in the world and in some of the best restaurants: Rainer Becker at Zuma, Mark Hix, Alan Bird at the Ivy and Alain Ducasse in New York. She also designed and created exposes for Harrods food halls and created 'fashion food' for Giorgio Armani. She regularly consults to high profile clients on achieving new menus and creating well balanced, nutritional food and regularly lectures on food and the diet's effect on the body

Aneke has also authored two successful books and makes occasional appearances on TV cookery shows.

