

Najat Kaanache was born in San Sebastian (Spain) to Moroccan parents and has enjoyed successful careers as a television actress and professional chef in 3-star Michelin restaurants across three countries. She was the first (and only) Moroccan chef ever to work at famed Spanish restaurant, El Bulli, where Ferran Adria extolled her virtues as a chef, stating “Najat Kaanache represents the soul of Morocco through the language of the kitchen. Her passion for creativity and innovation should be a reference for the whole country.”

Najat is the host of AMC Network’s highest rated new cooking series throughout Spain and 20 other Latin countries, “Cocina Marroqui”. She has been prominently featured as CNN’s ‘Woman of the Week’ and in publications like Vogue Magazine, NY Times, Wall Street Journal, Milenio, El Universal, Maghreb Arabe Presse, The Guardian, Huffington Post and LA Weekly.

A tireless advocate for women’s rights, Najat strives to inspire women of all ages to achieve their dreams. She is the founder of “Six Ingredients”, a global solutions-based organization centered in the philosophy that every challenge can be overcome by utilizing six main ingredients which are the five chemical senses plus mindfulness. Six Ingredients unites community members through organizing dining summits that generate awareness and empower attendees to become guardians of their community. In 2013, Najat was featured in the celebrated cookbook “Share: The Cookbook that Celebrates Our Common Humanity”, with 100% profits donated to Women for Women International, a non-profit helping women in war-torn countries to rebuild their lives. In 2016 she presented a TED Talk in Marrakesh on “Coexistence of No Existence: The Uniting Power of Food”.

In 2016 Najat opened Nur Restaurant in Fez to shine a light on Moroccan gastronomy, serving local ingredients with her artistic touch. In 2017 Nur was named World’s Best Moroccan Restaurant and awarded global honors for Best Moroccan Cuisine at the World Luxury Restaurant Awards. Nur has been featured as one of the world’s most beautifully designed restaurants by Wall Street Journal, NY Times, and Bloomberg Business.

Notable Testimonials about Najat:

"I met Chef Najat Kaanache at el Bulli. She emerged from that kitchen as a natural leader, as well as a preeminent and accomplished chef. To be able to identify a chef among chefs in a kitchen of such a high caliber, is truly a reflection upon the talent and skill of the individual as embodied by Chef Kaanache. I was impressed by not only her knowledge, but also her ability to teach and share her knowledge."

- Bill Yosses, Executive Pastry Chef, US White House

"There could not be a meeting of the Basque Culinary Center without Najat, the best ambassador of the Basque Country, present!"

- Andoni Aduriz, Chef, Mugaritz

"Najat is a lovely, kind-spirited person, full of inspiring energy and commitment!"

- Rene Redzepi, Chef, Noma