

A Day at elBulli

An insight into the ideas, methods and creativity of Ferran Adrià
Ferran Adrià, Albert Adrià, Juli Soler

290 x 214 mm
11 3/8 x 8 3/8 inches
528 pp plus
104 pp inserts
1,100 illus.

Hardback

978 0 7148 4883 9

£ 29.95 UK
\$ 49.95 US
€ 45.00 EUR
\$ 49.95 CAN
\$ 75.00 AUS

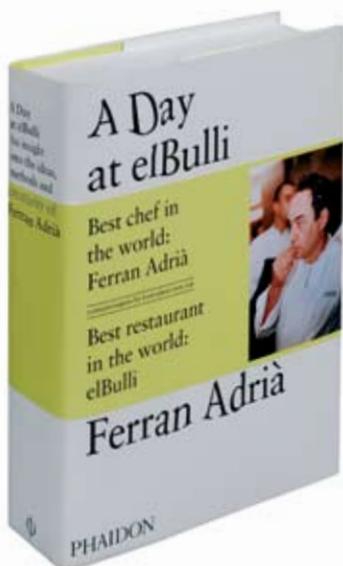
- **An exclusive look behind the scenes of elBulli – the best restaurant in the world, created by Ferran Adrià, the best chef in the world**
- **With over 2 million requests for only 8,000 places every year, elBulli is famous not only for its innovative food but also for the legendary difficulty of getting a table there**
- **Exceptional value, this 600-page book is the first to reveal Adrià's technical secrets and food philosophy – a must-have for anyone interested in restaurants or creative cuisine**
- **A unique opportunity to explore Adrià's creative methods, extraordinary techniques and outstanding dishes, with fully illustrated recipes and diagrams**
- **Includes over 1,200 photographs documenting the painstaking preparations for just one day of service**



Ferran Adrià is recognized as the best chef in the world. His legendary talent, creativity and gastronomic innovations have inspired chefs and food-lovers around the world for many years, and make elBulli what it is today.

Albert Adrià shares the same passion for food and creativity as his older brother Ferran. He specializes in the world of pastry and is creative director of the elBulli workshop, where the pioneering culinary techniques that inform the spectacular thirty-course menu are developed.

Juli Soler joined elBulli as restaurant manager in 1981. He quickly brought the front of house service to a standard never seen before in Spain, and it is characterized by his warmth, generosity and professionalism.



1080 Recipes

Simone and Inés Ortega

270 x 180 mm
10 3/8 x 7 1/8 inches
976 pp
over 450 col illus.,
104 col photographs

Hardback

(UK edition)

978 0 7148 4783 2



(US edition)

978 0 7148 4836 5

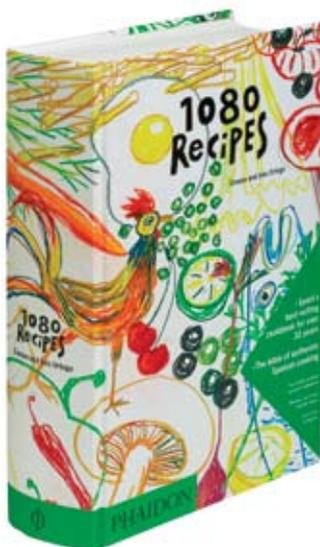


£ 24.95 UK
\$ 45.00 US
€ 39.95 EUR
\$ 49.95 CAN
\$ 69.95 AUS

- The definitive book on traditional and authentic Spanish home cooking
- A bestseller since its publication almost forty years ago, millions of copies have been sold in Spain
- Spanish cuisine is the fastest growing cuisine in popularity, with Spanish restaurants and tapas bars opening in cities all over the world
- Contains 1,080 recipes from all Spanish regions for everything from appetizers to stews, from vegetables to desserts
- All recipes thoroughly updated and revised for the English-speaking markets
- Designed by the famous Spanish graphic designer and illustrator, Javier Mariscal, and including over 450 illustrations he has created for this edition together with 104 specially commissioned photographs

Simone Ortega (1919–2008) wrote about food for over 50 years and became the foremost authority on traditional Spanish cooking. Generations of Spaniards have learned to cook through her books. Her daughter **Inés Ortega** collaborated with her mother from a young age.

Javier Mariscal is one of the most highly respected illustrators and designers working in Spain today. His work covers a multitude of disciplines, from graphic and industrial design to textiles, furniture, interiors, animation and multi-media projects. In this, his first cookbook, he celebrates the vibrancy of the Mediterranean with an explosion of colour and exuberance.



The Silver Spoon

270 x 180 mm
10 3/8 x 7 1/8 inches
1,264 pp
207 col photographs
371 line drawings

Hardback

(UK edition)

978 0 7148 4467 1



9 780714 844671

(US edition)

978 0 7148 4531 9



9 780714 845319

£ 24.95 UK
\$ 45.00 US
€ 39.95 EUR
\$ 59.95 CAN
\$ 69.95 AUS

- The most successful Italian cookbook of the last 50 years, available in English for the first time
- The bible of traditional Italian cooking, with over 2,000 recipes compiled from different Italian regions by a group of gourmet experts
- Adapted for an international market while maintaining the authenticity of real Italian cooking
- User-friendly layout lavishly illustrated with specially commissioned photography and artwork



Creole

Babette de Rozières

276 x 212 mm
10 7/8 x 8 3/8 inches
360 pp
260 col illus.

Hardback

978 0 7148 4814 3

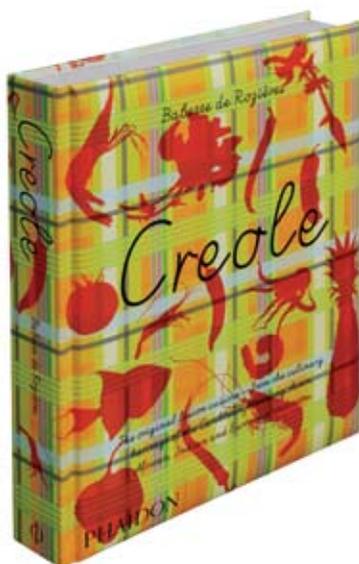
£ 24.95 UK
\$ 39.95 US
€ 39.95 EUR
\$ 49.95 CAN
\$ 69.95 AUS



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- The original fusion food of the West Indies, creole cuisine perfectly represents the growing popularity of this style of cooking
- Contains the best recipes from the region for tasty and quick-to-prepare dishes that reflect the cultures of the many different nations that have influenced creole cooking, including Spain, France, India and Africa
- Every recipe is illustrated with a specially commissioned photograph and these are combined with images that evoke the landscape and people of the Caribbean
- Written by an acclaimed authority on West Indian creole cooking

Born in Guadeloupe, **Babette de Rozières** learned the complexities of creole cooking from her grandmother and from there began her love affair with West Indian cuisine. From the beginning of her culinary career in a tiny restaurant a stone's throw from the Folies Bergère in Paris, her taste for challenges led her to run a restaurant in Saint Tropez, before opening her own restaurant in Guadeloupe. She is now head chef and manager of the famous restaurant La Table de Babette in Paris, where she offers her customers the delights of creole cuisine.



Pork & Sons

Stéphane Reynaud

268 x 220 mm
10 ½ x 8 ¾ inches
386 pp
160 col illus.

Hardback

(UK edition)

978 0 7148 4761 0



(US edition)

978 0 7148 4790 0



£ 24.95 UK

\$ 39.95 US

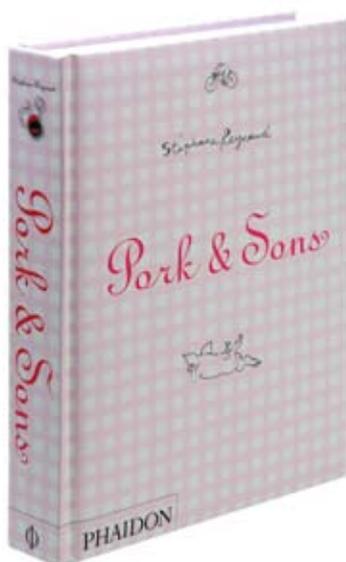
€ 39.95 EUR

\$ 49.95 CAN

\$ 59.95 AUS

- The ultimate and definitive pork cookbook, covering every cut of meat and containing recipes to suit all occasions and tastes
- Naturally low in fat and packed with vitamins, minerals and protein, pork is an even healthier option than ever and is currently enjoying renewed popularity among those who recognize that a healthy diet is essential for healthy living
- Includes delicious recipes ranging from black pudding, sausage dishes and terrines to hearty roasts and char-grills, with details that will allow you to source pork products from all over the world
- Each recipe is illustrated by a specially commissioned photograph
- From farm to table, this book celebrates one of the most versatile, affordable and tasty foods available today
- First published in France, *Pork & Sons* became an immediate bestseller

Stéphane Reynaud belongs to the third generation of a family of pork devotees. The grandson of a village butcher on the Ardèche plateau in France, where they take their pork very seriously, Stéphane is owner of *Villa 9 Trois* in Montreuil, near Paris, a highly-regarded restaurant that specializes in pork.



Breakfast, Lunch, Tea

The Many Little Meals of Rose Bakery
Rose Carrarini

270 x 205 mm
10 3/8 x 8 1/8 inches
192 pp
100 col illus.

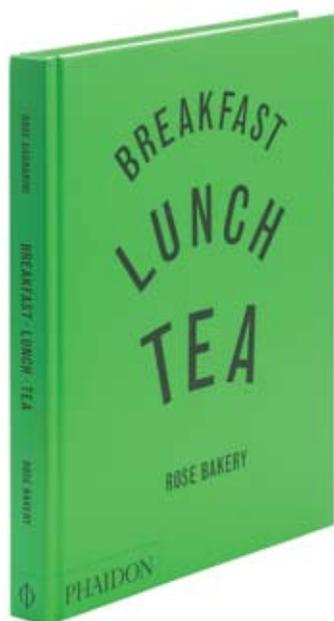
Hardback

978 0 7148 4465 7

£ 19.95 UK
\$ 29.95 US
€ 29.95 EUR
\$ 39.95 CAN
\$ 49.95 AUS

- The first cookbook by Rose Carrarini, who co-founded the much imitated delicatessen Villandry in London in 1988 and now serves her signature simple, fresh and natural food at Rose Bakery, the Anglo-French bakery and restaurant in Paris
- Includes recipes for 100 of Rose Bakery's most popular dishes, from breakfast staples such as crispy granola to afternoon treats, including sticky toffee pudding and carrot cake, as well as soups, risottos and other dishes perfect for a light lunch
- Illustrated with over 100 specially commissioned photographs by acclaimed photographer Toby Glanville, whose work is featured in numerous publications, including *One Hundred Photographs: A Collection* by Bruce Bernard (2002) and *Family* (2005), both of which were published by Phaidon

Rose Carrarini (b.1951) opened Rose Bakery, a small bakery, shop and restaurant in Paris, with her husband Jean-Charles in 2002. After working in the fashion industry for ten years, the Carrarinis set up Villandry, their first food venture, in London in 1988. This 'épicerie fine' in Marylebone inspired many other havens for food lovers in London, and formed the foundation for their work at Rose Bakery.



Terrine

Stéphane Reynaud

270 x 205 mm
10 5/8 x 8 1/8 inches
160 pp
160 col illus.

Hardback

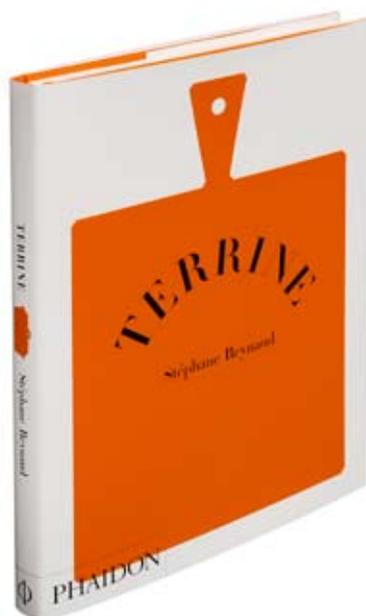
978 0 7148 4848 8

£ 16.95 UK
\$ 29.95 US
€ 24.95 EUR
\$ 29.95 CAN
\$ 45.00 AUS



- Over 80 recipes for this rustic dish, which has been loved for generations as a hearty meal perfect for sharing with family and friends
- Quick and easy recipes that range from such traditional favourites as *Oxtail and red-wine terrine* or *Shoulder of lamb terrine*, to those with a more contemporary approach, such as *Salmon terrine with ginger*, *Terrine of baby leeks* or even *Chocolate and raspberry terrine*
- Delicious and visually stunning, terrines are the perfect dishes to serve when entertaining and are guaranteed to impress and inspire

The celebrated chef **Stéphane Reynaud** comes from the Ardèche plateau, where his grandfather was the village butcher. Reynaud was brought up on the traditions of French cooking and his restaurant *Villa 9 Trois*, in Montreuil, near Paris, is a highly regarded restaurant specializing in pork. He is the author of the acclaimed Phaidon cookbook, *Pork & Sons* (2007).



“A Day at elBulli is in a category of its own” — *San Jose Mercury News*. “The book indulges armchair chefs by documenting a single day of behind the scenes minutiae at the famous Spanish food laboratory.” — *The New York Times Style Magazine*. “Collectors and hobbyists alike will enjoy ‘A Day at El Bulli’” — it has a Willy Wonka-like quality that will entice even the most jaded cook.” — *San Francisco Chronicle*. “When the food arrives one feels a sense of wonder. Circles of dehydrated mango puree, daubed with a purplish black-olive emulsion, conjure miniature Roth A Day at elBulli, Classic Edition is an exclusive look behind the scenes at elBulli, voted ‘Best Restaurant in the World’ for the last three years, and into the mind of Ferran Adria, the most creative chef working today. With two million requests for reservations every year, it is notoriously difficult to get a table there. Now, for the first time, A Day at elBulli opens the doors to everyone and reveals the inner workings of the kitchen and the gastronomic innovations that have helped create the spectacular food. Illustrated with over 1,000 colour photographs, the book includes recip

For the first time, *A Day at elBulli: An Insight into the Ideas, Methods and Creativity of Ferran Adria* allows unprecedented access to one of the world's most famous, sought-after and mysterious restaurants. Having held three Michelin stars since 1997, and regularly voted ‘Best Restaurant in the World’ by a panel of 500 industry professionals, elBulli has been at the very forefront of the restaurant scene since Ferran Adria became sole head chef in 1987. Aimed at food enthusiasts as well as industry professionals, the book documents all the activities and processes that make up