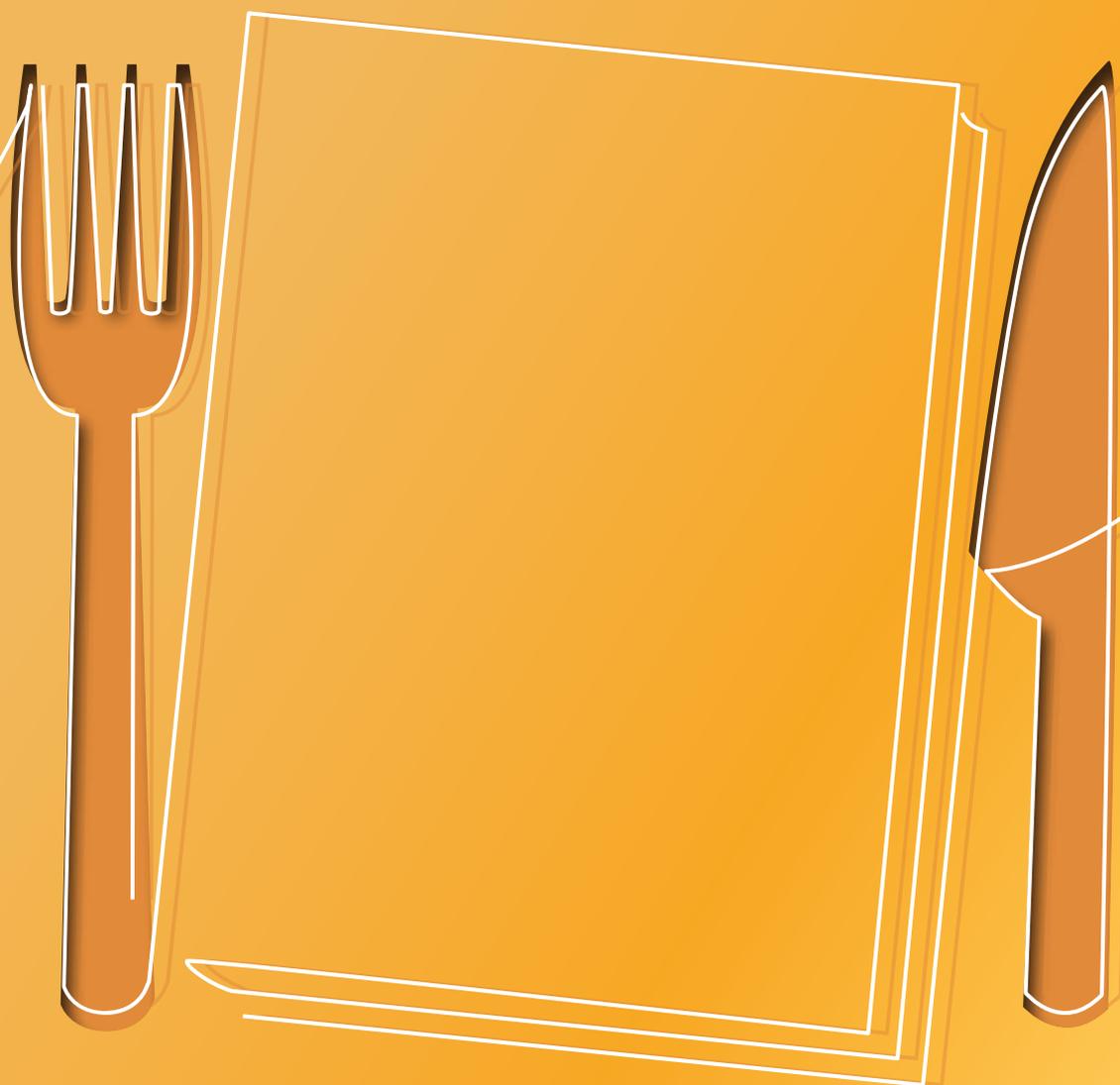


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2022

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GASTRONOMY & FOOD CULTURE



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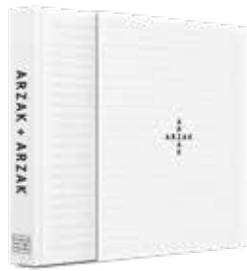
Grupo  Planeta

Gastronomy & Food Culture

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FINDING AND COOKING THE BEST PRODUCES



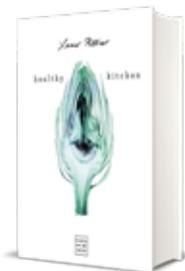
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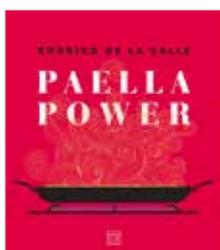


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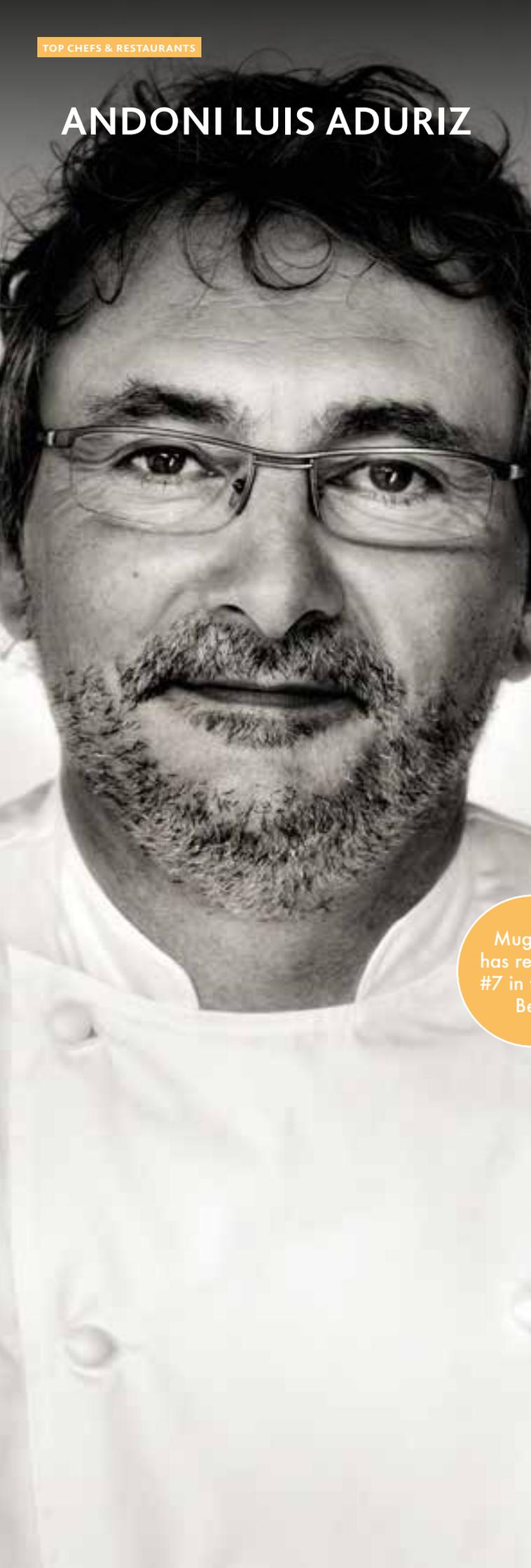
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ANDONI LUIS ADURIZ



Mugaritz
has reached
#7 in the 50
Best

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).

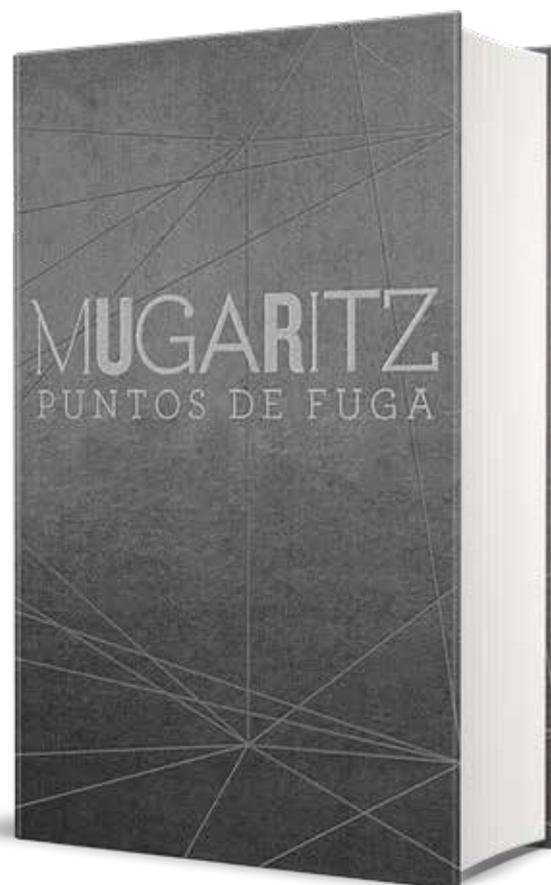
MUGARITZ. VANISHING POINTS

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.



Hardcover | 21,6 x 27 cm | 296 pages

Texts Andoni Luis Aduriz | Photography Per-Anders Jørgensen & José Luis López De Zubiría



JUAN MARI & ELENA ARZAK



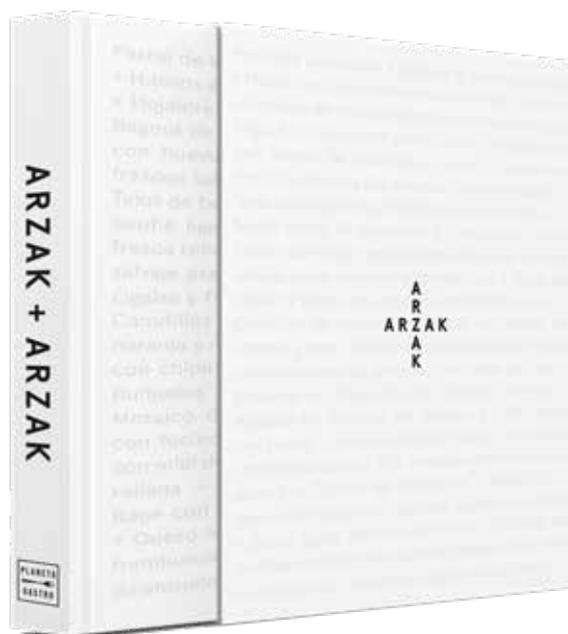
At the age of twenty-five, Juan Mari Arzak took over the family business, for which he was awarded the National Gastronomy Prize and his first Michelin star in 1974. His personal evolution and that of his cuisine was constant and he acquired his own special profile, which led to his obtaining his third Michelin star in 1989.

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.



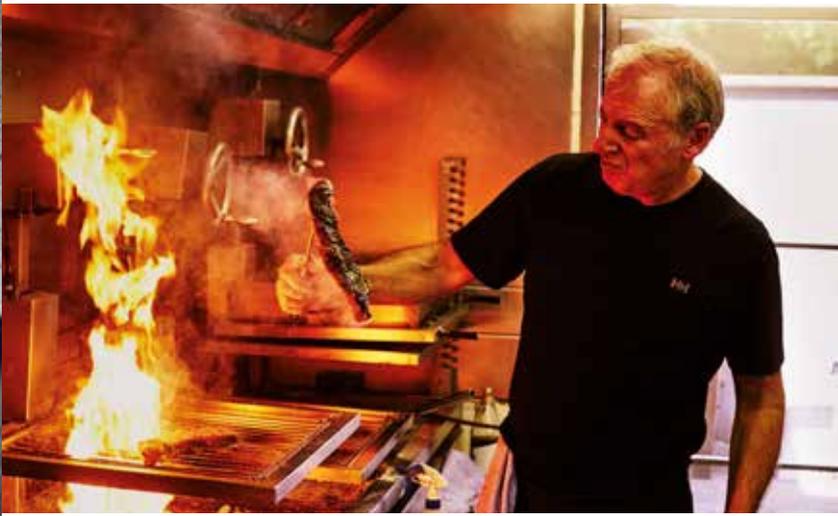
Hardcover | 24 x 30 cm | 254 pages

Texts Juan Mari Arzak & Elena Arzak |
Photography Sara Santos, Mikel Alonso
& Sergio Coimbra

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English (Grub Street)



BITTOR ARGINZONIZ



National
Gastronomy
Prize 2017

Michelin-
starred
Etxebarri
is #3 in the
50 Best



Bittor Arginzoniz, known as the 'grill wizard', is a self-taught chef who, for the past twentyfive 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.

ETXEBARRI

*Simple and traditional recipes
to cook at home*

Twenty-five 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.



Hardcover | 21,5 x 29,5 cm | 356 pages

Texts Bitor Arginzoniz & Juan Pablo Cardenal |
Photography Mariano Herrera

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English (Grub Street), German (Matthaes),
Italian (Giunti)



JOAN ROCA



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.

MOTHER'S COOKING

*Simple and traditional recipes
to cook at home*

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.

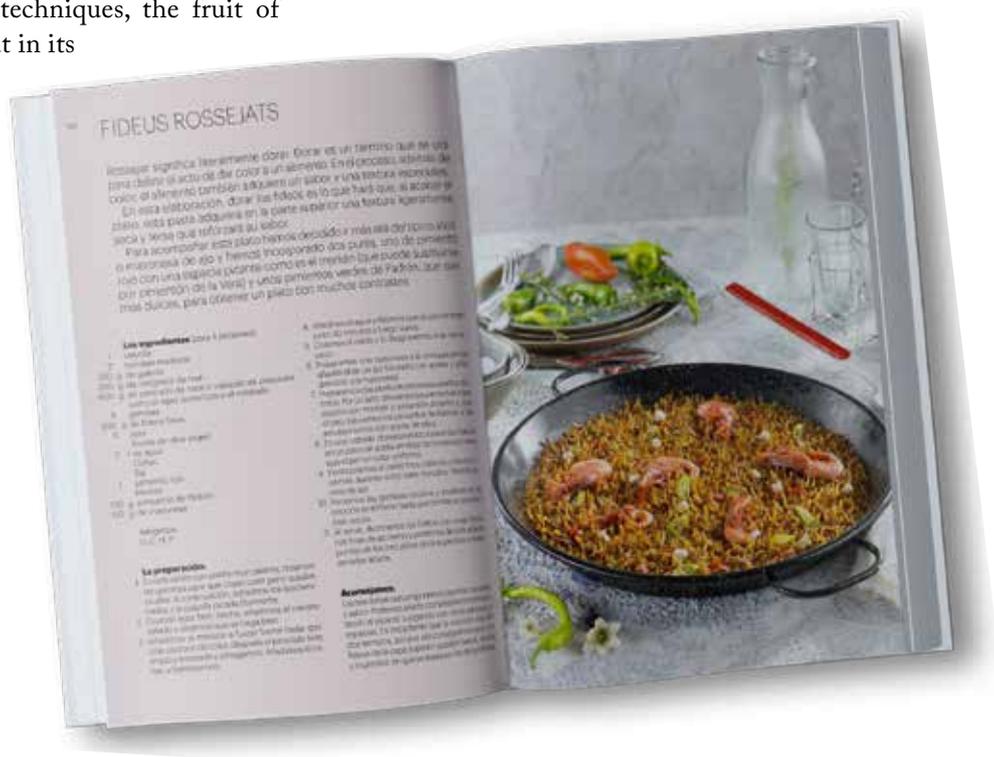
Key Points

- 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 the most creative 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.



Hardcover | 19,5 x 25,5 cm | 224 pages

Texts Joan Roca & S. Brugués |
Photography Becky Lawton



JOAN ROCA

COOKING WITH JOAN ROCA

Basic techniques to cook at home

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.



Hardcover | 19 x 25,5 cm | 384 pages

Texts Joan Roca & Salvador Brugués | Photography Joan Pujol-Creus

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CADA DÍA ESTAMOS MÁS SENSIBILIZADOS CON LA NECESIDAD DE SEGUIR UNA DIETA EQUILIBRADA QUE NOS APORTE BIENESTAR FÍSICO Y MENTAL. A CONTINUACIÓN EXPONEMOS TODAS LAS CLAVES DE UNA DIETA SANA.

Alimentarse de una forma sana y equilibrada es una preocupación muy común en la sociedad actual. Los profesionales de la restauración tenemos también una misma inquietud y cada vez más, procuramos ofrecer a nuestros clientes platos que favorezcan una sensación y un estado de bienestar, sin renunciar a una cocina moderna.

Efectivamente, justo en la época en que se accede a los restaurantes a algunas platos sencillos y sencillos. El mundo de la restauración profesional lleva años trabajando en una línea de cocina en la que transmiten los ingredientes saludables, las combinaciones armónicas, las cocinas ligeras y las recetas ajustadas. Por eso, este manual de cocina que tenemos en los manos, si bien describe todo tipo de productos y procedimientos de cocina, está repleto de propuestas tan deliciosas como saludables.

Para preparar, merece la pena dedicar un momento por los especiosos. Menta, apio, coque, comino y especias en nutrición, además de buena agua y calidades de El Club de Joan Roca, siempre siempre con nuestros consejos y sugerencias para cocinar y comer saludablemente. En las páginas que siguen exponemos sus recomendaciones.

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French (Hachette), Simplified Chinese (Beijing Science & Technology), Complex Chinese (Cite Publishing)

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ALIMENTOS NUTRITIVOS

ALGUNOS ALIMENTOS DESTACAN POR UN ELEVADO CONTENIDO DE NUTRIENTES ESPECÍFICOS—COMO ÁCIDOS GRASOS ESENCIALES, ANTIOXIDANTES Y FIBRAS—DE CONSUMO REGULAR APORTA BENEFICIOS EXTRAORDINARIOS PARA NUESTRA SALUD.

Ciertos alimentos destacan por sus excepcionales propiedades, sobre todo porque algunos fortalecen nuestro sistema inmunológico. Menta, apio, comino y especias, algunos, como el ajo y la cebolla, forman parte de nuestra tradición y herencia gastronómica, mientras que otros, más nuevos e importados de otras culturas, como el miso o los algas, son una oportunidad para descubrir sabores y formas nuevas de entender la cocina. A la vez que nos aportan una gran calidad nutritiva. Aprovechemos e incorpóremos en nuestra dieta. Nos sorprenden—y sorprenderán—por sus posibilidades culinarias.

ALGUNOS SUPLEMENTOS

- **Aceite de oliva.** Si es de primera presión en frío, es rico en ácidos grasos monoinsaturados (omega-9) y en antioxidantes, que proporcionan una acción limpiadora y protectora del sistema circulatorio.
- **Ajo.** Contiene un potente antibiótico natural. Sin embargo, para aprovecharlo, debemos consumir el ajo crudo, ya que la sustancia protectora se destruye al someterlo a la temperatura de cocción de 40°C.
- **Frutos secos y semillas.** Estos productos, aunque son ricos en grasas, no aportan colesterol al cuerpo, son un buen protector cardiovascular.

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• **Algas.** En la cultura oriental son tan habituales como para nosotros lo son las verduras, y a pesar de que no hay consenso gastrocnómico en Occidente, se trata de un alimento muy interesante por sus altas cualidades nutritivas. Solamente en la variedad de algas algaletas el organismo de todos los minerales y oligoelementos esenciales, indispensables para un correcto metabolismo celular. También por sus posibilidades culinarias, las algas son capaces de provocar toda una revolución en nuestra cocina. En los herbolarios y tiendas especializadas pueden encontrar para incorporarlos en nuestra dieta habitual.
- **Cebolla.** En crudo, ayuda a eliminar las mucosidades del sistema respiratorio y es útil en resfriados, tos y gripes. Asimismo, impide la formación de coágulos sanguíneos. Sin embargo, al igual que el ajo, una vez hervida pierde sus propiedades antibióticas.
- **Endibia, escarola y alcachofa.** Mantienen el líquido y son ideales para las personas con diabetes.
- **Jengibre.** Esta raíz es un gran antinflamatorio natural. Ideal para la circulación y para el sistema respiratorio. Para aprovechar el máximo sus propiedades debemos añadirlo a las elaboraciones al final de la cocción.
- **Miso.** Es un condimento oriental elaborado a partir de soja fermentada y otros cereales. Se utiliza como potenciador de sabor y está dotado de múltiples propiedades. Favorece el equilibrio de la flora intestinal, el equilibrio hormonal de la mujer y el sistema cardiovascular, además de ser un potente antioxidante. Podemos añadirlo al final de las cocinaciones, evitando que hiera.
- **Ruibarb.** Es un depurativo natural. Nos ayuda a reducir grasas y a eliminar la retención de líquidos.
- **Sandía.** Otro gran depurativo. Es refrescante, limpia la sangre y ayuda a eliminar líquidos.

Book & Film Rights

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JOAN ROCA

COOKING WITH JOAN ROCA AT LOW TEMPERATURES

Discover a tastier, healthier way of cooking

“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



Hardcover | 19 x 25,5 cm | 384 pages

Texts Joan Roca & Salvador Brugués |
Photography Joan Pujol-Creus



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Complex Chinese (Cite Publishing),
Italian (Bibliotheka Culinaria)



JORDI ROCA & IGNACIO MEDINA



Jordi Roca is the pastry chef of El Celler de Can Roca. In 2014 he won the inaugural “World’s Best Pastry Chef” award. Jordi was the last brother to join El Celler de Can Roca and, nowadays, he is regarded as one of the top dessert experts on the Spanish culinary scene.

CASA CACAO

The journey back to the original chocolate

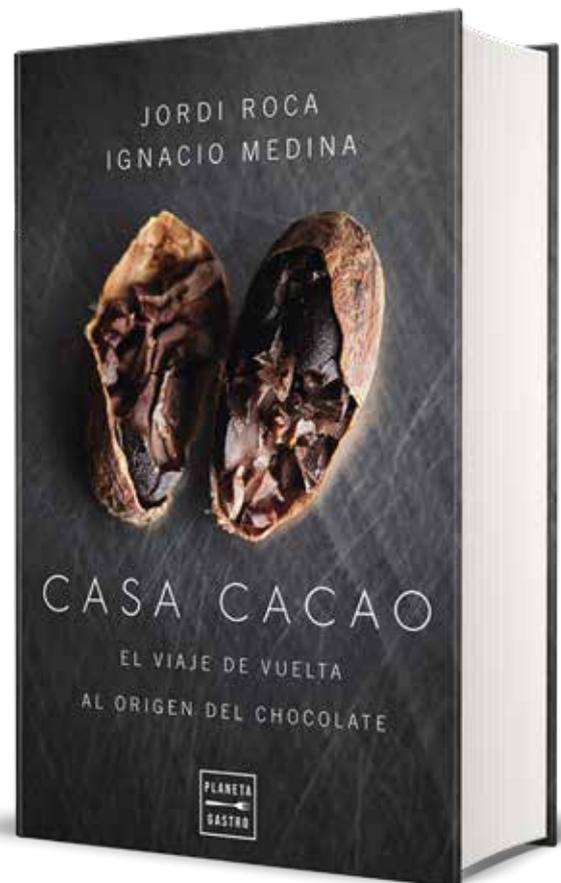
This book aims to show the path followed by Jordi Roca, currently one of the world's most advanced chocolatiers, in the search to learn how to master chocolate.

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.



Hardcover | 21 x 25 cm | 352 pages

Texts Jordi Roca & Ignacio Medina |
Photography Joan Pujol-Creus & Sergio Recabarren

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English (Grub Street)



CARME RUSCADELLA



Carme Ruscalleda, an extraordinary self-taught cook, opened her first restaurant, Sant Pau, in 1988. 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.

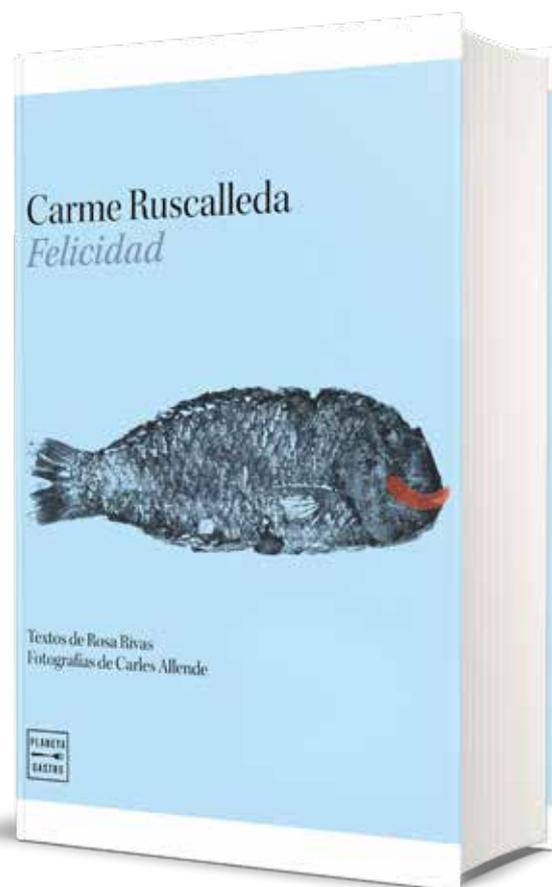
HAPPINESS

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

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.



Hardcover | 23 x 29,7 cm | 304 pages

Texts Carme Ruscalleda & Rosa Rivas |
Photography Carles Allende



AITOR ARREGI



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.

ELKANO

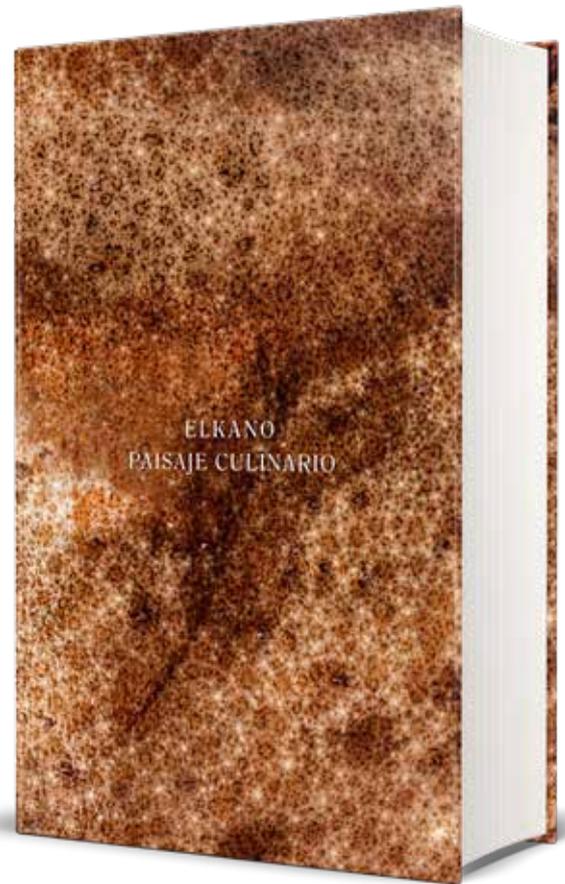
*50 years of marine kitchen.
A tribute to Pedro Arregi's legendary
restaurant*

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 Arregui 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.*



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

Texts Aitor Arregi & Juan Pablo Cardenal |
Photography Luis De Las Alas



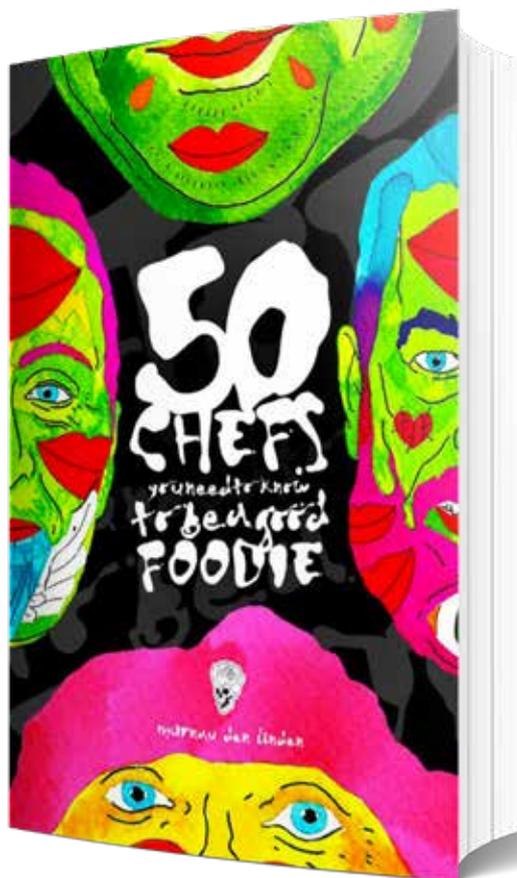
MURNAU DEN LINDEN

50 CHEFS YOU NEED TO KNOW TO BE A GOOD FOODIE

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.



Hardcover | 15 x 23 cm | 128 pages

Texts & Illustrations Murnau Den Linden



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.

EVA HAUSMANN & SALVADOR BRUGUÉS

COCOTTE COOKING

Techniques and recipes to prepare the best casserole dishes at home

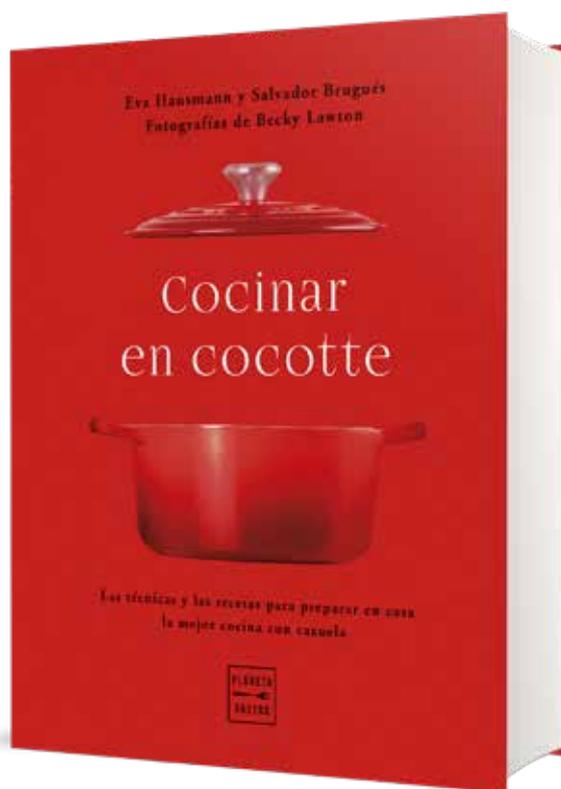
As we return to traditions in search of craftsmanship and things well-done, we find age-old techniques and tools at our disposal, and this is no less so in the kitchen where traditional methods can greatly improve our cooking.

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 lowtemperature 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.



Planeta Gastro | 280 pages | November 2021

Texts Eva Hausmann & Salvador Brugués |
Photography Becky Lawton



Eva Hausmann is a chef, gastronomic stylist and consultant in culinary trends.

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.

DIEGO CABRERA



PARTICIANO



100 Poner todos los ingredientes en una coctelera con hielo y batir para enfriar.
 101 Servir colando sobre un vaso y decorar.

GUARACHA



102 Majar bien la hierbabuena en una coctelera, agregar el resto de los ingredientes, hielo y batir para enfriar.
 103 Servir colando sobre una copa con hielo pH4, completar con el refresco y decorar.

5 cl de vodka macerado con frambuesa
 4 cl de zumo de limón
 4 cl de sirope de azúcar
 3 hojas de hierbabuena
 7 cl de Schreyer's Tonic
 12 Hielo seco

Decoración:
Hierbabuena y grosella

CHICHA MORADA



104 Poner todos los ingredientes en un vaso con hielo y remover para enfriar. Completar con el refresco y decorar.

Cómo hacer el zumo de chicha morada: 1 l de agua, 100 g de maíz morado, 2 clavos de olor, 1 rama de cañete, 50 g de pulpa fresca en rodajas, 50 g de manzana verde cortada, 1 piel de naranja. 30 cl de miel de flores, 20 cl de zumo de limón. Llevar a ebullición y cocinar durante 5 minutos. Separar del fuego y dejar reposar hasta que se enfríe. Colar y agregar el zumo de limón.

10 cl de zumo de chicha morada
 2 cl de cardamomo negro y menta
 3 cl de kombucha de té rojo
 5 cl de Schreyer's Ginger Beer

Decoración:
Puntita de rosa, hierbabuena y 1 rodaja de naranja deshidratada

Argentine by birth and Madrilénian 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.

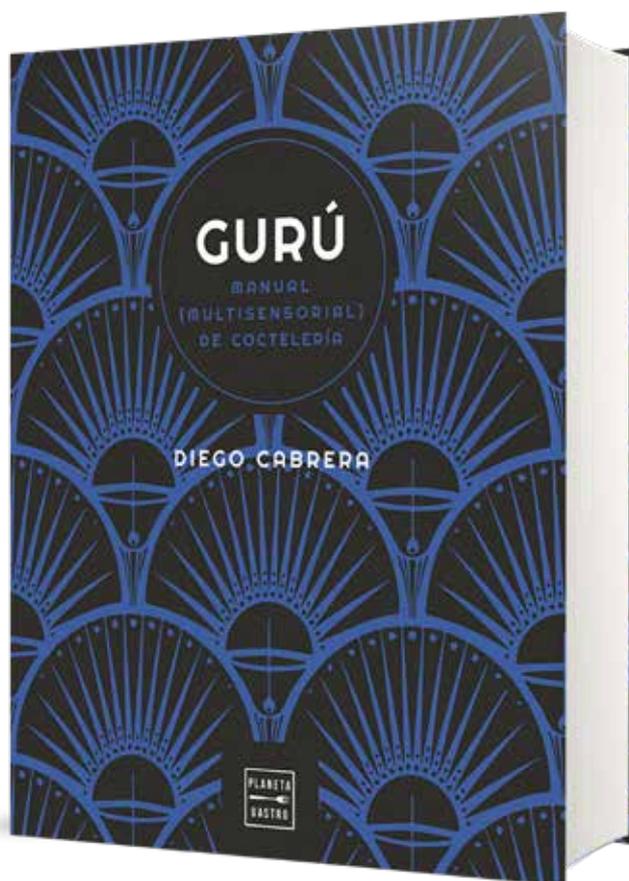
GURU

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.

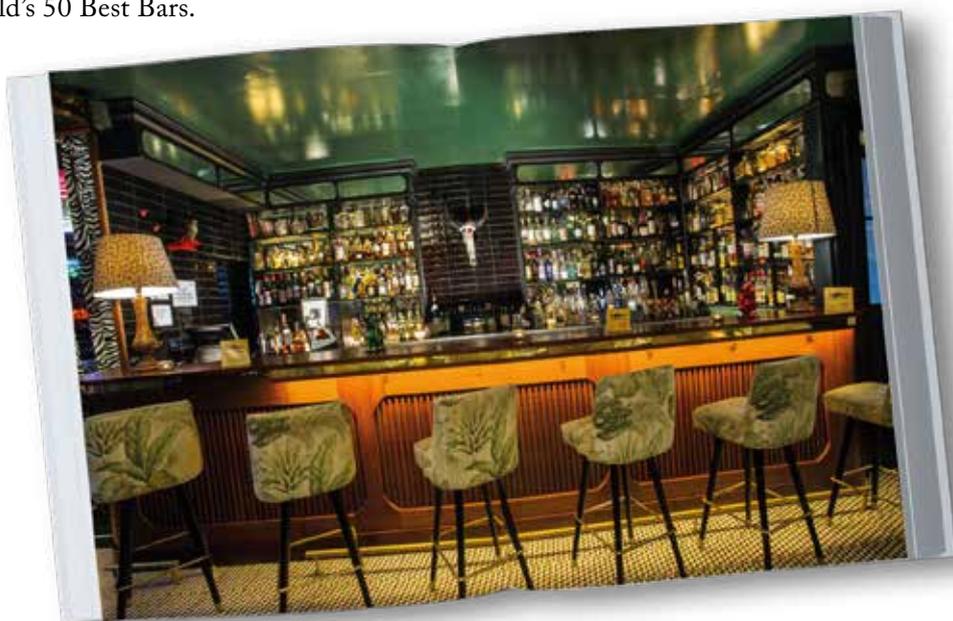


Planeta Gastro | 288 pages | March 2022

Texts Diego Cabrera | Photography Ángel Becerril

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.



BASQUE CULINARY CENTER



108
Basque

108
Basque

Tartar de vaca de abeto

Tartar de vaca
300 g de sobollillo de vaca

Limpieza la carne de nervios y grasas, cortarla en dados pequeños y conservarla en frío.

Hierbas crocantes
30 g de tallos de cereja (Sanchuan azari)
30 g de tallos de romana (Bunium pasheri)
50 g de hojas de acedera (Rumex acetosa)

Lavar y secar los tallos y las hojas y cortarlas a un tamaño similar al de los dados de sobollillo.

Acetia de abeto
300 g de hojas de abeto (Abies alba)
600 ml de acetia de girasol

Lavar y secar las hojas de abeto y triturarlas a máxima potencia con el acetia hasta que alcancen los 60° C. Dejar reposar durante 20 minutos y tamizar por una mermelada a filtro de papel.

Mayonesa picante
150 g de hojas de crucíferas picantes (Cardaria draba, Cardamine hirsuta, etc.)
4 yemas de huevo
300 ml de acetia de girasol
10 ml de zumo de limón
Sal

Triturar el acetia con las hojas de crucíferas picantes hasta lograr una pasta muy fina. Ir emulsionando con las yemas de huevo hasta lograr una textura de mayonesa firme. Condimentar con zumo de limón y sal.

Montaje
Bases de abeto
Mojar en un bol el sobollillo con los tallos crocantes y mezclarlos con el acetia de abeto y sal. Colocar como base la mayonesa picante, cubrir con la carne aderezada y terminar con los brotes de abeto.

112
Basque

112
Basque

Talo de harina de pino

Talo
200 g de harina de maíz
50 g de harina de pino (Pinus spp)
120 ml de agua
Sal

Calentar el agua con la sal, añadir la mezcla de harinas y amasar. Dejar que repose hasta que se enfríe, formar pelotas de 100 g por talo. Hacer con la ayuda de la palma de la mano, sobre un poco de harina de maíz, para mantener el formato original de circunferencia.

Refrito
1 cabeza de cerdo
Hierbas aromáticas (tomero, laurel, tomillo)
Sal

Colocar la cabeza de cerdo en una bandeja de horno sobre las hierbas aromáticas y puestas. Dejar que se cocine en el frigorífico durante una hora. Pasado ese tiempo, hornear la cabeza de cerdo durante 2 horas a 160° C. Una vez que la piel está dorada y la carne tierna. Separar la carne de la cabeza, picarla de manera irregular y mezclarla con un poco de la misma grasa del hornado. Separar las partes crocantes de la piel para el montaje.

Majado de hierbas
100 ml de acetia de oliva
Hierbas (acedera, diente de león, trebol, guisantes)
12 ml de zumo de limón
Sal

Con la ayuda de un mortero o una batidora, moler todos los ingredientes hasta obtener una crema espesa y suave.

Montaje
Hierbas ácidas (Bunium spp., Oenalis spp.)
Flores de trebol (Trifolium spp.)

Calentar una sartén a fuego vivo y hacer el talo por ambos lados hasta conseguir su cocción. Refritas con la carne picada, aderezarlo con el majado de hierbas y completar con una hoja de hierbas flores de trebol. Terminar con trozos de la piel crocante.

The Basque Culinary Center forms a unique ecosystem where training, innovation, research and entrepreneurship coexist since 2011. Its aim is developing and promoting gastronomy, which is assumed as reasoned knowledge about what we eat and how we do it, from a holistic vision framed under the 360° Gastronomy concept. Located in Donostia (San Sebastián), BBC is a pioneering institution made up of the Faculty of Gastronomic Sciences, which is attended annually by students from more than 30 countries. In addition to ten master's degrees and specialization courses, the degree in Gastronomy and Arts stands out. There is also the BCC Innovation Gastronomy Research Center, where work is carried out in an interdisciplinary manner in the design of products and services, while companies and new entrepreneurs are supported through a wide range of programs, initiatives and events.

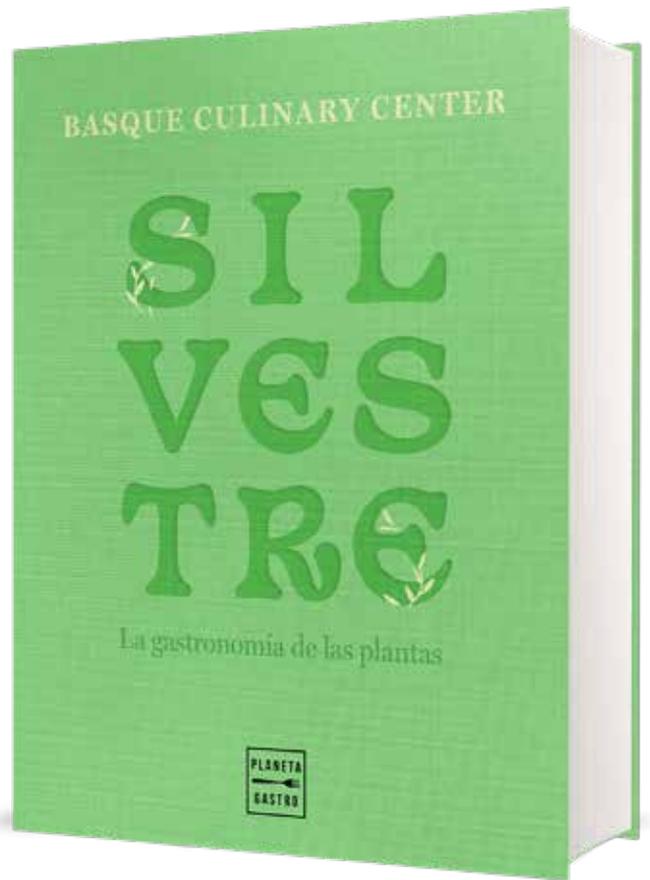
SILVESTRE. COOKING WITH WILD PLANTS

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.

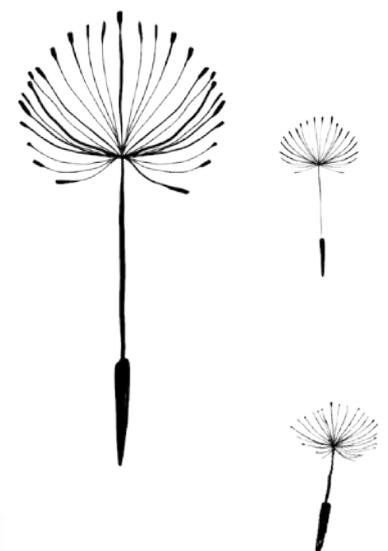
The book proposes a meeting point between gastronomy and botany from which to share useful, practical and attractive information on the wide and stimulating universe of wild plants. To this end, it summarizes the most important aspects on this subject: from what wild plants are, how they should be collected, 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.



Planeta Gastro | 450 pages | May 2022

Texts Basque Culinary Center



XAVIER PELLICER



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.

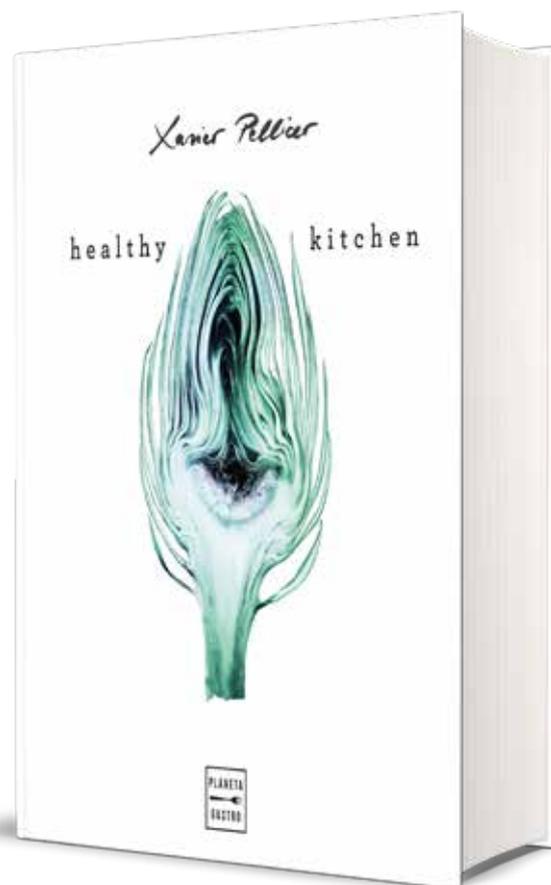
HEALTHY KITCHEN

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.



Hardcover | 21,5 x 25,5 cm | 272 pages

Texts Xavier Pellicer & Laura Conde |
Photography Carles Allende



CARLOS DÍAZ GÜELL

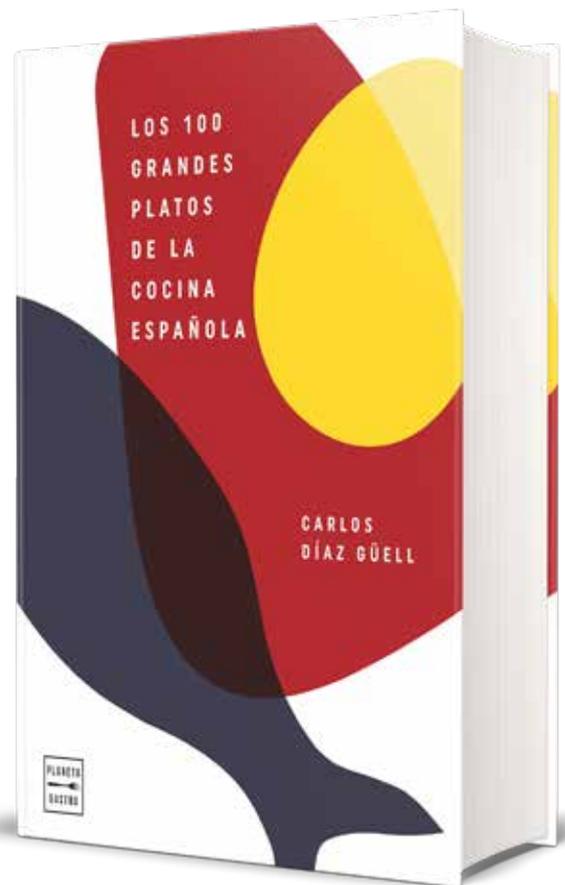
THE 100 GREAT RECIPES OF SPANISH CUISINE

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 pilpil, 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.



Hardcover | 20 x 27 cm | 384 pages

Texts Carlos Díaz Güell



Carlos Díaz Güell has a PhD in Information Sciences and a broad and extensive professional career, both in the media 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 as well as in the promotion of Spanish gastronomy through various publications.

RODRIGO DE LA CALLE

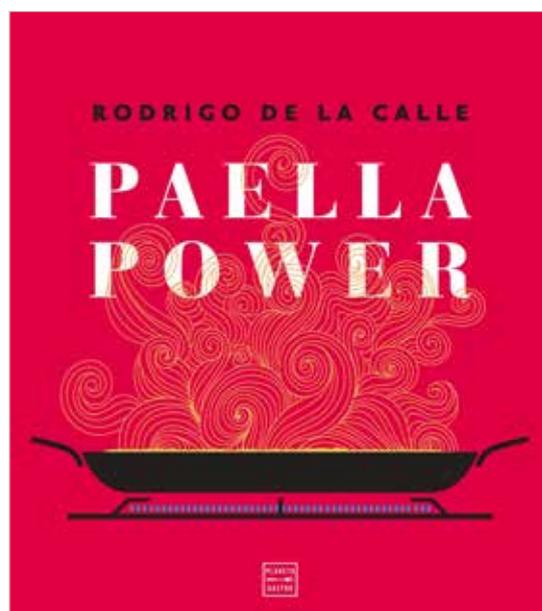
PAELLA POWER

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.



Hardcover | 24 x 27 cm | 272 pages

Texts Rodrigo De La Calle |
Photography Javier Peñas



Rodrigo de la Calle (Madrid, 1976) met Santiago Orts in 2003, who changed his perception of the vegetable world forever. From there he went to Mugaritz, where Andoni Luis Aduriz's kitchen was a second professional revolution for him. He later disembarked at Martín Berasategui's restaurant, where

he completed his training. After his time as chef of the Hotel Villa Magna, where he earned a Michelin star, he opened his new restaurant El Invernadero in the mountains of Madrid in mid- 2015 and today located in the center of the capital, based mainly on vegetable products.

JORDI BUTRÓN



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*.

THE ESPAISUCRE CREATIVE METHOD

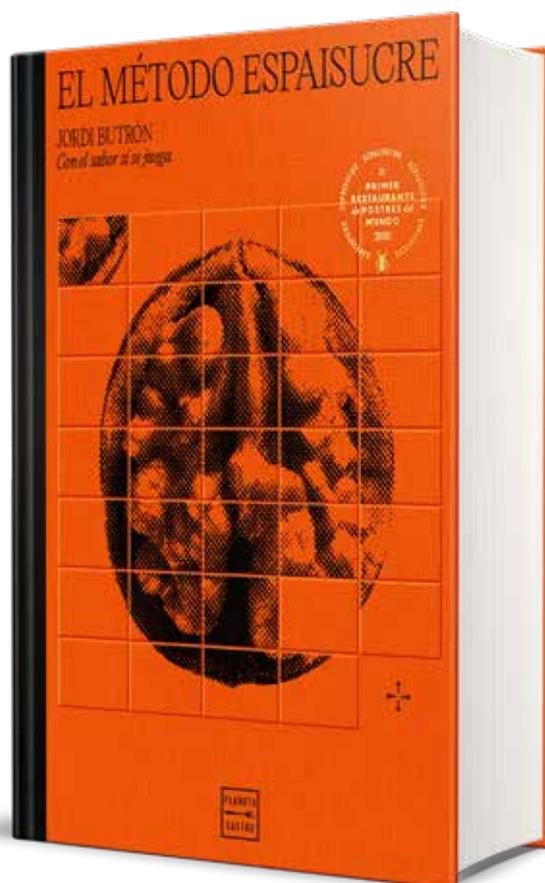
The book of the pioneering and prestigious gastronomic method of sweet cuisine that is a reference worldwide

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.



Hardcover | 20,5 x 28 cm | 360 pages

Texts Jordi Butrón | Photography Jordi Foto



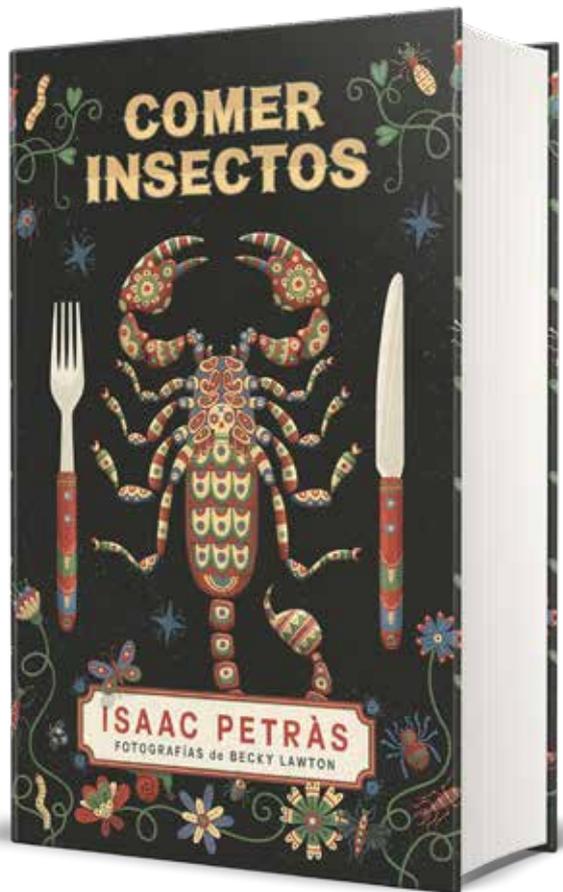
ISAAC PETRÀ

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 fideuà to a hamburger, a pizza or even a cocktail.



Hardcover | 19 x 24 cm | 192 pages

Texts Isaac Petràs | Photography Becky Lawton



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.

FUNDACIÓN ALICIA

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 | 352 pages

Texts Fundación Alicia |
Photography Andrea Resmini



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.

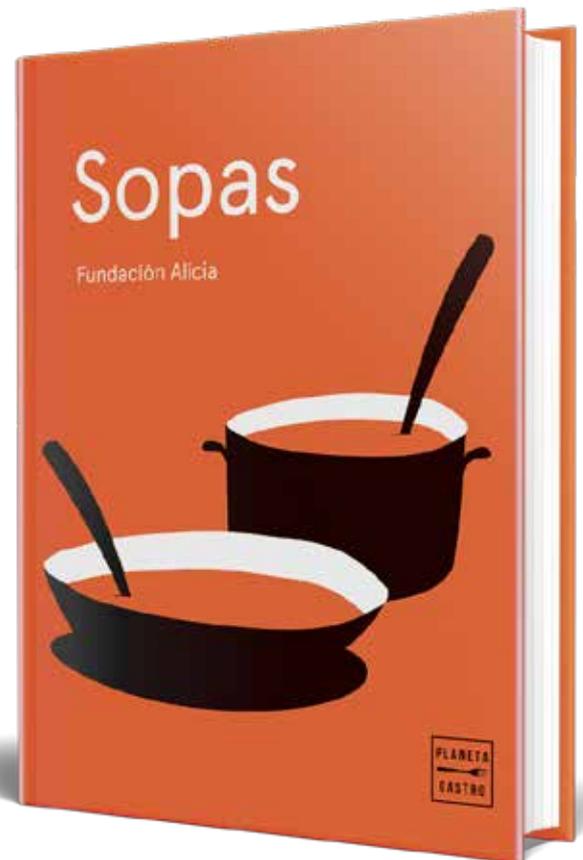
FUNDACIÓN ALÍCIA

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.



Hardcover | 19 x 25 cm | 348 pages

Texts Fundación Alicia |
Photography Becky Lawton



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.

EVA CELADA

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 overseen by chefs Rodrigo de la Calle, Mario Sandoval, and Luca Gatti, chef at the Italian Embassy in Madrid.



Hardcover | 16 x 21,5 cm | 320 pages

Texts Eva Celada



Eva Celada is a journalist, author of more than twenty books on food, and winner of six Gourmand Prizes, including: Gourmand Prize for the Best Simple Cookbook, 2002 for Matilde Amaya's *Gypsy Cooking*, Gourmand Prize for the Best

Historical Cookbook, 2004 for *The Cuisine of the Spanish Royal Family* and Gourmand Prize for the Best International Cookbook in Spanish, 2007 for *The Secrets of Vatican Cooking*.

JAVIER DE LAS MUELAS

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:

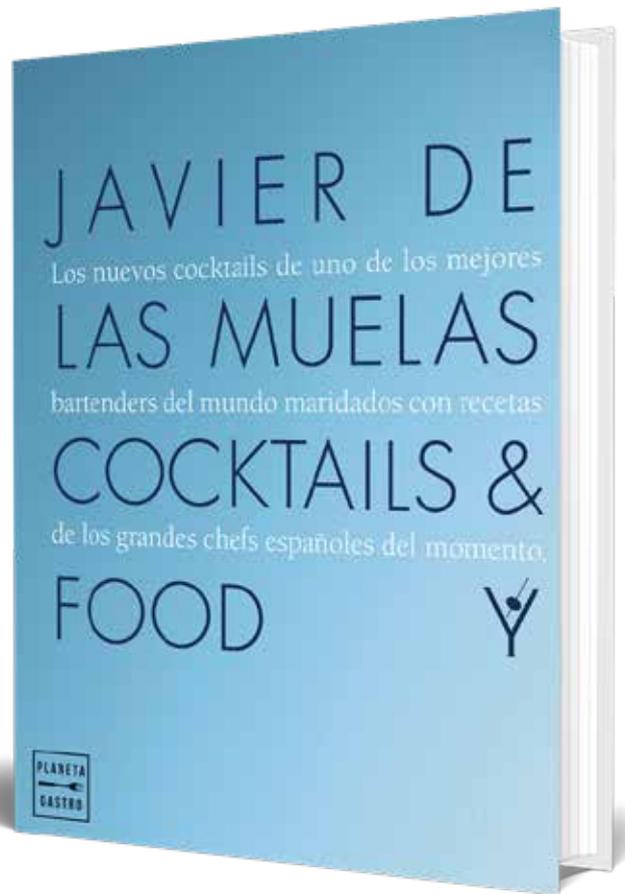
Carlos Abellán, Albert Adrià, Ferran Adrià, Andoni Luis Aduriz, Pedro Álvarez, Sergi Arola, Aitor Arregi, Juan Mari and Elena Arzak, Oriol Balaguer, Joan Bayén, Martín Berasategui, Josep M^a Boix, Ricard Borràs, Jordi Butrón, Mateu Casañas, Oriol Castro, Alberto Chicote, Iván Cruz, Jordi Cruz, Quique Dacosta, Rodrigo De La Calle, Manolo De La Osa, Christian Escribà, Romain Fornell, Xavier Franco, Ramón Freixa, Carles Gaig, Abraham García, Marc Gascons, Nandu Jubany, Ángel León, Juanjo López, Joan Manubens, Quim Márquez, Hideki Matsuhisa, Paco Pérez, Fernando Pérez Arellano, Fermí Puig, Fina Puigdevall, Albert Raurich, Joan Roca, Jordi Roca, Paco Roncero, Francesc Rovira, Carme Ruscalleda, Mario Sandoval, Ricardo Sanz, Pedro Subijana, 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 is recognized as one of the ten best bartenders in the world. In 2007, he was named Barman 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.



Hardcover | 18,9 x 25,4 cm | 320 pages

Text Javier de las Muelas



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 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.

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.

«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



Paperback | 14,5 x 23 cm | 308 pages

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.

OSCAR CABALLERO

JULI SOLER, YOU'RE IN THE ROOM

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

This book is the story of a famous little-known man, Juli Soler, prophet of rock in Catalonia in 1968/80, colleague of the Rolling Stones and, since 1981, founder 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.

In turn, El Bulli propelled Catalan cuisine, in particular, and Spanish cuisine, in general, urbi et orbe.

Soler was 32 years old when, after the financial failure of a mega rock concert, he arrived on foot at what was Hacienda El Bulli. Within twelve months, he earned what would become his second Michelin star. After three years, he appointed as chef the young Adrià, who had little experience but infinite ideas.

Best Restaurant Manager in Spain (1989), Soler forgets prices and ratios. His objectives: for the diner to enjoy himself and for the genius to "lack nothing".



Planeta Gastro | 250 pages | March 2022

In this book, a chorus of voices -from the restaurant business, from music, from wine; from Spain and from France- tells the story, between exclamation points, of everyone's Juli Soler.

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: *Texto y pretexto a texturas*.

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

Today, Ducasse runs more than 50 kitchens on three continents and is the world leader in the number of Michelin stars. Curiously, until this book, no one had ever told the story of French nouvelle cuisine in detail, with the lives of its protagonists, nor the way in which Ducasse's own story came to be interwoven with that of nouvelle cuisine.

This book spans the 20th century - with even a halt in occupied Paris and the collaboration with the Nazis of a later famous critic - and extends to the present day, with Guérard's proclamation that gastronomy never dies and Ducasse, who had innovated again with naturalist cuisine, reinventing himself.



Paperback | 14,5 x 23 cm | 560 pages

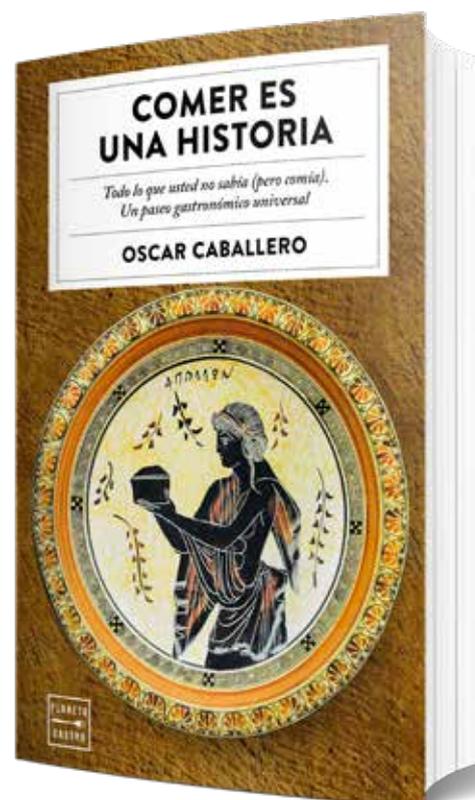
THE (HI)STORY OF EATING

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 glutenfree 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

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Grupo Planeta

TEAM

FRANCISCO JAVIER SANZ GRAJERA

Foreign Rights Manager

+34 93 492 80 08

fjsanz@planeta.es

PILAR LAFUENTE

Fiction, Children's & YA

+34 93 492 82 44

plafuente@planeta.es

GEMMA ISUS

Non-Fiction & Illustrated Books

+34 93 492 85 95

gisus@planeta.es

LÍA BLASCO

Foreign Rights Agent

+34 93 492 88 39

lblasco@planeta.es

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Av. Diagonal 662-664,
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