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El principio de esta obra coincide con la llegada de Ferran Adrià a El Bulli, en agosto de 1983. Allí estaba Juli Soler, y a ambos se sumó a Albert Adrià en 1985. Son veinte años de cocina, que se han querido traducir en un trabajo que refleje la evolución de este periodo. Con esta segunda entrega correspondiente a los años 1994-1997, se hace un recorrido por el periodo en el que la creación de elaboraciones, conceptos y técnicas fue formando estilos y características cada vez más personales. Una obra fruto de una reflexión rigurosa y objetiva, pero siempre realizada desde la sensibilidad y la pasión, elementos esenciales en la cocina de El

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Ferran Adria is widely considered to be the most innovative, most influential, and indeed the greatest chef in the world today. Culinary giants like Thomas Keller venerate him. El Bulli, the restaurant where he creates his masterpieces, has become a pilgrimage site of sorts; food connoisseurs from around the world journey down a dizzying coastal road to Roses, Spain to experience his unconventional tasting menu -- often consisting of 25 or more courses. But if you want a reservation, get in line.

Offers a thought-provoking and visually compelling exploration of the artistic and gastronomic creativity of Ferran Adria, the world's most revolutionary chef, explaining the essence of Adria's creativity through numerous full-color photos and

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texts by potent personalities of the art and gastronomic worlds.

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It was, arguably, the most famous restaurant in the world and perhaps one of the most significant and influential ever: the legendary 'el Bulli' in Catalonia, which closed in 2011, attained a near-mythic reputation for culinary wizardry. But what actually went on behind the scenes? What was the daily reality of life in the world's greatest kitchen? The Sorcerer's Apprentice tells first-hand the story of a young chef enrolled in the restaurant's legendary training course. It shows her struggle to adapt, how she and the other apprentices learned to push themselves and the limits of their abilities, how they adjusted to a style of cooking that was creative in the extreme and how they dealt with the pressures of performing at the highest level night after night. In past years stagiaires have clashed with the severe demeanour of Oriol Castro, the restaurant's chef de cuisine; others have gone on to work at the restaurant. One was

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sent home each year, unable to fit into the high-wire act that is the el Bulli kitchen. Complicating things even more, the stagiaires lived together in shared apartments, so the events and emotions of their personal lives bled more than usual into the professional. The Sorcerer's Apprentice tells these smaller, more human stories as well. At its heart, The Sorcerer's Apprentice is a quest: it tells the tale of a handful of aspiring young people who submitted themselves to a grueling challenge in order to be made better by it. It also offers an unprecedented, behind-the-scenes look at the most famous restaurant in the world, through the lens of those who, ultimately, made it work.

A new edition of the iconic chef's globally bestselling home-cooking book, published on the 10th anniversary of its first release. What does Ferran Adrià eat for dinner -- and how did he feed the hard-working staff at his fabled elBulli, the first 'destination restaurant', nestled on the Mediterranean coast north of Barcelona? The Family Meal features a month's worth of three-course menus created for and by Ferran and his team -- meals that nourished and energized them for each evening's service. It's the first -- and only -- book of everyday recipes by the world's most influential chef, now with a brand-new foreword by Ferran himself.

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