#### Private Chef • Presenter • Author

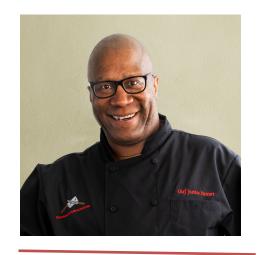
Justice Stewart is the author of Mastering the Art of Sous Vide Cooking, named one of the best sous vide cookbooks of 2019 by Book Riot. Chef Justice was recognized by the National Black Chef's Association as the first African American to write a cookbook about sous vide. He is the founder of Gourmet Deconstructed Personal Chef Services, which offers intimate parties and private dining for clients in the Greater New York Area. Chef Justice also manages the blog that started it all. GourmetDeconstructed.com.

Chef Justice is a member of the American Culinary Federation (ACF) and, in 2019, joined the International Sous Vide Association as an advisory board member and was soon appointed Executive Chef for the nascent multi-national organization.

He continues to share his passion for food and his love of all things culinary by volunteering his skills whenever possible, including fundraising events for No Child Hungry, St. Peter's Orphanage, Kiddie Keep Well Camp and the Make-A-Wish Foundation.

Chef Justice has been a repeat contributor to Cuisine Noir Magazine and has been featured on the Hungry Squared and Fire & Water Cooking podcasts, as well as Newsday, The Atlanta Journal-Constitution, CulEpi, The Inspired Home, Bridal Tribe, A Taste of Dawn Magazine and Food Porn Daily, among others. His seafood recipes have been featured by Wulf's Fish (wulfsfish.com).

Chef Justice was raised in Ravenswood Houses in Queens. New York. He left a career in construction to pursue his passion of becoming a chef, which introduced him to the fast-paced and delicious world of catering, from a major social media company to the celebrity clientele at a private suite in Madison Square Garden. He currently lives – and cooks – in Brooklyn, New York, with his girlfriend and two cats.



#### FEATURED IN















BRIDALTRIBE







**@**ne Man's Meat



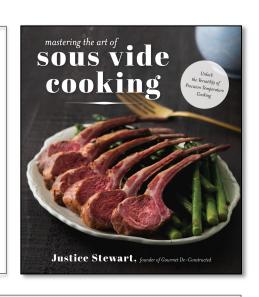




#### **Private Chef + Presenter + Author**

Home cooks and professionals alike will rejoice in the straightforward instructions and gourmet recipes Mastering the Art of Sous Vide Cooking has to offer.

Jennifer Booker author of Field Peas to Foie Gras and Dinner Déjà Vu



Justice Stewart is the real deal! This book is an exceptional tool and resource for anyone who loves to cook and who wants to up their game!

Jim Masters
TV personality
on PBS and
FOX, radio host
for CUTV

Justice Stewart understands how to write for the home cook without being overly complicated. His recipes teach cooks of all levels to prepare extraordinary meals with the sous vide device.

Louise Leonard winner of ABC's The Taste

Justice Stewart has created the kinds of recipes that make sous vide worth the wait. Consider this cooking time you won't regret spending!

Elle Scott Chef at America's Test Kitchen, SheChef.org

#### **Private Chef + Presenter + Author**





Being honored at the National Black Chefs' Awards in Philadelphia



Demonstrating wild game preparation at the inaugural ISVA conference in Delaware



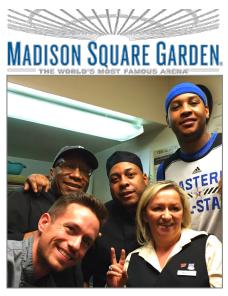


Overseeing sous vide meal service for conference attendees



Mentoring amateur culinarians through a bespoke Chef Justice Creole menu at Les Marmitons in New Jersey

#### **Private Chef + Presenter + Author**



Visiting with Carmelo Anthony while cooking for the NBA All-Star Game



# Cooga Mooga Interviewing Marcus Samuelsson and Coolio

## WILLIAMS SONOMA

CALIFORNIA



Demonstrating sous vide cooking in Columbus Circle, NYC

### **Private Chef • Presenter • Author**



Selected as a featured chef on the annual Tom Joyner Fantastic Voyage





Volunteering his skills for a charity dinner to raise funds for No Kid Hungry





Sharing his passion with children at P.S. 76 on Career Day

**Private Chef + Presenter + Author** 



I was a self-taught home cook who learned enough from others to go pro. I'm compelled to share what I've learned – to pay it forward. I know that everyday home cooks can level up their skills and presentation, because I did it myself."

#### **CONNECT WITH CHEF JUSTICE**





@gourmetdeconstructed



@chef\_justice\_stewart



@justicegourmet

Available for events, interviews, appearances. Please contact: gourmetdeconstructed@gmail.com