



## Honest Food By Honest People: Guest Chef Marcelo Ballardin

**Chef Marcelo Ballardin**, half-Brazilian and half-Italian, initially wanted to study biology but ended up taking training in London's Cordon Bleu after realizing his true passion lies in cooking. He would then go on to take apprenticeships and to work for famed chefs such as Heston Blumenthal of The Fat Duck in UK (Michelin \*\*\*), Tim Raue in Berlin, Germany (Michelin \*\*), Sergio Herman's Pure C in Cadzand, The Netherlands (Michelin \*), continuously improving and fine tuning his own cooking style, before establishing his very own venture in late 2014: **Oak Restaurant** in the historical Flemish town- Ghent in Belgium.

Since its inception, **Oak** has been lovingly embraced by both professional critics and diners, receiving 14/20 in Gault Millau's 2015 guide only one month after it opened its door, and is now ranked as the No.1 choice of restaurant in Ghent on the popular Trip Advisor forum. In **Marcelo's** kitchen, where he works creatively with fresh and seasonal produces, one can definitely expect to see his Italian heritage influence, but the impact of the fresh and spicy herbs of the Asian cuisine is also striking, producing a perfect balance and a personal style that can be described as tastefully eclectic and honest.

