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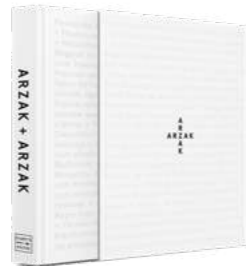
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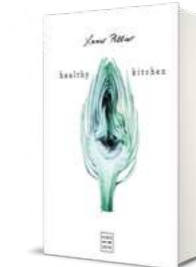
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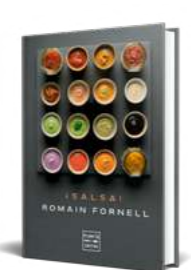


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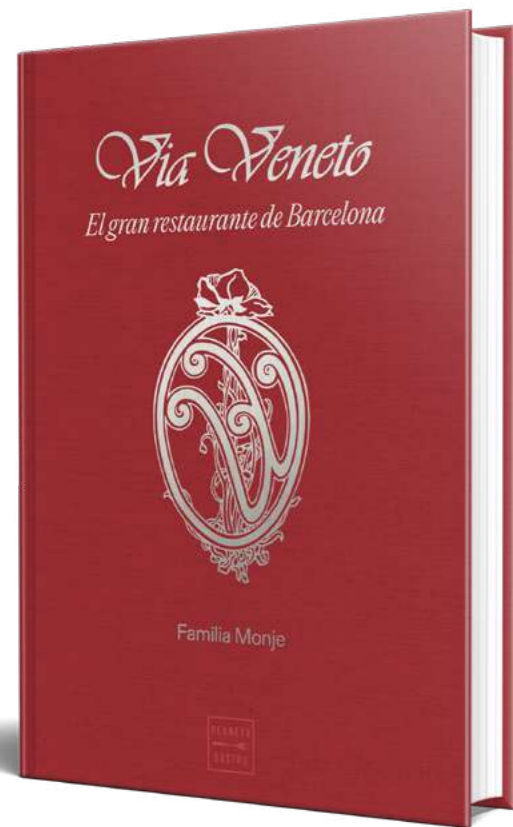
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TOP CHEFS & RESTAURANTS



Hardcover • 21,5 x 29,5 cm • 256 pages

Texts Pere Monje • Photography Jordi García Coll

VIA VENETO

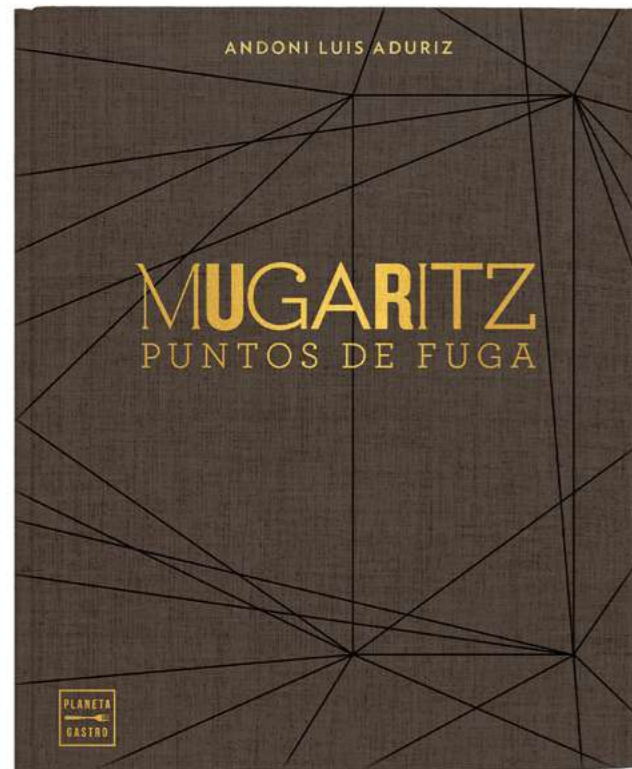
The much-awaited autobiography of one of Barcelona's most legendary restaurants

Via Veneto opened its doors in 1967 to bring an essential touch of color to the grey gastronomic and cultural scene then prevalent in Barcelona. Stepping past its noble, solid wood door was to enter an oasis of Modernista decoration, red carpets, artistic nuances, light pink tablecloths, and a cuisine and service that soon won the highest national and international recognition and awards, making it a reference in gastronomy the world over.

Today, Via Veneto remains true to its origins, furthering the avant-garde in its dining rooms and elevating to a level of true excellence a renowned and recognizable cuisine of seasonal products. Among its offer are legendary dishes, partially prepared at the tables of the diners themselves, and with an impeccable service that leaves guests with sensation of having enjoyed their finest gastronomic experience.

The excellence promoted by the Monje family is the emblem of an establishment that today, after more than 50 years, continues opening new culinary territories at its timeless and sublime tables draped in light pink tablecloths. Welcome to Via Veneto!





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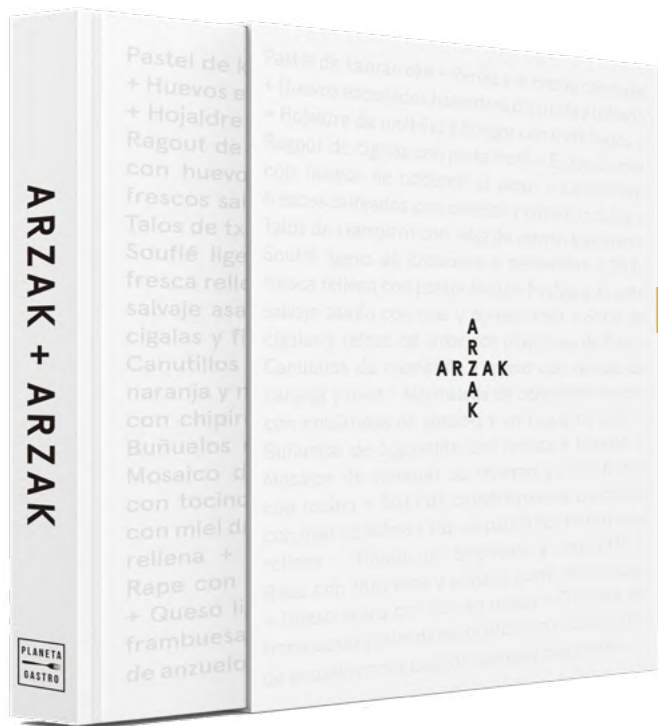
- Confessions by Andoni Luis Aduriz to open the mind and not just the mouth.
- Inspiring reflections on the present and future of one of the most influential restaurants of our time.
- Thirty Vanishing Points: thirty concepts to unstitch (and experience) the creativity of Mugaritz.
- Fifty recipes for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

ANDONI LUIS ADURIZ



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).





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 • 19,5 x 25,5 cm • 224 pages

Texts Joan Roca & Salvador Brugués
Photography Joan Pujol-Creus

COOKING THE MEDITERRANEAN

A homage to Mediterranean cuisine by one of the world's leading figures in gastronomy, Joan Roca

The sea that lies from Algeciras to Istanbul was the cradle of the great civilizations of the ancient world and today harbors on its coasts an incomparable gastronomic heritage. The diversity of the cuisines of the Mediterranean peoples reflects their cultural wealth, an immense living treasure that continues to constantly evolve and which we invite you to discover and practice.

In this book you will find 80 simple recipes from the full arc of the Mediterranean, a celebration of the traditional flavors, aromas, preparations and techniques of the most authentic and diverse Mediterranean cuisine to prepare at home and enjoy with family and friends. Vegetable, fish and meat dishes to share and eat with your hands, desserts and salads that will send you on a voyage to the mare nostrum we all love so much.

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.





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.

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 (Bibliotheka 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 x 25,5 cm • 384 pages

Texts Joan Roca & Salvador Brugués
Photography Joan Pujol-Creus





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

Texts Joan Roca & S. Brugués
Photography Becky Lawton

JOAN ROCA MOTHER'S CUISINE

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

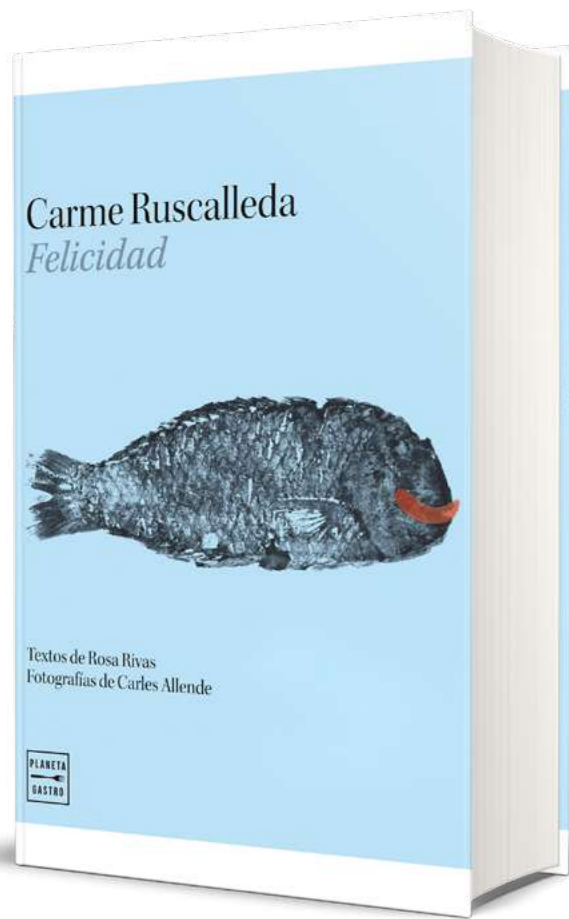
- In 2014 Jordi Roca was proclaimed the best pastry chef in the world according to the 50 Best in the first edition of this award.
- The book includes eighty recipes, formulas and totally new creative ideas with cocoa as the mainstay of desserts, chocolates and ice cream.

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 Ruscalleda & Rosa Rivas
 Photography Carles Allende

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

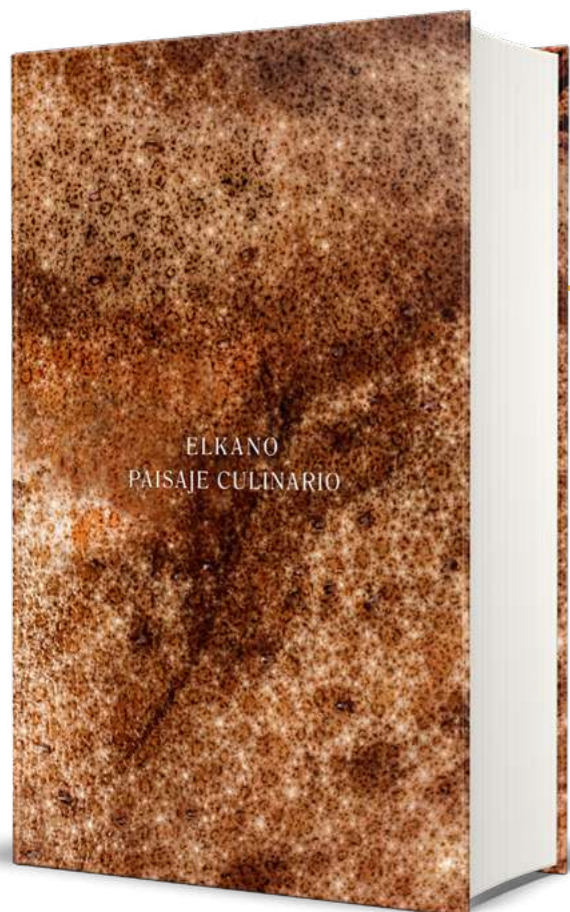
- Carme Ruscalleda is undoubtedly the most important female chef in Spain and the one with the most Michelin stars in the world (7).
- The book is a tribute to the thirty years of her career at her restaurant Sant Pau, which takes place in 2018.
- Each of the chapters of the book revolves around a key 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 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.





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.

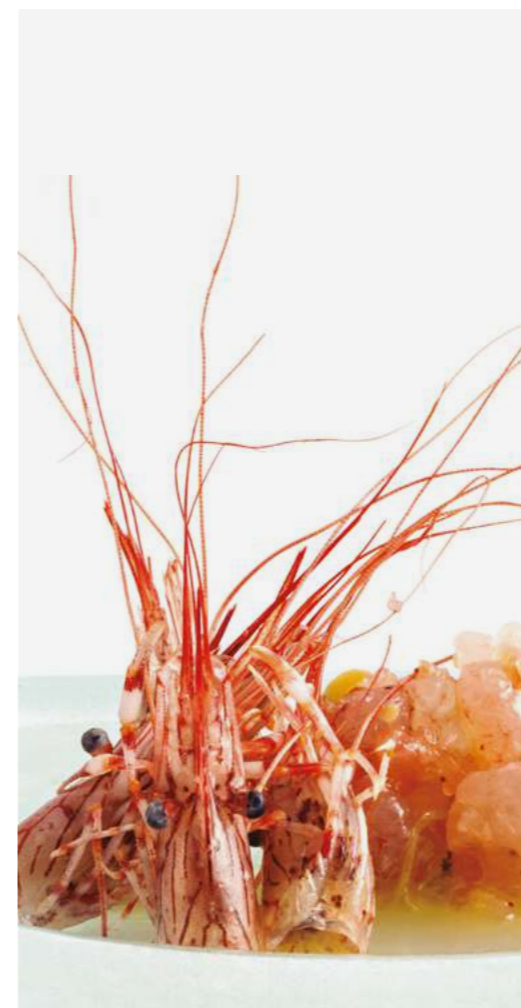
Discover why Elkano is among the best seafood experiences by Joan Roca, Heston Blumenthal, Daniel Humm, Gastón Acurio and many other "50 Best" Chefs.

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

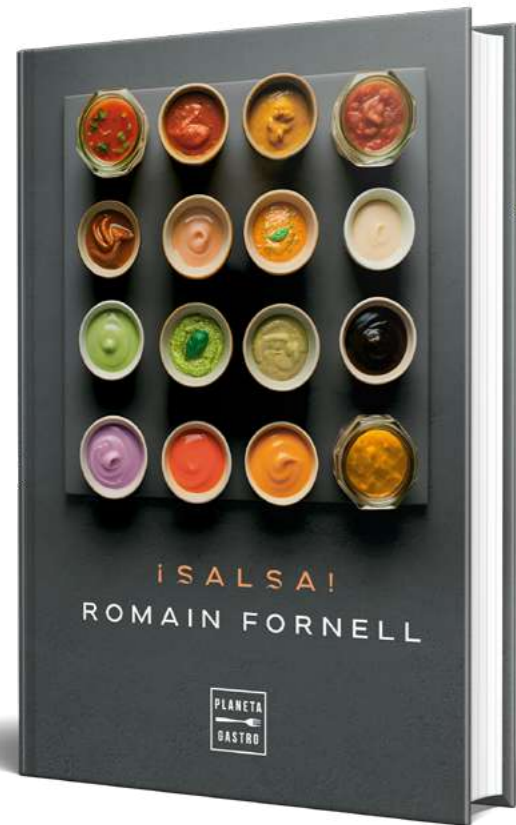


Aitor Arregi is a renowned Basque chef celebrated for his expertise in grilling techniques. Stepping into the helm of the family restaurant, Elkano, he meticulously preserved his father's culinary legacy. Under his leadership, Elkano earned a Michelin Star in 2014, cementing Aitor's status as a pioneering figure in the culinary world.





FINDING AND COOKING THE BEST PRODUCE



Hardcover • 16 x 24 cm • 208 Pages

Texts Romain Fornell
Photography Martí Sans

SAUCES!

The big book of sauces by the French chef Romain Fornell

Easy to prepare, versatile and flavorful, sauces are essential in cooking. In this book, the great chef Romain Fornell offers recipes for a selection of the very finest sauces that will help us enrich and give a special touch to all our preparations. An entire world of sauces, unique, classic, contemporary, traditional and surprising, each one with its own character, flavor and aroma so that you can immerse yourself in a world of tastes and scents and enjoy one of life's great culinary experiences.

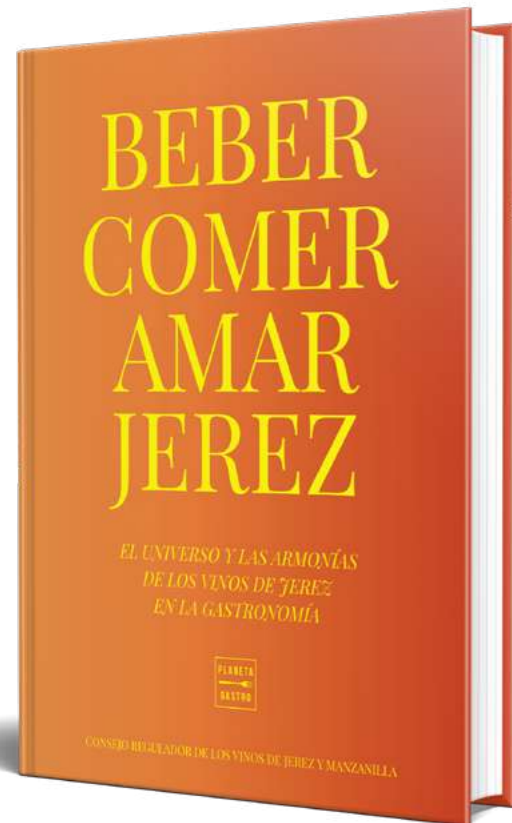
The book includes 90 recipes for soups, juices and stock bases, preparations using pestle and mortar, typical French sauces, hot emulsions and cold ones to be kept always in the refrigerator, and even sweet sauces. Explained in full detail, step by step and with masterly advice and suggestions, this book will become your great ally to venture forth from monotony and fill your dishes with flavor. Truly, sauces resist oblivion... Long live sauces!

ROMAIN FORNELL



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





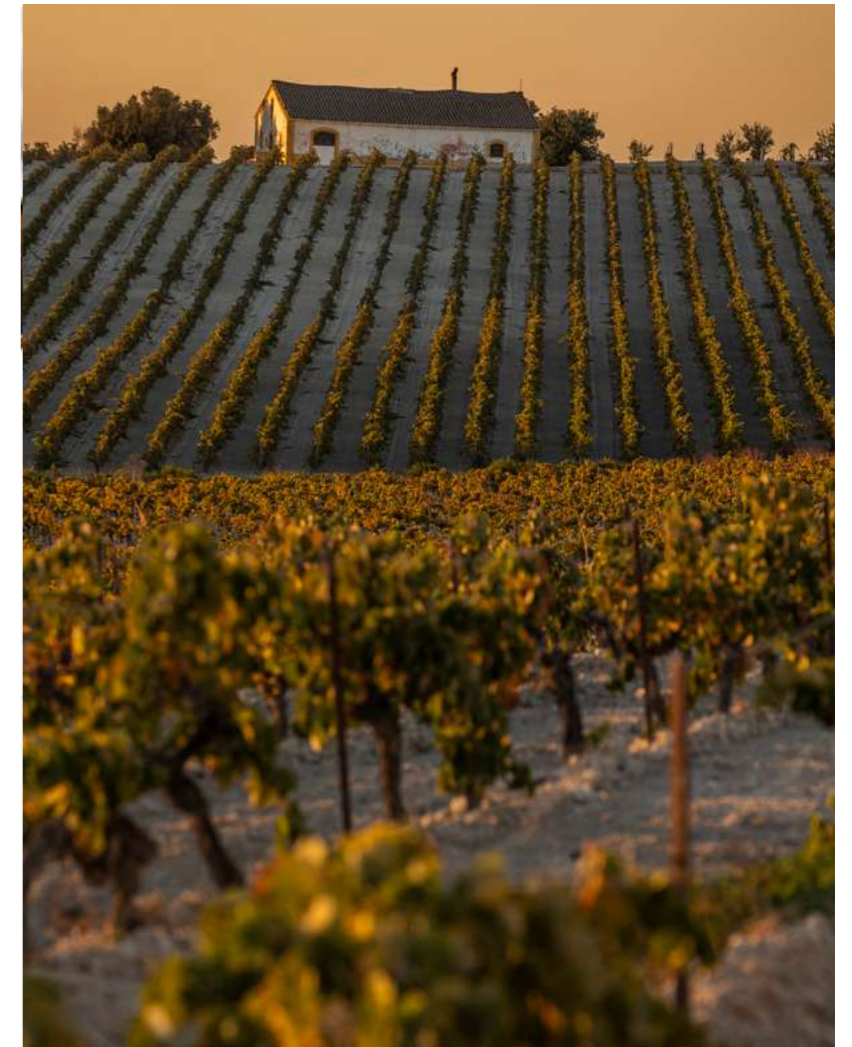
Hardcover • 21,5 x 29,5 cm • 256 Pages

DRINKING, EATING, LOVING SHERRY

The definitive book on the universe and harmonies of sherry wines in gastronomy

The region of Jerez is home to wines unique in the world, wines with an ancient history that speak of a noble origin and extreme originality. Chefs and sommeliers have opened new paths to integrate sherry in a more creative, appropriate and wiser way to the table, pairing the infinite flavors and textures of sherry with the boundless gastronomic offers of different cultures and countries.

And indeed, sherry wines are the world's most gastronomic wines. The testimonials gathered in this book give evidence of this, with insights from the very greatest specialists of the world of gastronomy and enology, such as Josep Roca, Ferran Adrià, Jancis Robinson, François Chartier, Ferran Centelles, Heston Blumenthal, Pedro Ballesteros, José Carlos Capel, Paz Ivison, José Andrés, Oriol Castro, Eduard Xatruch, Mateu Casañas, Andoni Luis Aduriz, Toño Pérez, Jose Antonio Navarrete, Quique Dacosta, Ricard Camarena, Salvatore Catalano, Rodrigo Briseño, Sarah Jane Evans, José Polo, Kristell Monot, Doug Frost, Jan Van Lissum, Alberto Ramos Santana, José Ferrer, Carmen Aumesquet and César Saldaña, president of the control board DO Jerez, all of whom offer us in this extraordinary and unprecedented book their unique understandings of sherry wines in a way never seen before.





OH LA LA CHOCOLAT!

The new project of the great pastry chef Oriol Balaguer, renowned as one of the world's greatest, dedicated entirely to one of the great passions: chocolate

A book dedicated exclusively and monographically to chocolate to explore and make the most of all the many and varied ways to prepare and enjoy it in different ways and formats. The internationally celebrated pastry chef Oriol Balaguer fuses softness with texture and flavor, producing exquisite pleasures for the paladar with a perfect balance between taste and form.

This book is every bit a homage to one of our universal passions, chocolate, written for both aficionados and professionals, with all the necessary techniques explained in an accessible and practical way, to prepare at home the most deliciously irresistible recipes.

Highly addictive chocolate recipes to prepare at home and become delirious with pleasure.

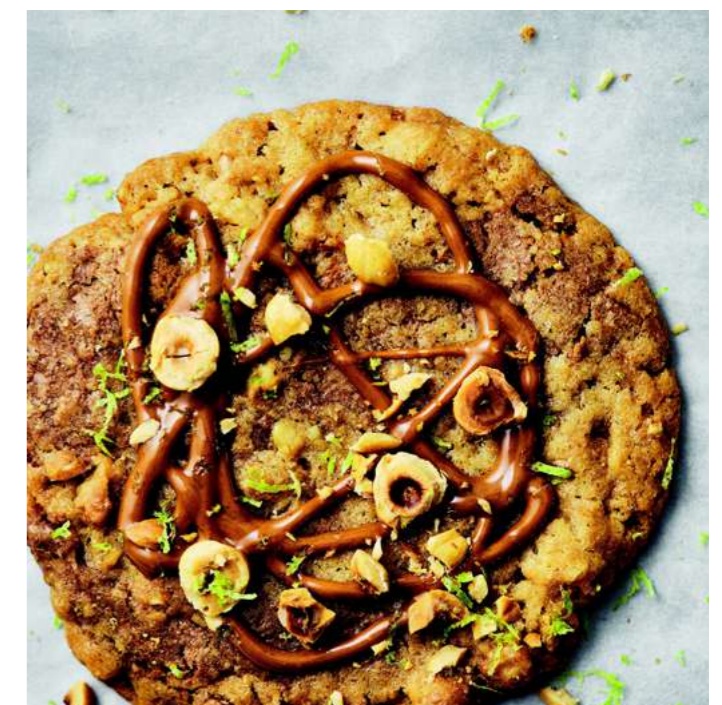
Hardcover • 19,5 x 25,5 cm • 208 Pages

Texts Oriol Balaguer
Photography Joan Pujol-Creus

ORIO BALAGUER



Oriol Balaguer is one of today's most celebrated pastry chefs, and one of the most complete professionals the field of gastronomy has produced in recent decades. He has boasted the title of *Best Pastry Chef in Spain* for many years, *World's Best Dessert* in 2001 and *Best Croissant in Spain* in 2014. A true revolutionary of gastronomy, he has pioneered the role of pastry chef in a restaurant's dessert division.





THE RED PRAWN BOOK

The big book that one of the most important and emblematic products of Spanish gastronomy deserves, by two of its greatest exponents, Joan Roca and Quique Dacosta

The red prawn (*Aristeus antennatus*) has become the new gastronomic icon of the Mediterranean, displacing lobsters and crayfish from their throne. In recent decades it has attracted the attention of the most demanding diners and great chefs, such as Joan Roca and Quique Dacosta, whose creative and traditional recipes make up a large part of the corpus of this book.

Antennatus is currently experiencing a moment of culinary glory, but both its future and that of the fishermen who catch it in the deep sea are in a delicate situation that requires less and better fishing to ensure the future of the fishery and, therefore, of many Mediterranean ports.

In these pages, we discover the secrets of the physiology and habitat of the red prawn, as well as the day-to-day lives of the people who dedicate themselves to its capture and cooking.

JOAN ROCA, BENJAMÍN LANA & QUIQUE DACOSTA



Quique Dacosta is a true icon in the realm of gastronomy, both nationally and internationally. With seven Michelin stars and three Repsol Suns to his name, the chef, the creator of over 3,000 dishes, has been honored with the National Gastronomy Award in recognition of his immense talent and continual creative evolution. He oversees five restaurants in Spain.

Benjamín Lana is a journalist with a comprehensive career spanning for over twenty-five years. Lara is the editorial director of Vocento group, although his greatest passion is gastronomy, a subject matter he writes about at the leading Spanish magazine, *XL Semanal*, and also at the newspapers *El Correo* and *El Diario Vasco*.



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.

“This book offers a selection of the dishes I prepare every day in my restaurant so that you can prepare them at home. It's a question of nourishing ourselves with vegetables because we like them, nothing else. Some of you may not have discovered them yet, 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.”



Hardcover • 19 x 25,5 cm • 384 Pages

Texts Rodrigo de la Calle
Photography Javier Peñas Capel



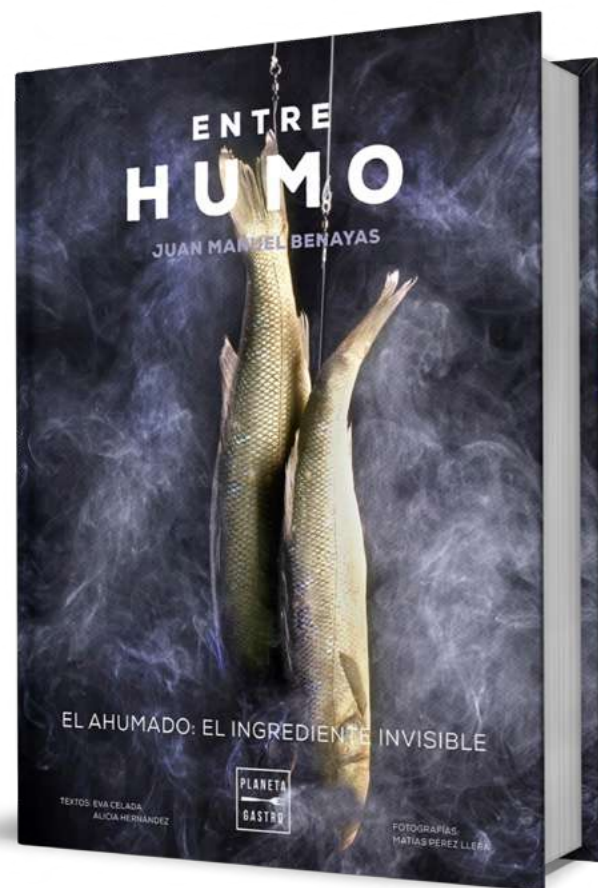
BY THE AUTOR OF:
**PAELLA
POWER**

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 mich, Norwegian salmon and the much sought after American brisket.

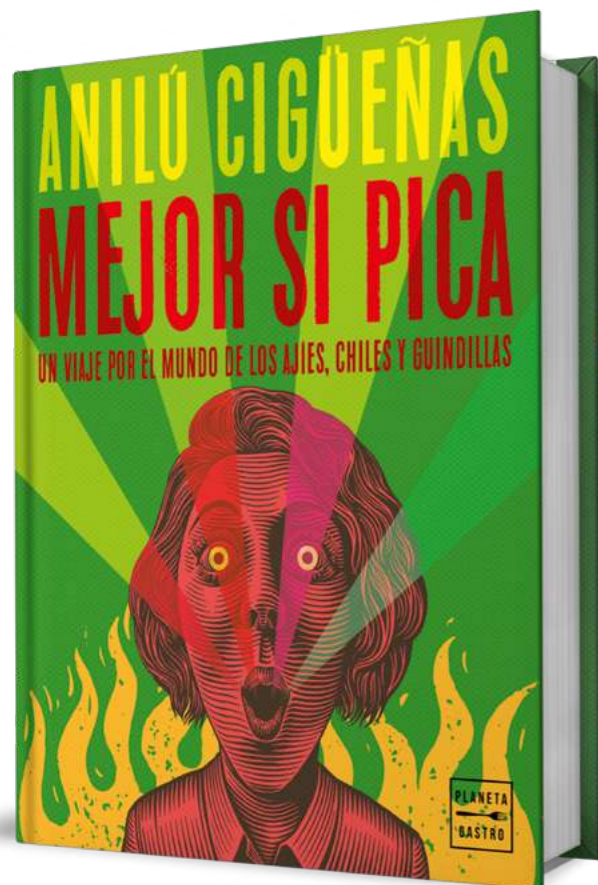
This work sheds light on the virtues of cooking with smoke and provides the reader with the knowledge and techniques to give a unique touch to many dishes.

JUAN MANUEL BENAYAS

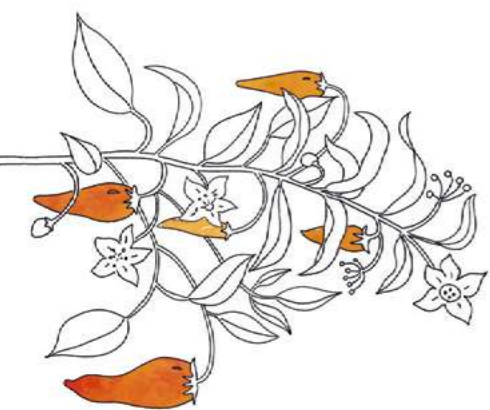


Juan Manuel Benayas is promoting a barbecue culture in Spain on a par with that which exists in the United States and other European countries. To this end, he has created a range of initiatives such as video tutorials, personalized advice to chefs and restaurants, participation in television programs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

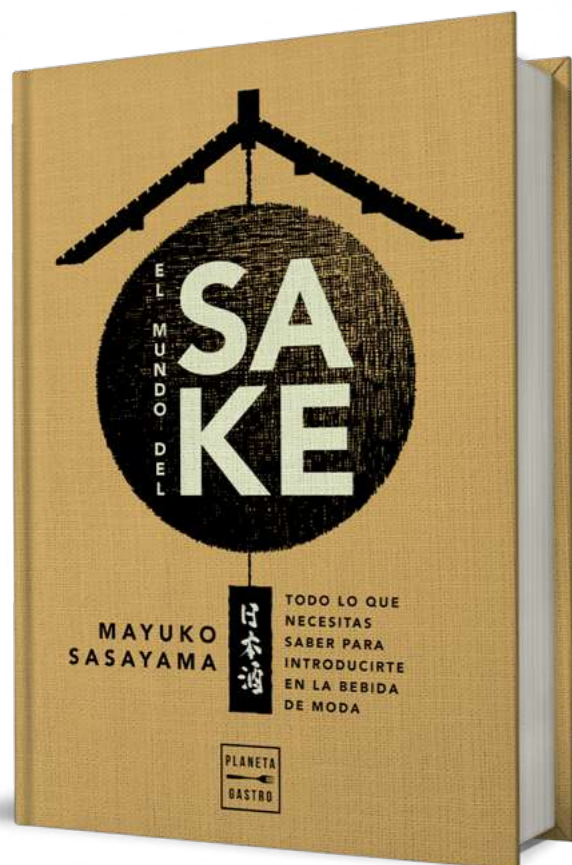
The book's nearly 80 recipes are a collective tribute by fifty international cooks to these magical and versatile ingredients —amateurs and professionals, famous and anonymous.

ANILÚ CIGÜEÑAS



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

Photography Carlos Allende

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.

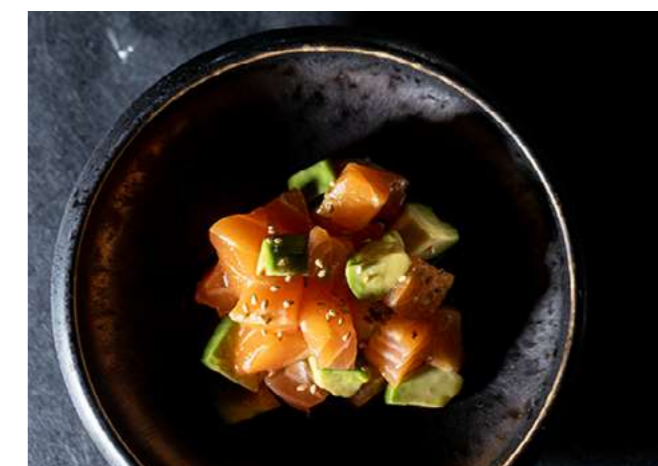
This book explains the process of sake production, its varieties, and above all, how to enjoy them with their respective pairings. It also outlines the relationship this product has with the local culture. In summary, I hope it helps you change any preconceived notions you may have about it and enables you to find one that appeals to you and that you can enjoy with joy.

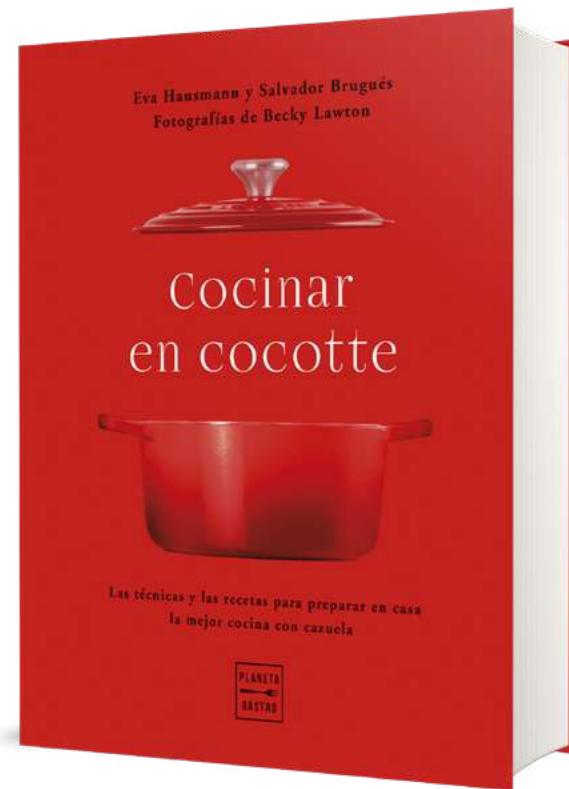
—MAYUKO SASAYAMA

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 low-temperature cooking techniques.

KEY POINTS

- A recipe book for cooking at home in a simple, fast and healthy way, based on easy cooking techniques in a cast iron casserole pan or cocotte.
- With 50 recipes detailed step by step by 50 of the best chefs in the country: Ferran Adrià, Joan Roca, Carme Ruscalleda, Dani García, Karlos Arguiñano, Juan Mari Arzak, David Muñoz, Martín Berasategui, Eneko Atxa, Quique Dacosta, Jordi Cruz, Paco Roncero, Nandu Jubany, Albert Adrià, the Reixach sisters, Oriol Castro, the Torres brothers, Ramon Freixa, Fina Puigdevall, Paco Pérez, Xavier Pellicer, Carles Abellán, Jaume Subirós, Carles Gaig and many others.



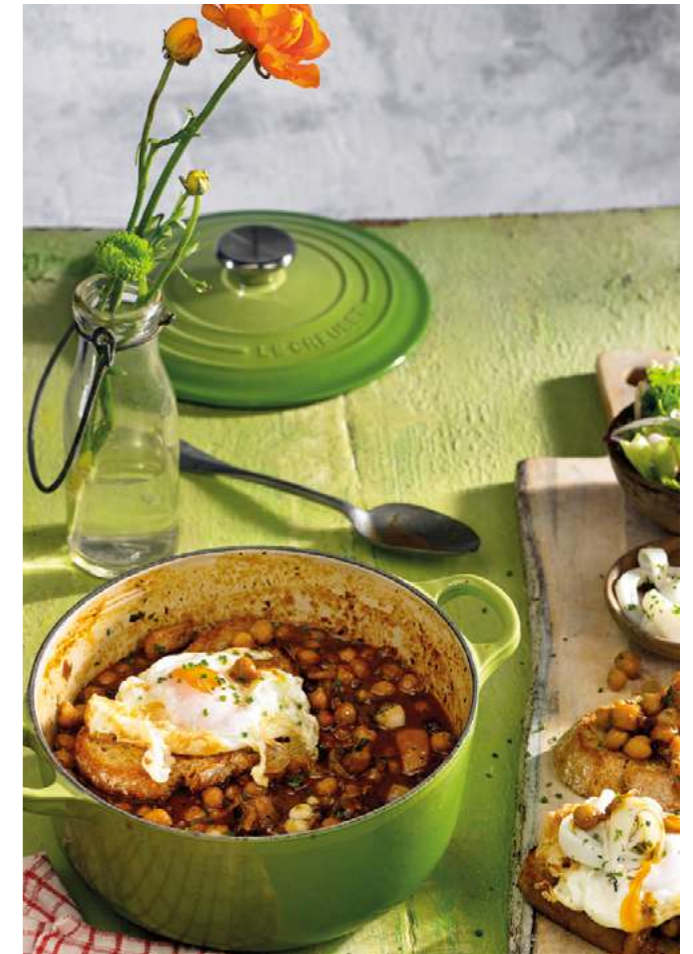
EVA HAUSMANN & SALVADOR BRUGUÉS

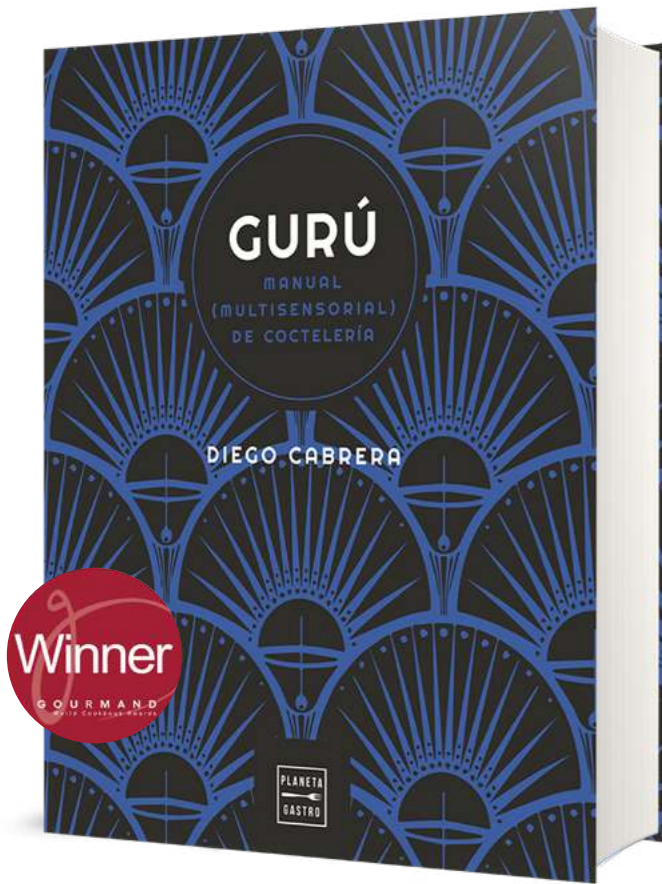


Eva Hausmann is a chef, gastronomic stylist, speaker and consultant in culinary trends.



Salvador Brugués i Fontané is a chef specialized in low-temperature cooking. He collaborates with El Celler de Can Roca and has worked with Joan Roca on several projects.





Hardcover • 19 x 24 cm • 288 Pages

Texts Diego Cabrera
Photography Ángel Becerril

2023 BEST COCKTAILS BOOK IN THE WORLD

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.

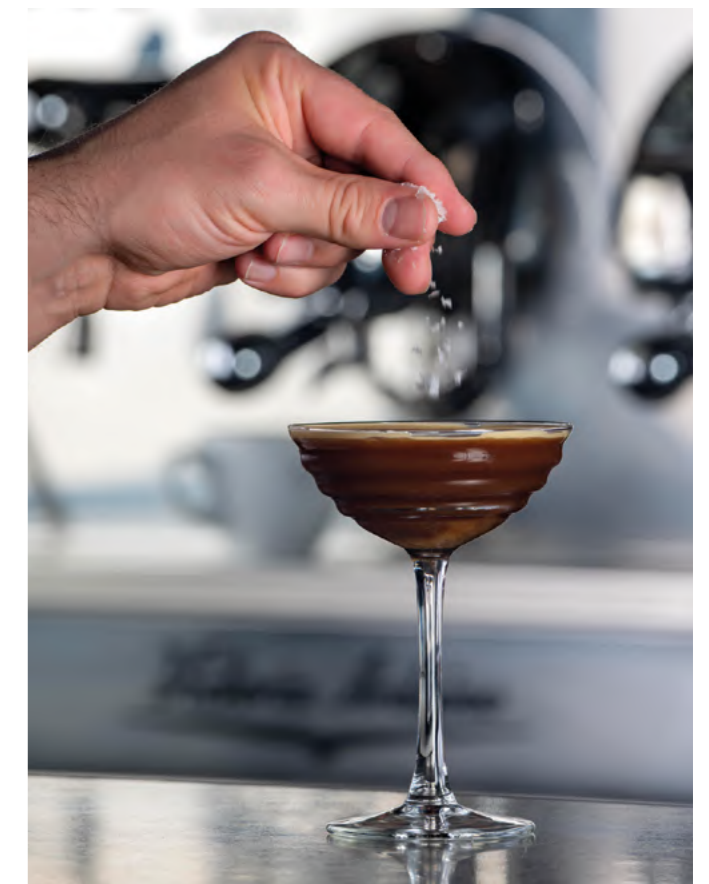
KEY POINTS

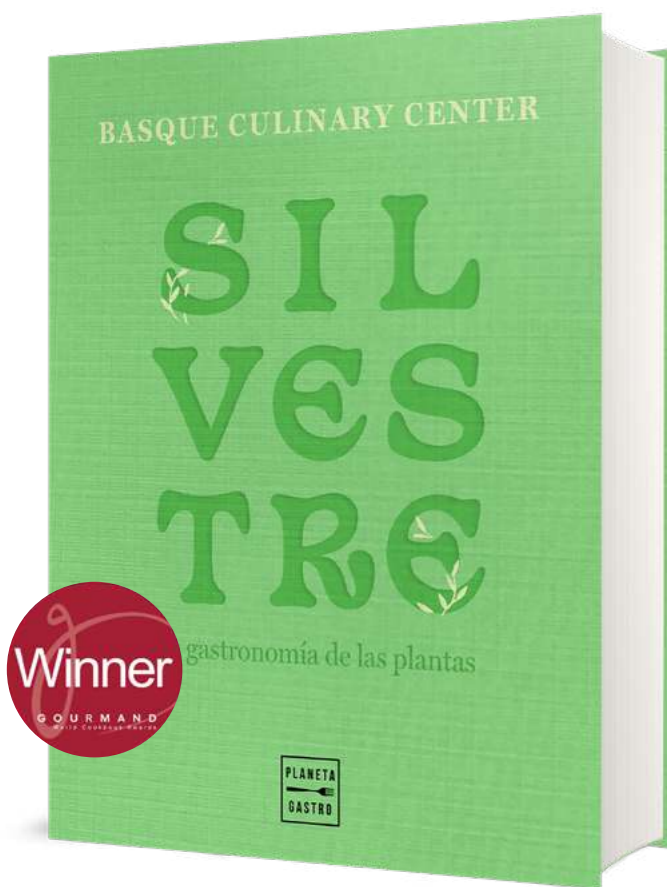
- Diego Cabrera brings together everything you need to know to become a great bartender.
- A profuse and beautifully illustrated work which seeks to go far beyond the usual classic repertoire of recipes to become the absolute modern cocktail reference manual.
- Diego Cabrera runs Salmon Guru, currently 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

2023 BEST FOOD & NATURE BOOK IN THE WORLD



BASQUE CULINARY CENTER

The Basque Culinary Center is a pioneering institution located in Donostia (San Sebastián) that integrates training, innovation, research, and entrepreneurship within the realm of gastronomy. The center comprises the Faculty of Gastronomic Sciences, which attracts students from over 30 countries annually. Additionally, the BCC houses the Innovation Gastronomy Research Center, where interdisciplinary work is conducted to design products and services, while supporting companies and new entrepreneurs through a wide range of programs, initiatives, and events.

SILVESTRE. COOKING WITH WILD PLANTS

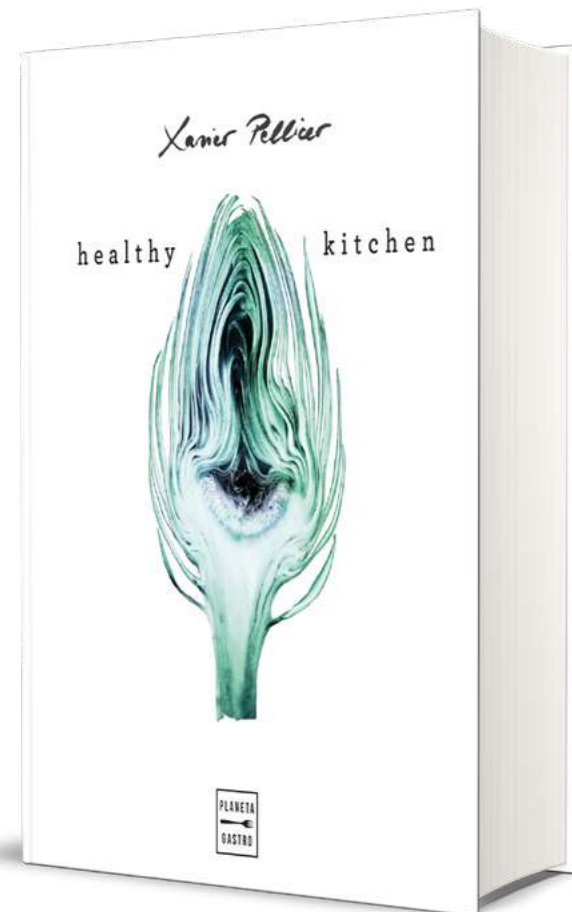
A book that offers a reference content for those who wish to delve into the world of wild plants from a gastronomic and creative perspective, with full academic rigor

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.





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

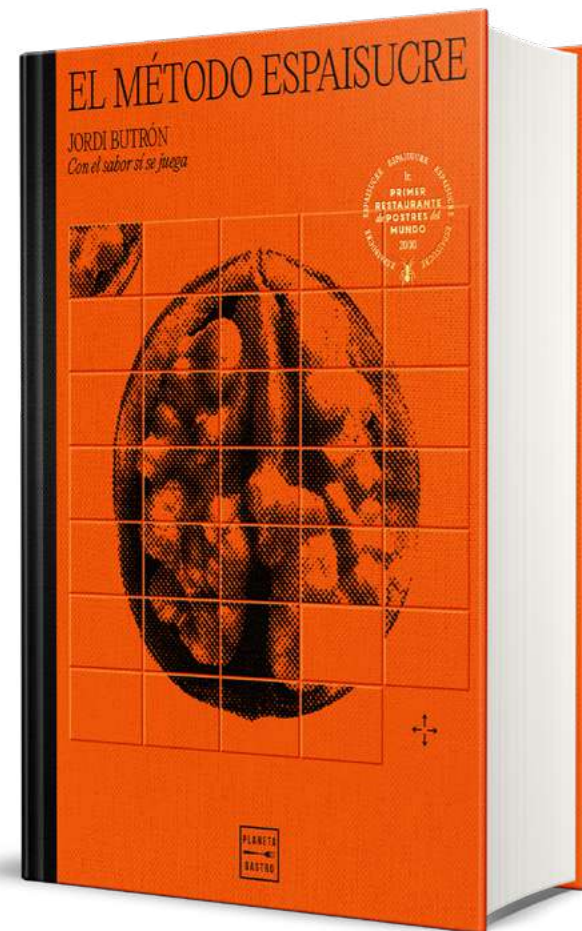
- Xavier Pellicer is officially the most vegetable-savvy chef in the world.
- His eponymous establishment was voted in 2018 and 2019 as the *World's Best Vegetable Restaurant* by We're Smart Green Guide, the leading international green gastronomic guide, and in 2020 he was named Person of the Year.
- Based on the concept of healthy cuisine and his knowledge of Ayurvedic nutrition, he has embodied his philosophy of life in his restaurants.

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.





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

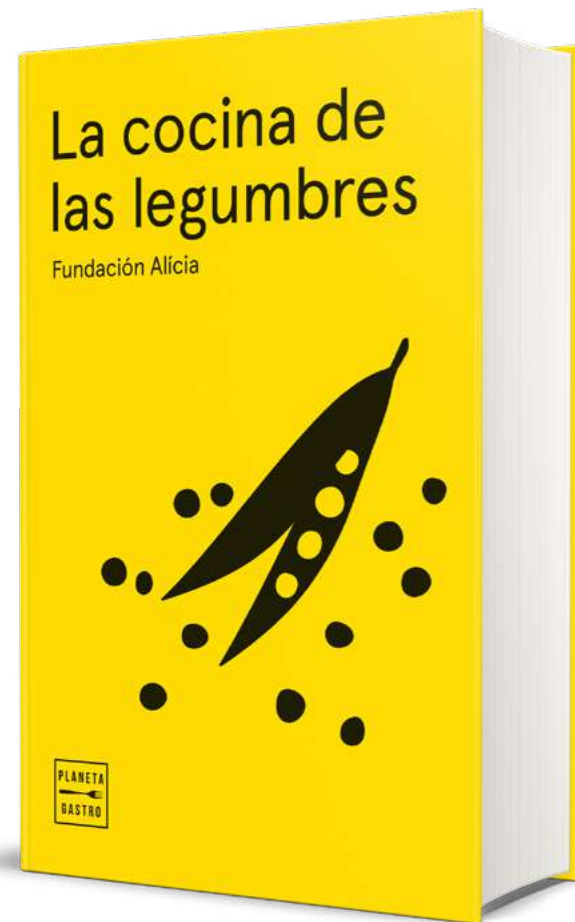
- An introduction to the method and the gastronomic educational system of the prestigious Espaisucre school, with the basic theory and all the practical applications of the method to the different types of sweet cuisine.
- A book that is tremendously didactic, practical, formative, useful and easy to 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, 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*.





Hardcover • 19 x 25 cm • 352 pages

Texts Fundación 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

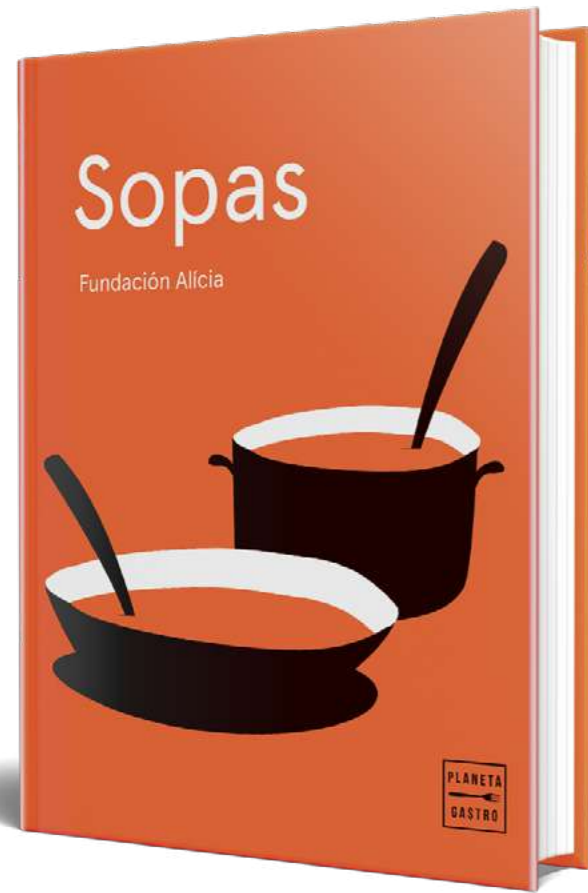
- History of legumes.
- Legumes & Health.
- Legumes & Sustainability.
- Recipes from around the world: creams & purées, salads, sauces, meat substitutes, stews, desserts...

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.





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.

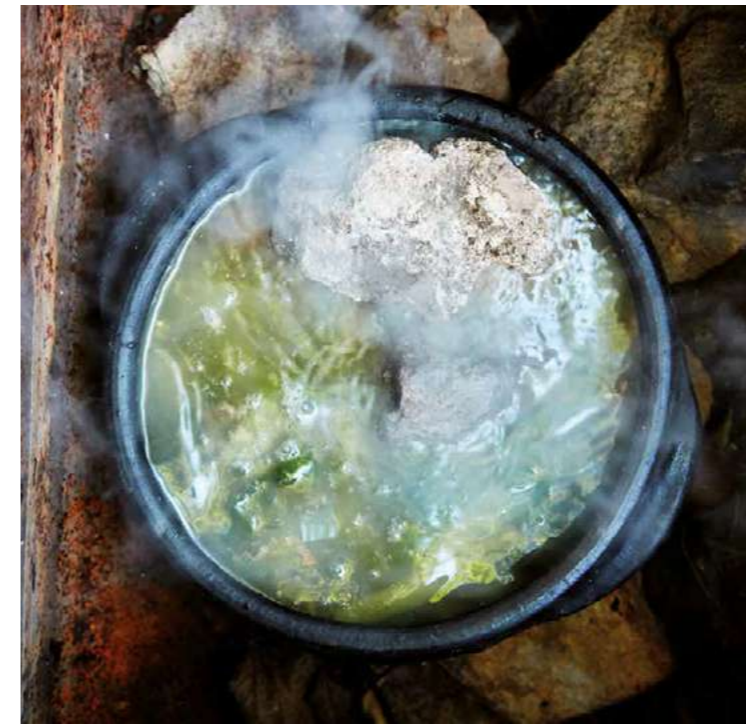
Hardcover • 19 x 25 cm • 348 pages

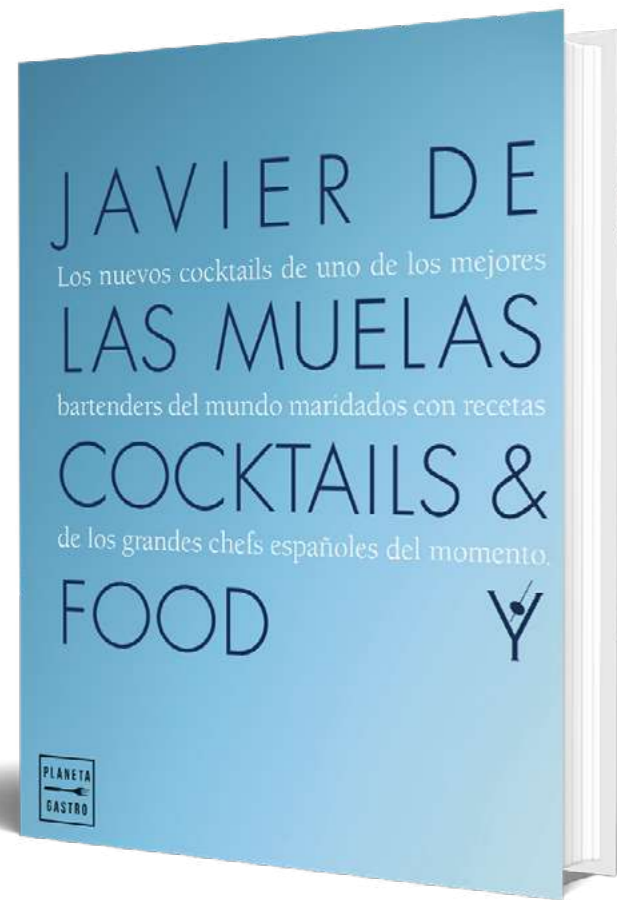
Texts Fundació Alicia
Photography Becky Lawton

FUNDACIÓ ALICIA



The **Fundació 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
Photography Vicens Giménez Juve

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

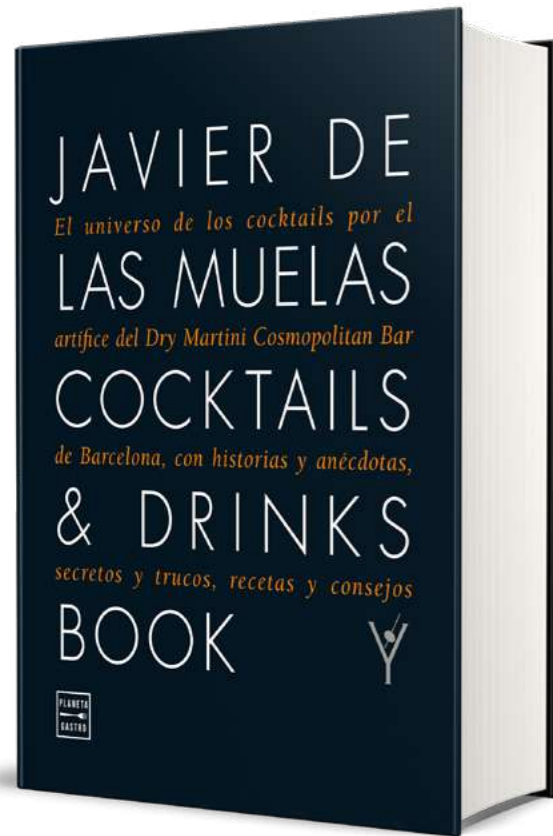
- The book is filled with texts about the history of cocktails, drinking, and bars, savory anecdotes about people, techniques, and the tales of the most emblematic drinking establishments.

JAVIER DE LAS MUELAS



Javier de las Muelas is known as one of the top ten bartenders globally. He earned the title of *Barman of the Year* in Spain, in 2007. Dry Martini, his bar in Barcelona, has consistently ranked among the world's best bars for eight years in a row. It's hailed as the fourth best bar ever and the top one in Europe. Javier owns multiple bars, including Speakeasy and the 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
Photography Carlos González Armesto

COCKTAILS & DRINKS BOOK

The universe of cocktails according to Spain's greatest bartender and the owner of Dry Martini

Dry Martini's recipes, within reach of everyone. A manual that reveals the ways art and sophistication go hand in hand: all you need is a good shaker, a little bit of glamor, and a small dose of hedonism. The book's main thrust is that mixology is an art, and that luxury, sophistication, and class don't exclude simplicity and good humor. This new, expanded edition includes an addendum with twenty-four pages of new cocktails made with beer and coffee; reports on the celebrations surrounded the millionth dry martini served at Dry Martini; the opening of a second Dry Martini at the Hotel Melià in Madrid; and Javier's new bar, The Academy, in Barcelona.

JAVIER DE LAS MUELAS



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Hardcover • 16 x 21,5 cm • 320 pages

Texts Eva Celada
Photography Javier Peñas Capel

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 a vegetarian? That some of his codices and notebooks have shopping lists? Would you like to know what he ate when he traveled? How life was organized in the artists' workshops? 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 divided in nineteen chapters that examine the cuisine of Leonardo's 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 were 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

Each recipe that makes up this book, is accompanied by a free interpretation of the recipe, 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.

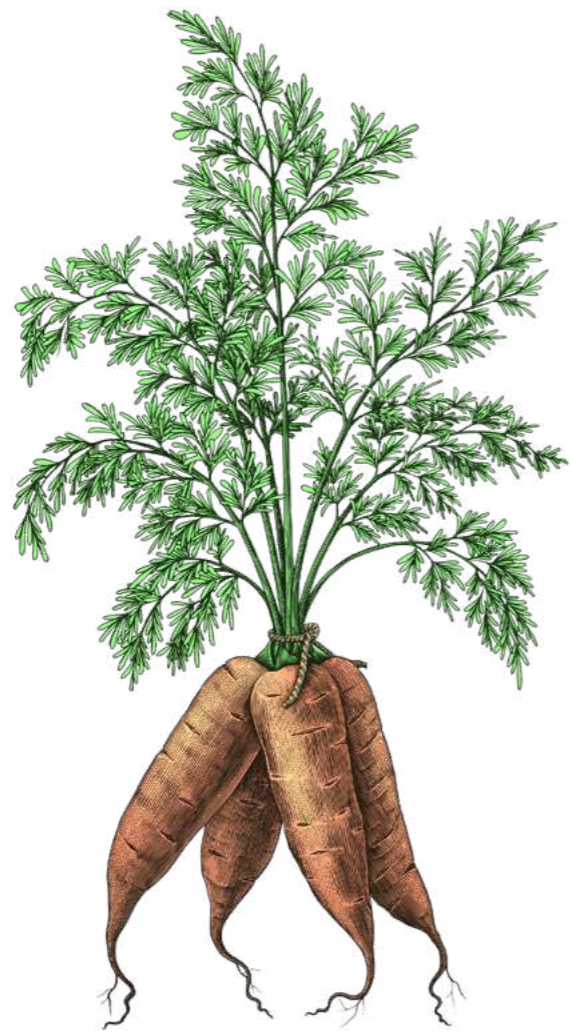
KEY POINTS

- 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.

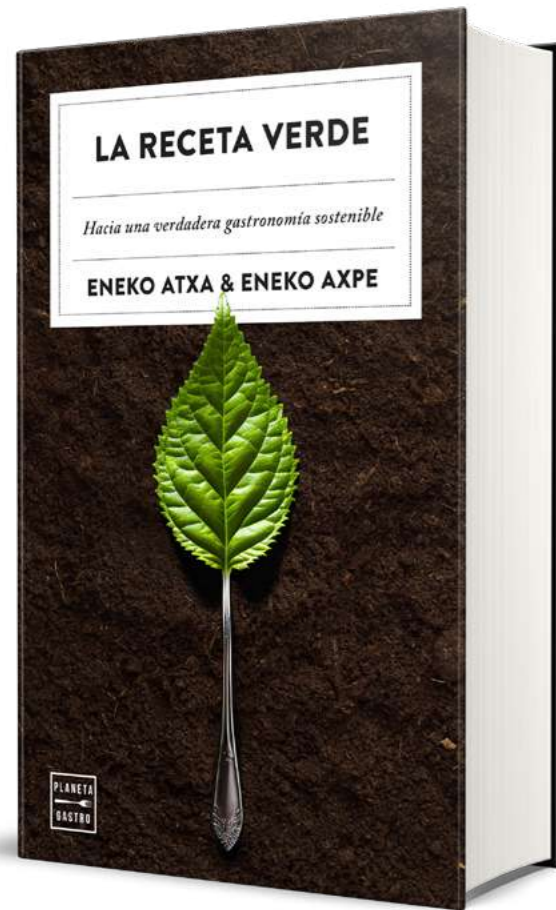
CARLOS DÍAZ GÜELL



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.



ESSAY



Paperback with flaps • 14,5 x 23 cm • 150 pages

GREEN RECIPE

How gastronomy can contribute to saving the planet, by Eneko Atxa, a world reference for sustainability in the culinary world

In the direction we are currently heading toward overpopulation and resource scarcity, our current food model is clearly no longer sustainable. The global food industry is responsible for a significant percentage of greenhouse gas emissions, much higher than those emitted by global transportation, and this has a direct and negative impact on the planet. Eneko Atxa proposes taking individual action to change the way we eat and make more sustainable choices that will help preserve our world for future generations.

Green Recipe, in addition to outlining an analysis of the current context, includes changes that we can introduce in our routine and diet -buying products and food in an aware way, improving waste management... —which, despite seeming simple or basic, will contribute to the sustainability of the planet.

ENEKO ATZA & ENEKO AXPE

Eneko Atxa has always been devoted to health, social commitment and sustainability. In 2005 he opened the restaurant Azurmendi, eventually awarded with 3 Michelin stars and a green star, and has already been distinguished twice as the most sustainable restaurant in the world, best European restaurant and best restaurant in the world.

Eneko Axpe holds a PhD in Physics from the University of the Basque Country (UPV/EHU) and has participated in academic residencies at the University of Oxford. He has worked as a researcher and professor at the University of Cambridge and was the recipient of a Marie Curie fellowship to do his postdoctoral studies at the University of Stanford. He is a scientific contributor of NASA, and a visiting professor at the University of Harvard.



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.

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 • 496 Pages

2023 BEST BIOGRAPHY IN THE WORLD

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*.

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

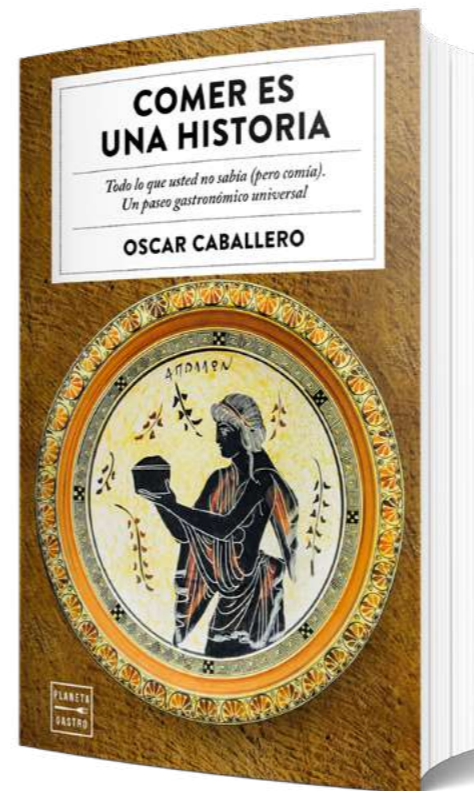
THE (HI)STORY OF EATING

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.



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