

A Day at elBulli

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

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NEW IN PAPERBACK

- **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 is creative director of the elBulli workshop, where the pioneering culinary techniques that inform the spectacular thirty-course menu are developed. He specializes in the world of pastry and has spent over twenty years researching and developing new ideas for his desserts. **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.

