

GASTRONOMY

LONDON 2018



Grupo  Planeta

FOREIGN RIGHTS



@planetarights

<https://www.planetadelibros.com/foreign-rights>

Foreign Rights Contacts

F. Javier Sanz

Foreign Rights Manager

+34 93 492 80 08

fjsanz@planeta.es

Pilar Lafuente

Fiction

+34 93 492 82 44

plafuente@planeta.es



Maria Juncosa

Fiction

+34 93 492 88 39

mjuncosa@planeta.es

Gemma Isus

Non-Fiction

+34 93 492 85 95

gisus@planeta.es

Jordi Berché

Illustrated, Gastronomy & Children

+34 93 492 81 65

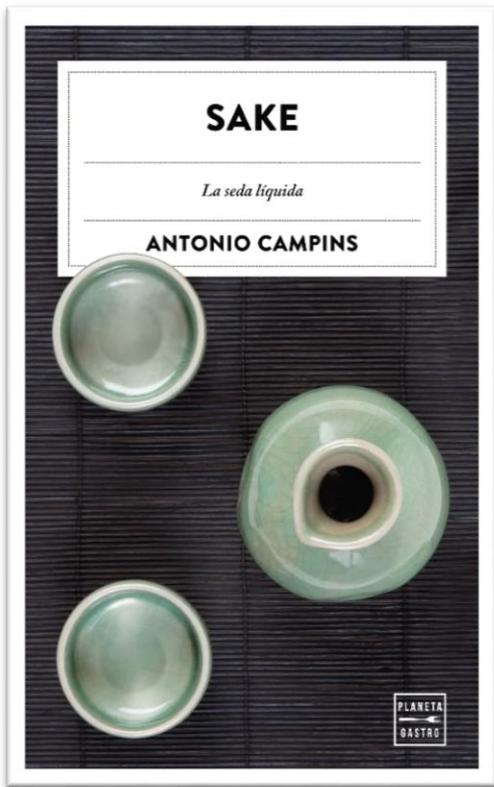
jberche@planeta.es

INDEX

Sake, the Liquid Silk – Antonio Campins	4
Eating is a Story – Oscar Caballero	5
My Boqueria – Oscar Manresa	6
Etxebarri – Bittor Arginzoniz	7
Revolution – José Luís Barrenas	8
The New Winegrowers – Luís Gutiérrez	9
Compartir – Oriol Castro, Mateu Casañas & Eduard Xatruch	10
Cocktails and Food – Javier de las Muelas	11
Cooking Legumes – Fundación Alicia	12
What Wine Goes with this Duck? – Ferran Centelles	13
Casa Marcial – Nacho Manzano and Benjamín Lana	14
Low Temperature – Joan Roca	15

SAKE, THE LIQUID SILK

Antonio Campins



Sake. Liquid Silk takes us into a wonderful world that is still little known in the West and helps us discover sake's history, the process of its production, its ingredients, the regions it is produced, its different classes, the primary wineries and tasting notes. Sake is such a fine beverage thanks to the legendary perfectionism of the Japanese in choosing the best ingredients and the extreme care of the artisans who make it. Its remarkable delicacy and range of subtle aromas and flavors make it an incomparable drink, worthy of becoming popularly enjoyed as one of the world's great beverages.

**The book includes a
foreword by Josep Roca.**

14,5 x 23 cm | 208 pages | February 2018

Antonio Campins, writer, gourmet and industrial designer, has developed his professional activity combining his work as the creator of original and innovative cooking utensils with the writing of specialized books on gastronomic subjects.

The first and only book on sake in Spanish.

A very readable, instructive manual that avoids excessive use of technical terms.

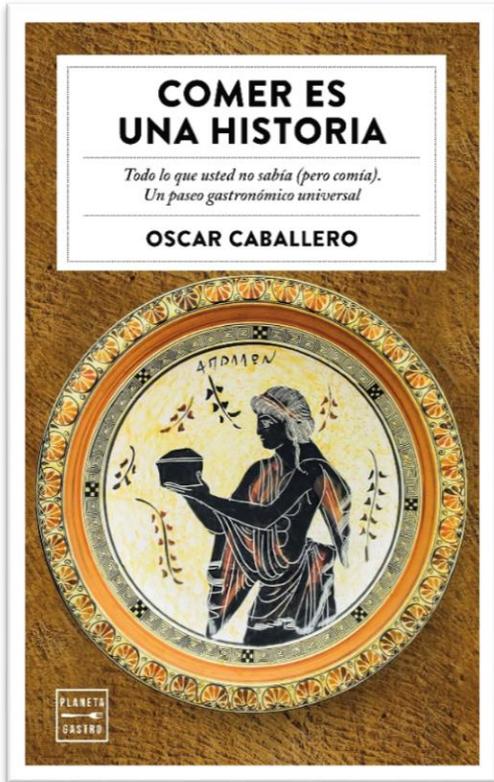


An essential manual for those who wish to learn everything about this Japanese drink.

Antonio Campins is Spain's leading expert on sake, certified in Japan and internationally recognized.

EATING IS A STORY

Oscar Caballero



Who invented the first preserves? When did the first restaurant appear? Who taught Europe how to use a fork? When was the term gastronomy coined and why? Is the Mediterranean diet an American creation? Did ‘fusion cooking’ exist five centuries before the term was born? From the first spark of fire to gluten-free bread, this book proposes a menu that spans the course of history, presented in a way you have never heard it before.

Oscar Caballero is one of the world's foremost gastronomic journalists.

14,5 x 23 cm | 256 pages | April 2018

Oscar Caballero has been a gastronomic correspondent for the *Club de Gourmets* in Paris since 1981. During this time, he has also written about cultural themes and events for *La Vanguardia*. Through his *Leer*, he publishes his monthly Letter from Paris. He is the only foreign member of the French association of gastronomic critics and the *Société des Gens de Lettres*. Additionally, he is the author of some twenty books, including the first book published about El Bulli.

An exhaustive journey through the history of gastronomy, from prehistoric times to the present day.

“

This is a book brimming with intelligence, with a clean, precise and enjoyable text that captivates us from the beginning, surprises us and makes us think. It includes countless historical and literary references, curiosities and many facts.

MY BOQUERIA

Oscar Manresa



Through the words of a chef who has spent half his life there, *My Boqueria* offers an inside glimpse of daily life at Barcelona's foremost market and one of the world's most famous. In a very personal style, Oscar Manresa tells the intimate story of the best known stalls of a place that occupies a fixed spot in the collective unconsciousness of world gastronomy. This is not a cookbook, although it could be. Of course, if after reading the book you don't feel an uncontrollable desire to go to the market and buy whatever you see and a terrible urge to enjoy a dish of bacon with caviar, then you have a serious problem...

A tour of the most emblematic stalls at Barcelona's La Boqueria market, acclaimed as the world's best market.

19 x 25.5 cm | 224 pages | June 2018

Oscar Manresa (1962), born on the shores of the Mediterranean in a fishermen's neighborhood, has been an entrepreneur, executive, kitchen boy, cook and guitarist. But in the end, it was gastronomy that seduced him and led him to a market. There he met his future wife, many of his friends and all the people who populate these pages. From its restaurants such as La Torre d' Alta Mar, Casa Guinart or Casa Leopoldo the market has fed several generations of people from all over the world.

The book explains the history of the market through its most emblematic stall owners.

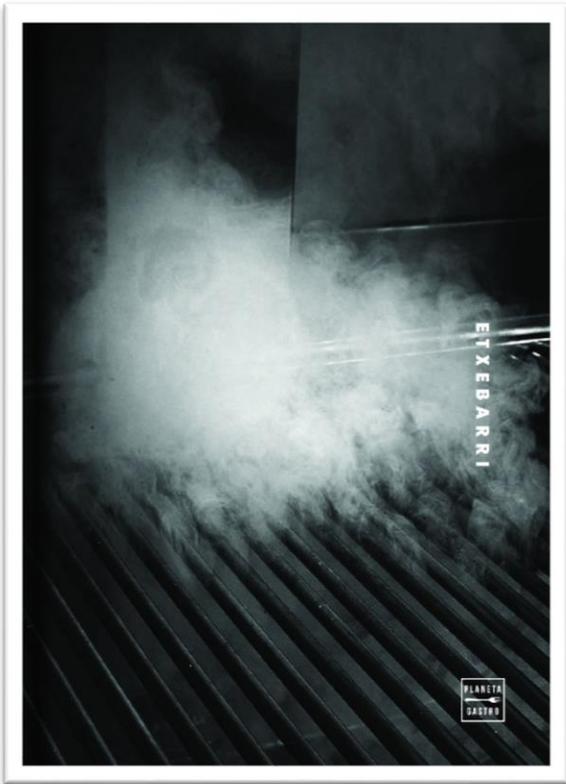
Written in the first person by chef Oscar Manresa in a direct and playful tone, the result of his work and personal experiences at the market.



Includes recipes by Oscar Manresa with dishes based on the products of the stall owners.

The book includes a chapter entitled "Eating at La Boqueria" including the most emblematic bars and restaurants: Pinotxo, Quim and Casa Guinart.

The prologue is written by Albert Adrià, a regular visitor to the market.



Typically spotted at Mount Amboto near Axpe, “Mari, the Amboto Lady” is the supreme goddess of Basque mythology. At the foot of the mountain, 25 years ago Bitor Arginzoniz built up an exceptional place with his own hands and no other reference than the most ancient cooking technique. With fire, custom grills and obsessive search of premium produce, Bitor revolutionized the way we heat meat, fish or vegs.

His secret is the man himself: the fire whisperer. An absolute benchmark of grilling, Axpe deserves a whole chapter in Michael Pollan’s last best-seller “Cooked”. Bitor offers the best performance of any particular product subject to be cooked. Discover why Etxebarri is the place where Anthony Bourdain would like to die (The NYT, 2011).

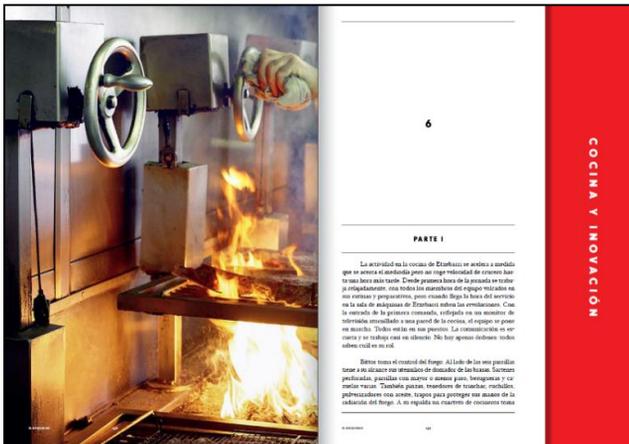
25 x 30 cm | 356 pages | October 2017

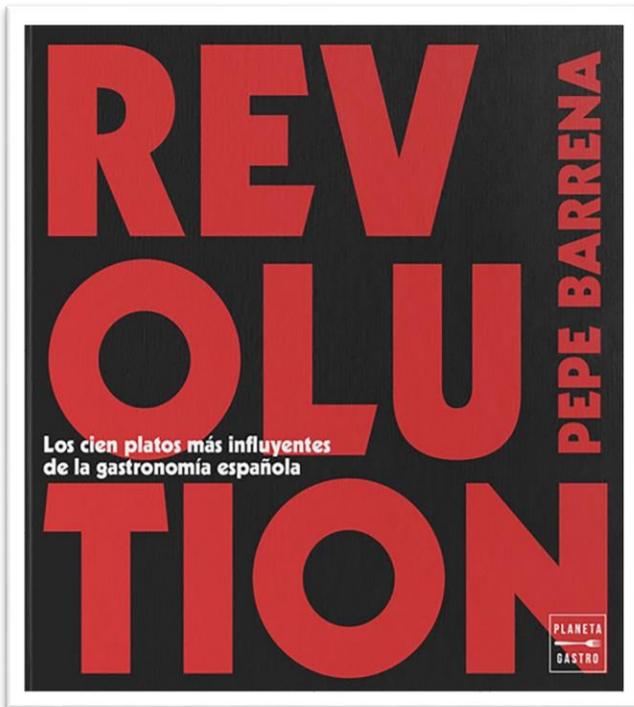
Bitor Arginzoniz, known as the ‘grill wizard’, is a 55 year old self-taught chef who, for the past twenty-five years, has dedicated himself to ‘squeezing perfume from the coals’ as Andoni Luis Aduriz from Mugaritz says. His signature skill is perfectly cooked barbecued food, including elvers and caviar, and always selecting the best products. Recognized with a Michelin star, Etxebarri is one of the fastest rising restaurants on the international circuit. It is currently number 6 on the prestigious 50 Best list and rose the most places of any establishment in 2015.



Michelin-starred Etxebarri is #6 in the 50 best chefs

National Gastronomy Prize 2017





Rarely in the history of cookery can a menu as exciting as the one featured in this book have ever been put together. It includes 100 essential, influential and unforgettable creations from contemporary Spanish chefs that have been amazing the world for the past three decades, paying homage to a revolution led by some of the best chefs on the planet as they established new traditions and styles. The dishes presented here have been selected and described by the food writer Pepe Barrena whose criteria included overall feel, aesthetics, conceptual skill and interpretation of classic and popular recipes. It opens with the landmark dishes from the years when this extraordinary movement, which changed the face of cookery across the globe, began.

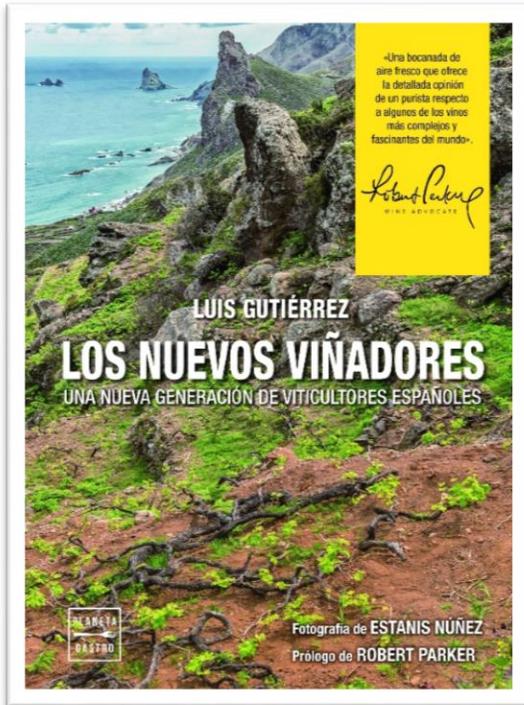
22,5 x 24 cm | 224 pages | October 2017

Pepe Barrena chose the world of communications as the venue in which to develop his projects and interests, especially the fusion of gastronomy with cinema and fine art. He is also an audiovisual producer, a promoter of festivals such as Cinegourland, a publicist and a very well-known food critic. For his work in the world of communications he has received several awards including the National Gastronomy Prize, the Spanish Food Prize and the Premio Euskadi de Gastronomía. He is also a member of the Food & Film Academy of Bologna.



An essential book with over 100 most creative and influential dishes for understanding Spain's contemporary gastronomic revolution that should be on the shelf of every good chef and foodie.





“In this book, I present a personal selection of fourteen profiles that cover the majority of the Spanish wine-growing regions. These profiles are emblematic of the history, landscape, vines, gastronomy, passion and tradition of their local area. You won’t find anything about tannins, vintages, points or tasting notes but rather the often forgotten human side and context to each bottle, including the local food, which each of the figures experienced in their own way and in which wine formed an essential part. These are the new vineyards run by a new generation of Spanish winegrowers.”

Luís Gutiérrez

Fourteen portraits of the new superstars and their wines: Envnate, Comando G, Eduardo Ojeda, Iñaki Otegi, Jorge Monzón, José María Vicente, Pablo Calatayud, Pedro Rodríguez, Pepe Raventós, Rafa Bernabé, René Barbier, Sara Pérez, Ricardo Pérez Palacios, Rodrigo Méndez and Telmo Rodríguez.

19 x 25,5 cm | 272 pages | May 2017

The author is the most influential specialist in Spanish wines in the world and Spanish representative of the sector’s leading publication: *Robert Parker’s Wine Advocate*. Featuring a prologue by the legendary Robert Parker, the world’s top authority on wine for more than 30 years. Photographs taken by Estanis Núñez.



The story of a new generation of winegrowers, chronicling their origins and efforts to rediscover the best species and varieties indigenous to each region.

English translation available.



y con cierta potencia, pero fino y sin excesos. La gamacha de Comandó G es un antiguo perfume para sus callos a la maderita, un guiso de tripa de ternera con un poco de pato y arroz, y terminando de rematar con buena chucua y morcilla. Una buena de gelatina y colchoneta.

Lo cierto es que los callos están más ricos repositados, cocinados un día y guardados para el siguiente. La mejor es comenida en un bar o en un restaurante, que ahora también se han abierto a categoría de alta gastronomía por ejemplo, los de El Bolo en Illes Balears, están buenísimos. En algunos sitios les dejan enfriar, les cortan en porciones y los sirven en el vaso. Otros como que hacen los callos y los venden para llevar, claro. En casa ya es cuestión de cocinarlos en proporción, añadir chorizo de primer y un toque de Serrano si no gustan picantes y no hay más que calentarlos en una cacerola. Con estas dos cantidades tienen una comida de los más contentos en un portafolio.



considerando que la Mancha no servía. La Mancha es una uva de cierta fragilidad y no muy alta acidez que, con insalubres condiciones, alcanza un alto grado pero a costa de dejar la acidez por los nervios. Si además entre otras se maceraban y creaban un coque y el resultado se castigaba con menos y menos en barricas nuevas, el resultado era catastrófico. Pero ellos fueron capaces de darle la vuelta a la tuerca, estudiar e integrar los ritmos y las uvas, con modificaciones y crianzas más suaves que les permitieron crear un vino de prestigio mundial desde nunca antes había existido.

Desde entonces a una nueva generación de viticultores que está ganando el mundo. Se dedican a buscar la manera de interpretar las variedades que muchos despreciaban porque no eran capaces de cumplir a los criterios vitas de Barrios, Ribera del Duero, La Rioja o de donde fuera. Y encontraron la manera de expresar el sitio a través de esa uva. Ahora está claro que la diferenciación de la

perennialidad son un plus, pero a finales de la década de 1990 la historia era muy diferente. Vivíamos unos tiempos de centralización y de homogenización, del 2000. Transparencia en 1997, barrica nueva de François Pinot, de fórmula y de un «yo me mudo», una etapa magna de la viticultura de España – algo que ocurrió en casi todo el mundo, a su manera – en la que todos los vinos tendían a parecerse a los de entonces.

Pero igual que ocurrió una década antes en el Pireneo con la Gamacha de Comandó, también un poco más en quitarle su mala imagen). Álvaro Palacios, este vez acompañado por Ricardo Martínez y dos años antes a una vez, la Mancha como a una comarca, el Baco, que pasaba a ser un poco más de las zonas productoras de grandes vinos cuando pensaban destinadas a continuar en el mundo del vino corriente, del gran y del valor según el grado de calidad. El resultado, como era el 1990 del Pireneo, la historia moderna del vino



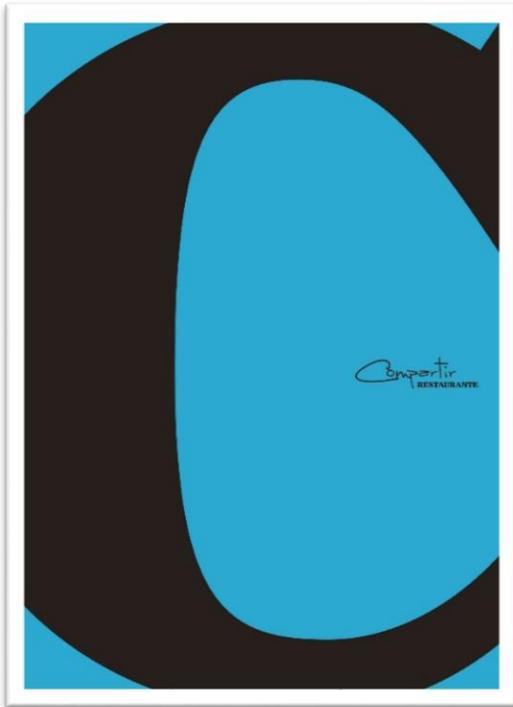
Telmo Rodríguez Hermandadista nació en Liria en 1962 en una importante familia de productores, artistas, empresarios, políticos e intelectuales. Estudió Biología en Bilbao y luego se marchó a completar su formación en Francia. En Barcelona conoció a Pablo Eguren, que desde 1994 es su socio en la Compañía de Vinos Telmo Rodríguez. La familia de Telmo era propietaria de una de las mejores fincas de La Rioja, Rosellón, situada en el pueblo de Labastida, que en 1987 había comprado su padre, Juan Rodríguez Salda.

Se pudo era un increíble emprendedor e independiente, no un agricultor, hijo de una cultura y cultura y de un carácter y carácter. Telmo me contó la historia: «La finca la compré porque el maldito de la familia era del La Rioja, los malditos en que tenían que ir a La Rioja, que los años tenía un campo de clima. Ir a La Rioja desde

Irón en aquella época era un viaje de tres horas, no se comen ahora. Así decíanlos una la Rioja con abandonada, pero se comen del sitio, especialmente en maldito.

«En aquel momento, prácticamente todo lo que vino estaba a la venta. Había muchos palacios y casas de nobles, pero a mí me gustaba el grande el campo, y quería una casa de campo. No lo imaginaba una casa, lo imaginaba un sitio. En La Rioja no había muchas casas de campo, a la gente se le gustaba vivir en el campo. Pero encontraron Rosellón, una de las pocas, un sitio al que cuando ellos Eguren se había ido, un bar, un campo, maldito. Un sitio así tal vez no da mucho con la forma de ser riguroso, pero los cuadros maldito a los vases, a los que los grandes vites solos en el campo, en los ritmos castrones.

Oriol Castro, Mateu Casañas & Eduard Xatruch



The first book by the heads of kitchen at elBulli.

Following the definitive closure of elBulli in 2011, Oriol Castro, Eduard Xatruch and Mateu Casañas, looking for new challenges as chefs, set out to start a restaurant project together. The vision was to serve Mediterranean food that summed up their experience running the most legendary restaurant in history. Compartir was thus founded in 2012 and became a very personal project for the three chefs in which each dish was designed for the whole table. Today Compartir has fully established itself with dozens of dishes that have become classics in their own right. This book provides a memoir of the journey Castro, Xatruch and Casañas and their creations experienced at their restaurant.

21,5 x 29,5 cm | 220 pages | March 2017



Prologue by Ferran Adrià.

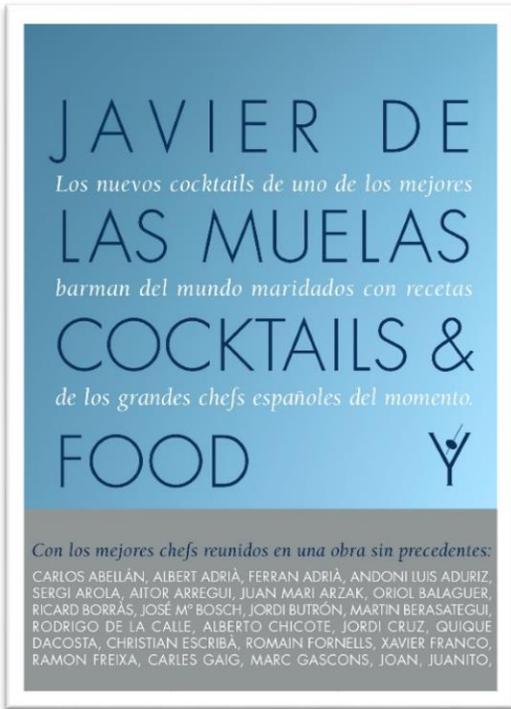
Featuring over 200 photographs by Francesc Guillamet, one of the best food photographers in the world.

Located in the wonderful village of Cadaqués, most of the customers are French.



COCKTAILS AND FOOD

Javier de las Muelas



A new despatch from the world of cocktails, this time with the added contribution of suggested food combinations from great Spanish chefs such as JOAN ROCA • JUAN MARI and ELENA ARZAK • ÁNGEL LEÓN • CARMÉ RUSCALLEDA • ANDONI LUIS ADURIZ • MARTÍN BERASATEGUI • ALBERT ADRIÀ • JORDI ROCA • PACO RONCERO • PEDRO SUBIJANA • LOS HERMANOS TORRES • JORDI CRUZ CARLES GAIG • NANDU JUBANY • MANY MORE.

For all their recipes, conceived especially for this book, Javier de las Muelas has created the perfect cocktail and like every good bartender he also livens up the evening with anecdotes, technical tips, reflections and historical notes. In this new volume he shows us how to drink well when we eat, or how to eat well when we drink.

19 x 25,5 cm | 256 pages | February 2017

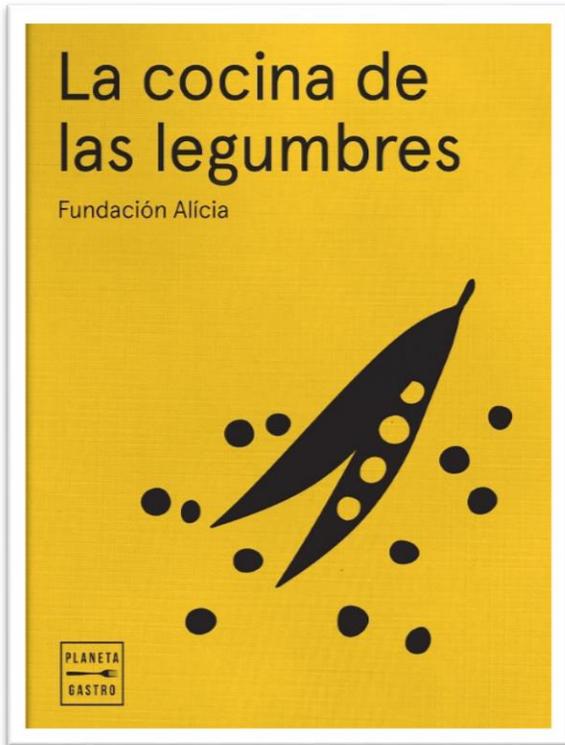
Javier de las Muelas is recognized as one of the ten best bartenders in the world. He is the owner of Dry Martini in Barcelona, one of the leading cocktail bars in the country, and also Speakeasy, a small, private premises conceived in the likeness of the clandestine watering holes of Chicago, as well as the legendary bar Gimlet. He currently runs 24 establishments across the world.



The new book on cocktails by Javier de las Muelas is accompanied on this occasion by recipes from top Spanish chefs.

English translation available.





A book that will open your eyes to the vast range of different legumes and ways to cook them.

Did you know that black beans contain 10% more iron than a steak, that chickpeas provide just as much folic acid as spinach or that the first foam made by Ferran Adrià at elBulli consisted of legumes? Because legumes are an almost infinite food source and have major health benefits, they have been declared food of the year by the United Nations. The objective of this book is to promote knowledge about and especially the consumption of legumes. These recipes will help you to prepare and eat legumes in a tasty, healthy, balanced and easy way. Find out about their great versatility and the almost infinite number of different methods to prepare them; you'll be both surprised and hooked.

19 x 25 cm | 348 pages | October 2016

The Fundación Alícia is a research centre dedicated to technological innovation in the kitchen, improving eating habits and promoting gastronomic heritage. It enjoys contributions and support from top chefs and renowned scientists from across the world. Its services and advice are sought by major restaurants, chefs, businesses, educational centres and other bodies, making it into a very prestigious centre of reference in Spain and overseas.



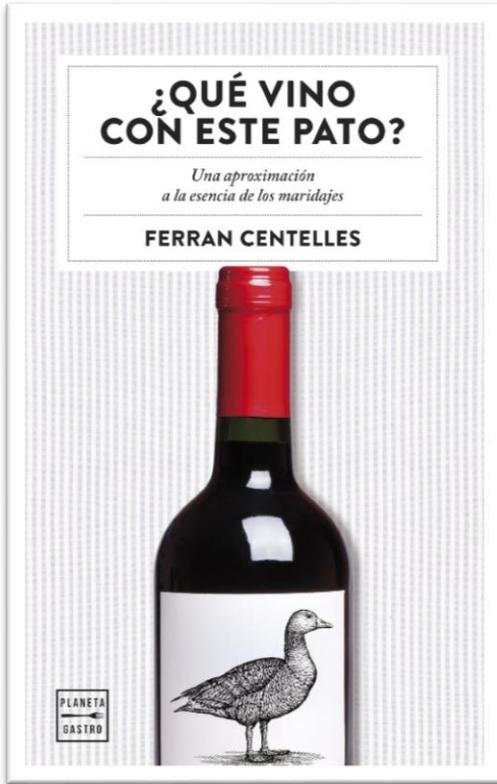
A book that will open your eyes to the vast range of different legumes and ways to cook them.

Discover legumes: the great superfood of the future.



WHAT WINE GOES WITH THIS DUCK?

Ferran Centelles



A comprehensive work that, for the first time, presents an overview of the different philosophies regarding wine pairings, including that of the author, providing the reader with a unique sensory experience. For 13 years Ferran Centelles was the head sommelier at elBulli and he is probably the best sommelier in Spain.

This is an essential book for lovers of fine dining as well as students of catering, oenology and wine tasting.

14,5 x 23 cm | 304 pages | September 2016

**Best of the world
Gourmand 2017
Award**

Ferran Centelles (Barcelona, 1981) is one of the best sommeliers in Spain. He began his professional career at elBulli (2000-2011), and since then he has continued to study and work in Spain and overseas. He obtained his WSET diploma in London, is an Advanced Sommelier CMS and prepared the wine list at elBulli for thirteen years. He is advisor on Spanish wine to Jancis Robinson, probably the most influential wine critic in the world. A co-founder of Outlook Wine (The Barcelona Wine School) and *Wineissocial.com*, in 2006 he won the Ruinart Award (for the best sommelier in Spain) while in 2011 he won the National Gastronomy Award and in 2013 the Professional of the Year Award from the Catalan Association of Gastronomy for his contribution to wine culture.



This is an essential book for lovers of fine dining as well as students of catering, oenology and wine tasting.

An exceptional, unprecedented introduction to the science and theory of wine pairing by the head sommelier at elBulli.

«This book is, unquestionably, the beginning of the recognition of Ferran Centelles as one of the most interesting figures in the world of wine around the world.»

FERRAN ADRIÀ



This book explains the unique circumstances that led to a hamlet of twenty inhabitants harbouring one of the most distinctive two Michelin star restaurants in Europe.

It explores and portrays the La Salgar terroir, a geographic and human crossroads in Eastern Asturias where the Manzano family found and then made good use of an enviable diversity of products linked to personal consumption, produced in the hamlet and harvested from the Cantabrian sea and la Sierra del Sueve.

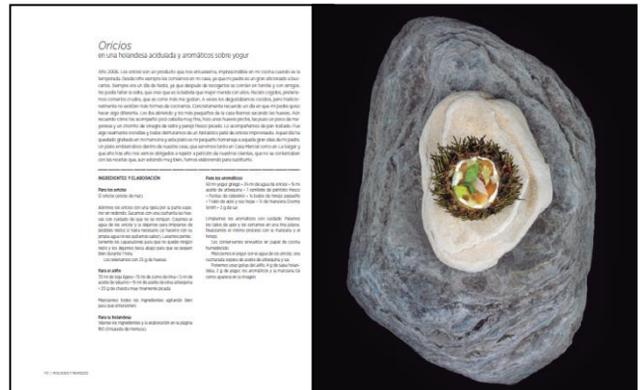
24 x 28,5 cm | 240 pages | June 2016

Nacho Manzano, with his brilliant work at Casa Marcial has become one of the leading chefs in avant garde Spanish cooking, winning two Michelin stars. He is also head chef at the Ibérica restaurant in London and runs an event catering company: La Salgar. Nacho Manzano also has six restaurants in Britain (four in London, one in Manchester and a recently opened one in Leeds) in partnership with the Ibérica group and is planning further openings in Edinburgh and Glasgow.



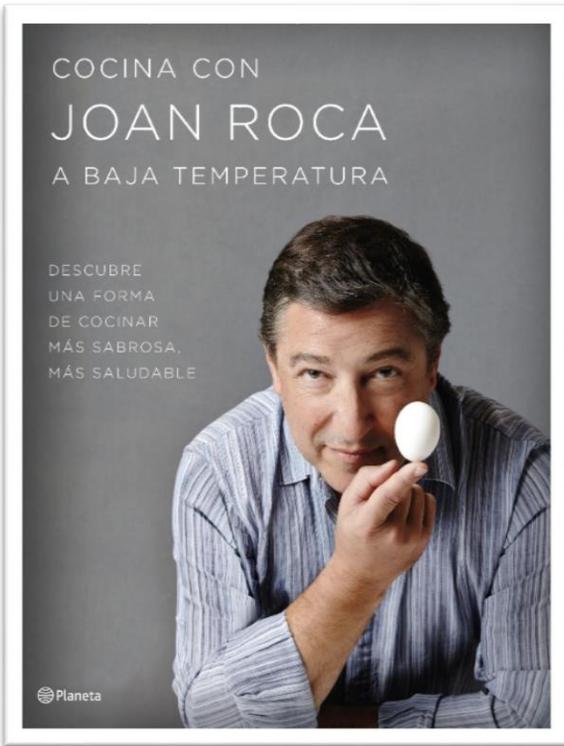
The story of Nacho Manzano, from its terroir-driven restaurant to its British success with Ibérica in UK.

English translation available.



LOW TEMPERATURE

Joan Roca



“This book will show you everything we’ve learned in the kitchen of “El Celler de Can Roca”, but also in our respective kitchens with our families, showing you different techniques with which to improve your dishes. You will see that low temperature cooking has been practised for thousands of years and that the main technological advance is basically the control and precision with which we can cook today. But in the end, we cook to enjoy the goodness of great cooking: it gives us pleasure, helps us to stay healthy, conveys emotions, and transmits knowledge, values and affection. Through cooking we can discover culture at home and abroad, we can defy our senses, allow our imagination to take flight and get a little closer to the land. It helps us to express gratitude and dedicate time to our loved ones. Everything that matters most in the world.

I encourage you to discover these techniques, which will undoubtedly help you to achieve better results in your kitchens. I hope that you enjoy the adventure.”

Joan Roca

19 x 25,5 cm | 384 pages | March 2016

Joan Roca i Fontané runs “El Celler de Can Roca”, considered the third best restaurant in the world, together with his two brothers Josep — the sommelier — and Jordi — the pastry chef. His cooking balances Catalan culinary traditions with avant garde techniques, the result of an ongoing commitment to research, innovation and creativity.



The new trend in domestic cooking as taught by the best chef in the world.

