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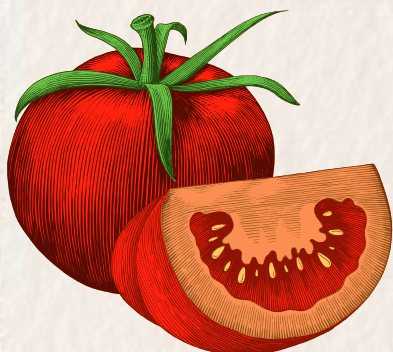


fig. 2



fig. 3



GASTRONOMY & FOOD CULTURE

LONDON BOOK FAIR 2023

fig. 4



fig. 5



fig. 6



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TOP CHEFS & RESTAURANTS



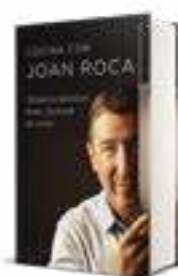
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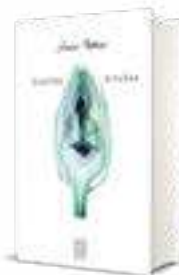


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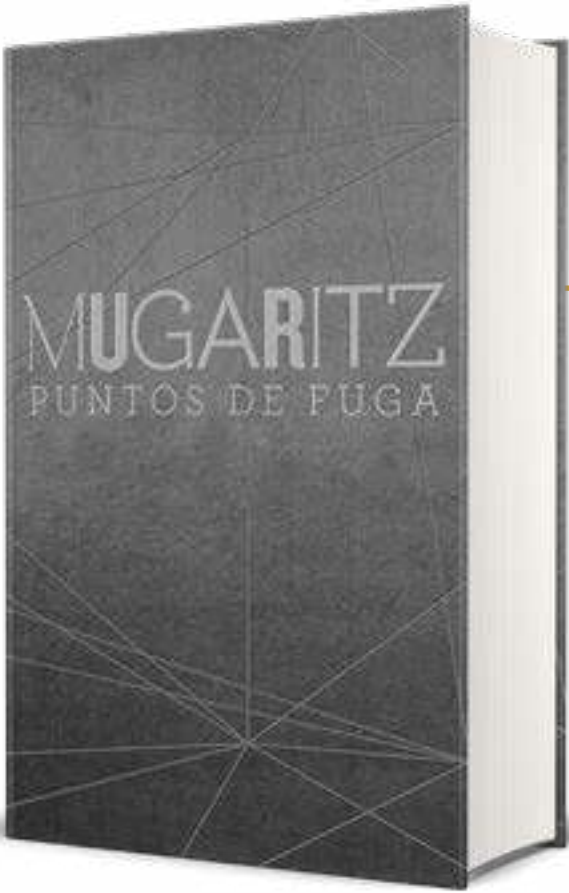
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Hardcover • 21,6 x 27 cm • 296 pages
Texts Andoni Luis Aduriz • Photography Per-Anders
Jørgensen & José Luis López De Zubiria

★ Mugaritz has reached #7 in the 50 Best

MUGARITZ

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.

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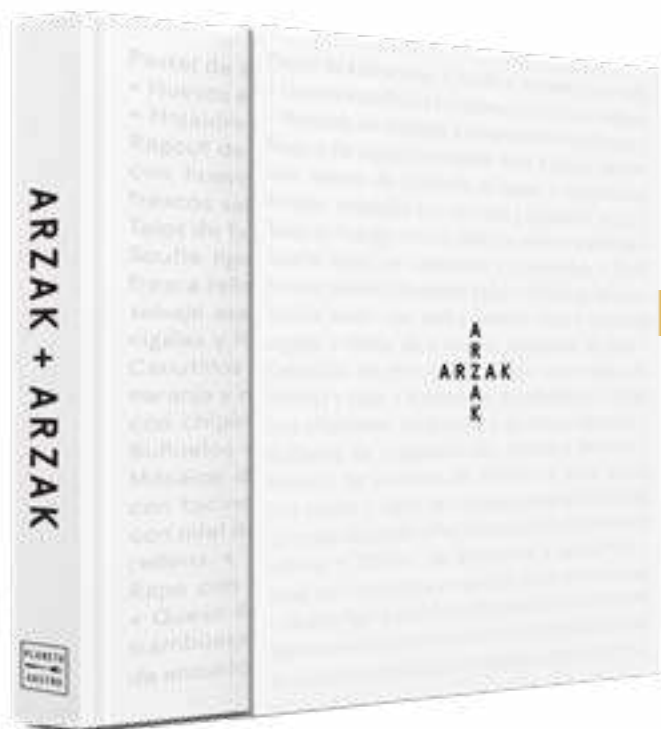
- Confessions by Andoni Luis Aduriz to open the mind and not just the mouth.
- Inspiring reflections on the present and future of one of the most influential restaurants of our time.
- Thirty Vanishing Points: thirty concepts to unstitch (and experience) the creativity of Mugaritz.
- Fifty recipes for thinking "out of the box".
- Glossary of non-culinary terms to meet culinary challenges.



ANDONI LUIS ADURIZ



Antonio 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).



Hardcover • 24 x 30 cm • 254 pages

Texts Juan Mari Arzak & Elena Arzak

Photography Sara Santos, Mikel Alonso & Sergio Coimbra

ARZAK + ARZAK

Rights sold to: English (Grub Street).

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.



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.





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

Texts Bittor Arginzoniz & Juan Pablo Cardenal
Photography Mariano Herrera

★ National Gastronomy Prize 2017

★ Michelin-starred Etxebarri is #3
in the 50 Best

ETXEBARRI

Rights sold to: English (Grub Street), German (Matthaes), Italian (Giunti).

*Simple and traditional recipes
to cook at home*

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

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



BITTOR ARGINZONIZ



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.





Hardcover • 19 x 25,5 cm • 384 pages

Texts Joan Roca & Salvador Brugués
Photography Joan Pujol-Creus

COOKING WITH JOAN ROCA

Rights sold to: French (Hachette), Simplified Chinese (Beijing Science & Technology), Complex Chinese (Cite Publishing).

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.



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.



Hardcover • 19 x 25,5 cm • 384 pages

Texts Joan Roca & Salvador Brugués
Photography Joan Pujol-Creus

COOKING WITH JOAN ROCA AT LOW TEMPERATURES

Rights sold to: Complex Chinese (Cite Publishing), Italian (Bibliotheca Culinaria).

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 • 19,5 x 25,5 cm • 224 pages

Texts Joan Roca & S. Brugués
Photography Becky Lawton

JOAN ROCA

MOTHER'S COOKING

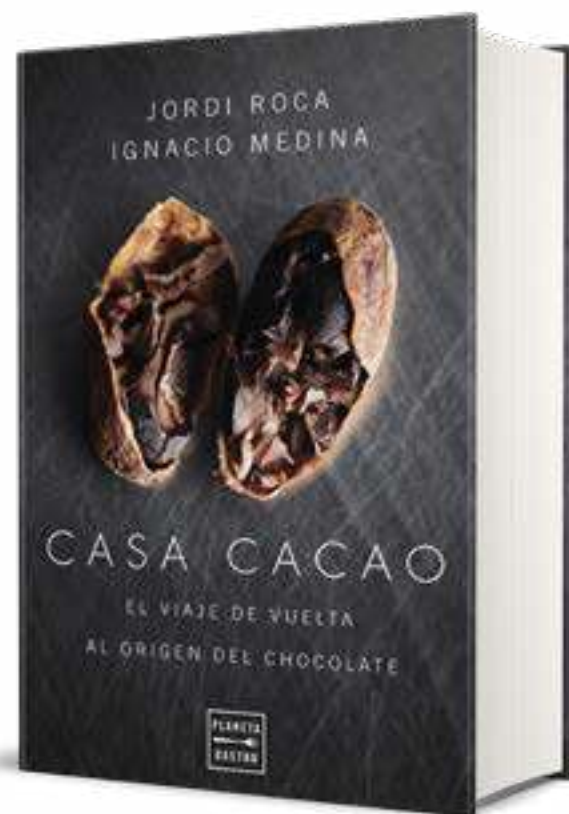
*Simple and traditional recipes
to cook at home*

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 • 21 x 25 cm • 352 pages

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

CASA CACAO

Rights sold to: English (Grub Street).

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.



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.



Hardcover • 23 x 29,7 cm • 304 pages
 Texts Carme Ruscaldeda & Rosa Rivas
 Photography Carles Allende

HAPPINESS

The great tribute book to Carme Ruscaldeda, 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 Ruscaldeda'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 Ruscaldeda 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 RUSCADELLA



Carme Ruscaldeda, 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.



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

Texts Aitor Arregi & Juan Pablo Cardenal

Photography Luis De Las Alas

ELKANO

*50 years of marine kitchen.
A tribute to Pedro 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



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.





Hardcover • 19 x 25,5 cm • 384 Pages

Texts Rodrigo de la Calle
Photography Javier Peñas Capel



BY THE AUTOR OF:
**PAELLA
POWER**

VERDUPEDIA

The new book by Rodrigo de la Calle, known as “the green chef”, offering very simple vegetable recipes to prepare at home

This book offers more than 150 easy, very affordable recipes designed to overcome apprehension to preparing vegetable dishes and demonstrate once and for all that this is a cuisine in its own right. It's aimed at all those who would like to eat vegetables simply for the sake of gastronomy, to enjoy them.

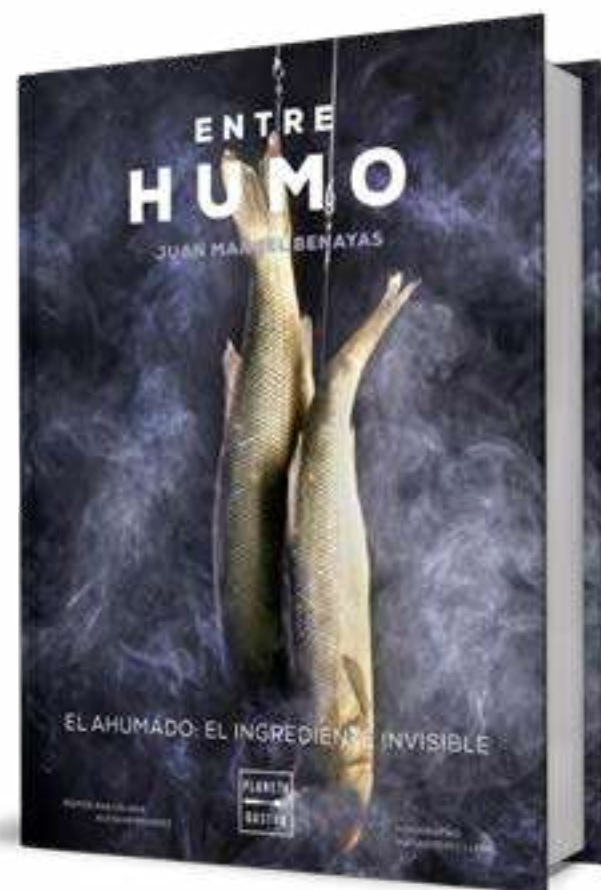
Rodrigo de la Calle shares recipes from his restaurant and simplifies them so that anyone can prepare them in their own kitchen. His aim is to change the perspective we have of natural products so we can get the most out of them.

“The book you hold in your hands offers a selection of the dishes I prepare every day in my restaurant so that you can prepare them at home, in a very, very simple way. It's a question of nourishing ourselves with vegetables because we like them, nothing else. Some of you may not have discovered them yet, but I assure you that you love vegetables and just don't know it –I'll make sure you do–, others don't know how to make the most of them, others simply want to eat healthier, and still others are looking to lose weight. The truth is, vegetables offer us something that no other food can give us.”

RODRIGO DE LA CALLE

Rodrigo de la Calle met Santiago Orts in 2003, who changed his perception of the vegetables 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. Today it is located in the center of the capital, based mainly on vegetable products.





Hardcover • 19 x 25 cm • 208 Pages

Texts Juan Manuel Benayas
Photography Matías Pérez Llera

SMOKED

Juan Manuel Benayas returns with a new book on cooking with smoke, the latest gastronomic trend

The discovery of fire was a primary step in the evolution of human beings. It changed the life of primitive humans in all aspects as groups began to gather by the heat of the fire: man began to socialize.

The incomplete combustion of fire generates smoke, a smoke that in all probability reached the large game that prehistoric man placed next to the fire, where the flames and smoke served not only for cooking purposes but also to scare other animals from trying to take their food. Fire, its heat, smoke and ash with all its properties, led man to evolve.

For centuries smoke has been used to preserve food, but today, and depending on each culture, it has a culinary function and serves as an invisible and almost secret ingredient that few know about. Until now.

Three countries admired for their brilliant culinary use of smoke are Romania, Norway and the United States, with such delectable dishes as Romanian mitch, Norwegian salmon and the much sought after American brisket.

This work sheds light on the virtues of cooking with smoke and provides the reader with the knowledge and techniques to apply this secret ingredient to give a unique touch to many dishes.

JUAN MANUEL BENAYAS



Juan Manuel Benayas is promoting a barbecue culture in Spain on a par with that which exists in the United States and other European countries. To this end, he has created a range of initiatives such as video tutorials, personalized advice to chefs and restaurants, participation in television programs and the creation of the first barbecue academy in Spain, the Barbacoa Club.





Hardcover • 19x25 cm • 268 Pages
Texts Anilú Cigüeñas



THE HOTTER THE BETTER

From the hand of 50 international chefs, this book offers a selection of recipes in which spicy food is the protagonist: from the most classic recipes to the most current, but always delicious and irresistibly hot

From drinks to desserts. Chili peppers have the ability to elevate any recipe to another level or, as the author says, to make us drink and eat in 3D.

Along with the tomato and the potato, chili peppers are one of South America's great contributions to the world's cuisines and indeed, many cuisines today would seem incomplete without them. There's an easy explanation. After all, what other ingredient can provide such a unique perfume and flavor, or redden our cheeks and quicken our hearts?

A complete and surprising journey through the universe of spices, in which the author, with a dose of humor, provides insight into their mysteries -why do they sting? are they an aphrodisiac? are they addictive?- , but above all reveals that not all spices are the same, helps us to understand them so that we can use the one best suited for each recipe, and adapt them to the tastes of diners.

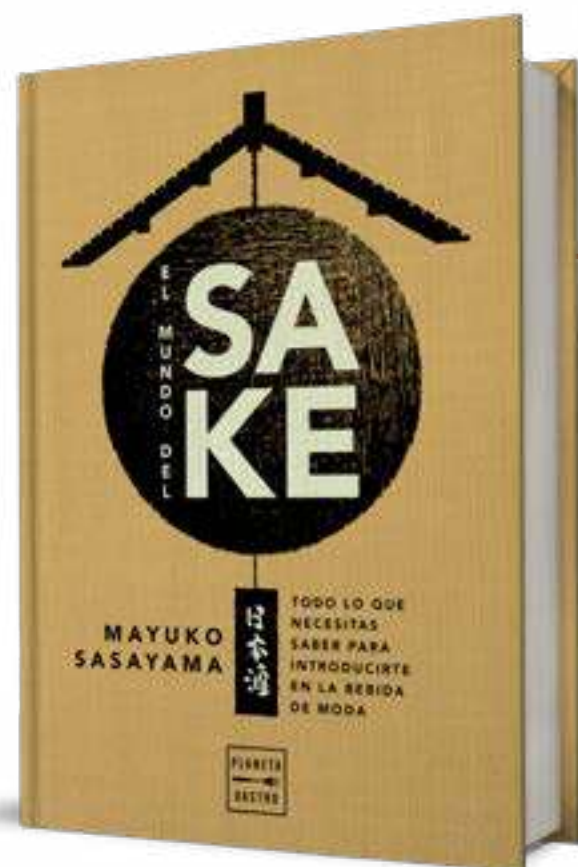
The book's nearly 80 recipes are a collective tribute by fifty international cooks to these magical and versatile ingredients - amateurs and professionals, famous and anonymous.

ANILÚ CIGÜENAS



Anilú Cigüeñas combines her work as a communications consultant with her passion for cooking and illustration. She is a self-taught cook and founder of La Cocina Clandestina, an initiative through which she organizes gastronomic events and cooking classes. She was the presenter of the first TV program on Peruvian cuisine in Spain (*Canal Cocina*) and currently advises various brands in the world of gastronomy on their communication strategies.





Hardcover • 15,5 x 21,5 cm • 300 Pages

SAKE

An essential manual to know every detail of this Japanese drink

Sake takes us into a wonderful world where we can learn the history of this Asian drink, its brewing process, its ingredients, the regions where it is produced, the different types of sake, the main bodegas and tasting notes.

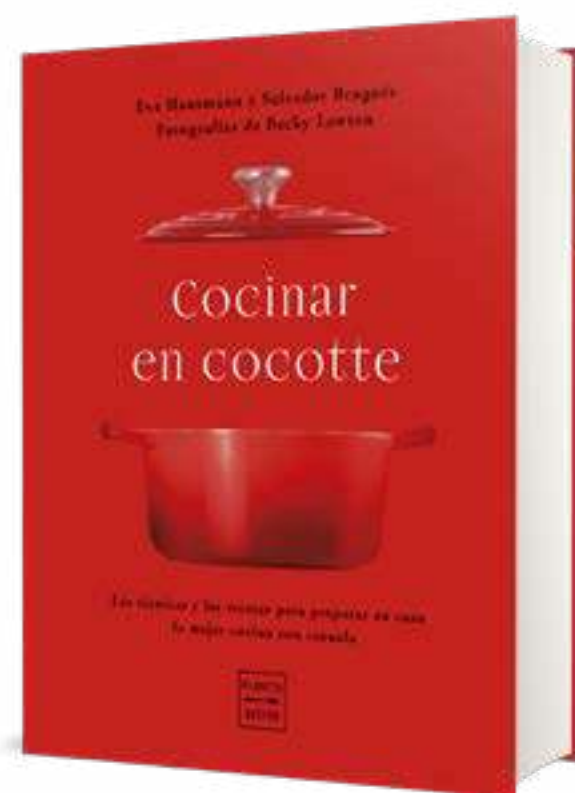
Thanks to the legendary perfectionism of the Japanese to select only the finest ingredients and the extreme care of the craftsmen who make it, sake is a drink so fine, so delicate and so full of subtle aromas and flavors that it rightfully ranks among the world's great drinks and deserves universal appreciation.



MAYUKO SASAYAMA



Mayuko Sasayama, sommelier and sake teacher, arrived in Spain in 2015, only accompanied by her infinite passion for sake. In 2016, she was in charge of Shuwa Shuwa, the first sake bar which opened its doors in Spain. From that moment on, she started organizing different presentations at major events such as Madrid Fusión, the Basque Culinary Center, or the Japan pavilion at FITUR.



Hardcover • 20 x 25 cm • 280 Pages
 Texts Eva Hausmann & Salvador Brugués
 Photography Becky Lawton

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

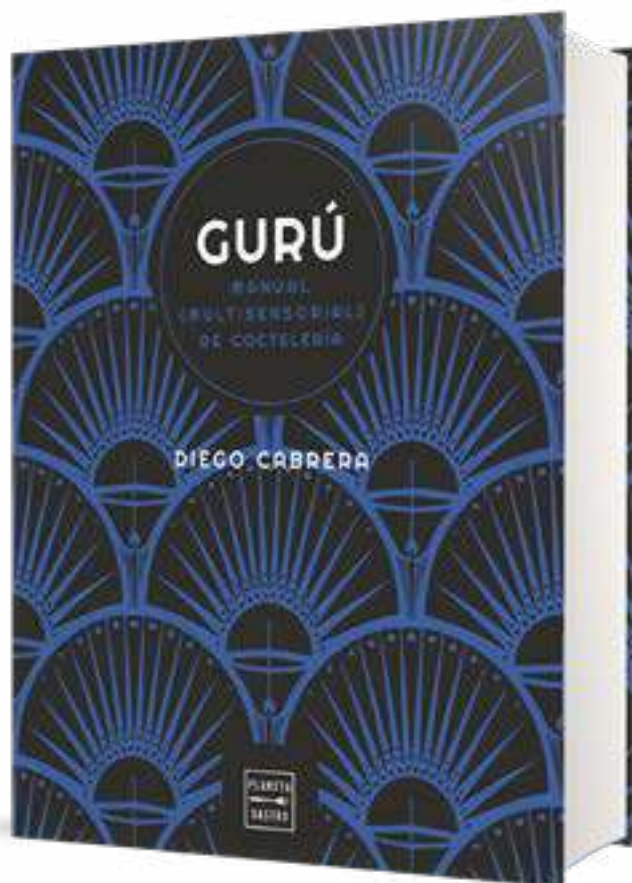
- A recipe book for cooking at home in a simple, fast and healthy way, based on easy cooking techniques in a cast iron casserole pan or cocotte.
- With 50 recipes detailed step by step by 50 of the best chefs in the country: Ferran Adrià, Joan Roca, Carme Ruscalleda, Dani García, Karlos Arguiñano, Juan 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.

EVA HAUSMANN & SALVADOR BRUGUÉS

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

Salvador Brugués i Fontané is a collaborator of El Celler de Can Roca and has been a teacher of cooking practices since 1989.





Hardcover • 19 x 24 cm • 288 Pages

Texts Diego Cabrera
Photography Ángel Becerril

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

GURU

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.

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.

DIEGO CABRERA



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, he handled 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.





Hardcover • 16,5 x 23 cm • 448 Pages

Texts Basque Culinary Center

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.

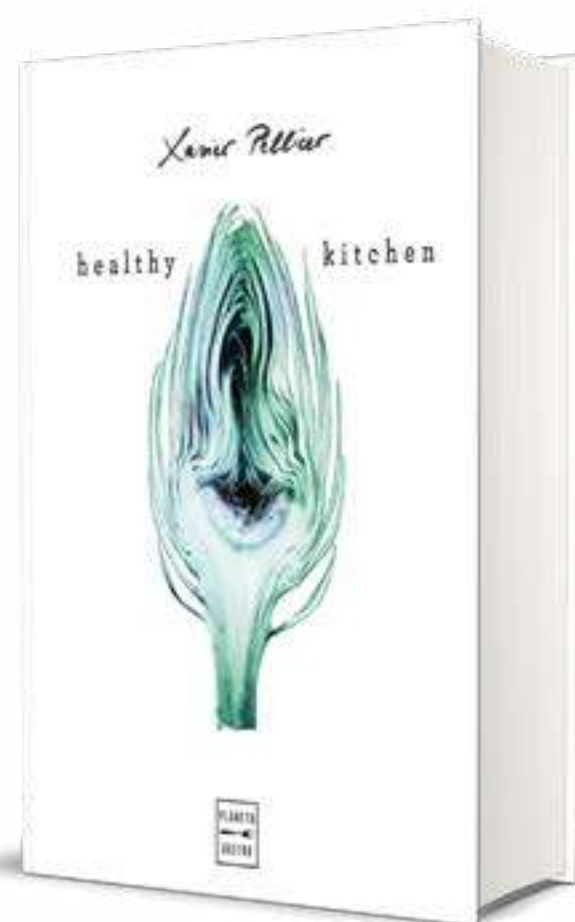
The book proposes a meeting point between gastronomy and botany from which to share useful, practical and attractive information on the wide and stimulating universe of wild plants. To this end, it summarizes the most important aspects on this subject: from what wild plants are, how they should be collected,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

BASQUE CULINARY CENTER

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 360º 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.





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

Texts Xavier Pellicer & Laura Conde
Photography Carles Allende

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

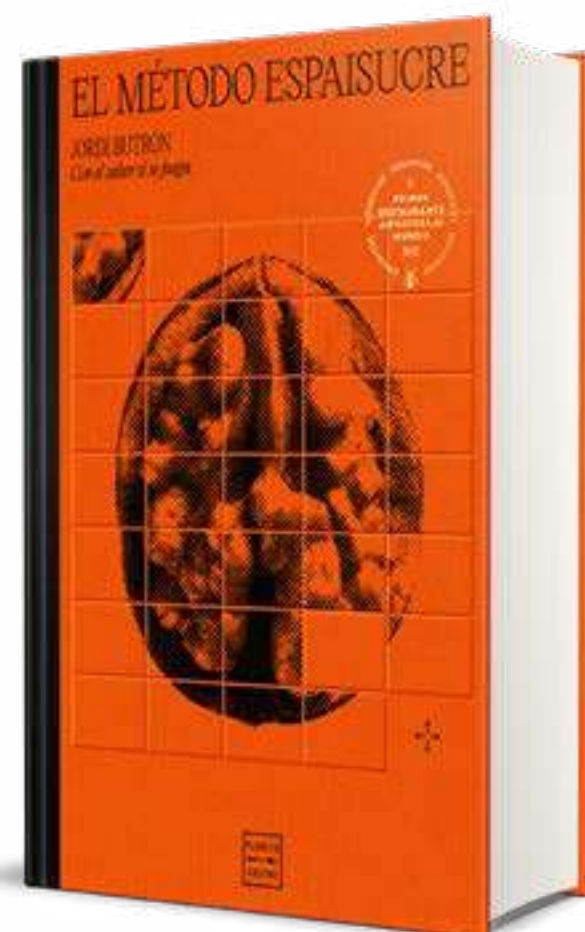
- Xavier Pellicer is officially the most vegetable-savvy chef in the world.
- His eponymous establishment was voted in 2018 and 2019 as the World's Best Vegetable Restaurant by We're Smart Green Guide, the leading international green gastronomic guide, and in 2020 he was named Person of the Year.
- He 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.

XAVIER PELLICER



Xavier Pellicer is a renowned chef from Barcelona with a long professional career behind him, trained with the prestigious chef Santi Santamaria 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.





Hardcover • 20,5 x 28 cm • 360 pages

Texts Jordi Butrón

Photography Jordi Foto

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.

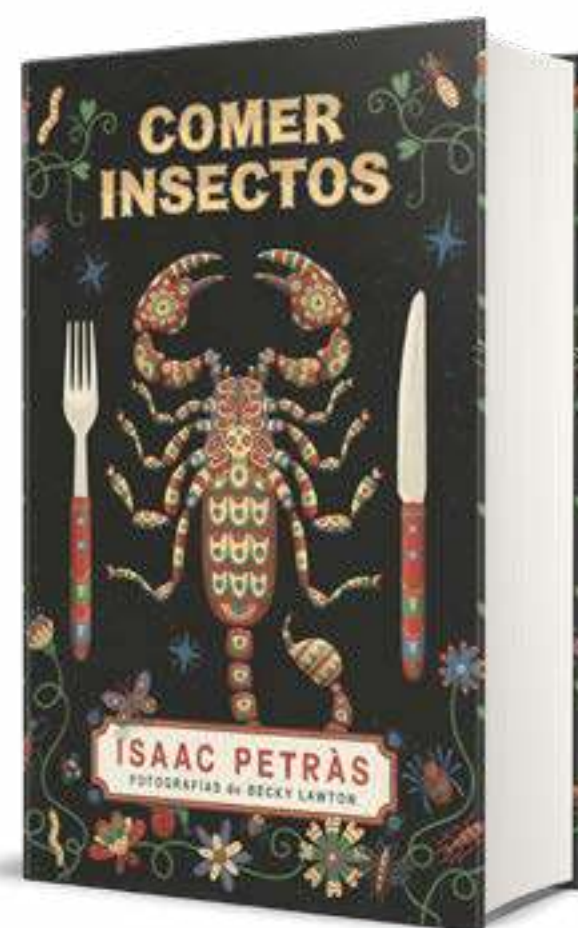
KEY POINTS

- 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.

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, Escrivà 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.





Hardcover • 19 x 24 cm • 192 pages
 Texts Isaac Petràs • Photography Becky Lawton

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.



ISAAC PETRÀS



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.





Hardcover • 19 x 25 cm • 352 pages
Texts Fundació Alicia • Photography Andrea Resmini

COOKING LEGUMES

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

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

CONTENTS

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

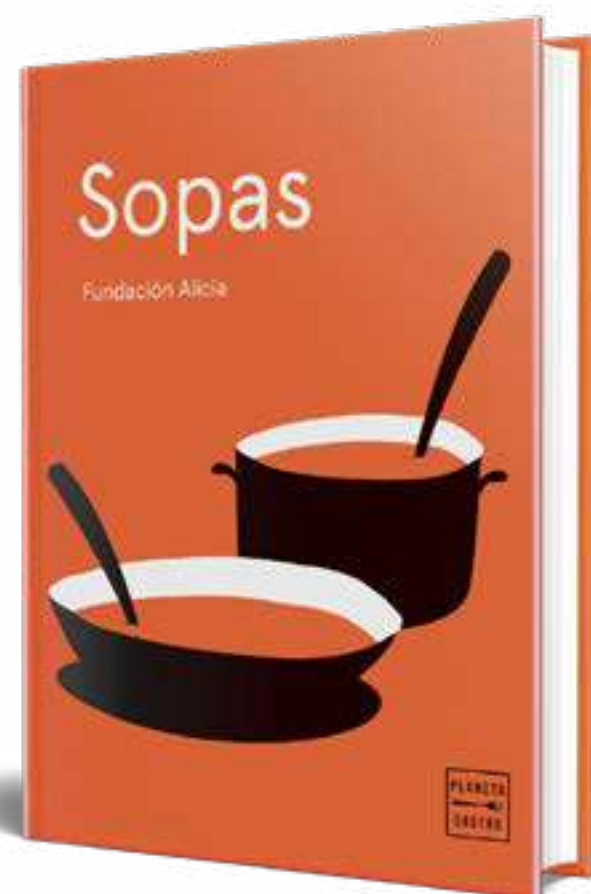
Discover legumes: the great superfood of the future.

FUNDACIÓN ALICIA



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.





Hardcover • 19 x 25 cm • 348 pages

Texts Fundación Alicia
Photography Becky Lawton

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 repertoire 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.

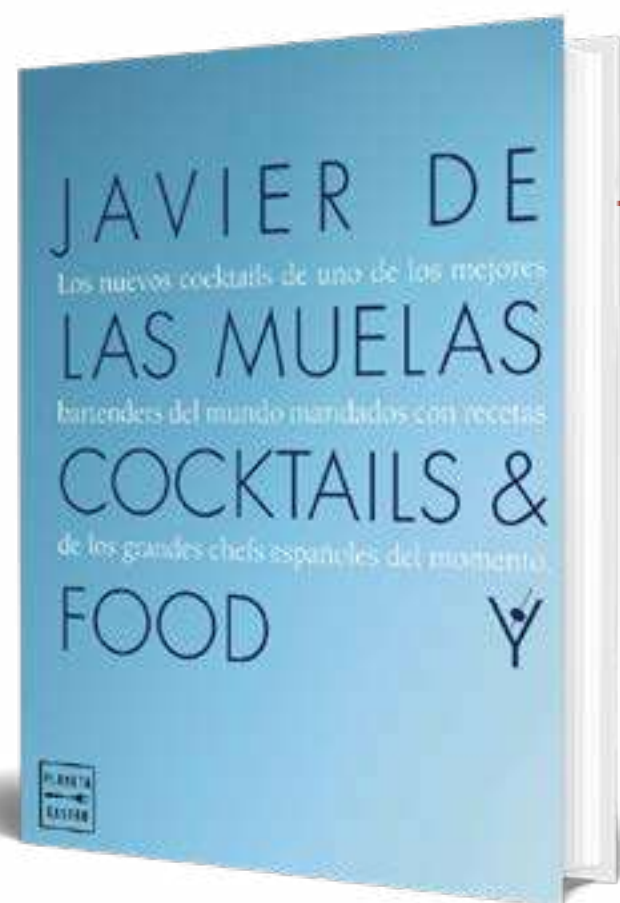
A book with all kinds of soups both cold and hot, with recipes from Spain and the rest of the world for those who love to eat with a spoon.



FUNDACIÓN ALICIA



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.



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

Text Javier de las Muelas

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

COCKTAILS & FOOD

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 Rusalleda, 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.

KEY POINTS

- 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



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 • 16 x 21,5 cm • 320 pages

Texts 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.

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.



Hardcover • 20 x 27 cm • 384 pages

Texts 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.

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.



Paperback with flaps • 14,5 x 23 cm • 496 Pages

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

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*.

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”.



Paperback with flaps • 14,5 x 23 cm • 560 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

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.

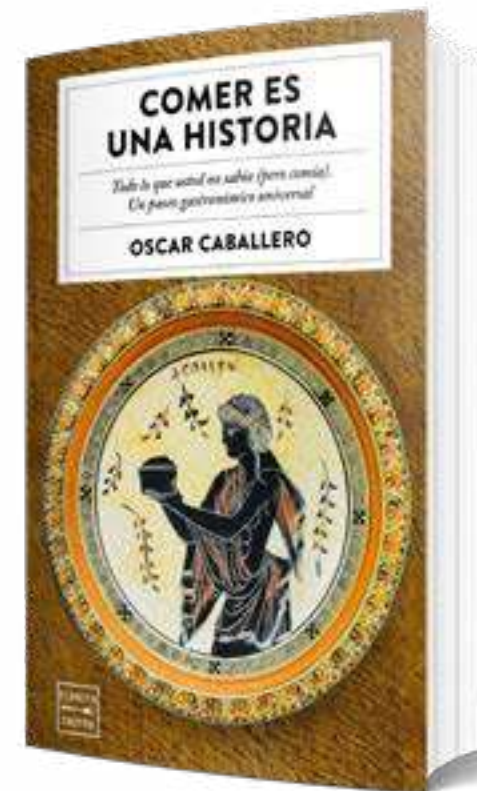
THE (HI)STORY OF EATING

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 with flaps • 14,5 x 23 cm • 440 pages



Paperback with flaps • 14,5 x 23 cm • 308 pages

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

FERRAN CENTELLES

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.

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