

## *El Celler De Can Roca*

**Celebrated pastry chef Jordi Roca, of the award-winning restaurant El Celler de Can Roca, in Girona, Spain, presents more than 80 tempting dessert recipes that take readers on a journey through the seasons -- from Pineapple, Mango, and Passion Fruit Soup to Sweet Potato with Tangerine Granita. \* Roca's creations exhibit a whirl of imagination, daring, and boldness, making him one of the top international influencers in the pastry scene. \* He aims to give his diners a unique experience, by creating dishes intended to stimulate all the senses. \* Includes a brief history of the Rocas' acclaimed family restaurant. \* Pastry tips and techniques are also provided. Full-color photographs by Becky Lawton throughout.**

**The first collection of food writing by Britain's funniest and most feared critic A.A. Gill knows food, and loves food. A meal is never just a meal. It has a past, a history, connotations. It is a metaphor for life. A.A. Gill delights in decoding what lies behind the food on our plates: famously, his reviews are as**

**much ruminations on society at large as they are about the restaurants themselves. So alongside the concepts, customers and cuisines, ten years of writing about restaurants has yielded insights on everything from yaks to cowboys, picnics to politics. TABLE TALK is an idiosyncratic selection of A.A. Gill's writing about food, taken from his Sunday Times and Tatler columns. Sometimes inspired by the traditions of a whole country, sometimes by a single ingredient, it is a celebration of what great eating can be, an excoriation of those who get it wrong, and an education about our own appetites. Because it spans a decade, the book focuses on A.A. Gill's general dining experiences rather than individual restaurants - food fads, tipping, chefs, ingredients, eating in town and country and abroad, and the best and worst dining experiences. Fizzing with wit, it is a treat for gourmands, gourmets and anyone who relishes good writing.**

**Based on the popular Harvard University and edX course, Science and Cooking explores the scientific basis of why recipes work. The spectacular culinary creations of modern cuisine are**

**the stuff of countless articles and social media feeds. But to a scientist they are also perfect pedagogical explorations into the basic scientific principles of cooking. In *Science and Cooking*, Harvard professors Michael Brenner, Pia Sörensen, and David Weitz bring the classroom to your kitchen to teach the physics and chemistry underlying every recipe. Why do we knead bread? What determines the temperature at which we cook a steak, or the amount of time our chocolate chip cookies spend in the oven? *Science and Cooking* answers these questions and more through hands-on experiments and recipes from renowned chefs such as Christina Tosi, Joanne Chang, and Wylie Dufresne, all beautifully illustrated in full color. With engaging introductions from revolutionary chefs and collaborators Ferran Adria and José Andrés, *Science and Cooking* will change the way you approach both subjects—in your kitchen and beyond.**

**The Best Restaurants, Markets & Local Culinary Offerings** The ultimate guides to the food scene in their respective states or regions, these books provide the inside scoop on the best

**places to find, enjoy, and celebrate local culinary offerings. Engagingly written by local authorities, they are a one-stop for residents and visitors alike to find producers and purveyors of tasty local specialties, as well as a rich array of other, indispensable food-related information including:**

- Favorite restaurants and landmark eateries
- Farmers markets and farm stands
- Specialty food shops, markets and products
- Food festivals and culinary events
- Places to pick your own produce
- Recipes from top local chefs
- The best cafes, taverns, wineries, and brewpubs

**Recipes from the Legendary Italian Restaurant**

**The Cookbook**

**[A Cookbook]**

**Eating with the Chefs**

**Medieval Recipes from Catalonia**

**Eleven Madison Park: The Next Chapter, Revised and Unlimited Edition**

**True Stories of Grifters, Killers, Rebels and Crooks**

The multi-award-winning debut cookbook by Sat Bains. Winner

of Best in the World Cookbook Design at the Gourmand World Cookbook Awards in Paris, and 7 other prestigious international awards. This linen-covered limited edition of Too Many Chiefs Only One Indian is packaged in an outer slipcase and mailing box and each copy is individually numbered.

The extraordinary cuisine of Peruvian chef Virgilio Martínez of Central, one of the most admired emerging talents in the culinary world This exquisite monograph from acclaimed Peruvian chef Virgilio Martínez follows the innovative and exciting tasting menu at his signature restaurant, Central, in Lima. Organized by altitude, each chapter highlights recipes, food, and documentary photographs, together with personal essays. His journeys and life as a chef are motivated by his insatiable curiosity and passion for the biodiversity of his land. "At Central we cook ecosystems."  
—Virgilio Martinez

Bittor Arguinizoniz has achieved world fame as a grill genius with his restaurant Etxebarri, located in the farming

community of Axpe, a tiny village nestled beneath mountains an hour's drive southeast of Bilbao. When he bought the restaurant building in the center of the village more than twenty-five years ago, he and his family rebuilt it entirely themselves. He is self-taught and has only ever worked in one kitchen - his own - where he designed and built his famous adjustable-height grills. With no other reference than the oldest culinary technique in the world ? fire ? he grills using utensils designed by himself, uses specific woods and has an obsessive search for the best product, Arguinzoniz has revolutionized the way people roast meat, fish or vegetables. He cooks everything over a grill ? even dessert ? so everything has a unique taste to it. Michelin awarded Asador Etxebarri a Michelin star in 2010, describing the food as 'an unadulterated pleasure for lovers of simply grilled and roasted dishes...' and he is ranked number 6 in the San Pellegrino World's 50 Best Restaurants 2017. He rarely leaves the restaurant except to tend to his farm animals, which supply many of the raw ingredients for his

tasting menu. This book describes the man, his kitchen and his recipes in words and stunning photography. From award-winning chef Gabriel Kreuther, the definitive cookbook on rustic French cooking from Alsace Gabriel Kreuther is the cookbook fans of the James Beard Award-winning chef have long been waiting for. From one of the most respected chefs in the United States, this cookbook showcases the recipes inspired by Kreuther's French-Swiss-German training and refined global style, one that embraces the spirits of both Alsace, his homeland, and of New York City, his adopted home. Sharing his restaurant creations and interpretations of traditional Alsatian dishes, Kreuther will teach the proper techniques for making every dish, whether simple or complex, a success. Recipes include everything from the chef's take on classic Alsatian food like the delicious Flammekueche (or Tarte Flambée) and hearty Baeckeffe (a type of casserole stew) to modern dishes like the flavorful Roasted Button Mushroom Soup served with Toasted Chorizo Raviolis and the decadent Salmon

Roe Beggar's Purse garnished with Gold Leaf. Featuring personal stories from the chef's childhood in France and career in New York as well as stunning photography, Gabriel Kreuther is the definitive resource for Alsatian cooking worthy of fine dining.

Discovering the Food of Spain

Over 80 Dessert Recipes Conceived in El Celler de Can Roca

The Book of Sent Soví

Late Dinner

Tickets evolution

Too Many Chiefs Only One Indian

The Best Restaurants, Markets & Local Culinary Offerings

***Why is chocolate melting on the tongue such a decadent sensation? Why do we love crunching on bacon? Why is fizz-less soda such a disappointment to drink, and why is flat beer so unappealing to the palate? Our sense of taste produces physical and emotional reactions that cannot be explained by chemical components alone. Eating triggers our imagination, draws on our powers of recall, and activates our critical judgment, creating a unique impression in our mouths and our minds. How exactly does this alchemy work, and what are the larger cultural and environmental implications?***

*Collaborating in the laboratory and the kitchen, Ole G. Mouritsen and Klavs Styrbaek investigate the multiple ways in which food texture influences taste. Combining scientific analysis with creative intuition and a sophisticated knowledge of food preparation, they write a one-of-a-kind book for food lovers and food science scholars. By mapping the mechanics of mouthfeel, Mouritsen and Styrbaek advance a greater awareness of its link to our culinary preferences. Gaining insight into the textural properties of raw vegetables, puffed rice, bouillon, or ice cream can help us make healthier and more sustainable food choices. Through mouthfeel, we can recreate the physical feelings of foods we love with other ingredients or learn to latch onto smarter food options. Mastering texture also leads to more adventurous gastronomic experiments in the kitchen, allowing us to reach even greater heights of taste sensation.*

*Eleven Madison Park is one of New York City's most popular fine-dining establishments, and one of only a handful to receive four stars from the New York Times. Under the leadership of Executive Chef Daniel Humm and General Manager Will Guidara since 2006, the restaurant has soared to new heights and has become one of the premier dining destinations in the world. "Eleven Madison Park : the cookbook" is a sumptuous tribute to the unforgettable experience of dining in the restaurant, where the latest culinary techniques are married with classical French cuisine. The book features more than 125 sophisticated recipes, arranged by season, adapted for the home*

*cook, and accompanied by stunning full-color photographs by Francesco Tonelli. A cookbook offering recipes, tips, and techniques, as well as a behind-the-scenes look at the Spanish restaurant famous for its New Basque cuisine. Juan Mari Arzak is the owner and chef of Arzak restaurant in San Sebastian, Spain, and was one of the first Spanish chefs to be awarded 3 Michelin stars. The restaurant is now rated 8th best in the world, and Juan's daughter Elena, who cooks with him, was voted best female chef in the world in 2012. They both studied with the great chefs of their day—Juan in France with Paul Bocuse and the Troisgros brothers; Elena with Alain Ducasse, Ferran Adrià, and Pierre Gagnaire. “What we eat, how we eat, is in our culture,” says Elena, “Our signature cuisine is Basque. Our taste is from here. We were born here. We cook unconsciously with this identity.” Thus, Arzak is considered to be one of the most influential masters of the New Basque cuisine, which has continued to have a major influence on international cuisine, particularly on such world-renowned chefs as Ferran Adrià, who took the techniques pioneered by Arzak to new heights. Now available in English for the first time, Arzak Secrets is a gorgeously photographed glimpse at some of the secrets behind the dishes that have made the restaurant and chef famous. Arzak's kitchen is a laboratory for flavors, aromas, and textures. His dishes and techniques are revealed in this fascinating cookbook, which is not only for professionals looking for inspiration but for any dedicated cook committed to*

*understanding the creative development and innovations behind this exceptional food. The debut cookbook from the first female American chef to earn two Michelin stars. Atelier Crenn is the debut cookbook of Dominique Crenn, the first female chef in America to be awarded two Michelin stars—and arguably the greatest female chef in the country. This gorgeous book traces Crenn’s rise from her childhood in France to her unprecedented success with her own restaurant, Atelier Crenn, in San Francisco. Crenn’s food is centered around organic, sustainable ingredients with an unusual, inventive, and always stunning presentation. To put it simply, Crenn’s dishes are works of art. Her recipes reflect her poetic nature, with evocative names like “A Walk in the Forest,” “Birth,” and “The Sea.” Even the dishes that sound familiar, like Fish and Chips, or Broccoli and Beef Tartare, challenge the expected with their surprising components and her signature creative plating. Her first cookbook is a captivating treat for anyone who loves food. “Atelier Crenn perfectly captures the creativity, talent, and taste of Dominique Crenn.” —Daniel Boulud*

*El Celler de Can Roca, from the Earth to the Moon  
Exploring the Food of Lebanon, Syria and Jordan  
From My Mother's Table to Working the Line  
Stories and Recipes  
Mouthfeel*

*El Celler de Can Roca: the Book*

*Distilling Scotland : a Tribute by El Celler de Can Roca to the Gastronomy of Scotland*

**Ferment, Pickle, Dry: Ancient Methods, Modern Meals** offers a simple and exciting guide to fermenting, drying and pickling food. Each recipe also goes beyond the central preserved element to suggest a complete modern meal or snack. Recipes range from classics such as milk yoghurt, pickled gherkins and dried mushrooms, to clever creations such as carrot kimchi, pickled honey and garlic or dried candied pumpkin. Meanwhile dishes cover simple meals (such as a sauerkraut rosti), to more elaborate combinations, including preserved orange, cuttlefish and squid ink linguine. The book explains the practical techniques and essential kit you need, and guides beginners as well as challenges seasoned preservers. It explores the art of ancient cooking methods, which has sparked the interest of hot chefs and trailblazing restaurants, as well as experimental and raw foodies.

**Around the World in 80 Dinners** is a gastronaut's guide to the globe. It's for those who book their restaurants before their air fares, and food lovers who want the lowdown on the most exciting places to eat at home and abroad. This sumptuous book opens the travel diaries of two seasoned food journalists. It takes you into 80 of the world's very best and most timeless dining destinations, and divulges hundreds of food adventures in more than two dozen countries, plus delicious

**detours and places to stay. It's stuffed with tips on how to snag a reservation, and inside knowledge that might save you a fortune or help you eat like a local. The long-awaited cookbook from Tom Kerridge's legendary two-Michelin-star pub. The Hand & Flowers is the first (and only) pub in the world to acquire two Michelin stars. At this relaxed and accessible dining space in the heart of Buckinghamshire, Tom Kerridge serves up innovative, sophisticated dishes that masterfully reinvent and elevate British classics for the twenty-first century. The incredible new cookbook presents 70 of the best dishes that have ever appeared on the menu, including Roast hog with salt-baked potatoes and apple sauce; Slow-cooked duck breast, peas, duck-fat chips and gravy; Smoked haddock omelette; Salt cod Scotch egg with red pepper sauce and picante chorizo; and Chocolate and ale cake with salted caramel and muscovado ice cream. With specially commissioned photography by renowned photographer Cristian Barnett, The Hand & Flowers Cookbook is a stunning celebration of one of the world's best and most authentic restaurants.**

**NEW YORK TIMES BESTSELLER • Hailed by Anthony Bourdain as “heartbreaking, horrifying, poignant, and inspiring,” 32 Yolks is the brave and affecting coming-of-age story about the making of a French chef, from the culinary icon behind the renowned New York City restaurant Le Bernardin. NAMED ONE OF THE BEST BOOKS OF THE YEAR BY NPR In an industry where**

celebrity chefs are known as much for their salty talk and quick tempers as their food, Eric Ripert stands out. The winner of four James Beard Awards, co-owner and chef of a world-renowned restaurant, and recipient of countless Michelin stars, Ripert embodies elegance and culinary perfection. But before the accolades, before he even knew how to make a proper hollandaise sauce, Eric Ripert was a lonely young boy in the south of France whose life was falling apart. Ripert's parents divorced when he was six, separating him from the father he idolized and replacing him with a cold, bullying stepfather who insisted that Ripert be sent away to boarding school. A few years later, Ripert's father died on a hiking trip. Through these tough times, the one thing that gave Ripert comfort was food. Told that boys had no place in the kitchen, Ripert would instead watch from the doorway as his mother rolled couscous by hand or his grandmother pressed out the buttery dough for the treat he loved above all others, tarte aux pommes. When an eccentric local chef took him under his wing, an eleven-year-old Ripert realized that food was more than just an escape: It was his calling. That passion would carry him through the drudgery of culinary school and into the high-pressure world of Paris's most elite restaurants, where Ripert discovered that learning to cook was the easy part—surviving the line was the battle. Taking us from Eric Ripert's childhood in the south of France and the mountains of Andorra into the demanding kitchens of such legendary Parisian

**chefs as Joël Robuchon and Dominique Bouchet, until, at the age of twenty-four, Ripert made his way to the United States, 32 Yolks is the tender and richly told story of how one of our greatest living chefs found himself—and his home—in the kitchen. Praise for 32 Yolks “Passionate, poetical . . . What makes 32 Yolks compelling is the honesty and laudable humility Ripert brings to the telling.”—Chicago Tribune “With a vulnerability and honesty that is breathtaking . . . Ripert takes us into the mind of a boy with thoughts so sweet they will cause you to weep.”—The Wall Street Journal**

**Etxebarri**

**Atelier Crenn**

**Central**

**Unbeatable recipes from the iconic bakery**

**Arzak Secrets**

**A Natural Science of Cooking**

**Food Lovers' Guide to® Los Angeles**

**From the prize-winning, New York Times bestselling author of Say Nothing and Empire of Pain, twelve enthralling stories of skulduggery and intrigue by one of the most decorated journalists of our time. Patrick Radden Keefe's work has been recognised by prizes ranging from the National Magazine Award and the National Book Critics Circle Award in the US to the Orwell Prize and the Baillie Gifford in the UK, for his meticulously reported, hypnotically engaging work on the many**

**ways people behave badly. Rogues brings together a dozen of his most celebrated articles from the New Yorker. As Keefe observes in his preface: 'They reflect on some of my abiding preoccupations: crime and corruption, secrets and lies, the permeable membrane separating licit and illicit worlds, the bonds of family, the power of denial.' Keefe explores the intricacies of forging \$150,000 vintage wines; examines whether a whistleblower who dared to expose money laundering at a Swiss bank is a hero or a fabulist; spends time in Vietnam with Anthony Bourdain; chronicles the quest to bring down a cheerful international black-market arms merchant; and profiles a passionate death-penalty attorney who represents the 'worst of the worst', among other bravura works of literary journalism. The appearance of his byline in the New Yorker is always an event; collected here for the first time readers can see how his work forms an always enthralling yet also deeply human portrait of criminals and rascals, as well as those who stand up to them.**

**Voted The World's Best Restaurant 2019 on The World's 50 Best Restaurants list by a panel of more than 1,000 culinary experts, Mirazur has also been named one of the best French cookbooks ever by Forbes. It is in Menton, where the geographical boundaries between Italy and France waver, where Mirazur rests overlooking the Mediterranean sea. Michelin star chef Mauro Colagreco shares in his first book the gastronomic vision inspired by the stunning surroundings and abundance of locally sourced ingredients. Throughout these pages, we discover the local producers who supply Mauro with a beautiful array of goods that he then**

**transforms into sublime and delectable works of art. The book offers 65 recipes, along with stunning photography portraying the dishes, the restaurant, and the magical environment comprising the Mediterranean Sea, the Maritime Alps, and the orchards and gardens cultivated by the locals, every reader can transport and immerse themselves in the world of Mirazur. A “frontier cuisine,” where the focus is centered on the provenance of the produce and reflecting the history and tradition of the artisan universe that inhabits the region.**

**The oldest Catalan cookery book.**

**From the easiest of foolproof cakes, to the crumbliest of pastries and pies, and the most buttery, flaky croissants and danishes - All Things Sweet represents years of testing, adapting and refining secret recipes. A companion to the definitive and international bestselling bread bible, Bourke Street Bakery, here at last is the comprehensive guide to baking cakes, sweet pastries, tarts and more, with the Bourke Street twist. There's a reason this tiny iconic store in a corner of Sydney is now opening kitchens internationally - and that reason is irresistibly delicious baking.**

**Rogues**

**Casa Cacao**

**The Hand & Flowers Cookbook**

**Bourke Street Bakery: All Things Sweet**

**Mirazur (English)**

**Peru: The Cookbook**

### **El Celler de Can Roca**

A beautiful and detailed journey into the food of the middle east, from the awardwinning cook and traveler, gorgeously photographed throughout

" "An absorbing self&hyphen;portrait of an exceptional cook." — Harold McGee Daniel Patterson is the head chef/owner of Coi in San Francisco, one of America's most celebrated restaurants. Patterson mixes modern culinary techniques with local ingredients to create imaginative dishes that speak of place, memory, and emotion. His approach has earned him five James Beard nominations and winner of the James Beard Award's "Best Chef of the West" 2014, two Michelin stars, and a worldwide reputation for pioneering a new kind of Californian cuisine. Now, in his new book Coi: Stories and Recipes, Patterson shares a personal account of the restaurant, its dishes, and his own unique philosophy on food and cooking. 70 recipes are featured with narrative essays, including Chilled Spiced Ratatouille Soup; Carrots Roasted in Coffee Beans; Strawberries and Cream with Tiny Herbs; and Lime Marshmallow with Coal&hyphen;Toasted Meringue. This book is beautifully written by Patterson, who is respected for his original food writing in publications such as The New York Times and Lucky Peach, and is also co&hyphen;author, along with Mandy Aftel, of Aroma: The Magic of Essential Oils in Food and Fragrance (2004). 150 color photographs by Maren Caruso include atmospheric images of the restaurant and the California landscape. Forewords by Peter Meehan and Harold McGee. "

From one of Italy's most legendary restaurants, a must-have cookbook for lovers of fine Italian cuisine. Founded in 1966 by Vittorio Cerea, Da Vittorio is today one of the most beloved restaurants in Italy. The first-ever cookbook from the Michelin three-star institution, this volume

presents fifty never-before-published recipes adapted for discerning home chefs. Nestled in the foothills between Milan and Bergamo, Da Vittorio's renown lies in its artful seafood dishes and locally sourced ingredients. A blend of Italian tradition and culinary creativity, their cuisine is at once sophisticated and authentic, innovative and classic. From paccheri pasta with three different types of tomatoes and a fritto misto of fish and vegetables, to a chocolate-hazelnut cake, the recipes featured in this volume are accompanied by mouthwatering photographs and insightful anecdotes from the Cerea family.

The first-ever book in English on Mugaritz, the ground-breaking restaurant in the Basque country, northern Spain. Spain is a renowned centre of gastronomic creativity, and with his refined, intelligent cooking and inspired approach to creating new dishes, head chef Andoni Aduriz is at the forefront of the movement. The book contains 70 definitive recipes and photographs for the signature dishes, as well as narrative texts explaining the creative development and innovations behind the exceptional food. José Luis López de Zubiria's extraordinary food photographs in MUGARITZ has been awarded a major Spanish photography prize Un Lux de Oro presented by the AFP (Asociación de Fotógrafos Profesionales).

Science and Cooking: Physics Meets Food, From Homemade to Haute Cuisine

The Desserts of Jordi Roca

The Spirit of Alsace, a Cookbook

El Celler de Can Roca: Generando valor en empresas de servicios

Table Talk

Gabriel Kreuther

Ferment, Pickle, Dry

" The award-winning food photographer and founder of the cult favorite Fool magazine invites you to pull up a chair and join the intimate family meals at some of the world's finest restaurants, including Blue Hill at Stone Barns, Chez Panisse, Roberta's, wd&hyphen;50, Attica, Mugaritz, Maison Pic, Noma, Osteria Franceseana, St. John, and The French Laundry. Eating with the Chefs features 200 photographs by Pers&hyphen;Anders Jorgensen and more than 50 home cooking recipes from restaurants handpicked for their unique staff meal traditions. The book includes appetizers and main dishes, as well as desserts. Learn to make Apple Compote with Apple Streusel Topping from The French Laundry, Brownies from Noma, the wd&hyphen;50 Big Mac, Emmer Wheat Focaccia from Stone Barns, and Summer Vegetable Soup with Pesto from Chez Panisse. More family&hyphen;style than fine dining, these dishes utilize simple ingredients and can be easily adapted for two people, a small group, or a larger party. The book is filled with Jorgensen's evocative photos that showcase not only the food, but candid, behind&hyphen;the&hyphen;scenes moments, making this as much a

visual treat as it is a practical cookbook. "

From one of the world's top dining destinations, New York's three-Michelin-starred restaurant Eleven Madison Park, comes an updated single-volume collection of more than 80 recipes, stories, food photographs, and watercolor paintings from celebrated chef Daniel Humm. JAMES BEARD AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE ATLANTIC Originally published as a two-volume, signed edition and limited to only 11,000 print copies, this revised edition of Eleven Madison Park: The Next Chapter refashions the deluxe slipcase edition into one high-quality, single volume. Of the 80 recipes and stories, more than 30 of the recipes are brand new and reflect the dishes being served at the restaurant now. Along with 30 brand-new food photos, there are also nearly 15 new watercolors and stories discussing the restaurant's recent renovation, among other topics. This collection reflects on the time during which Eleven Madison Park garnered scores of accolades, including four stars from the New York Times, three Michelin stars, seven James Beard Foundation awards, and the number one spot on the World's 50 Best Restaurants list. In this fresh package, Chef Daniel

Humm describes his unparalleled culinary journey and inspiration.

Vivid and richly textured, *A Late Dinner* is a delightful journey through Spain and Spanish cuisine. Paul Richardson is the perfect guide. In lush prose he brings to life the fascinating people who grow and cook and eat the hugely varied and still little-known food of Spain. Richardson's vibrant writing takes readers beyond gazpacho and paella and immerses them in the flavorful world of Spanish food -- from the typical coastal cuisine; to the ancient shepherd cooking of the mountains; to the cities of Madrid, Barcelona, and San Sebastián, where chefs are setting the trend for modern cuisine across the globe. His evocative descriptions -- the fried fish in Cádiz; the tender asparagus and sweet crispy lettuce of Navarre; the Catalan calçotada, a feast of grilled spring onions in a nutty, delicately spicy sauce; the whimsical creations of internationally acclaimed chef Ferran Adrià -- are a celebration of the senses. Richardson traces the roots of Spanish cooking to the landscape, the people, and the history of this beautiful and complex country. *A Late Dinner* is a glorious and intimately

drawn portrait of Spain.

Jordi Roca is currently one of the world's most advanced chocolatiers, and was proclaimed best pastry chef in the world in the 2014, 50 Best Awards. This book shows Jordi's search for the origins of cocoa and his journey to discover how to master chocolate for the creation of new, totally revolutionary desserts.

Cooking with Joan Roca at low temperatures

Coi

Around the World in 80 Dinners

Aska

The Return Trip to the Origin of Chocolate

Mugaritz

Ancient Methods, Modern Meals

*Chef Magnus Nilsson's personal and candid story of how an extraordinary restaurant in the middle of nowhere, Fäviken Magasinet, defied the odds to become much loved and lauded the world over, the lessons he learned along the way, how the industry has changed as a whole, and why he eventually decided the time was right to close this utterly unique restaurant.*

*The definitive Peruvian cookbook, featuring 500 traditional home cooking recipes from the country's most acclaimed and popular chef, Gastón Acurio. One of the world's most innovative and flavorful cuisines, Peruvian food has been consistently heralded by chefs and media around the world as the "next big thing." Peruvian restaurants are opening across the United States, with 20 in San Francisco alone, including Limon and La Mar. Acurio guides cooks through the full range of Peru's vibrant cuisine from popular classics like quinoa and ceviche, and lomo saltado to lesser known dishes like amaranth and aji amarillo. For the first time, audiences will be able to bring the flavors of one of the world's most popular culinary destinations into their own kitchen.*

*There is no time for boredom at the restaurant Tickets, where engagement and good company are the order of the day. Indeed, fun has been the key ingredient in the restaurant's cuisine since Albert Adrià opened its doors in 2011 with the Iglesias brothers, Pedro, Borja and Juan Carlos. It has become a benchmark for Barcelona's restaurant scene ever since and its recipes have clearly evolved, though without losing any of their freshness or magic. Today the*

*dishes at Tickets have fully transcended the concept of the tapa. So, this is not a tapas book! Albert Adrià invites us once again to walk through the doors of Tickets, where diners become actors in a film, performers in a vaudeville variety show or in a chorus line. Strawberry tree with elderflower and kimchi, Porex with Kalix caviar, Prawns in frozen salt, Saffron sponge with bread soup, Cannibal chicken with cassava bone and the oyster dishes, like Grilled oyster with black chanterelle tea, are just a sample of the nearly 100 recipes disclosed in this book.*

*El Celler de Can Roca is the three Michelin starred Catalan restaurant in Spain which was opened in 1986 by the Roca brothers, Joan, Josep and Jordi. In 2015, it was once again named the best restaurant in the world by the Restaurant magazine. The Times restaurant critic A.A. Gill compared the restaurant to former restaurant El Bulli, which was once ranked as the number one restaurant in the world, saying that it was an outstanding kitchen, and part of the great confident wave of new Spanish food that is complex, technically exhausting, aware of the landscape, history and politics. The first edition of El Celler de Can Roca The Book was published in Spanish in a giant format*

*weighing an incredible 5 kilos and retailing at 90 euros. This new smaller, redux edition is appearing in English for the first time. An amazing book, this is the definitive work about El Celler de Can Roca. Fully illustrated in color throughout it gathers the thoughts of writer Josep Maria Fonalleras in A day at El Celler . Here is the history, philosophy, techniques, values, sources of inspiration, creative processes, of this band of extraordinary chefs with over 90 detailed recipes, and a collection of the 240 most outstanding dishes from the 25-year history of this magnificent restaurant. An open door to the secrets of El Celler de Can Roca, revealed in 16 chapters and organized according to the sources of inspiration that nurture the Roca brothers: Tradition, Memory, Academia, Product, Landscape, Wine, Chromaticism, Sweet, Transversal Creation, Perfume, Innovation, Poetry, Freedom, Boldness, Magic, Sense of Humor."*

*Metamorphosis of Taste*  
*Sweet And Sour, Salt and Bitter*  
*Roots. Essential Catalan Cuisine according to El Celler de Can Roca.*  
*Da Vittorio*  
*Bread, Wine, Chocolate*

## *The Slow Loss of Foods We Love*

### *The Lebanese Cookbook*

Aska is the debut cookbook from chef Fredrik Berselius, following the reimagining and rebuilding of his two-Michelin-starred restaurant. He celebrates the heritage and traditions of his native Sweden, his land in upstate New York, and a deep appreciation for the restaurant's home in Brooklyn. Berselius shares his culinary journey of Scandinavian flavors and techniques through the courses of his exquisite seasonally-driven tasting menu, which features ingredients from an urban farm and local producers across the Northeastern United States. With a stark and poetic Nordic aesthetic, Aska includes 85 recipes, evocative personal writing, and stunning photography. "Mr. Berselius is the rare chef who thinks like an artist and gets away with it." —Pete Wells, New York Times

This book will show what we have learnt in the kitchen at El Celler de Can Roca, and also in our respective homes, as low-temperature cooking is a traditional technique that thanks to modern technology, helps us to increase the precision with which we cook. However, ultimately, cooking is all about enjoying the many bounties of gastronomy: the capacity to delight us, to look after our health, to communicate emotions, and to transfer knowledge, values and affection. By cooking we can discover our culture and that of the whole world, as well as challenge the senses, make our imagination soar, or bond a little more with the earth. We can also express gratitude and devote time to our loved ones. I hope you will enjoy the adventure.

Award-winning journalist Simran Sethi explores the history and cultural importance of our most beloved tastes, paying homage to the ingredients that give us daily pleasure, providing a thoughtful wake-up call to the homogenization that is threatening the diversity of our food supply. Food is one of the greatest pleasures of human life. Our response—sweet, salty, bitter, or sour—is deeply personal, combining our individual biological characteristics, personal preferences, and emotional connections. *Bread, Wine, Chocolate* illuminates not only what it means to recognize the importance of the foods we love, but also what it means to lose them. Award-winning journalist Simran Sethi reveals how the foods we enjoy are endangered by genetic erosion—a slow and steady loss of diversity in what we grow and eat. In America today, food often looks and tastes the same, whether at a San Francisco farmers market or at a Midwestern potluck. Shockingly, 95% of the world's calories now come from only thirty species. Though supermarkets seem to be stocked with endless options, the differences between products are superficial, primarily in flavor and brand. Sethi draws on interviews with scientists, farmers, chefs, vintners, bakers, brewers, coffee roasters and others with firsthand knowledge of our food to reveal the multiple and interconnected reasons for this loss, and its consequences for our health, traditions, and culture. She travels to Ethiopian coffee forests, British yeast culture laboratories, and Ecuadoran cocoa plantations collecting fascinating stories that will inspire readers to eat more consciously and purposefully, better understand familiar and new foods, and learn what it takes to save the tastes that connect us with the world around us.

## Bookmark File PDF El Celler De Can Roca

32 Yolks

4015 Days, Beginning to End

How Texture Makes Taste

Eleven Madison Park

Fäviken (Signed Edition)