GAstronomy & Food Culture Catalogue
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Eva Hausmann is a chef, gastronomic stylist and consultant in culinary trends. Trained in cooking and pastry at the prestigious Hofmann School of Hospitality in Barcelona, she is an expert in the development of gastronomic concepts and advisor for the food industry, the hospitality industry, retail and publishing. She is also a promoter of the HSH (Happy, Strong, Healthy) philosophy and Mediterranean cuisine and lifestyle.

Salvador Brugués i Fontané (Sant Hilari Sacalm, 1964) is a collaborator of El Celler de Can Roca and has been a teacher of cooking practices since 1989. From a family of hotel owners, he studied at the Girona School of Hotel Management. He is a specialist in vacuum cooking and co-author, together with Joan Roca, of the books La cocina al vacío (Vacuum Cooking), Cocina con Joan Roca (Cooking with Joan Roca), Cocina con Joan Roca a baja temperatura (Cooking with Joan Roca at low temperature) and Cocina madre (Mother Kitchen).

**Cocotte Cooking**

**Techniques and recipes to prepare the best casserole dishes at home.**

As we return to traditions in search of craftsmanship and things well-done, we find age-old techniques and tools at our disposal, and this is no less so in the kitchen where traditional methods can greatly improve our cooking.

Cooking in cast iron pans, known as cocottes, takes us back to the dishes of our mothers and grandmothers. A cuisine that comes from the heart, and is full of wisdom. A calm cooking full of the values of sustainability, flavor and nutrition that popular know-how offers us.

Domestic kitchens find in casseroles a great ally, as they ensure extraordinary results and are a very sustainable cooking process, in line with the current trend of low-temperature cooking techniques.

**Key Points**

- A recipe book for cooking at home in a simple, fast and healthy way, based on easy cooking techniques in a cast iron casserole pan or cocotte.
- With 50 recipes detailed step by step by 50 of the best chefs in the country: Ferran Adrià, Joan Roca, Carme Ruscalleda, Dani García, Karlos Arguiñano, Juan Mari Arzak, David Muñoz, Martín Berasategui, Eneko Atxa, Quique Dacosta, Jordi Cruz, Paco Roncero, Nandu Jubany, Albert Adrià, the Reixach sisters, Oriol Castro, the Torres brothers, Ramon Freixa, Fina Puigdevall, Paco Pérez, Xavier Pellicer, Carles Abellán, Jaume Subirós, Carles Gaig and many others.
Argentine by birth and Madrilenian by adoption Diego Cabrera combined his training in foreign commerce with work in bars and cocktail bars in his native Buenos Aires, where he learned the trade and discovered his passion for the bartending profession. In 2013, Viva Madrid and Salmon Guru, one of the best cocktail bars inside and outside of Spain that has received great international recognition (currently #17 on the list of the World's 50 Best Bars). He has won several awards and distinctions such as the award for Best Cocktail Bar in Spain, Best Cocktail Menu in Spain at the Coaster Awards, and One of the Best International Openings of the Year (by Salmon Guru) according to Tales of the Cocktails, the annual congress held in New Orleans, in addition to the National Gastronomy Award in 2018.

Key Points
• Diego Cabrera brings together everything you need to know to become a great bartender.
• A profuse and beautifully illustrated work which seeks to go far beyond the usual classic repertoire of recipes to become the absolute modern cocktail reference manual.
• Diego Cabrera runs Salmon Guru, currently ranked 17th on the list of the World's 50 Best Bars.
• Diego Cabrera is the bartender closest to Ferran Adrià's spirit of innovation, non-conformity and permanent questioning of the established and his philosophy of continuous research.

The basic and indispensable manual that every bartender needs: an authentic cocktail masterclass.

A must read and an indispensable tool for professionals and cocktail lovers. A fundamental book that aims to fully explore the senses and use them in the creation of cocktails.

Unlike other books on the world of cocktails, this one does not focus on the recipes themselves (although it also contains about fifty), but on the initial concept of its gestation in the creative process and why a cocktail is prepared one way and not another.

A very visual work, with attractive illustrations and a fundamental theoretical content that explains everything you need to know to get started in this profession and learn all the details from start to finish about the world of bars, drinks and cocktails.
Oscar Caballero was a science journalist in Buenos Aires and a cultural journalist in Lima and Barcelona. In Madrid he created the Society section in the first Cambio 16, was coordinator of Qué, and collaborated with the media Informaciones, Triunfo, Cuadernos para el Diálogo and Gaceta Ilustrada. He has been the gastronomic correspondent of Club de Gourmets in Paris since 1981 and since then he has also been the cultural and show business correspondent for La Vanguardia. He is the only foreign member of the APCIG, the French association of food critics, of the Société des Gens de Leteres and a former member of the Académie Internationale du vin. Author of some twenty books, including the first published on El Bulli, and of Comer es una historia and Una historia de la Nouvelle Cuisine, both also published in the Planeta Gastro essay collection.

**Juli Soler, You’re in the Room**

**Life and -almost- miracles of the creator, along with Ferran Adrià, of El Bulli.**


Between 1984 and 2011, Juli Soler chose to remain in the background to give the spotlight to a chef he intuited would be great: Ferran Adrià. And to the best wines in the world. And above all to people, without distinction of class or category.

Under Juli’s guidance, princesses and magnates allowed themselves to be guided, humble for once. And those without rank were treated like stars.

Soler took the stiffness out of the haute cuisine restaurant, replaced menu with festival, and thus forged the environment of the revolutionary cuisine of a Bulli in world orbit.

**Key Points**

- Together with Ferran Adrià, he was the great architect of El Bulli, probably the best restaurant in history.
- His was the merit of discovering and hiring a young and unknown Ferran Adrià and betting on him. With a mentality as revolutionary and innovative as that of the genius from l’Hospital.
- In addition to Juli Soler’s wife and children, Ferran Adrià, Albert Adrià, Josep Roca (who also wrote the book’s prologue), Fermí Puig, Ferran Centelles and Luis García, director of elBullifoundation, have expressly collaborated in the book with their most intimate testimonies.
Silvestre. Cooking with Wild Plants

A book that offers a reference content for those who wish to delve into the world of wild plants from a gastronomic and creative perspective, with full academic rigor.

An essential book on wild plants and their gastronomic value from the Basque Culinary Center, the most important academic institution of gastronomic research in Spain.

The book proposes a meeting point between gastronomy and botany from which to share useful, practical and attractive information on the wide and stimulating universe of wild plants. To this end, it summarizes the most important aspects on this subject from what wild plants are, how they should be collected, how to use them with different culinary techniques and what for, to why they have become so important in the very close link between nature and gastronomy.

A type of catalog that includes species of maximum proximity with gastronomic potential. Endorsed by botanists and chefs, the book sets the precedents in the gastronomic field regarding how to creatively approach the world of plants, with the Basque Culinary Center as the point where gastronomy and botany meet, no longer just as a center of dissemination but as a center of great authority on the subject, all backed by research of the highest caliber.

Key Points

• An important work that discovers the gastronomic value of the world of wild plants from a close, attractive, practical and creative perspective.
• A reference publication for people interested in discovering and making use of wild plants.
• A gastronomic approach to nature backed by scientific knowledge and with real culinary applications based on wild plants.
• 180 plants presented with a technical data sheet, and each one with its organoleptic profile, its edible parts and culinary uses, as well as recipes.
• With recipes developed at the Basque Culinary Center that include photographs, illustrations and QR codes that give access to videos where the elaboration of each recipe is shown.
Tavern

The book of the Taberna Arzábal, the representatives of the best contemporary Spanish cuisine, is a tribute to the simplicity and gastronomic tradition of our country.

In this book you will find the work and soul of the tavern owners Iván Morales and Álvaro Castellanos. A decade after starting their career in Madrid’s Retiro neighborhood, today they have become a national gastronomic reference, taking the tavern concept to a higher level. Quality product and tradition have always accompanied them, so they wanted to reflect in these pages a culinary journey through the most representative dishes of Spanish cuisine.

You will immerse yourself in their history, their knowledge, their concerns, and their passion for cooking. You will learn to better understand the flavors, the seasons, the ingredients... to enjoy good food, the perfect tapas and after-dinner chats.

Key Points

• With a prologue by Pepe Rodríguez.
• More than a hundred recipes of genuine traditional Spanish cuisine, with classic dishes, vegetables, raw foods, seafood, meat, game, stews and desserts.
• Taberna Arzábal, with four establishments located in the capital of Madrid, has become a must-visit place for all lovers of the best contemporary Spanish cuisine, awarded with a Sol by the Repsol Guide.
• Arzábal received the Metrópoli award as Madrid’s revelation restaurant in 2010, has been considered by CNN as one of the 10 best tapas bars in Madrid and as one of the best places to savour authentic Spanish cuisine according to The New York Times.

Álvaro Castellanos Graduated from the Escuela de Hostelería Casa de Campo. He has worked as head waiter in several restaurants in Spain and abroad.

Iván Morales Also graduated from the Escuela de Hostelería Casa de Campo. In addition to having worked in restaurants such as Arce, he has focused his career on hotel management within the gastronomic sector.
The book explores French cuisine, its tradition, its elements and its most emblematic products, as well as its realization, through the hands and career of the renowned chef Romain Fornell.

The author reflects on the weight of his country's gastronomy and how it forged his journey from France to Spain, to find himself in a city, Barcelona, where the most traditional Mediterranean cuisine collided fearlessly with the emergence of a rebellious, modern and groundbreaking gastronomy. With expertise, recipes, a sense of humor and a deep knowledge of the culinary universe, Fornell addresses in Chef the thousand ways food can be understood.

Key Points

• Romain Fornell was the youngest chef to win a Michelin star, which he earned at La Chaldette restaurant in 2001.

• In 2005 he earned another star at his restaurant Caelis in Barcelona, making him the first starred chef in both France and Spain.

• He is a prodigious and prestigious chef who manages some fifteen gastronomic establishments in Barcelona, S’Agáró and Andorra such as Casa Tejada, Café Turó, La Plazahola, Vistro 49, Candielight, Casa Leopoldo, Joel’s Oyster Bar, Épicerie, Rooftop Ohla or Chef’s Table, in addition to the award-winning Caelis.

Romain Fornell (Toulouse, France, 1976) entered the Toulouse Hotel Management School in 1994, where he was elected Best Young Chef of the Midi Pyrénées. In 2000 he opened the restaurant Chaldette, in the Lozère, where he made known his creative potential and for which he obtained his first Michelin star in 2001, becoming the youngest chef to obtain it at the age of 22.
Mugaritz. Vanishing Points

More than a cookbook, this 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.

With this book, 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.

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. Thirty Vanishing Points: thirty concepts to unstitch (and experience) the creativity of Mugaritz.
4. Fifty recipes for thinking “out of the box”.
5. Glossary of non-culinary terms to meet culinary challenges.

Andoni Luis Aduriz is leading one of the most creative and provocative proposals in current gastronomy in Mugaritz, the project he began twenty years ago for which he has earned two Michelin stars and has been included, for twelve consecutive years, among the Top Ten restaurants in the world. He has been twice winner of the coveted Chef’s Choice Award given by The World’s 50 Best Restaurants (2008 and 2012).
JUAN MARI ARZAK & ELENA ARZAK | PHOTOGRAPHY SARA SANTOS, MIKEL ALONSO & SERGIO COIMBRA

Arzak + 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 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.

At the age of twenty-five, Juan Mari Arzak took over the family business, for which he was awarded the National Gastronomy Prize and his first Michelin star in 1974. 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.

RIGHTS SOLD TO

English (Grub Street)
The only official book of the most renowned grill in the world.

Twenty-five years ago, at the foot of the Mount Amboto, in the Basque Country, Bittor 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, Bittor revolutionized the way we heat meat, fish or vegs.

Contents

1. Bittor 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.

Bittor 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. Recognized with a Michelin star, Etxebarri is one of the fastest rising restaurants on the international circuit.

National Gastronomy Prize 2017

Michelin-starred Etxebarri is #3 in the 50 Best
Mother’s Cooking

Eighty simple recipes of traditional Mediterranean cuisine prepared by one of the most important chefs in the world. The mothers’ cuisine, the traditional one, updated, linked to a very emotional concept, that of the recovery and the perpetuation of the most authentic dishes, those of the popular cookbook. Recipes without flourish or technicalities but with all the quality touch by Joan Roca.

Key Points

- Joan Roca is currently the most important and relevant Spanish chef in the world.
- El Celler de Can Roca has been recognized as the second best restaurant in the world in the latest list of the 50 Best of Restaurant magazine, and adds ten consecutive years chosen among the five best restaurants in the world.
- For two years (2013 and 2015) El Celler de Can Roca was considered the best restaurant in the world, and Joan Roca was the best chef.
- The cuisine of Joan Roca is characterized by perfectly harmonizing Catalan culinary traditions with avant-garde techniques, the fruit of constant research carried out in its restaurant, committed to innovation and creativity.
- The recipes are accompanied by extraordinary photographs by Becky Lawton, a gastronomic photographer of great sensitivity and aesthetic sense.
Cooking With Joan Roca

A book that shares twenty-five years of professional knowledge in an easy, visual and educational manner: boiling, frying, curing, pickling, blanching, marinating, grilling, smoking, pan-frying, and many other essential techniques that you can put into practice with eighty easy, delicious recipes. This is a definitive guide to the secrets of cooking by one of the best chefs 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
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 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.

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.
- The book includes eighty recipes, formulas and totally new creative ideas with cocoa as the mainstay of desserts, chocolates and ice cream.
Happiness

The great tribute book to Carme Ruscalleda, the woman 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 Ruscalleda’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 Ruscalleda 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 thirty years of her career at her restaurant Sant Pau (Sant Pol de Mar), which takes place in 2018.
- 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.
Elkano

50 years of marine kitchen. A tribute to Pedro Arregi’s legendary restaurant.

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

This is the story of the inimitable Pedro Arregi and his passion for the best available produces. 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.

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.

Aitor Arregi 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.
As food lovers we must care about the consequences of our choices if we support restaurants which are using products from undeveloped areas, a particular variety of fish in danger of extinction, or the simple overuse of energy to cook. With 50 Chefs You Need To Know To Be A Good Foodie, Murnau Den Linden is not trying to make a list about culinary techniques, innovation or showbiz. This book is the personal take of the artist on 50 chefs who, for different reasons regarding influence, activism or creativity, could run the world and turn the page to a fairer and more sustainable environment.

Contents

It features the work of Alex Atala, Elena Arzak, Ana Ros, Andoni Luis Aduriz, Dominique Crenn, Enrique Olvera, Ferran Adrià, Gaggand Anand, Carme Ruscalleda, Grant Achatz, Joan Roca, José Andrés, Juan Mari Arzak, Martín Berasategui, Massimo Bottura, May Chow, Quique Dacosta, René Redzepi, Virgilio Martínez or Vladimir Mukhin, among others.

Murnau den Linden is a creative who began his career as a graphic designer. Since 2009 he has collaborated on massive social media campaigns and productions for Vice, L’Oreal Paris, Universal Music, Thyssen-Bornemisza Museum, Maestranza Opera House and Greenpeace to name a few.
Hideki

A journey through the cooking and philosophy of Spain’s greatest Japanese chef.

Since the opening of Shunka at the end of the nineties, Hideki Matsuhisa has become one of the most recognized Japanese chefs outside his country. With a Michelin star for Koy Shunka, his delicate cuisine is a rare combination of technical precision, a broad knowledge of raw materials, and a great deal of intelligence and sensitivity. A symbol of Japanese gastronomy and cooking in its purest form.

Key Points

• Prologue by Ferran Adrià.

• Hideki Matsuhisa has created a circuit for lovers of Japanese food in Barcelona. Whether at Shunka, at the casual tavern Koy Shunka, at Kak Koy (which serves robatayaki—traditional Japanese barbecue) or at Majide, his restaurants are pilgrimage sites for lovers of Japanese food. His other restaurants include Koy Hermitage in Andorra, Ka in Antwerp, and KoKoy in Formentera.

• The essence of his cooking is the essence of pure Japanese cuisine: sensitivity in treating the product; extraordinary technique, especially with knife work; a harmony of flavors, with special attention to umami; a deep awareness of seasonality; and maximum respect for the authentic flavor of the product.

• The book contains Hideki’s fundamental recipes, and is a journey through his past that brings us close to his philosophy, his aesthetics, and his vision of gastronomy.

Hideki Matsuhisa arrived in Spain in 1997 and was fascinated by the quality and variety of products the Mediterranean offered. He worked for a time in a number of Japanese restaurants in Barcelona, where he began fusing Japanese and Mediterranean flavors. In 2001, he opened his first restaurant, Shunka, and now has eight restaurants in a number of countries and one Michelin star.
Sublimotion

The most extraordinary and surprising gastronomical spectacle in the world — a different and unique experience at the highest level.

Sublimotion is a gastronomical spectacle in a new communication and entertainment format for diners—an immersive show that seeks to heighten the pleasure of sitting at a table to enjoy food and communication. At Sublimotion, gastronomy, technology, and spectacle come together as never before to give shape to a new kind of multimedia art.

Sublimotion is a new scenic format that combines the haute cuisine of Paco Roncero and his team with an amazing spectacle led by Vega Factory. No one will leave indifferent.

Key Points

- Sublimotion, located in the Hotel Hard Rock in Ibiza, is the most advanced and innovative gastronomic spectacle ever imagined, using virtual reality to move diners through dozens of different spaces without having to leave their seats, with surprising changes of music, light, projected images, times, and scenery.
- Prologues by Joan Roca and Rafael Ansón.
- Paco Roncero Restaurant has two Michelin stars and three suns from the Repsol Guide.
- The dishes contained inside have come from some of the most prestigious international chefs, like David Chang, Marco Fadiga, Diego Guerrero, Doni García, Toño Pérez, Elena Arzak, Pia León, Paco Torreblanca, Ana Ros, and Janice Wong.
- The book contains a Spotify playlist with a soundtrack to the Sublimotion spectacle to submerge us in the place and its reality as we turn the pages.

Paco Roncero studied at the Madrid School of Tourism and Hospitality. Currently, he is the executive chef and director of the NH Collection Casino in Madrid and Paco Roncero Restaurant, the Estado Puro gastrobars in Madrid, Shanghai and Curitiba, the Barbarossa restaurant of Paco Roncero, Sublimotion, etc.
Biodynamic cooking, ayurvedic nutrition and energy management are the new concepts of the food of Healthy Kitchen.

These pages are a journey along a path that Xavier Pellicer began in 2012, when he became interested in biodynamic cooking. This discovery led him to delve into Ayurvedic nutrition and energy management, which led to a fundamental change not only in his professional life but also in his personal sphere, in his way of viewing the world and in the management of the teams he works with. Today, Xavier Pellicer Healthy Kitchen practices a cuisine that has brought about a revolution not only in the way vegetables are treated, but also in the foundations on which haute cuisine has been based to date.

**Key Points**

* Xavier Pellicer is officially the most vegetable-savvy chef in the world.

* His eponymous establishment was voted in 2018 and 2019 as the World's Best Vegetable Restaurant by We're Smart Green Guide, the leading international green gastronomic guide, and in 2020 he was named Person of the Year.

* He has perfectly embodied his philosophy of life in his restaurants, based on the concept of healthy cuisine and his knowledge of Ayurvedic nutrition.

* The healthy aspect is applied from the very moment of purchase from producers closely linked to the organic and biodynamic world.

**Xavier Pellicer** is a renowned chef from Barcelona with a long professional career behind him, trained with the prestigious chef Santi Santamaría in the well-remembered Can Fabes, the first restaurant in Catalonia awarded with three Michelin stars. He bases his cuisine on vegetables and the concept of healthy kitchen, something that is reflected in his new restaurant.
The 100 Great Recipes of Spanish Cuisine

A select number of renowned Spanish gastronomes select the 100 most representative recipes of traditional Spanish cuisine.

The book, The 100 Great Recipes of Spanish Cuisine, also offers something extra special, since each dish chosen, each recipe that makes up the list, is accompanied by a free interpretation of the recipe, sometimes a very free and not necessarily analogous interpretation, prepared by renowned Spanish chefs, which makes this book not only a historicist and traditional compilation of Spanish gastronomy but also a reflection of the vitality and creativity of contemporary Spanish cuisine.

Key Points

- An extraordinary compilation of the fundamental dishes of Spanish cuisine, and their reinterpretation at the hands of great chefs, in a book that seeks to become a reference work of Spanish gastronomy.

- Dishes as fundamental as the Cocido madrileño, the Fabada asturiana, the Gazpacho andaluz, the Paella valenciana, the Tortilla de patatas, the Ajoblanco, the Bacalao al pil pil, the Callos a la madrileña, the Empanada gallega, the Pulpo a feira, the Salmorejo, the Roast suckling pig, the Fritura andaluza, the Papas arrugás with mojo picón or the Pisto manchego, are the great protagonists of this work.

Carlos Díaz Güell has a PhD in Information Sciences and a broad and extensive professional career, both in the media (El País and Grupo 16) and in the Ministry of Agriculture, Fisheries and Food, the Presidency of the Government, Iberia and the Bank of Spain. He has collaborated as a consultant with renowned Spanish chefs and has participated in the organization of international tourism trade fairs such as FITUR, as well as in the promotion of Spanish gastronomy through various publications, and through the selection of menus on board Spanish flag carriers.
The Espaisucre Creative Method

The book of the pioneering and prestigious gastronomic method of sweet cuisine that is a reference worldwide.

The Espaisucre Method is a unique, exclusive, nationally and internationally recognized teaching system of high prestige based on three basic principles: the choice of ingredients, technique and presentation.

This book is the guide to this method, where the entire creative process is thoroughly analyzed, and which will help you to understand and order the multiple micro decisions that must be taken at the moment of creation.

Key Points

• An introduction to the method and the gastronomic educational system of the prestigious Espaisucre school, with the basic theory and all the practical applications of the method to the different types of sweet cuisine.
• A book that is tremendously didactic, practical, formative, useful and easy to understand and apply, to dismantle the myth that pastry and confectionery are complicated activities, for professionals and amateurs.
• Butrón has been awarded the Prize for the Best Pastry Chef of Catalonia and the National Gastronomy Prize for the Best Pastry Chef of Spain.

Jordi Butrón is the director, creator and soul of Espaisucre, the world’s first dessert restaurant and school with specific training in restaurant pastry. His time at great restaurants such as El Bulli, Pierre Gagnaire, Jean Luc Figueras, Hôtel de Crillon, Escribà and Michel Bras has given him both a classical and creative training. During his long career he has received numerous awards, including the Best Pastry Chef of Catalonia Award and the National Gastronomy Award for Best Pastry Chef in Spain.
Paella Power

Recipes, techniques and secrets to prepare the best paellas in the world.

A bold proposal based on rice and traditional and modern paellas with a variety of ways to prepare them: Valencian paella, black rice, vegetable or seafood paella. The book describes thoroughly the necessary techniques for each occasion to become great experts of rice, and more specifically of the controversial paella.

Key Points

- Prologue by Martín Berasategui, the Spanish chef with the most Michelin stars.
- The book consists of about fifty rice recipes of all kinds (one for every Sunday of the year), the vast majority of the author himself, classic and also modern, as well as recipes provided by prestigious chefs.
- Trained in the kitchens of Andoni Luis Aduriz, Quique Dacosta and Martín Berasategui, he was a gastronomic advisor to the famous French chef Joël Robuchon - the chef who treasured the most Michelin stars in the world until his death.
- Rodrigo de la Calle is the chef of the restaurant El Invernadero, a place that is a must for all lovers of vegetable cuisine (and of which he has opened a replica in Beijing), awarded with a Michelin star.
Eating Insects

An extraordinary journey through the ancient gastronomic tradition of many countries and a growing trend that is revolutionizing today’s cuisine.

Why not dress a salad with a dust of worms? Or add crickets to a pumpkin cream? How about adding a scorpion to a paella? The fever of edible insects, which feed millions of people around the world every day, is here to stay, to show that gastronomic barriers are sometimes due to cultural issues, and also, why deny it, to pose a crunching and delicious challenge to those intrepid palates always open to experience new gastronomic emotions.

It includes recipes to incorporate insects to our usual dishes, from a fideuá to a hamburger, a pizza or even a cocktail.

Isaac Petràs belongs to the third generation that runs Bolets Petràs, a unique stall with more than fifty years of history dedicated to the sale of a large variety of mushrooms and located in the emblematic Boqueria market in Barcelona. His restless and adventurous spirit led him in 2003 to open the first insect shop in La Boqueria, BCN Insects, an attraction that receives visits from tourists, onlookers, travelers, gourmets and renowned chefs from around the world.
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.

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.
Soups

An indispensable book for lovers of soups of all kinds, opening our eyes to a whole world of different varieties and preparations.

From purchasing the basic ingredients to make a simple broth to the creation of sophisticated, spectacular dishes, this book shows us how soups can transform our cooking and our health. The Alicia Foundation, a reference point in the worlds of cuisine and nutrition, will teach us to prepare all sorts of soup, starting with basic broths and using them to broaden our repertory in the kitchen. Recipes that include vegetables, mushrooms, cereals, meats, legumes, fish, and even fruit—a whole universe for those who love to eat with a spoon, with dishes as delicious as they are nutritious. A master class in gastronomical pleasure and in taking care of our health.

A book with all kinds of soups both cold and hot, with recipes from Spain and the rest of the world for those who love to eat with a spoon.
At The Table With Leonardo Da Vinci

The gastronomical biography of Leonardo da Vinci, focused on his most human side, sitting around the table.

Did you know Leonardo da Vinci was vegetarian? That he took care of the groceries and some of his codices and notebooks have lists shopping lists? Would you like to know what he ate at the inns of Tuscany when he traveled? How life was organized in the artists' workshops, in Verrochio's and at the others in Florence, Milan, Rome, and Amboise? Did you know Leonardo was a wine maker? Did you know the last thing he wrote in one of his notebooks is, “I'm stopping here because the soup is getting cold” and that this soup was a minestrone made by his cook, Mathurine?

Key Points

• This book is structured through nineteen chapters that examine the cuisine of his native countryside in Tuscany; his vegetarianism and his love for nature; his single recipe book and his shopping lists; his experiments in the kitchen; what he put on the table in his own home; his work as an oil producer and wine expert.

• The book contains 40 original recipes adapted to the present day so readers can prepare them.

• The recreation and adaptation of Leonardo’s recipes has overseen by chefs Rodrigo de la Calle, Mario Sandoval, and Luca Gatti, chef at the Italian Embassy in Madrid.

• The book contains a detailed and curious analysis of the dishes served at the Last Supper in Leonardo’s extraordinary painting.
COCKTAILS & FOOD

New cocktails from one of the best bartenders in the world, married with recipes from the greatest Spanish chefs of today.

A new chronicle from the world of cocktails, this time with married dishes from some of the biggest figures in Spanish gastronomy:

Carlos Abellán, Albert Adrià, Ferran Adrià, Andoni Luis Audariz, Pedro Álvarez, Sergi Arola, Aitor Arregi, Juan Mari and Elena Arzak, Oriol Balaguer, Joan Bayén, Martín Berasategui, Josep Mª Boix, Ricard Borras, Jordi Butron, Mateu Casanys, Oriol Castro, Alberti Crecite, Iván Cruz, Jordi Cruz, Quique Dacosta, Rodrigo De La Calle, Manolo De La Osa, Christian Escriva, Romain Fornell, Xavier Franco, Ramón Freixa, Carles Gair, Abraham García, Marc Gascons, Nandu Jubany, Ángel León, Juanjo López, Joan Manubens, Quique Márquez, Hideki Matsushita, Paco Pérez, Fernando Pérez Abellano, Ferran Pug, Fina Pugdeval, Albert Raurich, Joan Roca, Jordi Roca, Paco Roncero, Francesc Rovira, Carme Ruscalleda, Mario Sandovai, Ricard Sanz, Pedro Subiiana, Paco Torreblanca, Hermanos Torres, Jordi Vilà and Eduard Xatruch.

For each of them, Javier de las Muelas has found the perfect cocktail to accompany the dishes specially crafted for this book, and like a good bartender, he brightens up the occasion with stories, technical details, reflections, and historical notes.

The book is filled with texts about the history of cocktails, drinking, and bars, savory anecdotes about people, techniques, and the tales of the most emblematic drinking establishments.

Javier de las Muelas, recognized as one of the ten best bartenders in the world, in 2007, he was named Bartman of the Year in Spain. In 2016 Dry Martini was named one of the best bars in the world for the eighth consecutive year on the World’s 50 Best Bars list, and is considered the fourth best bar in history and number one in Europe.

He is owner of several bars, including Dry Martini in Barcelona, one of the reference points in the Spanish cocktail world; Speakeasy; and the mythical Gimlet. He now manages twenty-four establishments all over the world.
My Boqueria

A walk around the most iconic stalls of la Boqueria market.

“My Boqueria” is an account of the day-to-day life of the most immortalised market in Barcelona and the most famous in the world. Oscar Manresa tells the story of a place that is embedded in the collective subconscious of international gastronomy. It is not a book about cooking, nor is it a cookbook, but it could be both.

Key Points

• Prologue by chef Albert Adrià, who explains the importance of the market for Barcelona and for him.

• Tells the recent history of the market through 11 stall keepers. Some are from the old school, and others have taken the reins. A book about people and their stories, those who have spent their lives in the market, who have grown up and made friends there, who consider the Boqueria their family—and who are committed to making sure the market continues to live and breathe for many years.

• Written in first person in a direct, pleasant tone, based on his personal and professional experience.

• Includes recipes with rich versions of dishes based on the products offered at the market.

• Includes the chapter ‘Dining at La Boqueria’ with its most emblematic bars: Pinotxo, Quim or Casa Guinart.

• With stories and portraits of the most intriguing regulars by Xavier Torres-Bacchetta, one of Spain’s greatest portrait photographers.

Oscar Manresa (1962), born on the shores of the Mediterranean in a fisherman’s quarter, has been an entrepreneur, executive, chef, and guitarist. But it was gastronomy that captured his heart and took him to the market. His restaurants La Torre d’Alta Mar, Casa Guinart, and Casa Leopoldo have fed generations of guests from all over the world.
Seafood

Seafood frequently has pride of place on the finest restaurant menus, and more and more restaurants are making it a specialty.

Seafood is one of the star dishes of the great restaurants in Spain, and the methods of preparation are legion. Varieties from the Atlantic and the Cantabrian and Mediterranean Seas are especially highly sought-after. The fruits of the sea are absolutely essential to a good diet, and its traditions and its talented artisans have made Spain a paradise for lovers of seafood. This book shines a light on the exceptional gastronomical wealth of the sea, with prestigious chefs specializing in seafood lending their creations to the present text—great masters from great restaurants like Joan Roca (El Celler de Can Roca), Ángel León (Aponiente), Aitor Arregi (Elkano), Martín Berasategui (Martín Berasategui), Elena Arzak (Arzak), Nacho Manzano (Casa Marcial), Quique Dacosta (Quique Dacosta), Jesús Sánchez (Cenador de Amós), Susi Díaz (La Finca), Eduard Xatruch, Mateu Cavañas, and Oriol Castro (Compartir y Disfrutar). An immense pleasure for lovers of fine seafood.

Seafood is essential to a balanced diet.
Eating Mushrooms

The best recipes for mushrooms and truffles, put together by one of the world’s greatest experts.

It’s been almost half a century since Llorenç Petràs decided to open a mushroom stand, Bolets Petràs, at the Boqueria market in Barcelona. With time, it would become an institution for the most sybaritic palates in Spain. Chefs from all over the country, plus talented home cooks and other intrepid diners, trust his judgment when they need to choose the best mushrooms for their meals. And they’re not wrong to do so: Petràs is a walking mushroom encyclopedia, a scholar when it comes to this product he loves and knows like none other.

With his guidance, we will get to know the major varieties of mushroom, plus anecdotes, cooking tips, and amusing facts. We will set foot in some of the most emblematic restaurants and will enjoy a broad and luxurious range of recipes that will bring out the best in our mushrooms when they hit the stove.

**Key Points**

- Prologues by Joan Manuel Serrat, José Andrés, and Karlos Arguiñano.
- The book contains more than a hundred recipes from such prestigious chefs as Albert Adrià, Juan Mari Arzak, Karlos Arguiñano, Pedro Subijana, Carles Gaig, Oscar Manresa, Hideki Matsuhisa, Rafa Peña, Carles Abellán, Albert Raurich, Óscar Velasco, Ramon Freixa, Nandu Jubany, Martín Berasategui, Toño Pérez, Oriol Castro, Eduard Xatruch, Mateu Casasílís, and Romain Fornell, and from restaurants noted for their mushroom dishes, like Baluarte (Soria), La Lobita (Navaleno), El Cisne Azul (Madrid), and El Empalme (Zamora).

“Petràs is without a doubt the person who best represents the exciting world of mushrooms.”

Ferran Adrià

Llorenç Petràs is one of the greatest mushroom specialists in the world. He has a legendary stall at the Boqueria market in Barcelona. Chefs from all over the world buy his products and ask for his advice.

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**FINDING & COOKING THE BEST PRODUCES**

**TEXTS LLORENÇ PETRÀS | PHOTOGRAPHY BECKY LAWTON**
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 | 440 pages

A History of Nouvelle Cuisine

The history of the nouvelle cuisine that conquered the world, as it has never been told before, of the invention of Mediterranean cuisine in haute cuisine and of its current emperor, Alain Ducasse.

The leaders of the former - without which there would have been no new, contemporary Spanish cuisine - were called Guérard, Troisgros, Bocuse, Gault, Millau. And the religion they founded, to which half the world was converted, even had a decalogue. It was launched in 1973 by the magazine Gault et Millau, which in turn revolutionized gastronomic criticism.

As for the Mediterranean phenomenon of 1987, which for the first time placed a bottle of olive oil amid linen tablecloths and silverware, it had its ideologues (Roger Vergé, Louis Outhier, Jo Rostang), its eminent disciples (Bruno Cirino, Jacques Maximin) and above all a codifier, Alain Ducasse. Today, Ducasse runs more than 50 kitchens on three continents and is the world leader in the number of Michelin stars.

Key Points
- There is currently no other work that narrates the history of nouvelle cuisine, indispensable for understanding world gastronomy, as this book does, structured in short chapters, narrated with journalistic writing and an agile tone typical of someone who knows the subject in depth and has the recognition of his interlocutors, the chefs interviewed.

Paperback | 14,5 x 23 cm | 560 pages
AGUSTÍ PERIS & MIGUEL SÁNCHEZ ROMERA

The Taste Of The Nose

An original vision of the links between wine and food, harmonies and sensory sensations to unite the worlds of wine and cooking.

This book is a conversation between two wise men, two top professionals in the field of Gastronomy. They talk to illustrate what Haute Cuisine is and what are the ins and outs of great wines.

The book talks about technique, about the love of a job well done, molds are broken and some topics are destroyed.

Gastronomy is not only about drinking and eating. It is also necessary to read about it in order to enjoy it in all its splendor. Who better than two great experts like Agustí Peris and Miguel Sánchez Romera to write about it?

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 thirteen years, Ferran Centelles was the head sommelier at elBulli and he is probably the best one 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.

Miguel Sánchez Romera is one of the great chefs of active cuisine in our country who also contributes with an interesting scientific point of view, since he is a renowned neurologist.

Agustí Peris is an extraordinary sommelier who loves wine with real passion. Having a vast culture and a somewhat spiritual character, it brings philosophical brushstrokes that enrich a book whose protagonists are the taste and aromas of the best stoves and the most wonderful wines.

Ferran Centelles 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.

Paperback | 14,5 x 23 cm | 240 pages

Paperback | 14,5 x 23 cm | 308 pages
Foreign Rights Team
Grupo Planeta & Grup 62 Contact Details:

Francisco Javier Sanz Grajera
Foreign Rights Manager
+34 93 492 80 08 | fjsanz@planeta.es

Pilar Lafuente
Fiction, Children & YA
+34 93 492 82 44 | plafuente@planeta.es

Maria Juncosa
Fiction, Gastronomy Books
+34 93 492 88 39 | mjuncosa@planeta.es

Gemma Isus
Non-Fiction, Illustrated books
+34 93 492 85 95 | gisus@planeta.es

Address:
Av. Diagonal 662-664, 08034 Barcelona (Spain)
www.planetadelibros.com/foreign-rights

Follow us on Instagram:
planetaforeignrights
grup62_foreignrights