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creativity and the
story of elBulli elBulli
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dinner elBulli
2005-2011: How To
Spend It New York
Dinner

elBulli 2005-2011:
How To Spend It
Hong Kong dinner El

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Bulli: Cooking in
Progress (2011)
Official HD Trailer

~~eIBulli 2005-2011~~

~~Preview | Recipe~~

~~1628: Vanishing~~

~~Ravioli Ferran Adrià~~

~~sees eIBulli~~

~~2005-2011 for the~~

~~first time~~

eIBulli 2005-2011

Preview | Recipe

1688: Olive Oil Chip

The Most Beautiful

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(But Impractical)

Cookbooks - Fat Duck

/u0026 El Bulli

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A Day at El Bulli

El Bulli - Trailer

(Deutsche UT)Final

Dessert of 20 Course

Meal at Alinea

MacBook Pro - Full

Restoration (

Reviving + Upgrades

) Chef-owner André

Chiang's Creative

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~~Process Molecular
Gastronomy: Reverse
Spherification to
Make Spheres with
Liquid Inside “ El
Bulli ” by Alison
Chernick Molecular
Gastronomy: Soy
Sauce Crystal with
Edible Film Michelin
Star Chef Coconut
Dumpling Molecular
Gastronomy Recipe
Next vs. el Bulli~~

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~~Opening Cocina
Molecular - RAVIOLES
DE FRAMBUESA
Massimo Bottura:
Never Trust A Skinny
Italian Chef I HAVE
THE BEST WIFE EVER!
eL BuLLi Ferran Adrià
presents: Bullipedia
El Bulli - a visit in May
2011 Insane UMAMI
Dry Age Experiment |
by Michelin Star
Master Chef Jacob~~

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Bickelhaupt

A Day at elBulliEl Bulli

-- Cooking in

Progress (2011) -

Official Trailer elBulli

2005-2011 Preview |

Recipe 1647:

Mentholated Pond

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With 2700 pages,

1400 color

photographs, 700

recipes, and an

elegant acrylic

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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.

elBulli 2005-2011:
Adrià, Ferran, Adrià,
Albert, Soler ...

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elBulli 2005-2011 is made up of seven volumes, one for each season that the restaurant was open between 2005 and 2011. Each volume starts with a catalogue of photographs of every dish that was served at the restaurant during that year and finishes with detailed

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recipes explaining
how to make every
component.

elBulli 2005–2011 |
Food / Cook |
Phaidon Store
elBulli 2005-2011 is
the catalogue
raisonné of elBulli,
which was widely
regarded as the
world's best

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restaurant until its
closure in 2011.

eBulli 2005-2011 by
Ferran Adrià -
Goodreads
Courtesy of Francesc
Guillamet and
Phaidon Press This
month Phaidon
published eBulli
2005-2011, a seven-
volume tome that

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obsessively
chronicles more than
750 recipes served
during the last six...

ElBulli 2005-2011 by
Phaidon: How Ferran
Adrià made sure ...
elBulli 2005-2011 is
the last instalment of
a unique project, the
elBulli General
Catalogue. At nearly

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7,000 pages, this project contains the definitive catalogue of the 1,846 dishes created from 1983 until elBulli 's closure on July 30, 2011, along with an analysis of the creations produced each culinary season.

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Catalogue -
elBullistore
elBulli 2005-2011 is
the first and only
complete record of
Ferran Adrià ' s
creative process
during what have
been heralded as the
acclaimed
restaurant ' s most
innovative years.
opening the
restaurant for only six

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months every year,
for the remainder
Ferran and his
creative team
decamped to the
elBulli taller
(workshop) in
Barcelona, where
they spent thousands
of hours
experimenting,
innovating and
developing entirely
new menus for the

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upcoming season.

elBulli 2005–2011

Deconstruction – in
elBulli 2005-2011, the
authors write:

“ elBulli cuisine,
particularly in the
final years, was not
deconstructed
cuisine. ” However,
Adrià is credited with
its emergence in

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the...

‘ elBulli
2005-2011 ’ : Chef
Ferran Adrià on his ...
Magníficamente
presentados en un
elegante estuche de
metacrilato, estos
volúmenes son una
obra imprescindible
en la biblioteca de
todos los interesados

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en los procesos creativos y en la gastronomía moderna. elBulli 2005-2011 es una oportunidad única para descubrir los secretos de la cocina más innovadora del mundo y penetrar en el funcionamiento de un equipo de cocina altamente creativo, liderado por Ferran

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Adrià, Albert Adrià y
Juli Soler.

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the rst and only
complete record of
Ferran Adris creative
process during what
have been heralded
as the acclaimed

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restaurants most
innovative years.
Opening the
restaurant for only six
months every year,
for the

elBulli | Foods |
Cookbooks, Food, &
Wine

El Bulli (Catalan
pronunciation: [ɛl
buˈli]) was a

Page 22/83

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Michelin 3-star restaurant near the town of Roses, Catalonia, Spain, run by chef Ferran Adrià and driven by the culinary ideas of Albert Adrià. The small restaurant overlooked Cala Montjoi, a bay on Catalonia's Costa Brava, and was described in UK

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newspaper The Guardian as "the most imaginative generator of haute cuisine on the planet".

El Bulli - Wikipedia
elBulli 2005-2011 is made up of seven volumes, one for each season between 2005 and 2011. The

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collection contains every recipe created during that period and details the methods, technology, and creative process behind each dish. Each of the first six volumes comprises a catalogue of colour photographs

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2005-2011 Book

4.0 out of 5 stars el
Bulli, 2005-2011.

January 9, 2015.

Format: Hardcover
Verified Purchase.

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

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acrylic frame in which they are "contained."

Amazon.com:
Customer reviews:
elBulli 2005-2011
elBulli 2005-2011 is
made up of seven
volumes, one for
each season the
restaurant was open
between 2005 and
2011. Each volume

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contains
photographs and
recipes for dish every
created for that
season, including
detailed instructions
for making every
component, notes on
hard-to-find
ingredients, new
techniques, finishing
and presentation.

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Ferran Adrià - elBulli
2005-2011 for Sale |
Artspace

elBulli 2005-2011 is a
unique opportunity
to discover the
secrets of the most
innovative cuisine in
the world and
penetrate the
workings of a highly
creative kitchen
team, led by Ferran
Adrià, Albert Adrià

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and Juli Soler.; eIBulli
and his team have
changed and
revolutionized the
way of
understanding haute
cuisine in the world.

EIBulli 2005-2011 by
El Bulli, Cillero, Albert
Adrià and ...

Published on Nov 13,
2013 In eIBulli

Page 30/83

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2005-2011, Ferran Adrià presents the ultimate visual record of his legendary restaurant. The collection's seven stunningly illustrated volumes document every...

eIBulli 2005-2011

Preview | Recipe

1647: Mentholated

Page 31/83

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Pond ...

For anyone who was not able to experience the Catalonian restaurant, elBulli 2005–2011 captures elBulli ' s pivotal last years and is a truly gorgeous treatment of its final seasons.

elBulli 2005-2011

Page 32/83

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Exclusive Offer - MSN
" 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

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what he has done for this industry. A must for any passionate cook."

eBulli 2005-2011
(FOOD COOK):
Amazon.co.uk: Albert
Adria ...

Last night, MoMA
hosted the world's
most famous chef to
talk about eBulli

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2005-2011, Ferran Adrià's seven-volume compendium of books, one for each season that the restaurant was open between 2005 and 2011. "We had to create a map of what cooking is and what were the drawers, where we could organize this evolution," explained

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the chef.

Ferran Adrià on the
First Burger and the
City That Made Him
Gallery: elBulli
2005-2011 (Phaidon
Press) 6 images View
gallery. Fall for food
he did, thanks to
guidance from the
chef at Hotel
Playafels and an

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early, ...

ElBulli Chef Ferran
Adria: I Was No
Different From Any ...
With 2700 pages,
1400 color
photographs, 700
recipes, and an
elegant acrylic
presentation case,
elBulli 2005 – 2011 is
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beauty as it is a
chronicle of
Ferran ' s
transformation from
admired chef to true
genius.

Nathan Myhrvold,
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Modernist Cuisine,
says of Ferran
Adriá ' s elBulli 2005

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– 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

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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

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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

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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

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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

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professionals, the book documents all the activities and processes that make up just one day of service with stunning colour photography of the kitchens, staff, creative workshop, dishes, the restaurant itself and its striking surroundings near the town of Roses, north east of

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Barcelona. The book starts with daybreak at 6.15 am, then shows visits to the local markets to source ingredients from 7.00 am, Ferran's arrival at the workshop, his morning creative experimentation session, the arrival of the rest of the brigade at 2.30 pm

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to begin the mise-en-place for the evening, the preparations of each guest's menu, the daily tasks of the front of house team, and the arrival of the first guests for dinner from 7.45 pm until the last guests' departure by 2.00 am. The menu is fully explained with detailed and

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technical recipes that reveal the full extent of the chefs' artistry. Innovative text inserts open the lid on the history of elBulli and Ferran Adria, the creative methods, the secret workshops, the technical processes behind the creation of a dish, the network of sensations and

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interactions that take place between a restaurant and its guests and the sensory experiences of eating, as well as the formidable reservations procedure and the structure of a meal into four theatrical 'acts'. A Day at elBulli: An Insight into the Ideas, Methods and

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Creativity of Ferran
Adria allows all lovers
of good food to
experience this
spectacular
restaurant to the full.

Nathan Myhrvold,
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Nathan Myhrvold,
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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

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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,

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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

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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 sent home each year, unable to fit into the high-wire act that is the el Bulli kitchen.

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Complicating things even more, the stagiaries lived together in shared apartments, so the events and emotions of their personal lives bled more than usual into the professional. The Sorcerer's Apprenticetells these smaller, more human stories as well. At its heart, The

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Sorcerer's
Apprenticesis 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

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look at the most famous restaurant in the world, through the lens of those who, ultimately, made it work.

Ferran Adria is widely considered to be the most innovative, most influential, and indeed the greatest chef in the world today. Culinary giants

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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

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tasting menu -- often consisting of 25 or more courses. But if you want a reservation, get in line. In El Bulli 1998-2002, Adria and his collaborators have created a completely unique guide to cooking which raises the profession to an art form never captured

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before. This volume, filled with full color photographs, presents not only El Bulli's unparalleled recipes, but also an analysis of their development, philosophy, and technique. Visually stunning, El Bulli 1998-2002 is presented as a boxed set that includes the

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main volume, along with a detailed Users Guide and an interactive CD that contains each recipe, numbered and catalogued by year. El Bulli 1998-2002 is truly as awe-inspiring as the meals served at its namesake.

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