

Exclusive: Thomas Keller has a lot on his plate and we got an up-close look 🔑



Chef [Thomas Keller](#) has two modes: moving with a sense of urgency, or patiently waiting for perfection.

In the kitchen, he paces, he fidgets and his hands reveal just how much energy the internationally acclaimed chef still has left. Keller oversees nine restaurants – including the renowned French Laundry – has published five bestselling cookbooks, founded the gluten-free flour line [Cup4Cup](#) and, on top of it all, now has his own chocolate factory.

But when it comes to adding something new to his pile of endeavors, Keller knows how to take his time. From spending more than two decades as a line cook to taking more than five years to develop the formula for his recent premium chocolate line, K+M Chocolate, the Napa-based chef knows that perfection is possible when you take the time to do it.