

Reinventing Food Ferran Adrià: The Man Who Changed The Way We Eat

Colman Andrews

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- The first and only full biography of Ferran Adrià (b.1962), the best chef in the world
- Charts his culinary revolution from his very beginnings as a cook in the military service to the huge success of elBulli restaurant
- Renowned food writer Colman Andrews' unmissable account draws on his vast experience of gastronomy and a decade of conversations with Ferran himself
- Explains the living and working Ferran as well as his media personality with a refreshing and lively perspective
- Reveals the full story behind the announcement that elBulli is to close in 2011, and to re-open two years later in a very different form
- An intimate, intelligent look at Ferran Adrià's astonishing career and its far-reaching impact on the culinary world

Colman Andrews is an award-winning food writer, restaurant reviewer and gastronomic commentator based in the USA. His previous books include *Catalan Cuisine* and *Flavours of the Riviera*. He co-founded *Saveur* magazine and acted as editor-in-chief for four years, and went on to be a contributing editor for *Gourmet* magazine. He has known Ferran Adrià for many years.

