

# EMIKO DAVIES

*Cookbook author & food writer*



Emiko Davies is an Australian-Japanese food writer who grew up between Asia and Australia and has called Tuscany home since 2005. She has written and photographed six cookbooks: *Florentine* (2016), *Acquacotta* (2017), *Tortellini at Midnight* (2019), *Torta della Nonna* (2021), *Cinnamon and Salt* (2022) and *Gohan*, a book of Japanese home cooking, in 2023.

An authority on regional cuisine, she writes a recipe column for Corriere della Sera's Cook liftout. She has been a judge for the Guild of Fine Food World Cheese Awards and Rosewood's chosen Placemaker for Castiglion del Bosco, voted best hotel in the world. Corriere della Sera named her one of the 50 Most Powerful Women in Food. She was the Florence consultant for Sarah Winman's *Still Life* novel and has appeared on TV for Adam Liaw's *The Cook Up* (SBS Australia) and Clive Myrie's *Italian Road Trip* (BBC). With her sommelier husband, she recently opened her own cooking school in Tuscany.

*“Emiko Davies has that wonderful gift of making you want to rush straight into the kitchen.” — Nigella Lawson*

## Awards

*Florentine*: Best Italian Cuisine Book at Gourmand World Cookbook Awards 2017, Designers' Choice Book of the Year 2017, Best Designed Cookbook 2017 at ABDA Awards.

*Acquacotta*: shortlisted for Fortnum & Mason 2018 Food & Drink Awards for Best Cookery Book.

*Cinnamon & Salt*: Longlist for Andre Simon award 2022 and shortlisted for Guild of Food Writers Award for best international cookbook.



## Sharing

Emiko shares her passion and knowledge of food in person through hands-on cooking classes and retreats in Italy and abroad, together with her sommelier husband, Marco Lami. In 2023 they opened Enoteca Marilu, their own enoteca and culinary space to teach food and wine workshops.

She takes part in panels, lectures, competitions and talks and has contributed to publications such as ABC, Saveur, Wine Spectator, Financial Times, Conde Nast Traveler, Monocle, Gourmet Traveller, Food & Wine. She has a recipe column for Corriere della Sera's food liftout, Cook.



## Blog + Newsletter

14K ACTIVE USERS A MONTH

9K SUBSCRIBERS

Emiko began her blog, which is dedicated to home cooking and her life in Italy with her family, in 2010 and she continues to post recipes, photo essays and travel guides.

She began her newsletter in 2021 where she shares long essays, recipes, travel guides, interviews and more.

[EMIKODAVIES.COM](https://emikodavies.com)

## TOP CITIES

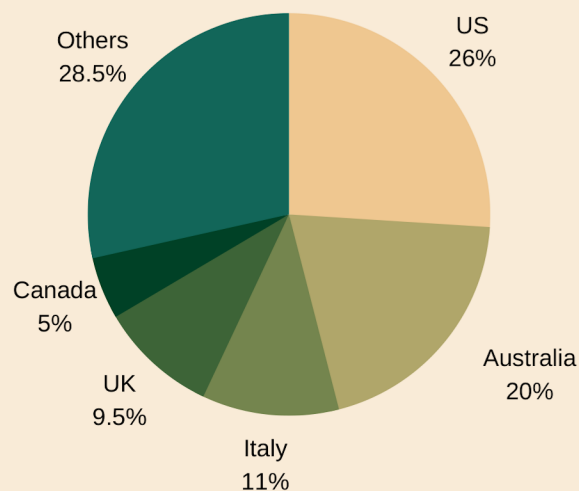
88,600

INSTAGRAM  
FOLLOWERS

Melbourne  
Sydney  
London  
New York  
Florence

## AUDIENCE

85% Are Female  
34% Aged 25-34  
31% Aged 35-44



@emikodavies



# COLLABORATIONS

## *Content creation*

- Dedicated Instagram Post and Stories
- Instagram reels
- Dedicated blog posts with photography

## *Writing*

- Articles, research, opinion pieces
- Guest newsletters
- Interviews

## *Recipes and photography*

- Recipe development
- Recipe development plus headnote/article
- Food or lifestyle photography and video in high resolution

## *Consulting + Appearances*

For videos, TV, radio, podcasts, books and more.

- Cookbook writing process
- Recommendations for food and wine in Florence/ Tuscany; Venice
- Expert on regional and historical Italian cuisine
- Family activities in Tuscany
- Feeding and cooking for children
- Japanese home cooking



## *Clients*

Lifestyle: Jaguar, Uashmama, Very Simple Kitchen, Ooni pizza ovens, Santa Margherita Surfaces, Bonnie & Neil

Travel: Adler Resorts, Rosewood Castiglion del Bosco, Villa Lena, Castello di Fighine, Belmond Villa San Michele, Lonely Planet

Food: Mulino Casilo, Parmigiano Reggiano Consorzio, Ruffoni, Caffè Vergnano

Fashion: Tea Collection, Lee Mathews, Irving & Powell

# EMIKO DAVIES

*Regional Italian Cuisine | Japanese Cuisine | Food | Food History | Lifestyle |  
Restaurant Reviews | Natural Wine | Food and Lifestyle Photography |  
Editorial Writing | Travel Writing | Family | Cooking with children*

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