



KIMBERLY LEWIS

Elevated yet approachable, sensory storytelling
for magazines, cookbooks, and food brands.



Kimberly Lewis

Editorial Culinary Photographer

I create modern culinary editorials that bring food to life through texture, warmth, and refined simplicity. My photography balances approachable comfort with artful detail, making everyday ingredients feel elevated yet natural. With an aesthetic rooted in tactile richness, natural tones, and clean patterns, I specialize in capturing the sensory story of food for print publications, cookbooks, and brands that value artistry and authenticity.

Food photography with texture, warmth, and story.

Located in Winter Park, FL - Servicing world wide

Tuscan Summer Sunset

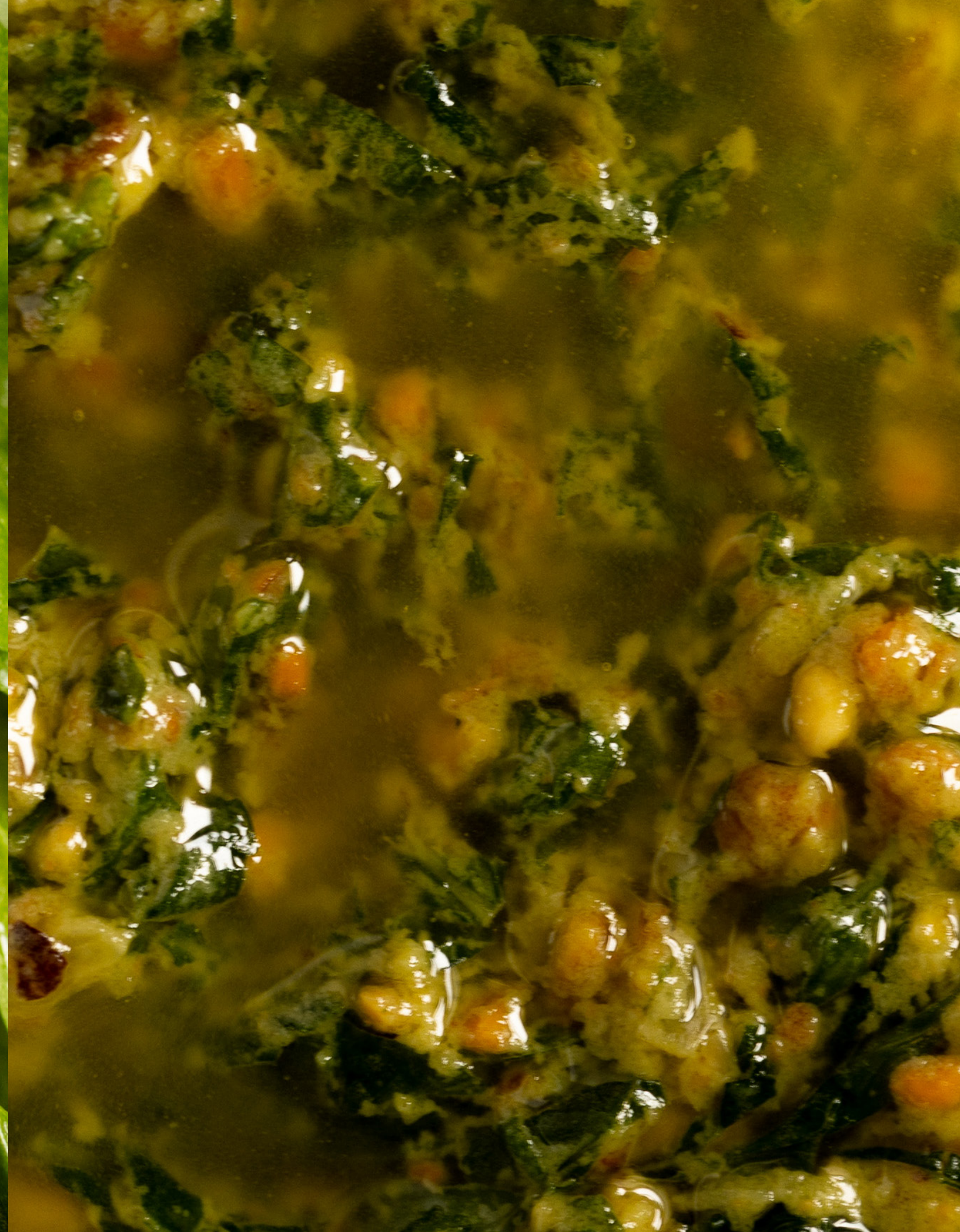
Sundried Tomato Goat Cheese Chicken

This is one of my favorite recipes to make. It's one I have written down to share with many, but have never never shared the same version twice. With each iteration I tweak and refine the sun dried tomato and goat cheese filling, I test a different method of searing, add a handful of greens or decide to top it with a pesto. It doesn't matter how it's made, the final result feels sun seared, tender, and melty, like a tuscan summer sunset.









Butter My Oats

Buttered Oat and Almond Cake

This coffee cake has soft notes of banana, crystallized sugar, almond cream, and decadent buttered oats that taste of home. It's a great cake for grabbing a full slice with a plate and cup of coffee, or snagging a sliver as you pass it on the counter. Either way, it'll satisfy every time.





Form and Function

Black Pepper Mashed Cauliflower

A cauliflower mash can be overlooked as merely a light fair alternative to the indulgence of a luscious mashed potato. However, if admired for its softer texture, it offers a decadence all its own. The cauliflower can surrender to a loosening of its rigid architecture and adapt into a creamy base for rich beef medallions blanketed in a glossy mushroom gravy.







Greenhouse Roots

4Roots Education Center

I've admired an organization in our community called 4Roots. They work to connect local growers to buyers and educate the public on the importance of shortening our supply chains. They highlight the benefits it offers through the health of our ingredients and the nutrient density it offers our bodies.



Basic on Ice

Iced Oat Milk Pumpkin Spice Latte

A basic indeed, but a staple she be. The pumpkin spice latte is *fall* to its core, and I'm here for it. But when the temps aren't quite allowing for oversized knits or wrapping hands around steaming mugs, the iced latte will have to do. This oat milk pumpkin spice cream dances on ice to bring you the fall comfort you desire, no matter the weather.











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