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Christopher Richard "Rick" Stein OBE (born 4 January 1947) is an English chef, restaurateur and television presenter. He is currently the head chef and co-owner of "Rick Stein at Bannisters" at Mollymook, New South Wales, Australia,[1] owns four restaurants in Padstow, a fish and chip shop in Falmouth, Cornwall and has written or presented a number cookery books and television programmes.

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