### TOP CHEFS & RESTAURANTS

- **Mugaritz**, by Andoni Luis Aduriz ................................................................. 4
- **Arzak + Arzak**, by Juan Mari & Elena Arzak .................................................. 6
- **Etxebarri**, by Bittor Arginzoniz ......................................................................... 8
- **Mother’s Cooking**, by Joan Roca ...................................................................... 10
- **Cooking With Joan Roca** .................................................................................. 12
- **Cooking With Joan Roca At Low Temperatures** ............................................ 13
- **Casa Cacao**, by Jordi Roca .............................................................................. 14
- **Happiness**, by Carme Ruscalleda .................................................................... 16
- **Elkano**, by Aitor Arregi .................................................................................... 18
- **30 Chefs You Need To Know To Be A Good Foodie**, by Murnau den Linden ........... 20
- **Hideki**, by Hideki Matsuhisa ............................................................................ 22
- **Sublimotion**, by Paco Roncero & Eduardo González ...................................... 24

### FINDING AND COOKING THE BEST PRODUCE

- **Paella Power**, by Rodrigo de la Calle ............................................................... 26
- **Eating Insects**, by Isaac Petràs ......................................................................... 28
- **Cooking Legumes**, by Alicia Foundation ......................................................... 30
- **Soups**, by Alicia Foundation ........................................................................... 32
- **At the Table with Leonardo da Vinci**, by Eva Celada ..................................... 34
- **Cocktails & Food**, by Javier de las Muelas ......................................................... 36
- **My Boqueria**, by Oscar Manresa ..................................................................... 38
- **Seafood**, by Various Authors .......................................................................... 40
- **Eating Mushrooms**, by Llorenç Petràs ............................................................ 42

### ESSAY

- **The (Hi)Story Of Eating**, by Oscar Caballero .................................................. 44
- **The Taste Of The Nose**, by Agustí Peris .......................................................... 45
- **What Wine Goes With This Duck?**, by Ferran Centelles .................................. 46
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).

Mugaritz has reached #7 in the 50 Best
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.
Etxebarri

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

English (Grub Street), German (Matthaes), Italian (Giunti)
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 the most creative avant-garde techniques, the result of an ongoing commitment to research, innovation and creativity.
- The recipes are accompanied by extraordinary photographs by Becky Lawton, a gastronomic photographer of great sensitivity and aesthetic sense.

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.
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.

“Cooking With Joan Roca At Low Temperatures

“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 pod 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.

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.
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.

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.
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.
TEXTS PACO RONCERO & EDUARDO GONZÁLES

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, Dani 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.
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.
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 Alícia 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.

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

A book 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.

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

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.
My Boqueria

A walk around the most iconic stalls of the 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 Casañas, 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 Casillas, 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).
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.

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.

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?

Miguel Sanchez 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 oves and the most wonderful wines.
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.

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.