



MANGO FESTIVAL

30th Annual MANGO BRUNCH



Malcolm Prude

Le Basque Executive Chef

Barely in his 30s, Chef Malcolm Prude has garnered an impressive resume, working at notable locations in Miami area, and recently winning on Food Network's popular show "Chopped." Currently, the executive chef at La Basque Catering, Chef Malcolm is a consultant for the Smith and Webster Restaurant Group.

He was formerly part owner/executive chef at Southern Spice and executive chef at La Gorce Country Club. Chef Malcolm held the position of Chef de Cuisine at Perl Restaurant and was the director of purchasing for the Robuchon Group (L'atelier – Miami's only two-star Michelin restaurant, Le Jardinier and Frozen) as well as the executive sous chef/pastry chef for Proof Pizza and Pasta and chef de partie at Bourbon Steak by Michael Mina.

Chef Malcolm studied at Johnson and Wales University in Miami and at Florida International University's School of Hospitality, where he served as a teaching assistant for the culinary program and was heavily involved with the South Beach Wine and Food Festival.

Fun fact about Chef Malcolm: In 2014, his macron ice cream sandwich was named one of the Top 20 Desserts in America by New York Post.