A close-up photograph of several scallops being grilled on a metal grate. The scallops are arranged in a row, and thick white smoke is rising from the grill, partially obscuring the background. The scallops have a reddish-brown hue, indicating they are being cooked. The grill grate is dark and shows signs of use.

Frankfurt
2018

Gastronomy &
Food Culture
Books

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GREAT CHEFS, RESTAURANTS & PRODUCES

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Hardcover | 19,5 x 25 cm | 248 pages



Among the most inspiring chefs of our time, **Andoni Luis Aduriz** is leading one of the most creative and provocative proposals in current gastronomy in Mugaritz, the project he began 20 years ago in Rentería (the Basque Country) for which he has earned 2 Michelin stars and has been included, for 12 consecutive years, among the top 10 restaurants in the world (The World's 50 Best Restaurants). A defender of the verb "to doubt", of the flavor of stories and of the many possibilities cooking can have when thinking outside the box, Andoni has published more than a dozen books and is a regular contributor to the media. He has been twice winner of the coveted Chef's Choice Award given by The World's 50 Best Restaurants (2008 and 2012) and the Eckart Witzigmann Award (2012), as well as important distinctions in Spain such as the National Healthy Gastronomy Award (2018) and the National Gastronomy Award (2002), among others.

TEXTS ANDONI LUIS ADURIZ |
PHOTOGRAPHY PER-ANDERS JÖRGENSEN
& JOSÉ LUIS LÓPEZ DE ZUBIRÍA

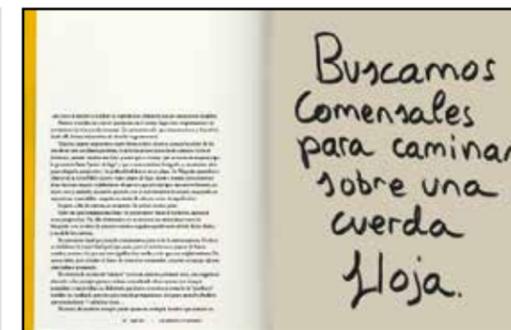
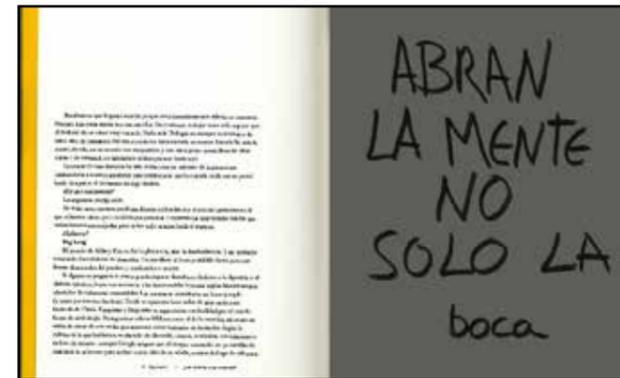
Mugaritz. Vanishing points

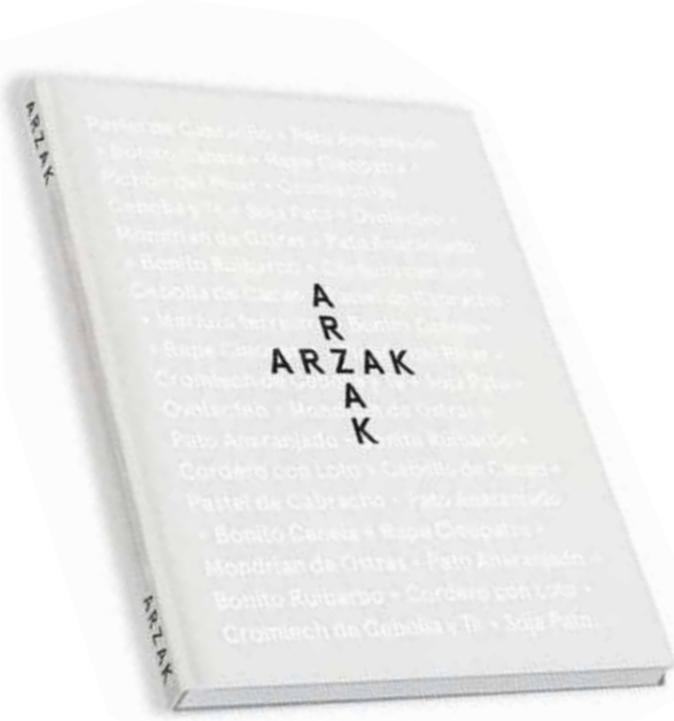
If there is a sixth taste, it's the taste of stories. That's why, more than a cookbook, this book is an intimate and daring story about how Mugaritz experiences cooking, using creativity as the best ingredient to inspire, surprise and provoke diners all over the world. For Andoni Luis Aduriz, food is the best pretext to cross borders and explore territories while transforming ideas into edible expressions.

With this publication, Mugaritz insists on dismantling paradigms, accelerating the present of gastronomy and, above all, building launch pads to tomorrow. In doing all this, it maintains the same enthusiasm, that of seeing its audience walk on a tightrope without fear of falling, enjoying outcomes as unusual as improbable.

Contents

1. Confessions by Andoni Luis Aduriz to open the mind and not just the mouth.
2. Inspiring reflections on the present and future of one of the most influential restaurants of our time.
3. 30 Vanishing Points: 30 concepts to un stitch (and experience) the creativity of Mugaritz.
4. 50 recipes for thinking "out of the box".
5. Glossary of non-culinary terms to meet culinary challenges.
6. Notes to whet the appetite through notions such as time, luxury, pleasure, vice, chance, transformation, life and even death.... in the kitchen.





Hardcover | 24 x 30 cm | 260 pages



Juan Mari Arzak is the third generation of chefs at the restaurant that bears his family's name. When he was nineteen years old he entered the catering school of La Casa de Campo in Madrid and at the age of twenty-five he took over the family business, for which he was awarded the National Gastronomy Prize and his first Michelin star in 1974. In 1976, the so-called New Basque Cuisine movement began its journey. From that moment onward, a deep interest in research took hold of Arzak. His personal evolution and that of his cuisine was constant and he acquired his own special profile, which led to his obtaining his third Michelin star in 1989. The early 1990s were decisive years for the international rise of Spanish cuisine, a revolution led by Juan Mari Arzak himself together with Ferran Adrià and the rest of the Basque chefs.

TEXTS JUAN MARI ARZAK & ELENA ARZAK
| PHOTOGRAPHY SARA SANTOS, MIKEL ALONSO & SERGIO COIMBRA

Arzak

A journey through the career of Juan Mari Arzak, the great patriarch of Spanish gastronomy and the New Basque Cuisine, accompanied by the most emblematic recipes of the last ten years of his career.

Key Points

- Juan Mari Arzak is considered, together with Ferran Adrià, to be the great architect of the Spanish gastronomic revolution.
- He is probably the foremost figure in Spanish cuisine with a tremendously long-lasting influence on the new generations of chefs.
- The book commemorates the 40th anniversary of the birth of the so-called New Basque Cuisine, the movement based on the Nouvelle Cuisine that was the germ of the current Spanish gastronomic revolution.
- This new book contains the 60/80 most emblematic recipes of the last ten years of his work, as well as the most emblematic of his career.
- The award-winning Arzak restaurant is a national and international gastronomic reference. Since 1989 he has been awarded three Michelin stars.

Contents

1. CASA ARZAK-ENEA. The restaurant
2. THE DINING ROOM. Juan Mari Arzak and the history of Basque cuisine
3. THE LABORATORY: A recipe for creativity. How the team designs a dish
4. THE CHEF'S TABLE. An extension of the family
5. THE KITCHEN. Elena Arzak and the future
6. RECIPES





Hardcover | 25 x 30 cm | 356 pages



Bitor Arginzoniz, known as the 'grill wizard', is a 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.

RIGHTS SOLD TO

English (Grub Street), German (Thienemann)

TEXTS JUAN PABLO CARDENAL & JON SARABIA | **PHOTOGRAPHY** MARIANO HERRERA

Etxebarri

The only official book of the most renowned grill in the world.

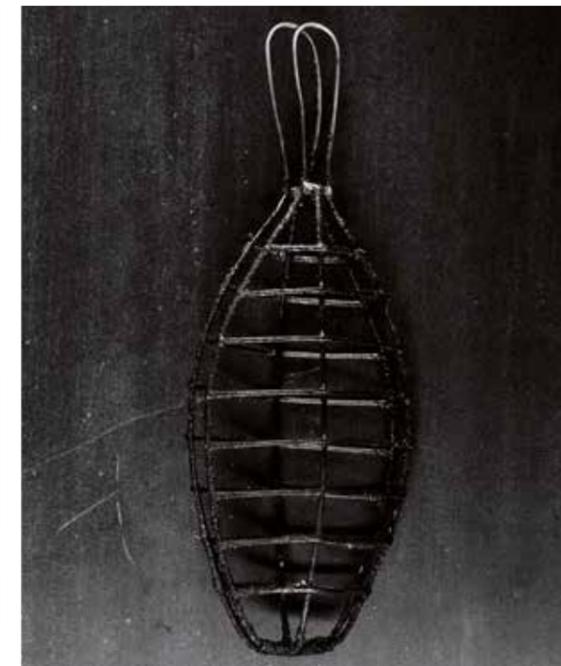
25 years ago, at the foot of the Mount Amboto, in the Basque Country, Bitor Arginzoniz built up an exceptional place with his own hands and no other reference than the most ancient cooking technique. With fire, custom grills and obsessive search of premium produce, Bitor revolutionized the way we heat meat, fish or vegs.

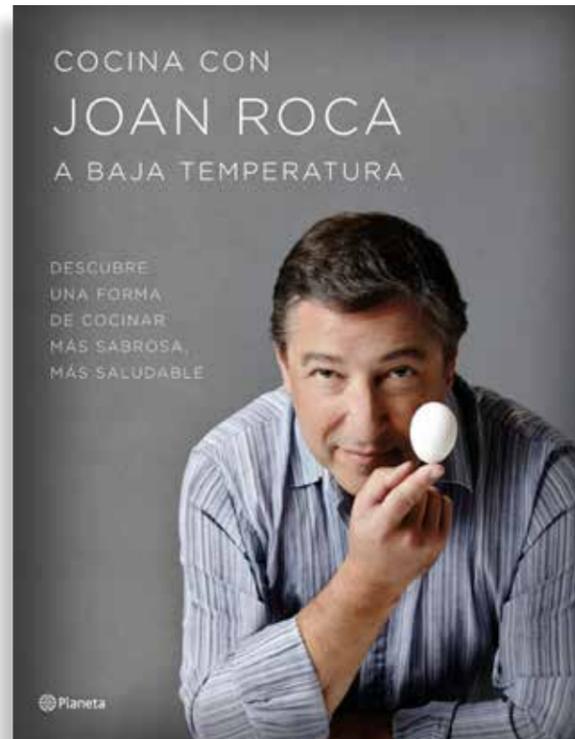
Contents

1. Bitor Arginzoniz, a man who had a dream.
2. Axpe, surroundings and farmhouse.
3. The quality of the fire: choosing the right types of wood.
4. Cooking and innovation: original tools specially created for his restaurant.
5. The result: original recipes of vegetables, seafood, fish, meat and desserts served at Etxebarri.

National Gastronomy Prize 2017

Michelin-starred Etxebarri is #10 in the 50 Best





Hardcover | 19 x 5,5 cm | 356 pages



Joan Roca runs “El Celler de Can Roca”, considered the second 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.

RIGHTS SOLD TO

Complex Chinese (Cite Publishing)

TEXTS JOAN ROCA & SALVADOR BRUGUÉS
| PHOTOGRAPHY JOAN PUJOL-CREUS

Cooking with Joan Roca at low temperatures

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

“This book will show you everything we have learned in the kitchen at El Celler de Can Roca, but also in our respective family kitchens. The aim is to teach you different techniques that will help improve the dishes you cook. We will see how low-temperature cooking was already being practised thousands of years ago and how the newest development stemming from technological evolution is basically control: the precision that we can cook with today.

I would like to encourage you to discover a set of techniques that will undoubtedly help you to achieve better results in your kitchen. I hope that you will enjoy the adventure.”

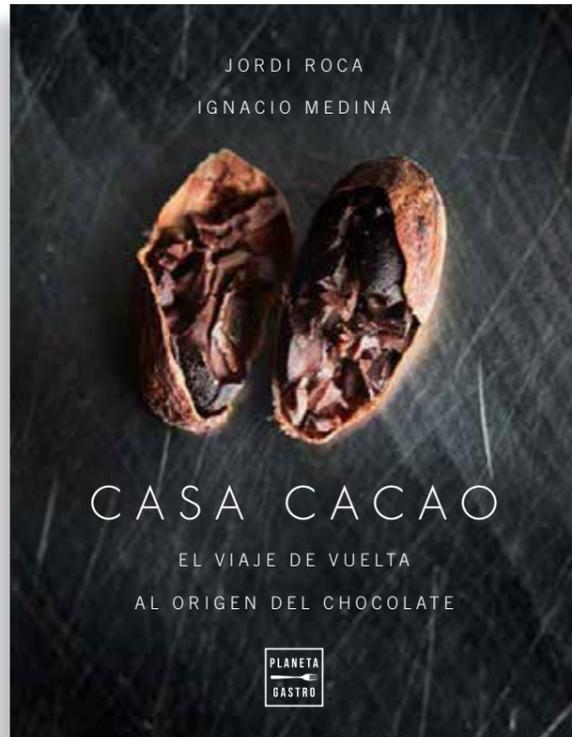
—Joan Roca

ALSO BY THE SAME AUTHOR



By the Chef of the Second Best Restaurant in the world





Hardcover | 21 x 25 cm | 288 pages

TEXTS JORDI ROCA & IGNACIO MEDINA
| PHOTOGRAPHY JOAN PUJOL-CREUS & SERGIO RECABARREN

Casa Cacao

Jordi Roca's journey to the origins of cocoa and its rediscovery for the creation of new totally revolutionary desserts.

This book aims to show the path followed by Jordi Roca, currently one of the world's most advanced chocolatiers, in the search to learn how to master chocolate.

He travels through cocoa fields in Colombia, Peru and Ecuador to meet producers both in the interior of the jungle and in the new production areas that define some of the most prestigious references on the market. He learns about the nature of the so-called creole cacao, native to the Amazon rainforest, the characteristics of the crop and the way in which the cocoa cob ends up being transformed into the fermented and dry bean from which we obtain our chocolate.

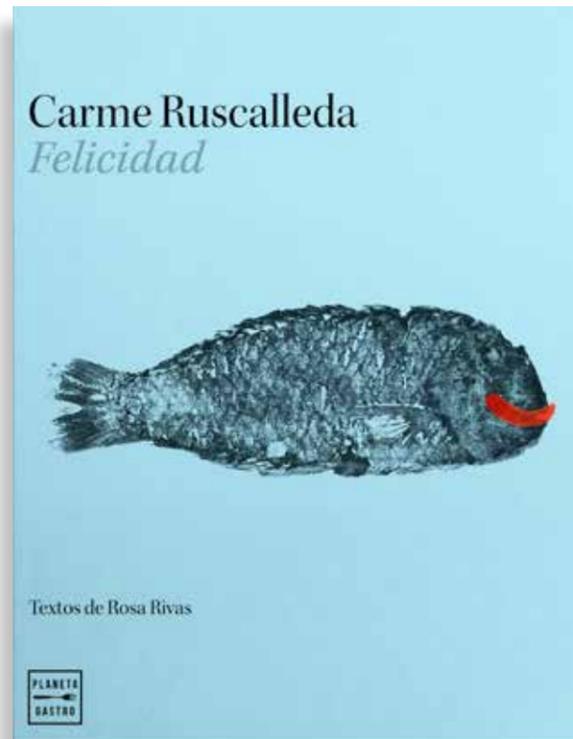
With this background, Jordi Roca returns to his chocolate workshop in Girona and gives a new twist to his creative work, undertaking new creations with the new cocoas that he has collected over the course of his journey through the different countries of Latin America.



Key Points

- In 2014 Jordi Roca was proclaimed the best pastry chef in the world according to the 50 Best in the first edition of this award.
- In Latin America, he rediscovered cocoa after a thorough search for the best cocoa in the world and with this his way of working it until now, a restart and an absolute re-learning of the new possibilities of cocoa.
- The book includes some 40 recipes, formulas and totally new creative ideas with cocoa as the mainstay of desserts, chocolates and ice cream.
- A National Geographic documentary on Jordi Roca's research on the world of cocoa in Latin America is currently being filmed.





Hardcover | 23 x 29,7 cm | 304 pages



Carme Ruscallea (1952), an extraordinary self-taught cook, opened her first restaurant, Sant Pau, in 1988, together with her husband Toni Balam in her native town, Sant Pol de Mar. The restaurant has maintained three Michelin stars since 2005. In 2004, she opened a replica of the Sant Pau in Tokyo, which has achieved two stars. She has achieved another two stars with the restaurant Moments, which she has directed since 2009 with her son Raül Balam. She was the first Spanish female chef with three Michelin stars and has been the world's leading female chef for several seasons.

TEXTS CARMÉ RUSCALLEDA & ROSA RIVAS
| PHOTOGRAPHY CARLES ALLENDE

Happiness

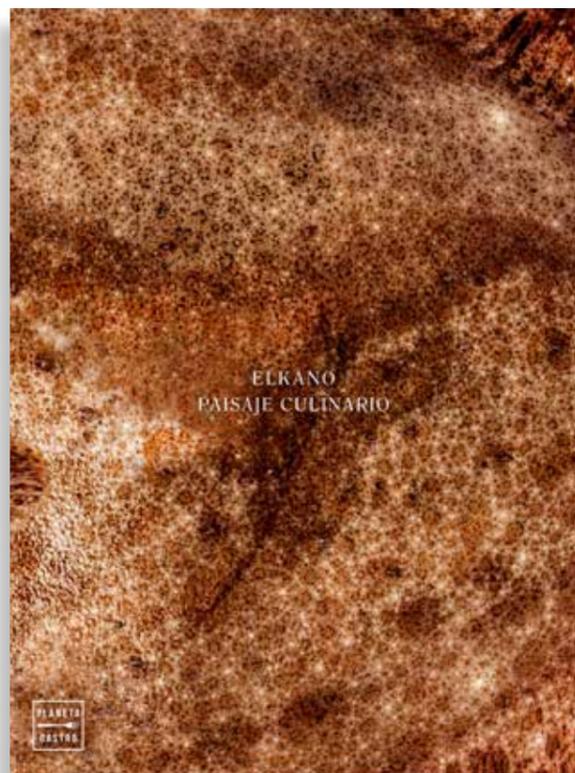
The great tribute book by Carme Ruscallea, the chef with the most Michelin stars (7) in the world, on the 30th anniversary of the Sant Pau restaurant.

A free, natural, flavorful and pleasant cuisine are the key ingredients of Carme Ruscallea's culinary magic. This self-taught chef, who has won seven Michelin stars in her restaurants, is the grand dame of world cuisine and possesses an admirable and precise technique, always exploring and open to the imagination. She cooks to be happy and to make you happy.

Key Points

- Carme Ruscallea is undoubtedly the most important female chef in Spain and the one with the most Michelin stars in the world (7).
- The book is a tribute to the 30 years of her career at her restaurant Sant Pau (Sant Pol de Mar), which takes place in 2018.
- Her culinary hallmark is defined by her ceaseless, highly imaginative, daring, effective and extraordinarily brilliant perfectionism.
- Each of the chapters of the book revolves around a key concept in her career, interspersed with her recipes, including, in addition to the most current ones, the most emblematic ones that have marked her cuisine.
- Her establishments are in Sant Pol, Barcelona (Hotel Mandarin) and Tokyo.





Hardcover | 21,5 x 29,5 cm | 262 pages

TEXTS AITOR ARREGI & JUAN PABLO CARDENAL | **PHOTOGRAPHY** LUIS DE LAS ALAS

Elkano

50 years of marine kitchen. A tribute to Pedro Arregui's legendary restaurant.

Explorer Juan Sebastián Elcano left one iron grill in his 1526 testament. Almost 500 years later, Pedro Arregui reinvented fish cooking in Getaria (Basque Country).

Starting at the family bar, he pioneered modern fish grilling from his now Michelin-starred restaurant Elkano.

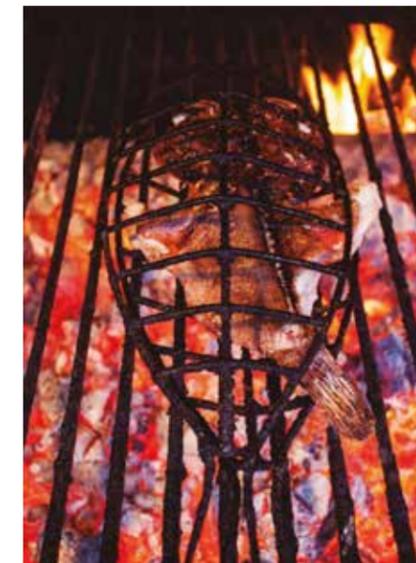
This is the story of the inimitable Pedro Arregui and his passion for the best available products. Renowned for having invented modern fish grilling in 1964, his mastery of seafood terroir has made his establishment one of the best seafood restaurants in the world, acclaimed for its legendary turbot. The book is a real manual for seafood lovers, sharing tips on selecting the best fish and presenting the restaurant's signature dishes in detail.

Discover why Elkano is among the best seafood experiences by Joan Roca, Heston Blumenthal, Daniel Humm, Gastón Acurio and many other 50 Best Chefs.



Aitor Arregi (1971) took over the family business and after his father's death he took the lead of the restaurant to keep it among the best grills in the world.

Finally unveiled recipes and classic dishes of this Michelin-starred restaurant, including a monographic of its legendary turbot and the keys to select the best fish.





Hardcover | 24 x 30 cm | 332 pages

TEXTS BORJA BENEYTO & CARLOS MATEOS | **PHOTOGRAPHY** JOAN PUJOL-CREUS

Templos del Producto

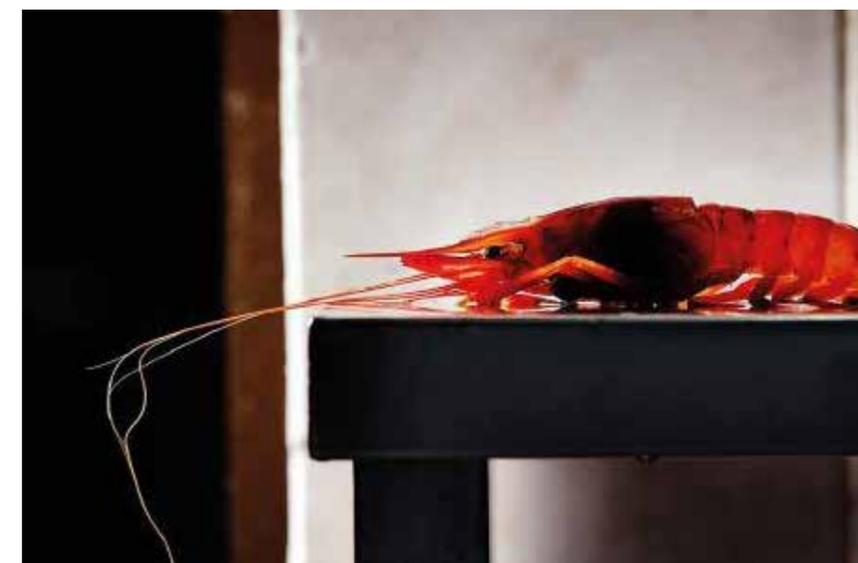
The Spanish food temples for the extreme produce.

Beyond its leadership in modernist cuisine, Spanish geography offers the most extraordinary concentration of quality food ingredients one can imagine: legendary turbot at Elkano, baby eels at Etxebarri or red shrimp at El Faralló, are iconic to gastro amateurs.

Academy members Borja Beneyto and Carlos Mateos travel through Spain and unveil the benchmark for any product, beyond stars and lists. Discover the stories behind the passionate restaurateurs and their trusted sources of premium produce. Introducing a premium edition, with more than 300 photographs, hall-of-fame of specialties and tips for gastro touring.

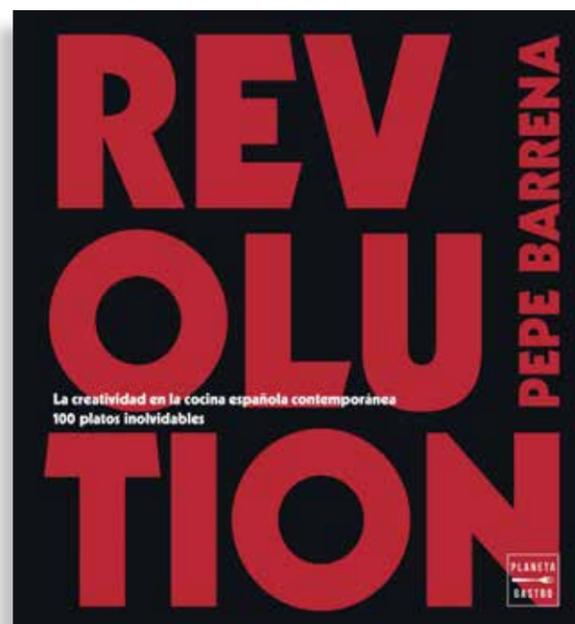
Contents

1. D'Berto - O Grove (Pontevedra)
2. Los Marinos José – Fuengirola (Málaga)
3. Güeyu Mar – Playa de Vega (Asturias)
4. Lera - Castroverde de Campos (Zamora)
5. Ca l'Enric - La Vall de Bianya (Girona)
6. Els Casals - Sagás (Barcelona)
7. Bar FM - Granada
8. El Faralló – Denia (Alicante)
9. Askua - Valencia
10. La Tasquita de Enfrente - Madrid
11. Asador Etxebarri – Axpe (Vizcaya)
12. Elkano – Getaria (Guipúzcoa)
13. El Campero – Barbate (Cádiz)
14. Galaxia – Badajoz



Foreword by Pascal Barbot of l'Astrance and testimonials by Gastón Acurio, José Andrés, Dani García, Mikael Jonsson, David Kinch, Yoshihiro Narisawa and Josep Roca.

Includes a Spanish roadmap for the ultimate gastrotouring experience



Hardcover | 24 x 30 cm | 332 pages

PEPE BARRENA

Revolution

100 doses of pure talent & creativity.

Never in the history of gastronomy 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.

Contents

Different dishes from the most outstanding Spanish restaurants of the last 30 years, such as **El Bulli, Etxebarri, Kabuki, Arzak, Casa Marcial, Mugaritz, El Celler de Can Roca, Miramar, Akelarre...**

An essential book with over 100 most creative and influential dishes for understanding Spain's contemporary gastronomic revolution.



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. 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.





Hardcover | 19 x 25,5 cm | 224 pages



Nr. 1 outdoor market
in the world according
the CNN

TEXTS OSCAR MANRESA | PHOTOGRAPHY
XAVIER TORRES-BACCHETTA

My Boqueria

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

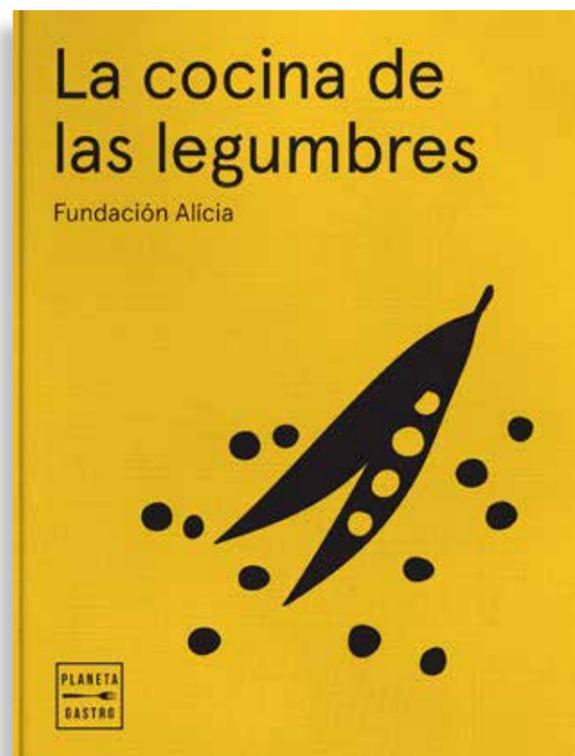
Through the words of a chef who has spent half his life there, "My Boqueria" offers an inside glimpse of daily life at Barcelona's foremost market and one of the world's most famous. In a very personal style, Oscar Manresa tells the intimate story of the best-known stalls of a place that occupies a fixed 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...

Contents

1. The Temple of Preserves (Olives Francesc).
2. A Never-ending world of mushrooms (Bolets Petràs).
3. The freshest eggs (Ous de Calaf).
4. The best fish at the heart of La Boqueria (Peix Siseta).
5. The most famous necklace at Pinotxo Bar.

And many more produces, restaurants and recipes!





Hardcover | 19 x 25 cm | 348 pages



The **Fundación Alicia** 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.

TEXTS FUNDACIÓN ALÍCIA |
PHOTOGRAPHY ANDREA RESMINI

Cooking legumes

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? Or that chickpeas provide just as much folic acid as spinach? Or that the first foam made by Ferran Adrià at elBulli consisted of legumes?

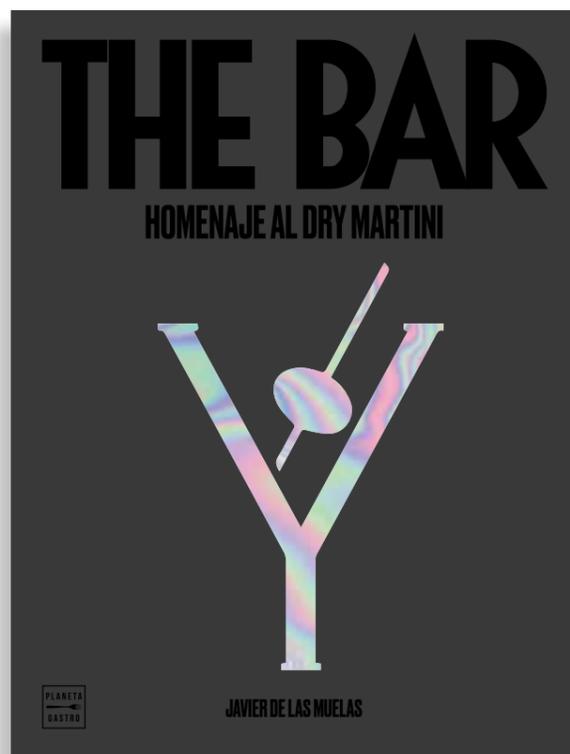
Because legumes are an almost infinite food source and have major health benefits, they have finally achieved the recognition they deserved. The goal of this book is to promote knowledge about and especially the consumption of legumes. These recipes will help you to prepare and eat legumes in a tasty, healthy, balanced and easy way. Find out about their great versatility and the almost infinite number of different methods to prepare them.

Contents

1. History of legumes
2. Legumes & Health
3. Legumes & Sustainability
4. Recipes from around the world: creams & purées, salads, sauces, meat substitutes, stews, desserts...

**Discover legumes:
the great superfood
of the future.**





Hardcover | 19 x 25 cm | 348 pages

TEXTS JAVIER DE LAS MUELAS |
PHOTOGRAPHY JORDI POCH

The Bar

A tribute to Dry Martini.

“The Bar” is a journey through the history of the cocktail par excellence, the Dry Martini, by way one of the most important bars in Spain, the Dry Martini Bar. Accompanied by Javier de las Muelas we will learn about the origins of the cocktail, discover its relationship with art, cinema and literature, and that it was the preferred cocktail of such people as Hemingway and Churchill. In addition, we will explore every corner of the space and history of the mythical Dry Martini Bar in Barcelona, from its inauguration to its expansion around the world. We will be privileged with details and stories never told before and we will sneak into the back room for 24 hours. Learn more about a history of luxury, glamour and elegance.

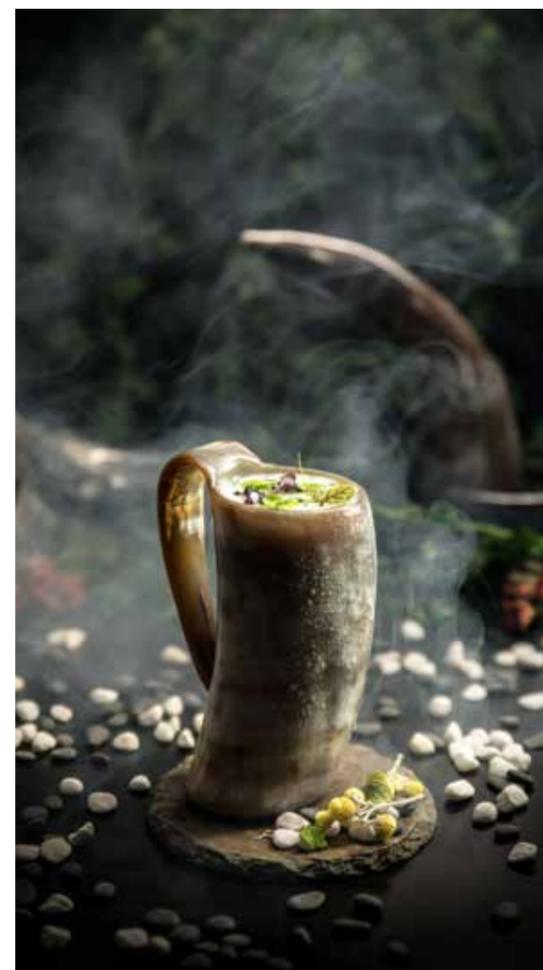
Key Points

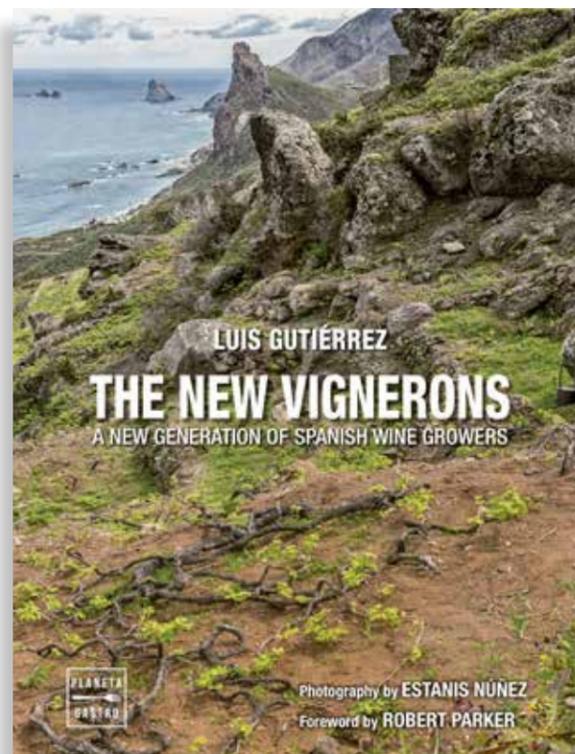
1. This year marks the 40th anniversary of Dry Martini, one of the world's most emblematic and famous bars.
2. Recognized as one of the ten best bartenders in the world, the Dry Martini is considered the fourth best bar in the world and the first in Europe.
3. Javier de las Muelas manages more than twenty establishments all over the world.



Javier de las Muelas (Barcelona, 1955) is considered one of the world's great masters of cocktail making. He is the founder of the Gimlet cocktail bar and owner of the Dry Martini, a bar that remains for the seventh consecutive year on the prestigious list of the World's 50 Best Bars, an honor that only five bars have achieved worldwide. This achievement grants it recognition as the world's fourth best bar in history and the first in Europe according to the list published by the organization.

**The book includes a
recipe for the perfect
Dry Martini.**





Hardcover | 19 x 25,5 cm | 272 pages

TEXTS LUIS GUTIÉRREZ | **PHOTOGRAPHY** ESTANIS NÚÑEZ

The New Vignerons

A New Generation of Spanish Wine Growers

“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.”

Luis Gutiérrez

“A refreshing voice and a purist’s detailed look at some of the most complicated and compelling wines in the world.” –**Robert Parker, from Wine Advocate**

Contents

Fourteen portraits of the new superstars and their wines: Envínate, 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.

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.

English translation available



OSCAR CABALLERO

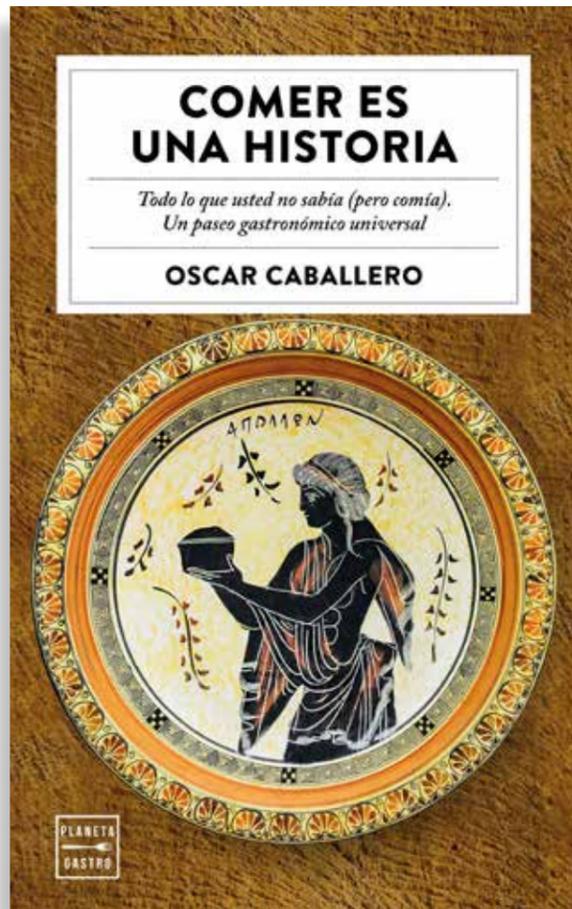
The (hi)story of eating

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

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.

Key Points

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



Paperback | 14,5 x 23 cm | 256 pages



Oscar Caballero has been a gastronomic correspondent for the Club de Gourmets in Paris since 1981. 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.

ANTONIO CAMPINS

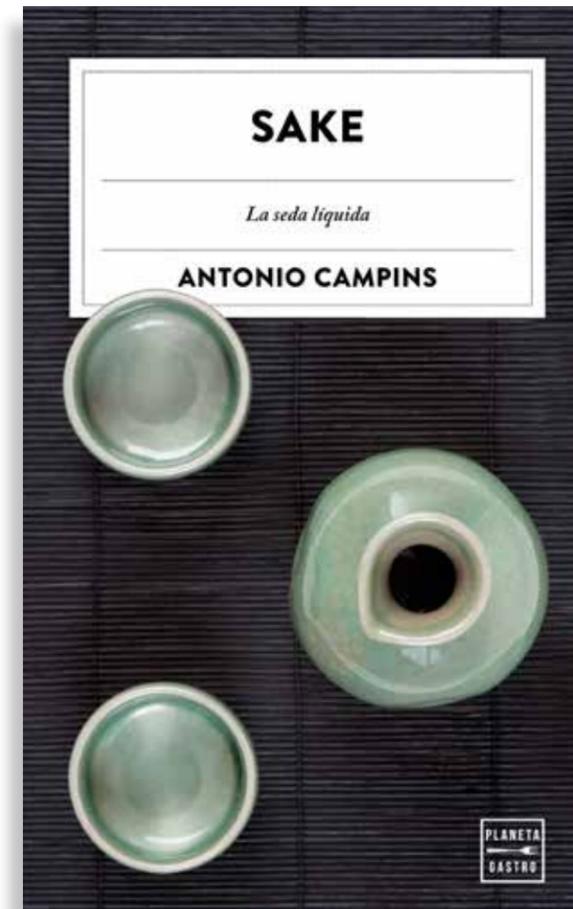
Sake. The Liquid Silk

A tribute to one of the finest and yet less-known beverage in the world

Welcome to a wonderful world that is still little known in the West! Would you like to 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.

Key Points

- The book includes a foreword by Josep Roca
- 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.



Hardcover | 19 x 25,5 cm | 208 pages



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.

FERRAN CENTELLES

What Wine Goes With this Duck?

An overview to the essence of wine pairings

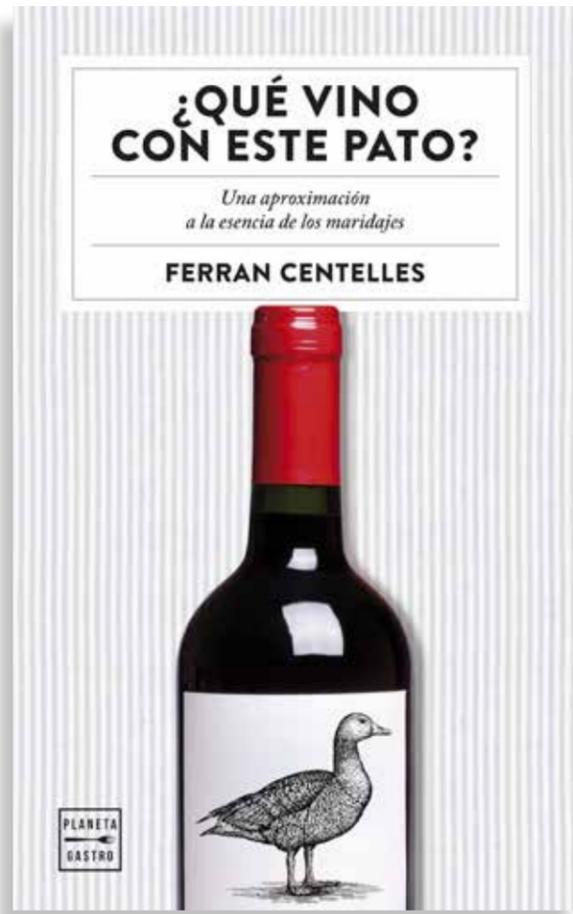
A comprehensive work that, for the first time, presents an overview of the different philosophies regarding wine pairings, including that of the author, providing the reader with a unique sensory experience. For 13 years, Ferran Centelles was the head sommelier at elBulli and he is probably the best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

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

“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

Key Points

- Best of the world Gourmand 2017 Award
- 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.



Paperback | 14,5 x 23 cm | 304 pages



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.

IF YOU ARE INSPIRED BY THOSE WHO MESS THEIR HANDS WITH PATIENCE BUT WITHOUT PAUSE AND MAKE MISTAKES, AND MISTAKES AND MORE MISTAKES UNTIL THEY REACH PERFECTION BECAUSE THEY FEEL TRUE PASSION, THEN YOU WILL KNOW WHAT THE ART OF COOKING IS

