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Ludo LUDO

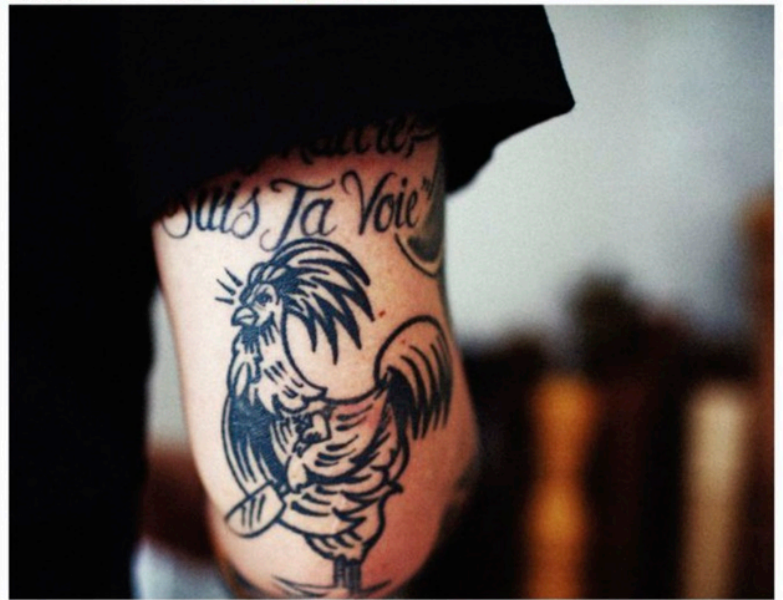
French master chef Ludo Lefebvre takes on America with one new television show, two new babies, and countless culinary tricks up his sleeve.





July 14 celebrates the day that the French stormed the Bastille to claim their independence from the monarchy. This year it was also the day that the reservation list for Ludobites opened. The storming of Open Table made the historic takeover look easy; the full five week run of the seventh and latest incarnation of Chef Ludovic Lefebvre's pop-up Los Angeles restaurant was booked in sixty seconds. It was yet another in a long list of accolades for the innovative chef who came to the States fifteen years ago without speaking a word of English. Known for his command of the intricate complexities of taste and texture, the charismatic Frenchman is now poised to bring his unique style of cooking to America with his new show, Ludo Bites America, premiering on the Sundance Channel.

* 6 or 7 ripe plum tomatoes
* 2 cloves garlic
* 1 tbsp extra virgin
* 1 tsp



The six part series recreates the Ludo experience that has enthralled Los Angeles—inventively addictive food served in a casual atmosphere—in cities across America. This is the restaurant industry on warp speed. The chaos of finding a venue, staffing and coming up with a menu, tasks that often take months to perfect, gel in one week and is part of the fascination of the show. The other is observing the relationship between Ludo and his wife, Krissy. There is a perfectly executed dance that makes it all possible; he runs the kitchen, she rules the front of the house. It is this partnership that is at the heart of Ludo's success. Their meeting is the stuff of culinary legend: she spotted him while on a date with another man and fell in love with him at first sight. Nine months later they were married.

Today, time alone or with friends and family, away from their many projects—there is also a Ludobites food truck—is something that the couple cherishes. With three-month old twins, life at home has taken on new meaning. Here Ludo enjoys the solitude of cooking alone. Away from the frenzy of the restaurant kitchen, complexity gives way to the simple flavors of the ingredients he uses to recreate the foods he remembers from his childhood when he learned to cook alongside his mother and grandmother. Tomato tarts, fresh eggs, seasonal fruit, homemade jam, bread and cheese and, of course, wine. Later, there may be a game of backgammon or Yahtzee but for now, it's time to eat. It's a beautiful day and life, like the food, is good.

