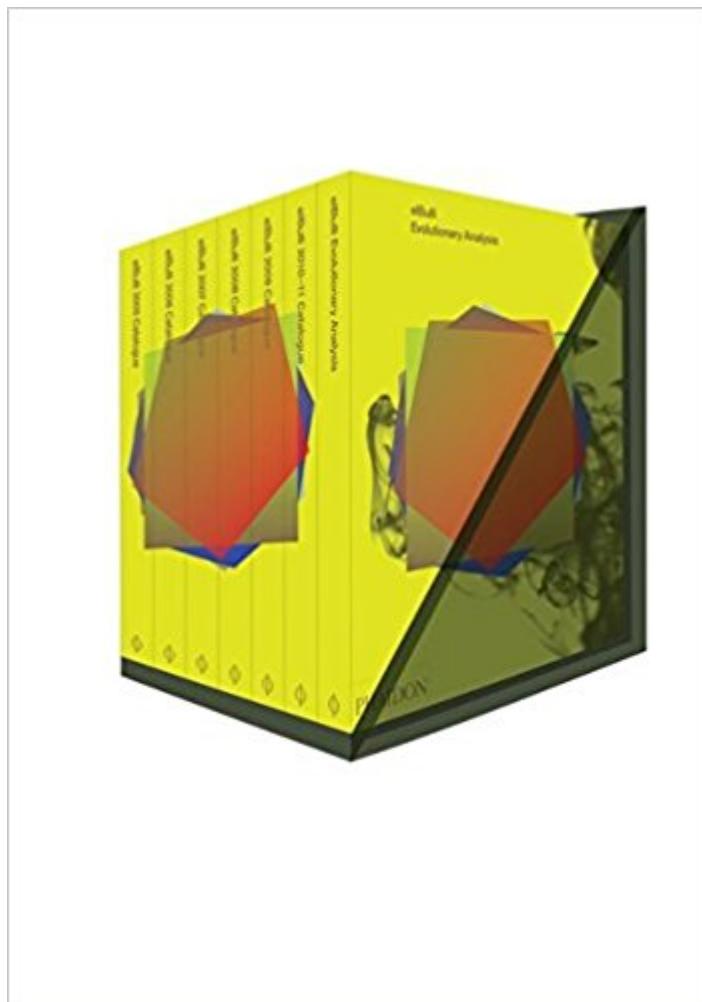


The book was found

EIBulli 2005-2011



Synopsis

Nathan Myhrvold, co-^{author} of *Modernist Cuisine*, says of Ferran Adrià's *elBulli 2005-2011*, "This record of his cuisine, techniques, and creative process is invaluable both as a book to cook from, and as one of the foundations of 21st century food." The Picasso of culinary arts, Ferran Adrià of the famed restaurant elBulli reached an unrivaled place in the food world between the years 2005 and 2011. During this intensely fertile period, Ferran and his team challenged the way we think about cuisine and altered our understanding of the creative process itself. The seven volumes in this stunning catalogue raisonné comprise the first and only window into elBulli's final and most exceptional years. With 2700 pages, 1400 color photographs, 700 recipes, and an elegant acrylic presentation case, *elBulli 2005-2011* is as much an object of beauty as it is a chronicle of Ferran's transformation from admired chef to true genius.

Book Information

Hardcover: 2720 pages

Publisher: Phaidon Press; 1st edition (March 3, 2014)

Language: English

ISBN-10: 0714865486

ISBN-13: 978-0714865485

Product Dimensions: 14 x 18 x 14.5 inches

Shipping Weight: 40 pounds

Average Customer Review: 4.5 out of 5 stars 13 customer reviews

Best Sellers Rank: #1,062,664 in Books (See Top 100 in Books) #48 in Books > Cookbooks, Food & Wine > Regional & International > European > Portuguese #185 in Books > Cookbooks, Food & Wine > Regional & International > European > Spanish #1788 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > Reference

Customer Reviews

"elBulli 2005-2011 continues Ferran's impressive, contemporary legacy. These volumes are not about who you are or what you cook; this is about understanding a new theory of cooking and cuisine. No one has ever come close to accomplishing what he has done for this industry. A must for any passionate cook." •Daniel Bouloud, Chef and Owner, The Dinex Group "elBulli 2005-2011 is an inspiration to cooks to continually question the status quo." •David Chang, Chef and Founder, Momofuku "The catalogue raisonné digs into some of elBulli's most

influential years, charting its groundbreaking techniques and presentations. Cerebral stuff, for sure, but we'd expect no less from a man who once dreamed about making hot ice cream." •Bon Appetit" One of the most hotly anticipated cookbooks of 2014." •Good Morning America" One hundred years from now, cooking will not be understood without the presence of Ferran Adrià. This astonishing collection of ideas, flavors, and design is a window into one of the world's most creative minds and reveals the legacy that Ferran and the elBulli team leave behind in the worlds of cuisine and art." •Jose Andres, Chef and Restaurateur, Think Food Group"Monumental... For many chefs, an 18?kilogram recipe compendium would document a life's work. In Mr. Adrià's case, it is merely a slice." •The Economist" It's a rare master magician who will willingly part the curtain." •Forbes Life" Ferran Adrià's elBulli changed the food world. Then it closed. But Adrià has found a way to bring back epic dishes." •Food & Wine" An object of desire." •Details" An incredible collection of recipes and techniques from a team that forever changed the way I look at food. Insanely inspiring." •Sean Brock, Executive Chef, Husk, McCrady's and Minero, and author of the bestselling book Heritage

Ferran Adria (b.1962) 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. Albert Adria (b.1969) joined elBulli in 1985 and quickly developed a passion for pastry. He was creative director of the elBulli workshop, as well as being responsible for 'the sweet world'. Since the closure of elBulli in 2011, Albert has gone on to open two new venues in Barcelona (Tickets, a tapas bar and restaurant, and 41 Degrees, a cocktail bar), both to great acclaim. Juli Soler (b.1949) joined elBulli as restaurant manager in 1981. As well as hiring Ferran Adria, he brought the front-of-house service to a standard never seen before in Spain.

A bit expensive but they are certainly unique. Lots of great photos and plenty of material to spur creative ideas and broaden your horizons - certainly worth having if you ever venture into new cuisines or molecular gastronomy - just to see how far it can go (and also to see that there is very little that has not been tried). Less approachable for the average cook/chef than the reviews would have you believe - most of the ingredients are not easy to get (and I live in a very metropolitan area where you can find pretty much anything of any kind of thing). But I love looking through them just to take my brain on an alternate path and generate ideas (not all food related). It's pretty amazing stuff.

Such an amazing collection of book. Not for the home cook, unless you're an avid cook or chef, but

such an awesome insight to the el Bulli philosophy.

Cool recipes, some great and easy others not. Last book is a good one for reference
one of the best recipe book of the decade...!!

5 star cook books.

Books were in great condition. Very happy with purchase.

This book is a steal of the century. Ferran is beyond genius. A very inspiring individual. I remember meeting Ferran at his El Bulli Exhibition at Museum of Science in Boston. I bought in his books to have him signed. We chatted through interpreter. I told Ferran that there is a book he wrote which is rare print and very hard to find. He grabbed me by my arm running across the hall to the display case....That book ? He pointed at. I said yes. He then pointed to another El Bulli book and suggested me to buy it. And he said all same contents are in it. Ferran then looked to this copy. " Do you have it?". I told him no. He said get it because it is probably the masterpiece of his work. And this book took so much longer to write and document it.I paid only \$140 for a brand new one as well as 12 others of my friends who I told about the deal. I was planning to pay for full price for the book anyway.

This mammoth set met my expectations as far as content (so far), and the seven volumes arrived in excellent shape, but the same cannot be said for the helpful acrylic frame in which they are "contained." That useful item, while not completely broken into two pieces, arrived in critical condition, almost completely split from top to bottom along its right vertical juncture, an indication of either an inadequate packaging strategy, or profoundly indifferent package handling in transit.

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