

GASTRONOMY & FOOD CULTURE

FALL 2026

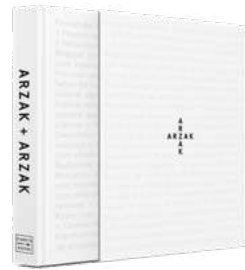
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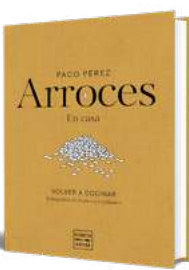
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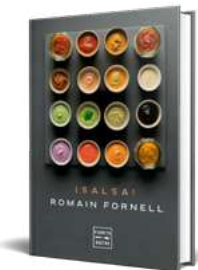
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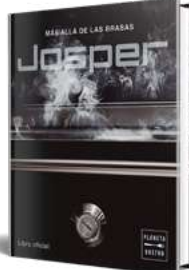
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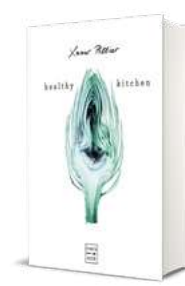
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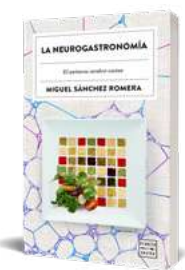


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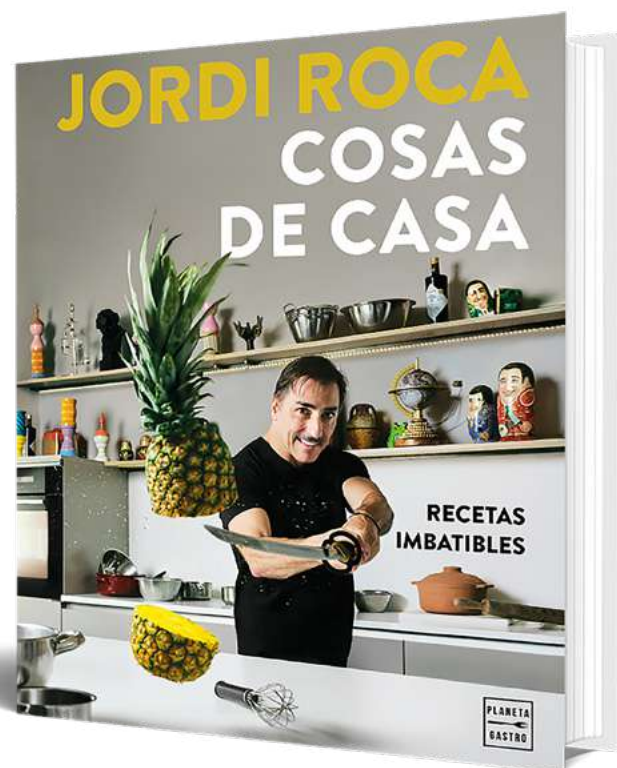
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TOP CHEFS & RESTAURANTS



Hardcover • 20 x 25 cm • 176 pages

Texts Jordi Roca
Photography Joan Pujol-Cres

HOUSE STUFF

From kitchen to page: the playful genius of Jordi Roca at home

Jordi Roca steps into your kitchen—unannounced and unapologetic—to challenge everything you thought you knew about home cooking. He dismantles familiar recipes, rebuilds them with imagination and precision, and transforms everyday meals into an exhilarating culinary playground.

This is not a book about following rules. It is about controlled chaos: embracing experimentation, laughing at small mishaps, and discovering that with creativity—and courage—home cooking can become extraordinary.

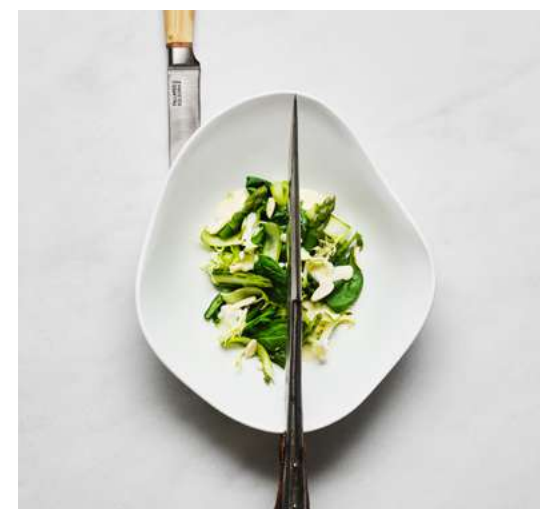
Inside, you will find recipes that feel like opening the fridge at midnight, lingering over long after-dinner conversations, or hosting an impromptu celebration. Each dish carries Jordi's unmistakable signature: playful irreverence, unexpected tenderness, and a bold, rule-breaking spirit—balanced by the technical mastery that ensures every creation works beautifully. *House Stuff* is an invitation to cook with freedom, curiosity, and joy.

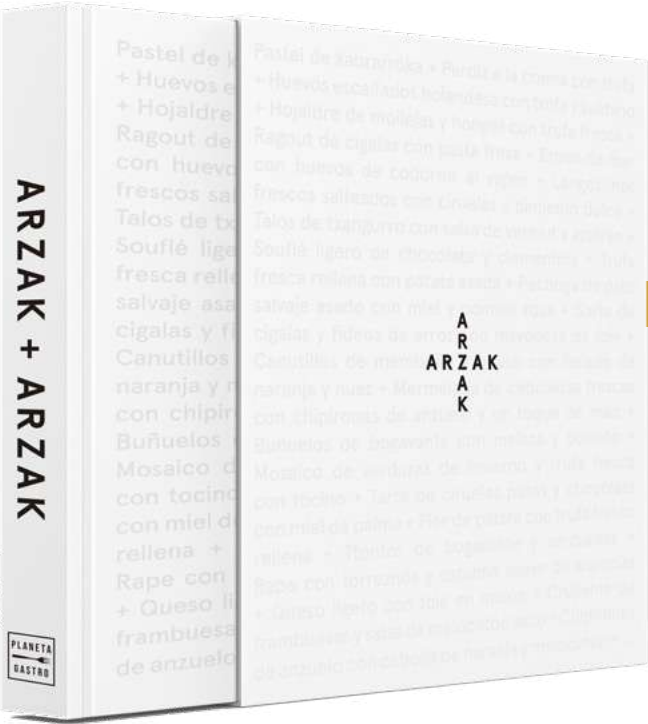
*Caramelize, mix, improvise.
Cooking is a game—and home is
where it becomes unforgettable.*

JORDI ROCA



Jordi Roca is one of the world's most influential pastry chefs. As co-owner and head pastry chef of the three-Michelin-starred El Celler de Can Roca—twice named Best Restaurant in the World by The World's 50 Best Restaurants—he has transformed dessert into a language of creativity, emotion, and play. Named World's Best Pastry Chef by The World's 50 Best Restaurants and The Best Chef Awards, Roca has expanded the boundaries of his craft far beyond the plate. His projects include El Somni, the world's first gastronomic opera; Rocambolesc, an innovative ice cream concept; and Casa Cacao, a bean-to-bar chocolate workshop and hotel.





Hardcover • 24 x 30 cm • 254 pages
Texts Juan Mari Arzak & Elena Arzak
Photography Sara Santos, Mikel Alonso & Sergio Coimbra

ARZAK + ARZAK

Rights sold to: English (Grub Street).

A journey through the career of Juan Mari Arzak, the great patriarch of Spanish gastronomy and the New Basque Cuisine, accompanied by the most emblematic recipes of the last ten years of his career.

KEY POINTS

- Juan Mari Arzak is considered, together with Ferran Adrià, to be the great architect of the Spanish gastronomic revolution.
- He is probably the foremost figure in Spanish cuisine with a tremendously long-lasting influence on the new generations of chefs.
- The book commemorates the 40th anniversary of the birth of the so-called New Basque Cuisine, the movement based on the Nouvelle Cuisine that was the germ of the current Spanish gastronomic revolution.
- This new book contains the 80 most emblematic recipes of the last ten years of his work, as well as the most emblematic of his career.
- The award-winning Arzak restaurant is a national and international gastronomic reference. Since 1989 he has been awarded three Michelin stars.

JUAN MARI & ELENA ARZAK



At the age of twenty-five, **Juan Mari Arzak** took over the family business, for which he was awarded the National Gastronomy Prize and his first Michelin star in 1974. His personal evolution and that of his cuisine was constant and he acquired his own special profile, which led to his obtaining his third Michelin star in 1989.





Hardcover • 21,5 x 29,5 cm • 356 pages

Texts Bittor Arginzoniz & Juan Pablo Cardenal
Photography Mariano Herrera

★ National Gastronomy Prize 2017

★ Michelin-starred Etxebarri is #3
in the 50 Best

ETXEBARRI

Rights sold to: English (Grub Street), German (Matthaes), Italian (Giunti).

Simple and traditional recipes to cook at home

Twenty-five years ago, at the foot of the Mount Amboto, in the Basque Country, Bittor Arginzoniz built up an exceptional place with his own hands and no other reference than the most ancient cooking technique. With fire, custom grills and obsessive search of premium produce, Bittor revolutionized the way we heat meat, fish or vegs.

CONTENTS

- Bittor Arginzoniz, a man who had a dream.
- Axpe, surroundings and farmhouse.
- The quality of the fire: choosing the right types of wood.
- Cooking and innovation: original tools specially created for his restaurant.
- The result: original recipes of vegetables, seafood, fish, meat and desserts served at Etxebarri.



BITTOR ARGINZONIZ



Bittor Arginzoniz, known as the 'grill wizard', is a self-taught chef who, for the past twentyfive years, has dedicated himself to 'squeezing perfume from the coals' as Andoni Luis Aduriz from Mugaritz says. Recognized with a Michelin star, Etxebarri is one of the fastest rising restaurants on the international circuit.



Hardcover • 19,5 x 25,5 cm • 224 pages

Texts Joan Roca & Salvador Brugués
Photography Joan Pujol-Creus

COOKING THE MEDITERRANEAN

A homage to Mediterranean cuisine by one of the world's leading figures in gastronomy

From Algeciras to Istanbul stretches the sea that gave birth to the great civilizations of the ancient world and whose shores are home to one of the richest gastronomic heritages on the planet. The extraordinary diversity of Mediterranean cuisines reflects the region's cultural wealth—a vast and living legacy that continues to evolve. This book is an invitation to discover it, cook it, and make it your own.

Featuring 80 easy-to-follow recipes from across the Mediterranean, this book celebrates the authentic flavours, aromas, techniques, and culinary traditions of the region in all its diversity. From vegetable dishes, fish and meat recipes to sweet and savoury treats, meals to share and dishes meant to be eaten with your hands, these recipes will take you on a delicious journey across the Mare Nostrum—to be enjoyed at home with family and friends.

JOAN ROCA



Joan Roca runs El Celler de Can Roca, considered the second best restaurant in the world, together with his two brothers Josep—the sommelier—and Jordi—the pastry chef. His cooking balances Catalan culinary traditions with avant-garde techniques, the result of an ongoing commitment to research, innovation and creativity.





Hardcover • 19 x 25,5 cm • 384 pages

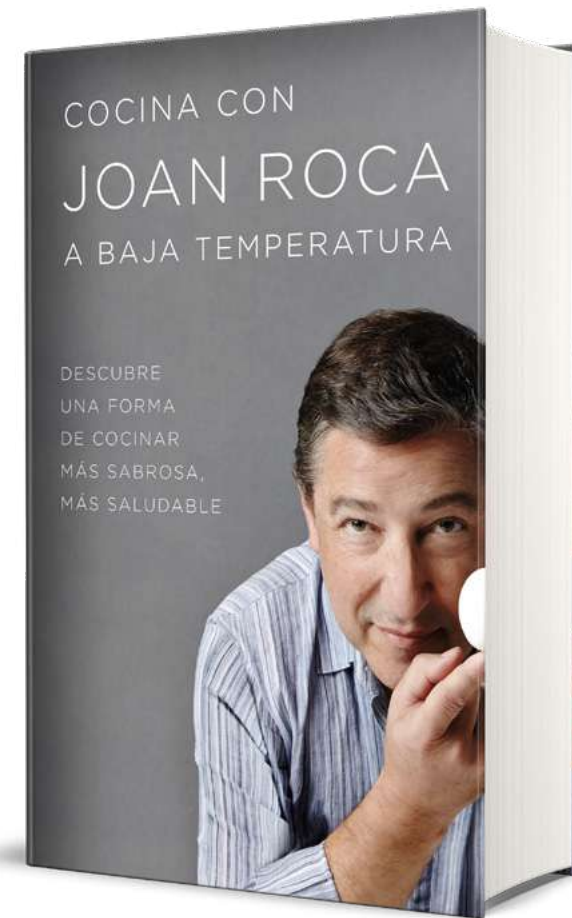
Texts Joan Roca & Salvador Brugués
Photography Joan Pujol-Creus

COOKING WITH JOAN ROCA

Rights sold to: French (Hachette), Simplified Chinese (Beijing Science & Technology), Complex Chinese (Cite Publishing).

Basic techniques to cook at home

A book that shares twenty-five years of professional knowledge in an easy, visual and educational manner: boiling, frying, curing, pickling, blanching, marinating, grilling, smoking, pan-frying, and many other essential techniques that you can put into practice with eighty easy, delicious recipes. This is a definitive guide to the secrets of cooking by one of the best chefs in the world.



Hardcover • 19 x 25,5 cm • 384 pages

Texts Joan Roca & Salvador Brugués
Photography Joan Pujol-Creus

COOKING WITH JOAN ROCA AT LOW TEMPERATURES

Rights sold to: Complex Chinese (Cite Publishing), Italian (Bibliotheca Culinaria).

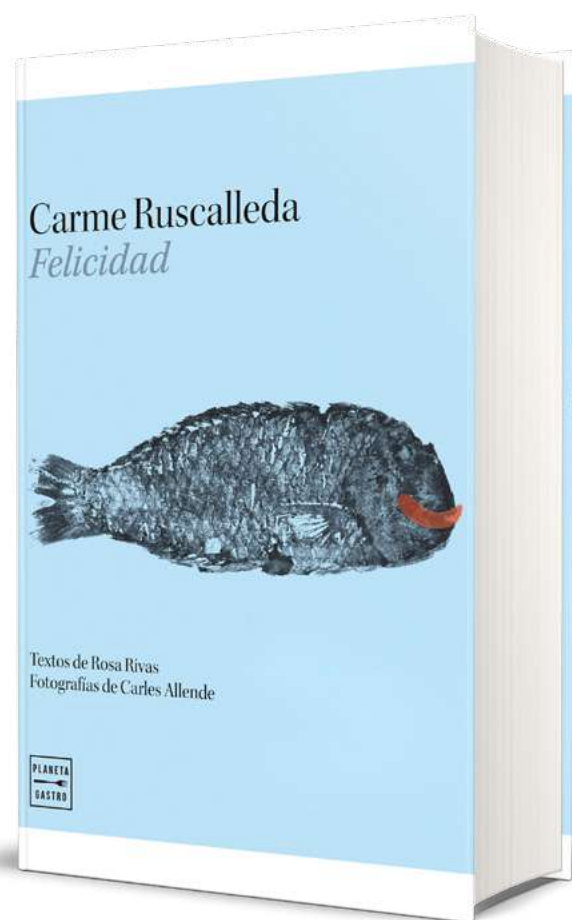
Discover a tastier, healthier way of cooking

"This book will show you everything we have learned in the kitchen at El Celler de Can Roca, but also in our respective family kitchens. The aim is to teach you different techniques that will help improve the dishes you cook. We will see how low-temperature cooking was already being practised thousands of years ago and how the newest development stemming from technological evolution is basically control: the precision that we can cook with today."

"I would like to encourage you to discover a set of techniques that will undoubtedly help you to achieve better results in your kitchen. I hope that you will enjoy the adventure."

—JOAN ROCA





Hardcover • 23 x 29,7 cm • 304 pages

Texts Carme Ruscalleda & Rosa Rivas
Photography Carles Allende

HAPPINESS

The great tribute book to Carme Ruscalleda, the woman with the most Michelin stars in the world

Afree, natural, flavorful and pleasant cuisine are the key ingredients of Carme Ruscalleda's culinary magic. This self-taught chef, who has won seven Michelin stars in her restaurants, is the grand dame of world cuisine and possesses an admirable and precise technique, always exploring and open to the imagination. She cooks to be happy and to make you happy.

KEY POINTS

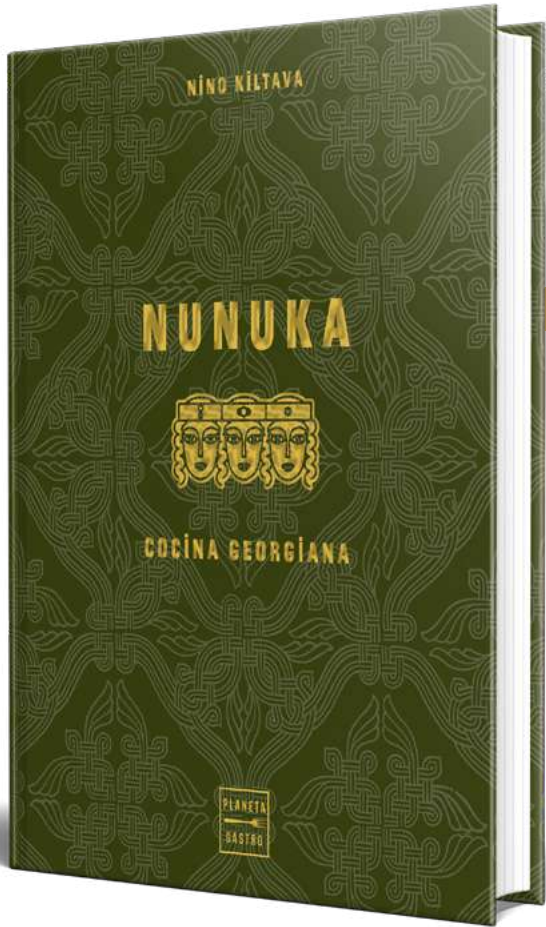
- Carme Ruscalleda is undoubtedly the most important female chef in Spain and the one with the most Michelin stars in the world (7).
- Each of the chapters of the book revolves around a key concept in her career, interspersed with her recipes, including, in addition to the most current ones, the most emblematic ones that have marked her cuisine.

CARME RUSCADELLA



Carme Ruscalleda, an extraordinary self-taught cook, opened her first restaurant, Sant Pau, in 1988. The restaurant has maintained three Michelin stars since 2005. In 2004, she opened a replica of the Sant Pau in Tokyo, which has achieved two stars. She has achieved another two stars with the restaurant Moments, which she has directed since 2009 with her son.





Hardcover • 19 x 25,5 cm • 216 pages
Texts Nino Kiltava & Davit Narimanishvili
Photography Germán Sáiz & Georgian National Center of Manuscripts

NUNUKA

Rights sold to: Russian (Atticus Group).

The essence of Georgian cuisine

Georgian cuisine is more than an explosion of flavors; in Georgia, gathering around a table is an act of connection and tradition. Hearty and invigorating, it has evolved from a hidden gem between Europe and Asia to a rising star on the global culinary stage.

In this heartfelt and flavorful book, Nino Kiltava, founder of the Nunuka bistro in Madrid, invites us to discover the culinary legacy she inherited from her grandmother. Together with chef Davit Narimanishvili, she has reimagined these time-honored recipes with creativity and respect, adapting them to the modern world while preserving their authentic essence.

Nunuka is more than just a collection of Georgian recipes—it's an invitation to savor the country's rich culinary heritage. From the famous khachapuris to the iconic khinkalis, this book will not only delight your taste buds but also nourish your soul, reminding you that few pleasures in life compare to sharing a meal made with love.

NINO KILTAVA & DAVIT NARIMANISHVILI



Nino Kiltava is a leading ambassador of Georgian culture and cuisine in Spain. After living in several European countries, she established Nunuka and Persimmon's in Madrid, the latter also featuring a Georgian-inspired cocktail bar. With these ventures, she has transformed Georgian gastronomy into a culinary sensation.



Davit Narimanishvili is a Georgian chef known for elevating his country's cuisine internationally. Trained at the Hofmann School and the Basque Culinary Center, he was the brand chef at Barbarestan, a 50 Best Discovery restaurant in Tbilisi, and now leads the kitchen at Nunuka in Madrid, where he continues to showcase Georgian gastronomy.





COOKING THE BEST PRODUCE



Hardcover • 19 x 25 cm • 256 Pages

Texts Maria Regàs & Teresa Millàs

Photography Carles Allende

JAMS & PRESERVES

Unlock the endless possibilities of a new gastronomic world

The Museum of Preserves in Torrent (Catalonia, Spain), internationally acclaimed for its mastery in crafting gourmet jams and preserves, unveils its first book—a treasure trove of exquisite recipes and expert secrets to help you create unique flavors at home. With more than two decades of experience, the authors share their knowledge so you can prepare your own jams, preserves, jellies, and compotes using only the finest natural ingredients.

From timeless classics like strawberry jelly and bitter orange marmalade to bold and unexpected flavor combinations—grapefruit and Beefeater marmalade, lime and celery, cranberry and violet, apricot with lavender, pear with tender almond and amaretto, spiced pumpkin, tomato with sheep's cheese and oregano flower, or sugar-free fig compote—this book is an invitation to explore a whole new world of flavors.

All fruits, flowers, and vegetables are suitable, and the possibilities are endless.

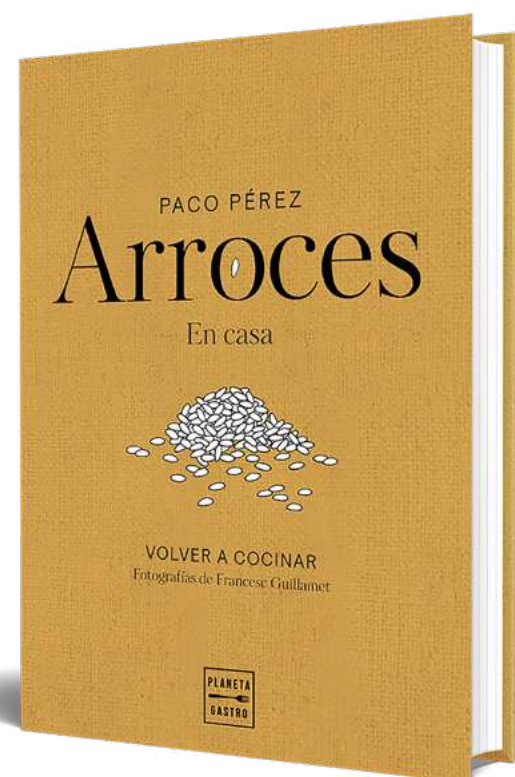
—GEORGINA REGÀS

MARIA REGÀS & TERESA MILLÀS



The *Museo de la Confitura* in Catalonia, founded in 2004 by Georgina Regàs—a chef, writer, and pivotal figure in preserving and promoting traditional Catalan cuisine—began as an experimental space and later evolved into a renowned workshop for gourmet jams and preserves. Now led by Maria Regàs and Teresa Millàs, it continues to craft exceptional preserves that have captivated top chefs.





Hardcover • 17 x 24 cm • 200 pages

Texts Paco Pérez
Photography Francesc Guillaumet

RICE

Everyday joy, festive tradition, and culinary mastery—from one of Spain's great rice chefs

For everyday meals and festive gatherings, in the countryside or the heart of the city, rice is always at the center of the table. Beloved for its unique texture and unmatched ability to absorb flavor, rice is more than an ingredient: it's a culinary heritage. Call it arroz, rice, riz, or riso—this humble grain feeds more than half the world's population and inspires thousands of traditional recipes across cultures.

We can craft an entire menu around it: a salad, a soup, a comforting rice casserole, or a Sunday paella shared with family. It's the ultimate dish to gather around—weekdays or weekends, special occasions or everyday comfort.

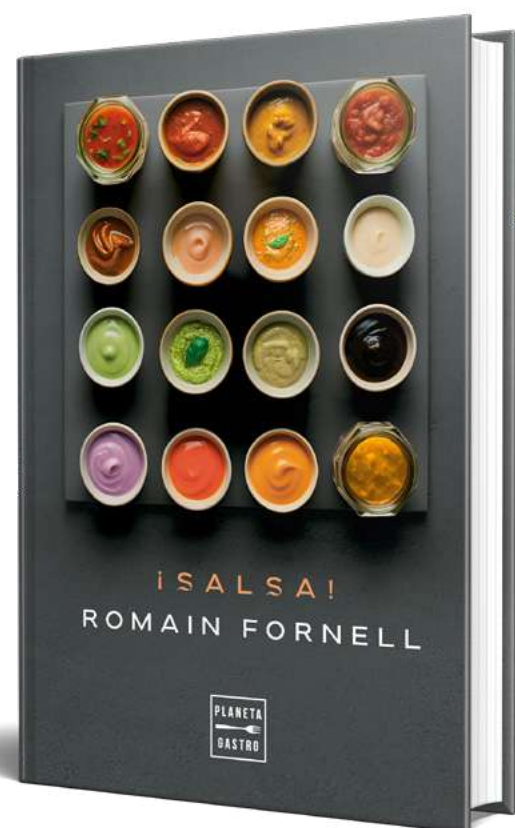
In this essential book, Paco Pérez, one of Spain's most celebrated chefs and master of rice, offers a rich and personal collection of rice-based recipes. Some are his creative reinterpretations of beloved classics; others are bold, contemporary inventions that have become iconic on their own.

A love letter to one of the world's most universal foods, and a true celebration of cooking, sharing, and tradition—seen through the eyes of a Michelin-starred master.

PACO PÉREZ

Paco Pérez is one of Spain's most renowned chefs and a leading figure in 21st-century avant-garde cuisine. He began working in his family's tapas bar at age 12, and trained with Michel Guérard, one of the founders of *nouvelle cuisine*. Together with his wife Montse Serra, he transformed *Miramar*—a humble seaside inn in Llançà—into a two-Michelin-starred destination for global gourmets. He also leads the culinary direction at Enoteca at Hotel Arts (Barcelona, 2 Michelin stars) and Cinco at Hotel Das Stue (Berlin, 1 Michelin star), among other projects.





Hardcover • 16 x 24 cm • 208 Pages

Texts Romain Fornell
Photography Martí Sans

SAUCES!

The big book of sauces by the French chef Romain Fornell

Easy to prepare, versatile and flavorful, sauces are essential in cooking. In this book, the great chef Romain Fornell offers recipes for a selection of the very finest sauces that will help us enrich and give a special touch to all our preparations. An entire world of sauces, unique, classic, contemporary, traditional and surprising, each one with its own character, flavor and aroma so that you can immerse yourself in a world of tastes and scents and enjoy one of life's great culinary experiences.

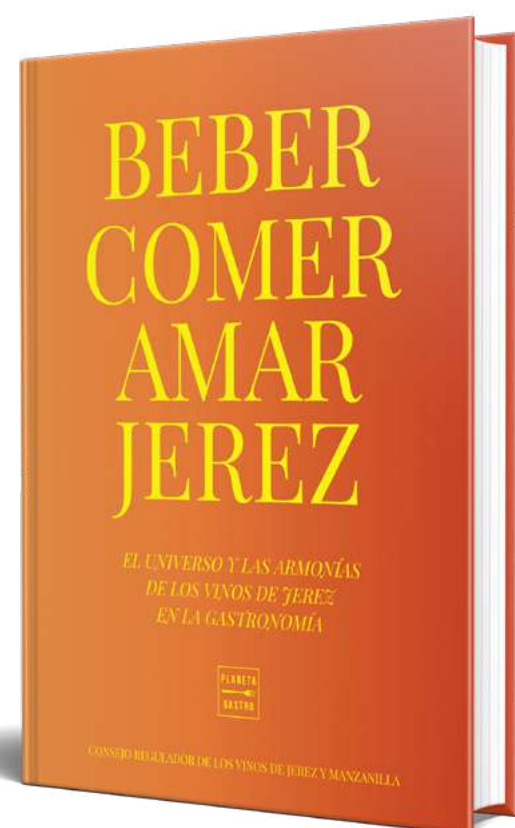
The book includes 90 recipes for soups, juices and stock bases, preparations using pestle and mortar, typical French sauces, hot emulsions and cold ones to be kept always in the refrigerator, and even sweet sauces. Explained in full detail, step by step and with masterly advice and suggestions, this book will become your great ally to venture forth from monotony and fill your dishes with flavor. Truly, sauces resist oblivion... Long live sauces!



ROMAIN FORNELL

Romain Fornell entered the Toulouse Hotel Management School in 1994, where he was elected *Best Young Chef of the Midi Pyrénées*. In 2000 he opened the restaurant Chaldette, in the Lozère, where he made known his creative potential and for which he obtained his first Michelin star in 2001, becoming the youngest chef to obtain it at the age of 22.





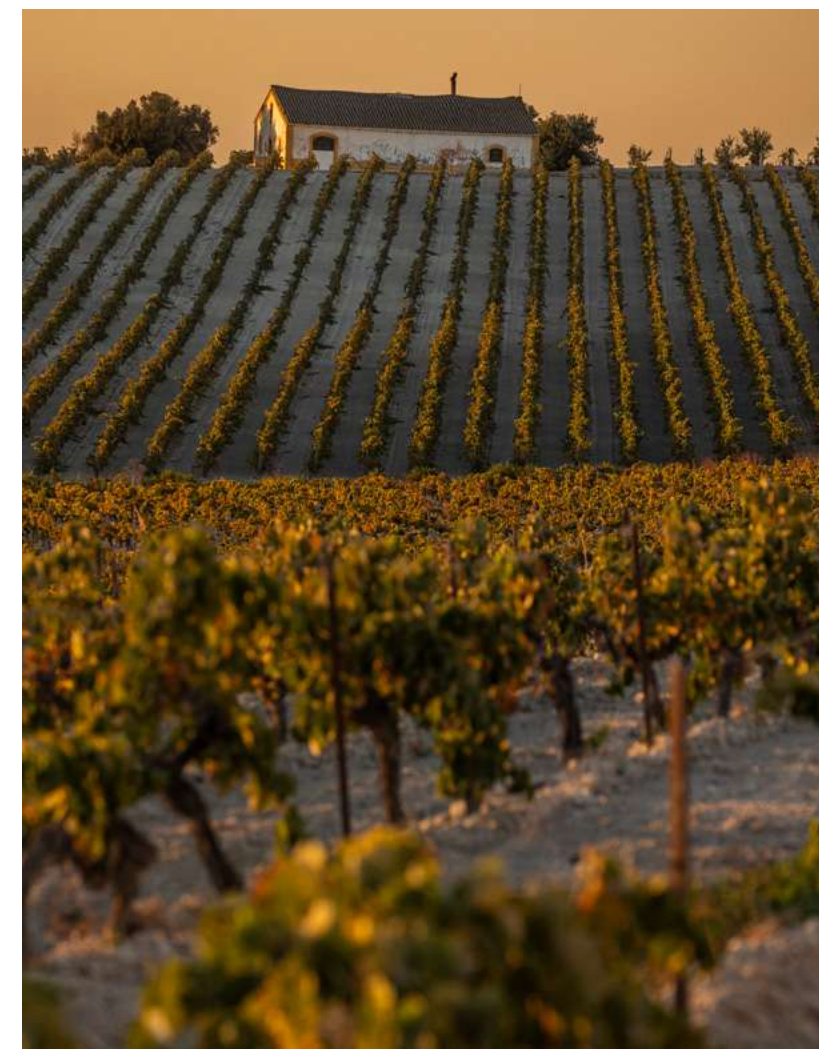
Hardcover • 21,5 x 29,5 cm • 256 Pages

DRINKING, EATING, LOVING SHERRY

The definitive book on the universe and harmonies of sherry wines in gastronomy

The region of Jerez is home to wines unique in the world, wines with an ancient history that speak of a noble origin and extreme originality. Chefs and sommeliers have opened new paths to integrate sherry in a more creative, appropriate and wiser way to the table, pairing the infinite flavors and textures of sherry with the boundless gastronomic offers of different cultures and countries.

And indeed, sherry wines are the world's most gastronomic wines. The testimonials gathered in this book give evidence of this, with insights from the very greatest specialists of the world of gastronomy and enology, such as Josep Roca, Ferran Adrià, Jancis Robinson, François Chartier, Ferran Centelles, Heston Blumenthal, Pedro Ballesteros, José Carlos Capel, Paz Ivison, José Andrés, Oriol Castro, Eduard Xatruch, Mateu Casañas, Andoni Luis Aduriz, Toño Pérez, Jose Antonio Navarrete, Quique Dacosta, Ricard Camarena, Salvatore Catalano, Rodrigo Briseño, Sarah Jane Evans, José Polo, Kristell Monot, Doug Frost, Jan Van Lissum, Alberto Ramos Santana, José Ferrer, Carmen Aumesquet and César Saldaña, president of the control board DO Jerez, all of whom offer us in this extraordinary and unprecedented book their unique understandings of sherry wines in a way never seen before.





Hardcover • 19,5 x 25,5 cm • 208 Pages

Texts Oriol Balaguer
Photography Joan Pujol-Creus

OH LA LA CHOCOLAT!

The new project of the great pastry chef Oriol Balaguer, renowned as one of the world's greatest, dedicated entirely to one of the great passions: chocolate

A book dedicated exclusively and monographically to chocolate to explore and make the most of all the many and varied ways to prepare and enjoy it in different ways and formats. The internationally celebrated pastry chef Oriol Balaguer fuses softness with texture and flavor, producing exquisite pleasures for the paladar with a perfect balance between taste and form.

This book is every bit a homage to one of our universal passions, chocolate, written for both aficionados and professionals, with all the necessary techniques explained in an accessible and practical way, to prepare at home the most deliciously irresistible recipes.

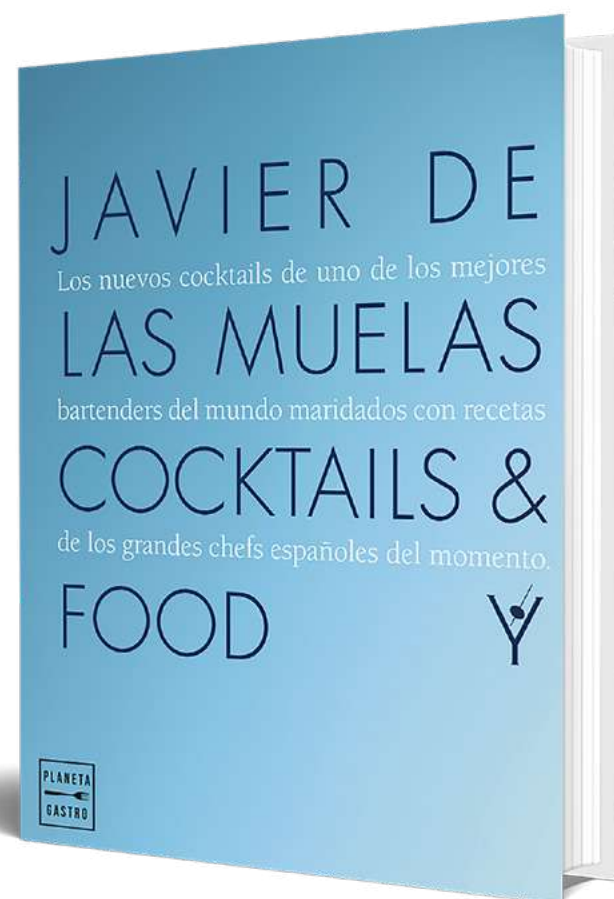
Highly addictive chocolate recipes to prepare at home and become delirious with pleasure.

ORIOL BALAGUER



Oriol Balaguer is one of today's most celebrated pastry chefs, and one of the most complete professionals the field of gastronomy has produced in recent decades. He has boasted the title of *Best Pastry Chef in Spain* for many years, *World's Best Dessert* in 2001 and *Best Croissant in Spain* in 2014. A true revolutionary of gastronomy, he has pioneered the role of pastry chef in a restaurant's dessert division.





Hardcover • 18,9 x 25,4 cm • 320 pages

Text Javier de las Muelas
Photography Vicens Giménez Juve

New cocktails from one of the best bartenders in the world, married with recipes from the greatest Spanish chefs of today

COCKTAILS & FOOD

A new chronicle from the world of cocktails, this time with married dishes from some of the biggest figures in Spanish gastronomy:

Carlos Abellán, Albert Adrià, Ferran Adrià, Andoni Luis Aduriz, Pedro Álvarez, Sergi Arola, Aitor Arregi, Juan Mari and Elena Arzak, Oriol Balaguer, Joan Bayén, Martín Berasategui, Josep M^a Boix, Ricard Borràs, Jordi Butrón, Mateu Casañas, Oriol Castro, Alberto Chicote, Iván Cruz, Jordi Cruz, Quique Dacosta, Rodrigo De La Calle, Manolo De La Osa, Christian Escribà, Romain Fornell, Xavier Franco, Ramón Freixa, Carles Gaig, Abraham García, Marc Gascons, Nandu Jubany, Ángel León, Juanjo López, Joan Manubens, Quim Márquez, Hideki Matsuhisa, Paco Pérez, Fernando Pérez Arellano, Fermí Puig, Fina Puigdevall, Albert Raurich, Joan Roca, Jordi Roca, Paco Roncero, Francesc Rovira, Carme Rusalleda, Mario Sandoval, Ricardo Sanz, Pedro Subijana, Paco Torreblanca, Hermanos Torres, Jordi Vilà and Eduard Xatruch.

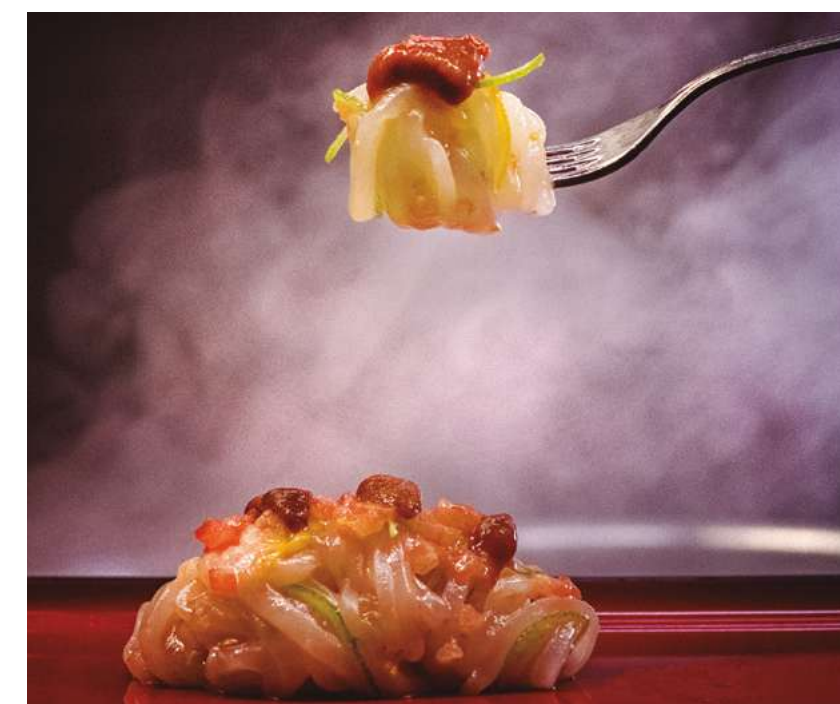
For each of them, Javier de las Muelas has found the perfect cocktail to accompany the dishes specially crafted for this book, and like a good bartender, he brightens up the occasion with stories, technical details, reflections, and historical notes.

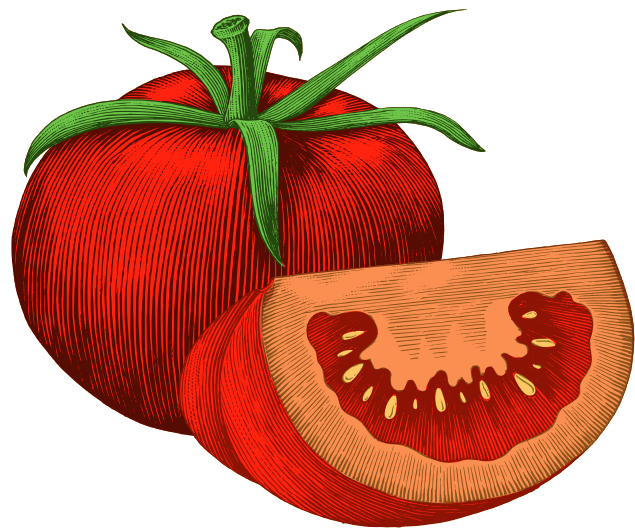
KEY POINTS

- The book is filled with texts about the history of cocktails, drinking, and bars, savory anecdotes about people, techniques, and the tales of the most emblematic drinking establishments.

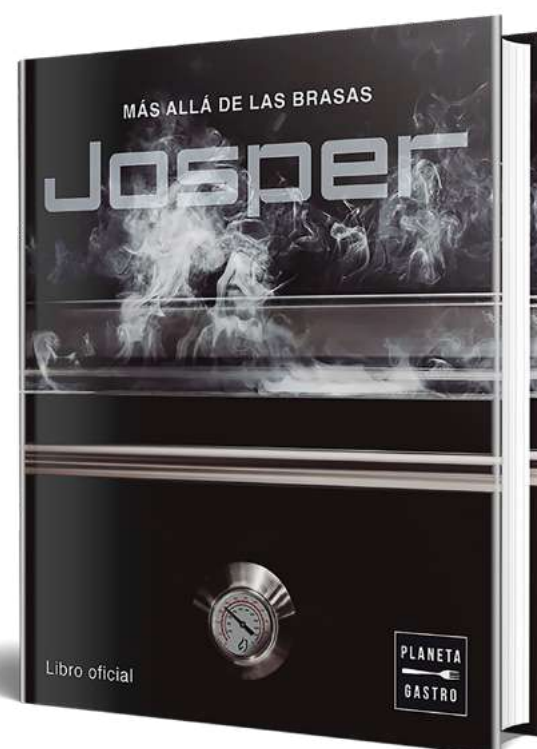
JAVIER DE LAS MUELAS

Javier de las Muelas is known as one of the top ten bartenders globally. He earned the title of *Barman of the Year* in Spain, in 2007. Dry Martini, his bar in Barcelona, has consistently ranked among the world's best bars for eight years in a row. It's hailed as the fourth best bar ever and the top one in Europe. Javier owns multiple bars, including Speakeasy and the Gimlet. He now manages twenty-four establishments all over the world.





TRENDING TECHNIQUES



Hardcover • 20 x 25 cm • 240 Pages
Published in both Spanish and English

JOSPER

The secrets behind the charcoal oven that transformed professional cooking worldwide

The magic box. That is what many of the world's leading chefs call Josper, the charcoal oven that has been at the heart of great restaurant kitchens for more than five decades.

Created in Catalonia in 1969 and now sold in 125 countries, Josper is one of the world's most sought-after professional ovens. Combining the intensity of an open grill with the control, precision and versatility of an enclosed oven, it has transformed contemporary cooking with fire. Its name has become a mark of quality in its own right and is regularly featured on the menus of restaurants that use it.

This official cookbook reveals the techniques, expertise and creative possibilities behind this icon of modern gastronomy. Its 70 recipes are organised around five stages of the oven's cycle—from cold use and lighting to preparation, service and residual heat—and are accompanied by practical guidance on equipment, fuels, temperatures and timings.

Cold-smoked butter, fruit and chocolate appear alongside fire-roasted vegetables, broths, rice dishes, slow-cooked meats, international classics and sophisticated desserts, proving that charcoal cooking extends far beyond grilling.

Sumptuously photographed and created for chefs, culinary students and ambitious home cooks alike, Josper presents fire as both an ancestral force and a contemporary creative language.

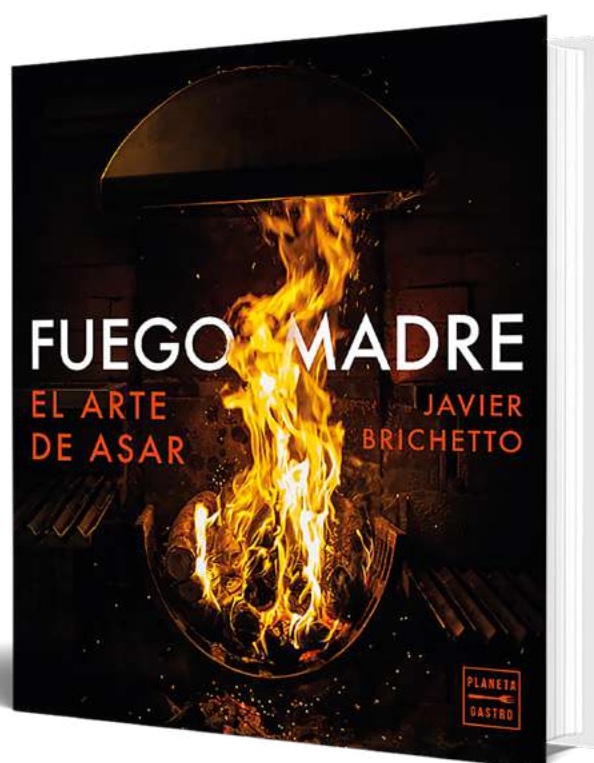
Seventy recipes, five stages of fire and one legendary oven: the definitive guide to cooking with Josper.

JOSPER



Founded in Catalonia in 1969 by Pere Juli and Josep Armangué, Josper has become a global benchmark in charcoal cooking. Today, Josper works with more than 40,000 customers and is present in 125 countries, serving many of the world's leading chefs and restaurants. Its name has become synonymous with quality in professional kitchens and is frequently featured on restaurant menus as a mark of distinction. Increasingly, Josper ovens are also finding their way into ambitious home kitchens.





MOTHER FIRE

A masterclass in live-fire cooking by the Argentine grill chef who redefined modern parrilla in Europe

In *Mother Fire*, master parrillero Javier Brichetto distills more than thirty years of relentless dedication to fire into the most comprehensive contemporary guide to grilling. From selecting the right grill and understanding animal anatomy to mastering heat zones and smoke control, he reveals the discipline behind true fire cooking. This is not simply a recipe book. It is a technical and cultural manual for anyone who wants to understand fire rather than merely use it. Brichetto explains how wood and charcoal behave, how to manage combustion and temperature, how to treat different cuts according to muscle structure and fat content, and how to achieve precision over embers.

The book also explores the history and culture of grilling—from the gauchos of the Pampas to American barbecues and Brazilian rodízios, from China's rich culinary legacy to the magnificent European breeds of dairy cows and working oxen. Combining science, craft and heritage, *Mother Fire* elevates the parrilla from rustic ritual to refined culinary art.

KEY POINTS

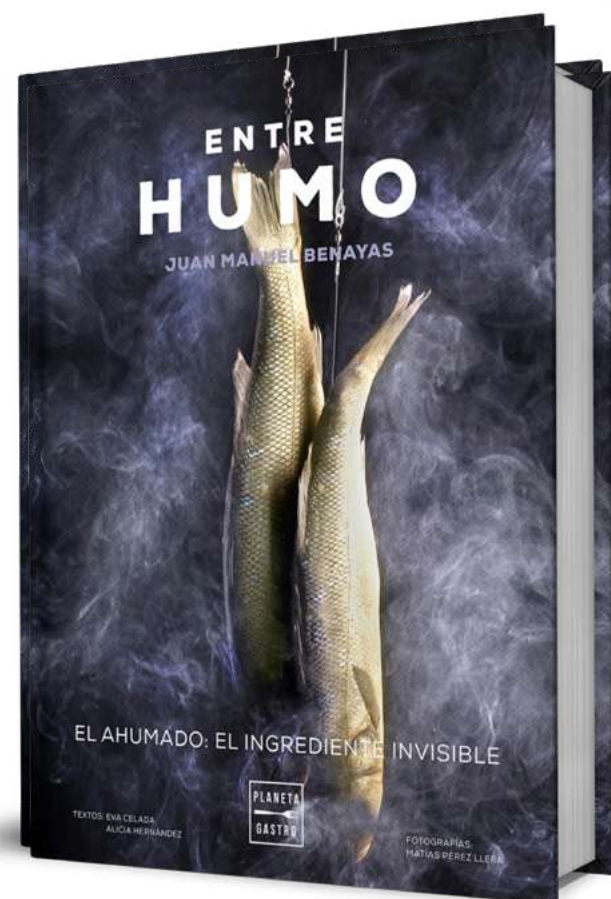
- A definitive European–Argentine approach to modern live-fire cooking.
- Deep technical knowledge: combustion, heat management, aging methods.
- International cut equivalences and breed insights.
- Professional-level expertise adapted for serious home cooks.

JAVIER BRICHETTO



Javier Brichetto is one of the rare chefs who has transformed grilling into haute cuisine. Creator of a hybrid Basque-Argentine parrilla style and an expert in dry-aging and fire control, he has pioneered a refined vision of Argentine grilling in Europe. Named Brand Ambassador for Argentina and Buenos Aires, and recipient of numerous awards, he established himself in Madrid with Piantao, now regarded as one of the leading parrilla restaurants. His work combines technical mastery, innovation and an unwavering commitment to understanding and sharing the art of fire.





Hardcover • 19 x 25 cm • 208 Pages

Texts Juan Manuel Benayas
Photography Matías Pérez Llera

SMOKED

Juan Manuel Benayas returns with a new book on cooking with smoke, the latest gastronomic trend

The discovery of fire was a primary step in the evolution of human beings. It changed the life of primitive humans in all aspects as groups began to gather by the heat of the fire: man began to socialize.

The incomplete combustion of fire generates smoke, a smoke that in all probability reached the large game that prehistoric man placed next to the fire, where the flames and smoke served not only for cooking purposes but also to scare other animals from trying to take their food. Fire, its heat, smoke and ash with all its properties, led man to evolve.

For centuries smoke has been used to preserve food, but today, and depending on each culture, it has a culinary function and serves as an invisible and almost secret ingredient that few know about. Until now.

Three countries admired for their brilliant culinary use of smoke are Romania, Norway and the United States, with such delectable dishes as Romanian mitch, Norwegian salmon and the much sought after American brisket.

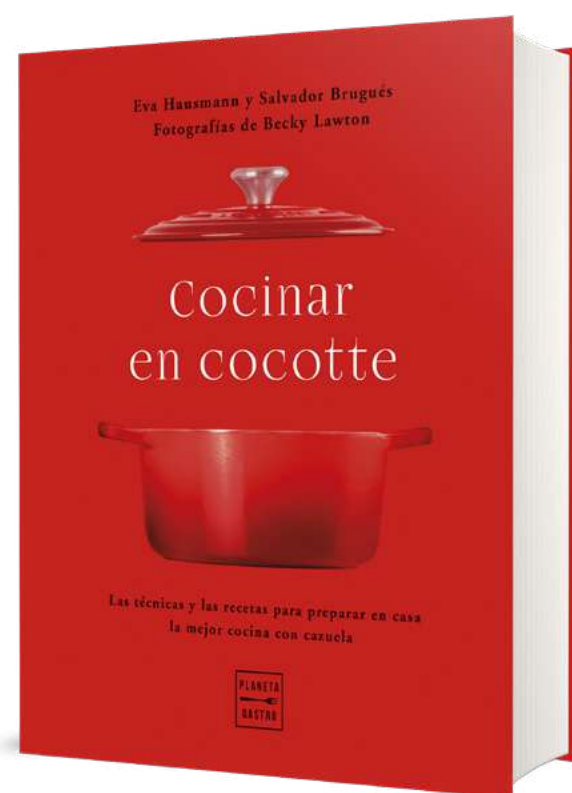
This work sheds light on the virtues of cooking with smoke and provides the reader with the knowledge and techniques to give a unique touch to many dishes.

JUAN MANUEL BENAYAS



Juan Manuel Benayas is promoting a barbecue culture in Spain on a par with that which exists in the United States and other European countries. To this end, he has created a range of initiatives such as video tutorials, personalized advice to chefs and restaurants, participation in television programs and the creation of the first barbecue academy in Spain, the Barbacoa Club.





Hardcover • 20 x 25 cm • 280 Pages

Texts Eva Hausmann & Salvador Brugués

Photography Becky Lawton

COCOTTE COOKING

Techniques and recipes to prepare the best casserole dishes at home

As we return to traditions in search of craftsmanship and things well-done, we find age-old techniques and tools at our disposal, and this is no less so in the kitchen where traditional methods can greatly improve our cooking.

Cooking in cast iron pans, known as cocottes, takes us back to the dishes of our mothers and grandmothers. A cuisine that comes from the heart, and is full of wisdom. A calm cooking full of the values of sustainability, flavor and nutrition that popular know-how offers us.

Domestic kitchens find in casseroles a great ally, as they ensure extraordinary results and are a very sustainable cooking process, in line with the current trend of low-temperature cooking techniques.

KEY POINTS

- A recipe book for cooking at home in a simple, fast and healthy way, based on easy cooking techniques in a cast iron casserole pan or cocotte.
- With 50 recipes detailed step by step by 50 of the best chefs in the country: Ferran Adrià, Joan Roca, Carme Ruscalleda, Dani García, Karlos Arguiñano, Juan Mari Arzak, David Muñoz, Martín Berasategui, Eneko Atxa, Quique Dacosta, Jordi Cruz, Paco Roncero, Nandu Jubany, Albert Adrià, the Reixach sisters, Oriol Castro, the Torres brothers, Ramon Freixa, Fina Puigdevall, Paco Pérez, Xavier Pellicer, Carles Abellán, Jaume Subirós, Carles Gaig and many others.

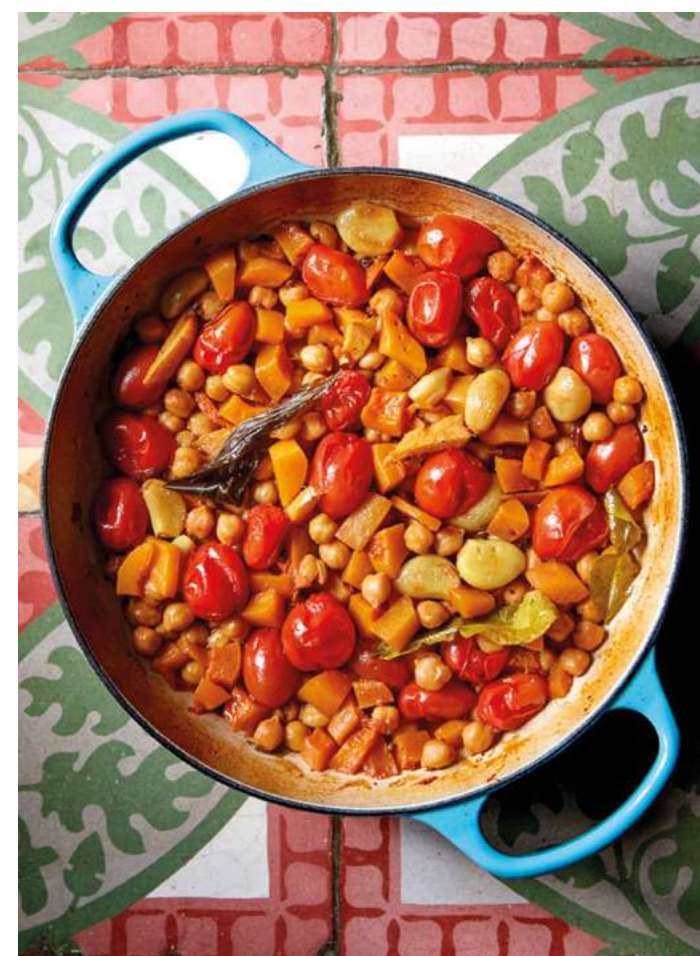
EVA HAUSMANN & SALVADOR BRUGUÉS

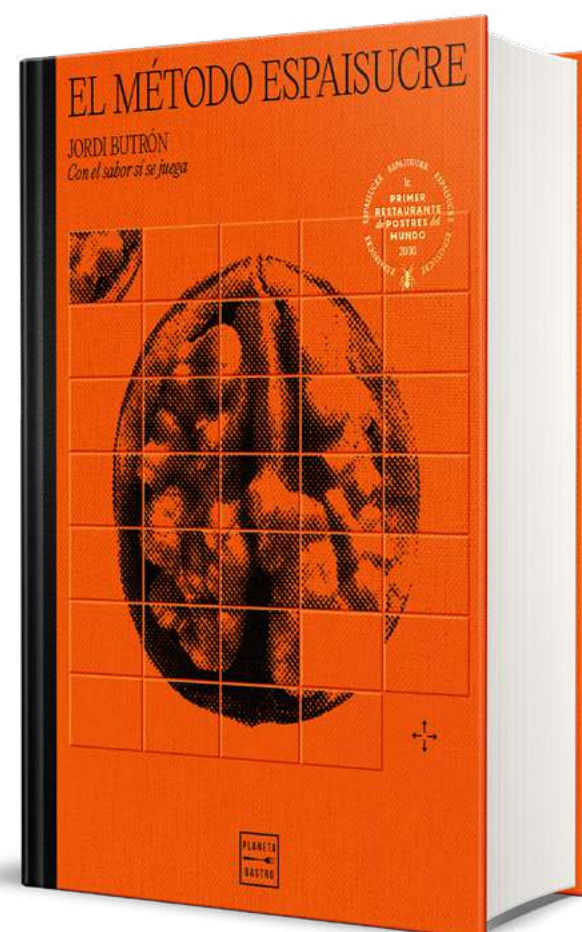


Eva Hausmann is a chef, gastronomic stylist, speaker and consultant in culinary trends.



Salvador Brugués i Fontané is a chef specialized in low-temperature cooking. He collaborates with El Celler de Can Roca and has worked with Joan Roca on several projects.





Hardcover • 20,5 x 28 cm • 360 pages

Texts Jordi Butrón
Photography Jordi Foto

THE ESPAISUCRE CREATIVE METHOD

The book of the pioneering and prestigious gastronomic method of sweet cuisine that is a reference worldwide

The Espaisucre Method is a unique, exclusive, nationally and internationally recognized teaching system of high prestige based on three basic principles: the choice of ingredients, technique and presentation.

This book is the guide to this method, where the entire creative process is thoroughly analyzed, and which will help you to understand and order the multiple micro decisions that must be taken at the moment of creation.

KEY POINTS

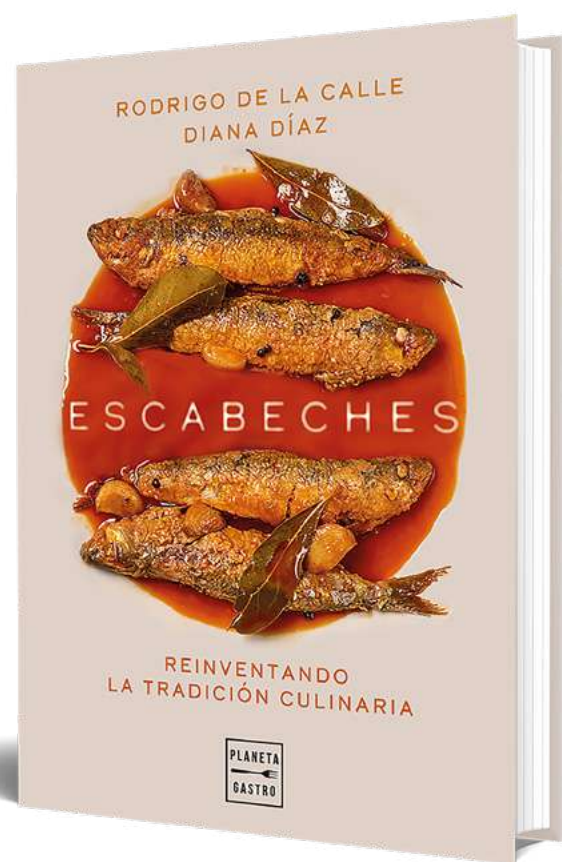
- An introduction to the method and the gastronomic educational system of the prestigious Espaisucre school, with the basic theory and all the practical applications of the method to the different types of sweet cuisine.
- A book that is tremendously didactic, practical, formative, useful and easy to understand and apply, to dismantle the myth that pastry and confectionery are complicated activities, for professionals and amateurs.

JORDI BUTRÓN



Jordi Butrón is the director, creator and soul of Espaisucre, the world's first dessert restaurant and school with specific training in restaurant pastry. His time at great restaurants such as El Bulli, Pierre Gagnaire, Jean Luc Figueras, Hôtel de Crillon, Escrivà and Michel Bras has given him both a classical and creative training. During his long career he has received numerous awards, including the *Best Pastry Chef of Catalonia Award* and the *National Gastronomy Award for Best Pastry Chef in Spain*.





Hardcover • 17 x 24 cm • 248 pages

Texts Rodrigo de la Calle & Diana Díaz
Photography Javier Peñas

ESCABECHES

The secrets and magic of one of Spain's most iconic yet overlooked culinary traditions

For centuries, escabeche—a traditional Spanish technique of preserving food in a warm marinade of vinegar, olive oil, and spices—has been a cornerstone of Iberian home cooking. Used originally to preserve fish like cod, tuna, or mackerel, this method enhances flavor while extending shelf life. Surprisingly, despite its cultural importance and versatility, escabeche remains largely absent from modern cookbooks.

Now, Michelin-starred chef Rodrigo de la Calle and his creative partner Diana Díaz set out to change that. With deep culinary insight and a passion for reviving heritage techniques, they offer a vibrant and innovative collection of escabeche recipes, from timeless classics to bold, plant-based reinventions using fruits and vegetables.

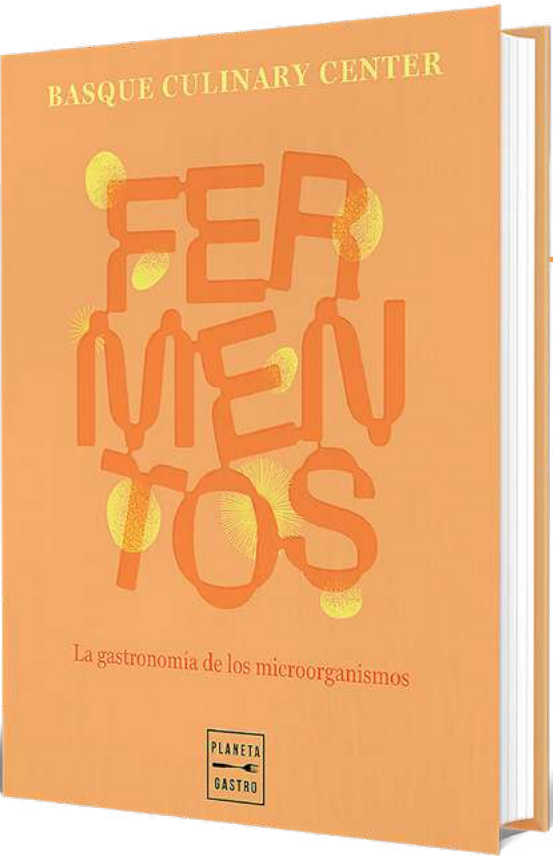
Full of flavor, technique, and storytelling, this book is an invitation to rediscover one of Spain's most underappreciated treasures, and a must-have for chefs, food lovers, and anyone interested in the future of sustainable gastronomy.

RODRIGO DE LA CALLE & DIANA DÍAZ

Rodrigo de la Calle is the Michelin-starred Spanish chef who pioneered "green haute cuisine". His encounter with biologist Santiago Orts in 2003 transformed his approach to vegetables, leading him to work at Mugaritz with Andoni Luis Aduriz and later with Martín Berasategui. After earning a Michelin star as head chef at Hotel Villa Magna, he opened *El Invernadero*, where he offers sustainability, creativity, and flavor.

Diana Díaz is head chef and Rodrigo de la Calle's right hand at *El Invernadero*, where she also leads the creative process and manages the daily operations of a restaurant currently ranked second in the world for plant-based cuisine.





Hardcover • 16,5 x 23 cm • 300 pages
Texts Basque Culinary Center

An essential tool for anyone looking to unlock the secrets of fermentation and transform everyday ingredients into vibrant, living creations full of complexity, character, and flavor.

FERMENTS

The ultimate reference book on fermentation—uniting ancient knowledge, cutting-edge techniques, and culinary creativity

Fermentation is one of the oldest and most transformative food processes in human history: a biological alchemy shaped by the collaboration between microorganisms, raw ingredients, and human hands. This book explores how bacteria, yeasts, and enzymes not only preserve food, but also enhance its flavor, aroma, texture, and nutritional value.

Today, in the midst of a global fermentation revival, both professional chefs and home cooks are rediscovering its extraordinary potential. *Ferments* brings together tradition and innovation, offering a comprehensive guide that spans centuries of culinary wisdom and the latest trends in modern gastronomy.

Featuring contributions from leading chefs and researchers at the Basque Culinary Center—one of the world's most prestigious institutions for culinary education and innovation—this book covers everything from foundational methods to cutting-edge practices used in top kitchens today.

BASQUE CULINARY CENTER

The Basque Culinary Center is a pioneering institution located in Donostia (San Sebastián) that integrates training, innovation, research, and entrepreneurship within the realm of gastronomy. The center comprises the Faculty of Gastronomic Sciences, which attracts students from over 30 countries annually. Additionally, the BCC houses the Innovation Gastronomy Research Center, where interdisciplinary work is conducted to design products and services, while supporting companies and new entrepreneurs through a wide range of programs, initiatives, and events.

GREEN CUISINE





Hardcover • 16,5 x 23 cm • 448 Pages
Texts Basque Culinary Center

2023 BEST FOOD & NATURE BOOK IN THE WORLD

SILVESTRE. COOKING WITH WILD PLANTS

A definitive reference work for anyone wishing to explore the world of wild plants through a gastronomic and creative lens, grounded in academic excellence

Combining scientific rigor with culinary creativity, the Basque Culinary Center presents an exceptional guide to the wild plants and herbs of the Iberian Peninsula. Designed for both passionate food enthusiasts and hospitality professionals, the book invites readers to venture into nature and discover an unexpected pantry filled with ingredients that can inspire remarkable gastronomic creations.

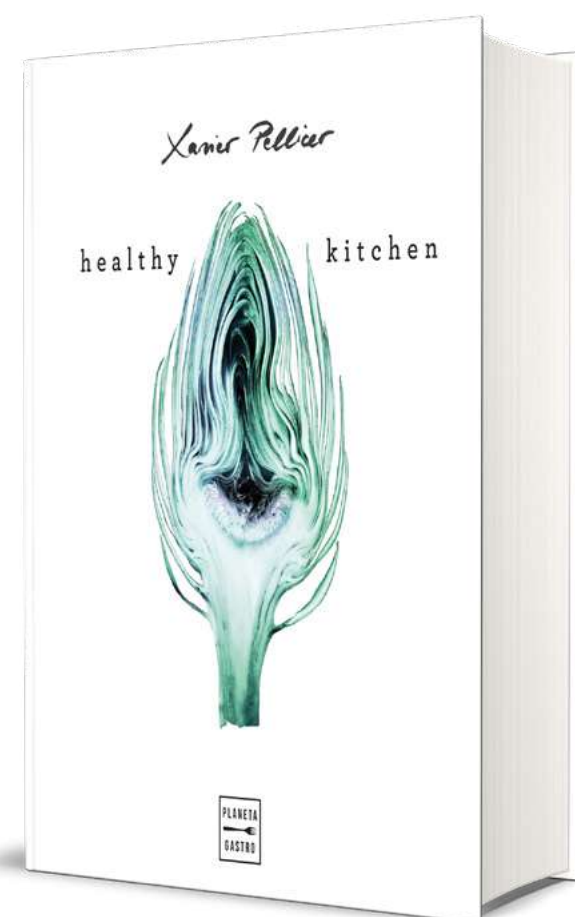
One of the world's most prestigious centres for gastronomic education, research, and innovation, the Basque Culinary Center brings together years of collaborative work by botanists and chefs to offer detailed profiles of 180 species of wild plants.

Beyond its comprehensive plant catalogue, the book explores the fascinating intersection of nature and culture through a series of essays and reflections, while providing practical guidance on foraging, culinary applications, and recipes. Readers will discover how even the most humble wild plant can be transformed into the star of a salad—or the surprising base for a coffee alternative or a kombucha.

BASQUE CULINARY CENTER

The Basque Culinary Center is a pioneering institution located in Donostia (San Sebastián) that integrates training, innovation, research, and entrepreneurship within the realm of gastronomy. The center comprises the Faculty of Gastronomic Sciences, which attracts students from over 30 countries annually. Additionally, the BCC houses the Innovation Gastronomy Research Center, where interdisciplinary work is conducted to design products and services, while supporting companies and new entrepreneurs through a wide range of programs, initiatives, and events.





Hardcover • 21,5 x 25,5 cm • 272 pages

Texts Xavier Pellicer & Laura Conde
Photography Carles Allende

HEALTHY KITCHEN

Biodynamic cooking, ayurvedic nutrition and energy management are the new concepts of the food of Healthy Kitchen

These pages are a journey along a path that Xavier Pellicer began in 2012, when he became interested in biodynamic cooking. This discovery led him to delve into Ayurvedic nutrition and energy management, which led to a fundamental change not only in his professional life but also in his personal sphere, in his way of viewing the world and in the management of the teams he works with. Today, Xavier Pellicer Healthy Kitchen practices a cuisine that has brought about a revolution not only in the way vegetables are treated, but also in the foundations on which haute cuisine has been based to date.

KEY POINTS

- Xavier Pellicer is officially the most vegetable-savvy chef in the world.
- His eponymous establishment was voted in 2018 and 2019 as the *World's Best Vegetable Restaurant* by We're Smart Green Guide, the leading international green gastronomic guide, and in 2020 he was named Person of the Year.
- Based on the concept of healthy cuisine and his knowledge of Ayurvedic nutrition, he has embodied his philosophy of life in his restaurants.

XAVIER PELLICER



Xavier Pellicer is a renowned chef from Barcelona with a long professional career behind him, trained with the prestigious chef Santi Santamaria in the well-remembered Can Fabes, the first restaurant in Catalonia awarded with three Michelin stars. He bases his cuisine on vegetables and the concept of healthy kitchen, something that is reflected in his new restaurant.





Hardcover • 19 x 25 cm • 352 pages

Texts Fundación Alicia
Photography Andrea Resmini

Discover legumes: the great superfood of the future.

COOKING LEGUMES

A book that will open your eyes to the vast range of different legumes and ways to cook them

Did you know that black beans contain 10 % more iron than a steak? Or that chickpeas provide just as much folic acid as spinach? Or that the first foam made by Ferran Adrià at elBulli consisted of legumes?

Because legumes are an almost infinite food source and have major health benefits, they have finally achieved the recognition they deserved. The goal of this book is to promote knowledge about and especially the consumption of legumes. These recipes will help you to prepare and eat legumes in a tasty, healthy, balanced and easy way. Find out about their great versatility and the almost infinite number of different methods to prepare them.

CONTENTS

- History of legumes.
- Legumes & Health.
- Legumes & Sustainability.
- Recipes from around the world: creams & purées, salads, sauces, meat substitutes, stews, desserts...

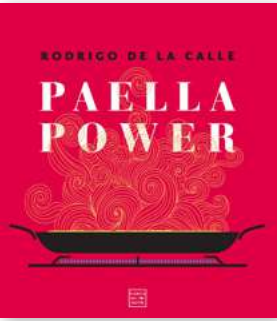
FUNDACIÓN ALICIA

The Fundación Alicia is a research centre dedicated to technological innovation in the kitchen, improving eating habits and promoting gastronomic heritage. It enjoys contributions and support from top chefs and renowned scientists from across the world. Its services and advice are sought by major restaurants, chefs, businesses, educational centres and other bodies, making it into a very prestigious centre of reference in Spain and overseas.





Hardcover • 19 x 25,5 cm • 384 Pages
Texts Rodrigo de la Calle
Photography Javier Peñas Capel



BY THE AUTOR OF:
**PAELLA
POWER**



RODRIGO DE LA CALLE

Rodrigo de la Calle is the Michelin-starred Spanish chef who pioneered "green haute cuisine" and botanical gastronomy. His encounter with biologist Santiago Orts in 2003 transformed his approach to vegetables, leading him to work at Mugaritz with Andoni Luis Aduriz and later with Martín Berasategui. After earning a Michelin star as head chef at Hotel Villa Magna, he opened *El Invernadero*, now located in central Madrid, where he offers an innovative, plant-based fine dining experience that blends sustainability, creativity, and flavor.

VERDUPEDIA

The new book by Rodrigo de la Calle, known as “the green chef”, offering very simple vegetable recipes to prepare at home

This book offers more than 150 easy, very affordable recipes designed to overcome apprehension to preparing vegetable dishes and demonstrate once and for all that this is a cuisine in its own right. It's aimed at all those who would like to eat vegetables simply for the sake of gastronomy, to enjoy them.

Rodrigo de la Calle shares recipes from his restaurant and simplifies them so that anyone can prepare them in their own kitchen. His aim is to change the perspective we have of natural products so we can get the most out of them.

“This book offers a selection of the dishes I prepare every day in my restaurant so that you can prepare them at home. It’s a question of nourishing ourselves with vegetables because we like them, nothing else. Some of you may not have discovered them yet, others don’t know how to make the most of them, others simply want to eat healthier, and still others are looking to lose weight. The truth is, vegetables offer us something that no other food can give us.”



ESSAY



Paperback with flaps • 16 × 24.5 cm • 448 pages

THE PLACES OF WINE

Terroir and Terruños: a bold new way to understand where wine truly comes from

For centuries, wine has been described as the pure expression of its place of origin. But what if this celebrated idea of terroir is only part of the story?

In this lucid, provocative and highly original essay, Master of Wine Pedro Ballesteros Torres challenges one of the wine world's most deeply rooted beliefs. Drawing on science, history and decades of professional experience, he argues that wine is not a static product determined by soil, climate and tradition. It is the living result of countless interactions between vines, microorganisms, ecosystems, technology, culture and human intention.

In place of the fixed and romanticised notion of *terroir*, Ballesteros recovers the Spanish concept of *terruño*, which he redefines as a living, evolving ecosystem shaped by microorganisms, natural conditions and human purpose. From the microbiology of the soil and the intelligence of mycorrhizal networks to fermentation, ageing and the drinker's own perception, the book follows wine through the different ecosystems that shape its identity.

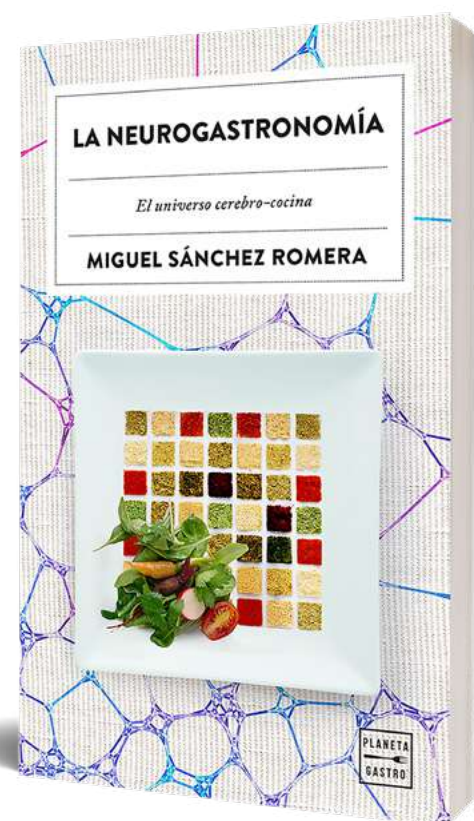
Rigorous yet accessible, intellectually ambitious and enlivened by humour and personal experience, *The Places of Wine* invites readers to question inherited certainties and discover every glass as the expression of a complex, changing and profoundly human world.

Ballesteros proposes an idea as simple as it is revolutionary: the land does not make wine—people do.

PEDRO BALLESTEROS TORRES



Pedro Ballesteros Torres is an agronomist and holds a Master's degree in Viticulture and Oenology from the Polytechnic University of Madrid. He earned the WSET Diploma in the Benelux, the Weinakademiker qualification in Geisenheim and Rust, Austria, and later became a Master of Wine in London, receiving the Errázuriz Award for the best performance in the Wine Business paper. He works as a wine business consultant for wineries and institutions, and contributes regularly to specialist publications in Spain, Japan, Belgium and other countries.



Paperback with flaps • 14,5 cm x 23 cm • 224 pages

NEUROGASTRONOMY

The Brain–Kitchen Universe: where neuroscience meets flavor

In this singular work, neurologist and chef Miguel Sánchez Romera reveals how eating is far more than a biological necessity: it is a neurological, emotional, and cultural act. Drawing on decades of medical practice and culinary innovation, he demonstrates that flavor is not born on the tongue but in the brain—where perception, memory, emotion, and intelligence intertwine.

Through personal reflection, scientific insight, and philosophical exploration, Sánchez Romera introduces the concept of neurogastronomy: a discipline that studies how brain processes shape taste, pleasure, motivation, and our relationship with food. From the role of the senses to the psychology of color, from cultural memory to the ethics of sustainable eating, this book offers a new framework for understanding gastronomy as a profound expression of human identity.

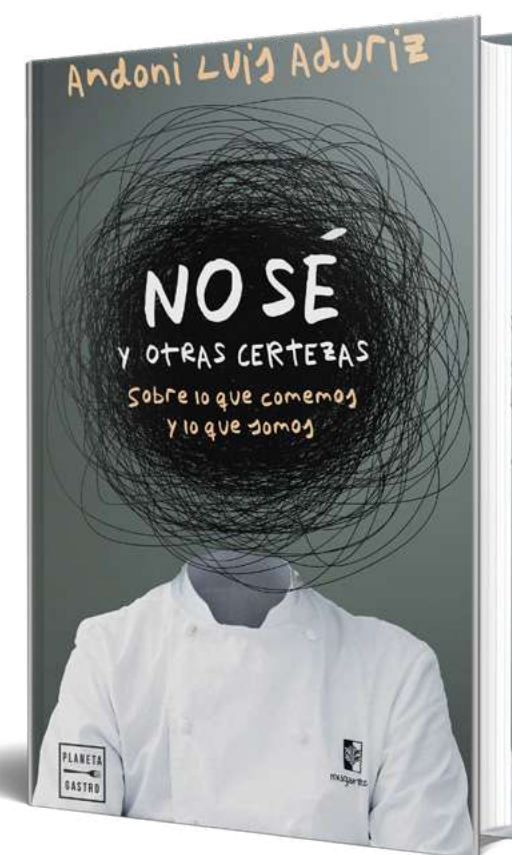
More than a culinary essay, *Neurogastronomy* is a manifesto for a conscious, ecosystem-aware approach to food—what the author calls the “blue and green” way of thinking: a return to balance between the brain, the kitchen, and the planet.

A visionary exploration of how the brain turns flavor into memory, emotion, and identity.

MIGUEL SÁNCHEZ ROMERA



Miguel Sánchez Romera is a neurologist and chef. Born in Argentina and based in Barcelona, he trained in Clinical Neurology and Neurophysiology. Founder of the Michelin-starred restaurant L'Esguard, he has led culinary projects in cities including New York, Yokohama, and Caracas. In *Neurogastronomy*, he explores the connections between the brain, the senses, memory, and the experience of food.



Paperback with flaps • 14,5 cm x 23 cm • 256 pages

I DON'T KNOW. AND OTHER CERTAINTIES

On what we eat and what we are. A radical meditation on food, doubt and creativity by one of the most influential chefs of our time.

“If there is a sixth taste, it is the taste of stories.”

This is not a cookbook. It is a manifesto of doubt. In *I Don't Know. And Other Certainties*, Andoni Luis Aduriz — the visionary behind Mugaritz — gathers ten years of writing and a lifetime of questioning to explore what eating truly means. For Aduriz, cuisine is not a set of techniques but a language: one that connects science and poetry, memory and innovation, ethics and pleasure.

Across these pages, food becomes a cultural, political and philosophical act. Why do we eat what we eat? What do taste, desire and tradition reveal about power, identity and belonging? From sustainability to nostalgia, from creativity to uncertainty, Aduriz dismantles culinary dogmas and proposes doubt as the most fertile ingredient of all. Rooted in the radical creative philosophy that has made Mugaritz one of the world's most influential restaurants, this book invites readers to inhabit uncertainty — to see the table not as a place of consumption, but as a space for questioning, imagination and transformation.

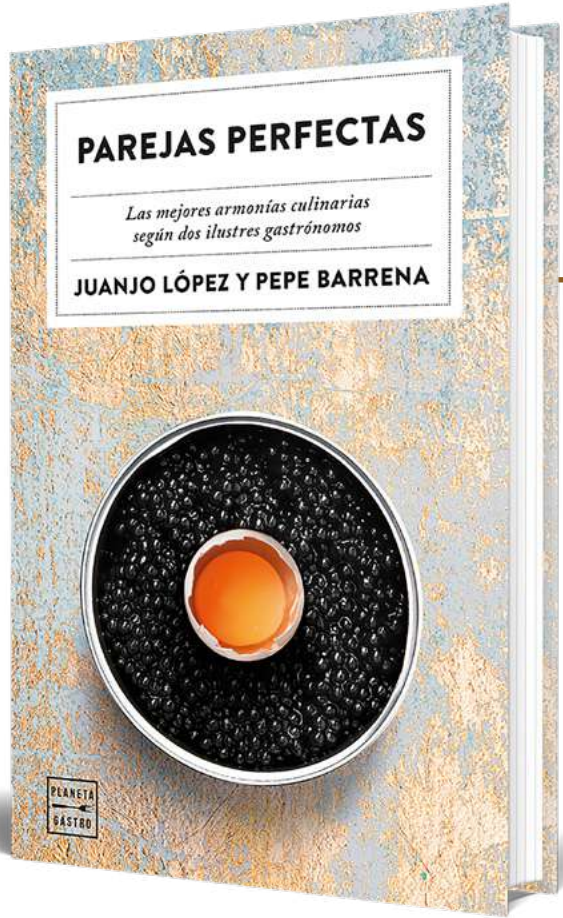
KEY POINTS

- By the chef of Mugaritz (2 Michelin stars; 12 years in The World's 50 Best Top 10).
- A rare philosophical reflection from one of gastronomy's most intellectual voices.
- Explores food as culture, ethics, creativity and political act.
- Appeals to readers of food writing, cultural essays and contemporary thought.

ANDONI LUIS ADURIZ



Andoni Luis Aduriz is among the most influential chefs in contemporary gastronomy. Founder of Mugaritz in the Basque Country, he has redefined fine dining through experimentation, conceptual rigor and creative risk. The restaurant holds two Michelin stars and ranked in The World's 50 Best Restaurants Top 10 for twelve consecutive years. Twice recipient of the Chef's Choice Award, as well as numerous Spanish distinctions, Aduriz is known for championing doubt as a creative method. He has published more than a dozen books and is a regular contributor to international media.



Paperback with flaps • 14,5 x 23 cm • 240 pages

PERFECT PAIRS

Discover the surprisingly perfect culinary pairs and experience new sensations in the kitchen

In *Perfect Pairs*, renowned food critic Pepe Barrena and esteemed chef Juanjo López share their passion for the union of certain foods and their flavors. Through around thirty culinary pairs, ranging from the classic to the surprising, they invite us to explore new combinations that will delight our senses.

From anchovy and licorice to peas and mint, through asparagus and pistachios, foie gras and artichoke, or stilton and port, each pair is presented with a blend of sensations, stories, travels, reflections, and anecdotes from unforgettable characters.

Additionally, the book includes simple recipes by Juanjo López for each pairing, showcasing his flavor-focused, straightforward cuisine, where the product is the star. This book is an exercise in freedom that invites the reader to experiment and have fun in the kitchen.

A perfect compilation of sensations that will delight lovers of good gastronomy.

PEPE BARRENA & JUANJO LÓPEZ

Pepe Barrena is an audiovisual producer, promoter of festivals like Cinegourland, advertiser, and highly reputed food critic. For his work in communication, he has received, among others, the National Gastronomy Award, the Spanish Foods Award, and the Euskadi Gastronomy Award. He is also a member of the Food & Film Academy of Bologna.

Juan José López Bedmar is the chef and owner of La Tasquita de Enfrente, a renowned restaurant he took over after his father's passing. Initially working in the insurance industry, he switched to running the family restaurant, transforming it into a culinary destination. His background includes a passion for authentic dining experiences and a commitment to his father's legacy.



Paperback with flaps • 14,5 x 23 cm • 150 pages

GREEN RECIPE

How gastronomy can contribute to saving the planet, by Eneko Atza, a world reference for sustainability in the culinary world

In the direction we are currently heading toward overpopulation and resource scarcity, our current food model is clearly no longer sustainable. The global food industry is responsible for a significant percentage of greenhouse gas emissions, much higher than those emitted by global transportation, and this has a direct and negative impact on the planet. Eneko Atza proposes taking individual action to change the way we eat and make more sustainable choices that will help preserve our world for future generations.

Green Recipe, in addition to outlining an analysis of the current context, includes changes that we can introduce in our routine and diet -buying products and food in an aware way, improving waste management... —which, despite seeming simple or basic, will contribute to the sustainability of the planet.

ENEKO ATZA & ENEKO AXPE

Eneko Atxa has always been devoted to health, social commitment and sustainability. In 2005 he opened the restaurant Azurmendi, eventually awarded with 3 Michelin stars and a green star, and has already been distinguished twice as the most sustainable restaurant in the world, best European restaurant and best restaurant in the world.

Eneko Axpe holds a PhD in Physics from the University of the Basque Country (UPV/EHU) and has participated in academic residencies at the University of Oxford. He has worked as a researcher and professor at the University of Cambridge and was the recipient of a Marie Curie fellowship to do his postdoctoral studies at the University of Stanford. He is a scientific contributor of NASA, and a visiting professor at the University of Harvard.



Paperback with flaps • 14,5 x 23 cm • 176 pages

DELICIOUS ALGORITHM

Rights sold to: Italy (Topic).

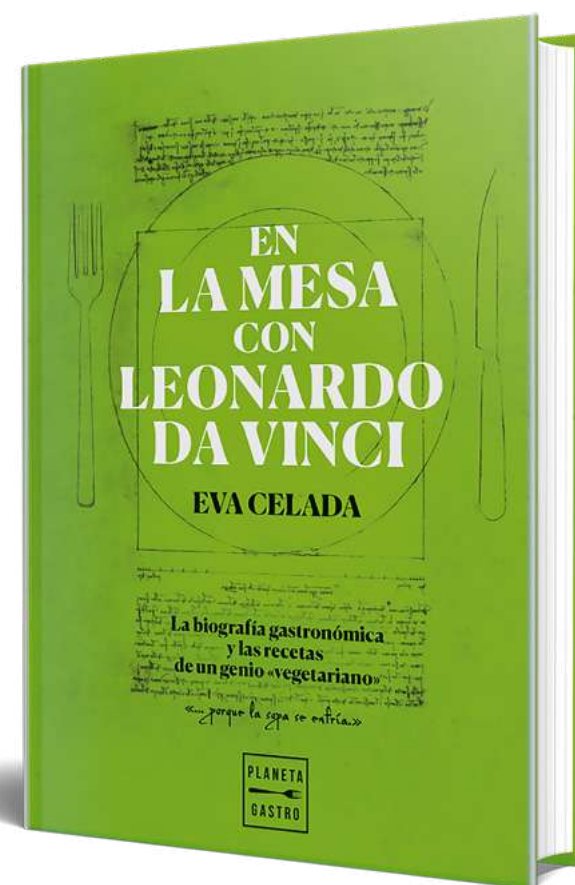
Can an algorithm create something truly delicious? Can AI generate flavors that evoke emotions, memories, and sensory pleasure?

Technology has always been met with resistance, and AI is no exception. Yet, every culinary tradition once began as an innovation. Today, AI is not just optimizing restaurant operations—it is pushing the boundaries of creativity in the kitchen, imagining bold new pairings, reinventing textures, and even assisting top chefs in the creation of high-end cuisine.

In this groundbreaking book, physicist and food scientist Eneko Axpe explores the transformative power of AI in gastronomy. From the world's first Michelin-caliber menu designed entirely by artificial intelligence to the unexpected ways AI is reshaping food sustainability, communication in professional kitchens, and even the development of new business models, *Delicious Algorithm* is a fascinating journey into the future of food. Yet, AI still has its limits. While it can generate impressive dishes, something is often missing—the soul, the emotion, the human touch that turns a meal into an unforgettable experience.

With a compelling mix of scientific insight, personal anecdotes, and visionary ideas, Axpe unveils a future where AI and human ingenuity collaborate to redefine the way we cook, eat, and experience food.

A must-read for those who believe that the future of gastronomy is not just about efficiency, but about creating a more sustainable, innovative, and delicious world.



Hardcover • 16 x 21,5 cm • 320 pages

Texts Eva Celada

Photography Javier Peñas Capel

AT THE TABLE WITH LEONARDO DA VINCI

The gastronomical biography of Leonardo da Vinci, focused on his most human side, sitting around the table

Did you know Leonardo da Vinci was a vegetarian? That some of his codices and notebooks have shopping lists? Would you like to know what he ate when he traveled? How life was organized in the artists' workshops? Did you know Leonardo was a wine maker? Did you know the last thing he wrote in one of his notebooks is: "I'm stopping here because the soup is getting cold", and that this soup was a minestrone made by his cook, Mathurine?

KEY POINTS

- This book is divided in nineteen chapters that examine the cuisine of Leonardo's native countryside in Tuscany; his vegetarianism and his love for nature; his single recipe book and his shopping lists; his experiments in the kitchen; what he put on the table in his own home; his work as an oil producer and wine expert.
- The book contains 40 original recipes adapted to the present day so readers can prepare them.
- The recreation and adaptation of Leonardo's recipes were overseen by chefs Rodrigo de la Calle, Mario Sandoval, and Luca Gatti, chef at the Italian Embassy in Madrid.

EVA CELADA



Eva Celada is a journalist, author of more than twenty books on food, and winner of six Gourmand Prizes, including: Gourmand Prize for the *Best Simple Cookbook*, 2002 for *Matilde Amaya's Gypsy Cooking*, Gourmand Prize for the *Best Historical Cookbook*, 2004 for *The Cuisine of the Spanish Royal Family* and Gourmand Prize for the *Best International Cookbook in Spanish*, 2007 for *The Secrets of Vatican Cooking*.



THE STORY OF EATING

An exhaustive journey through the history of gastronomy, from prehistoric times to the present day

Who invented the first preserves? When did the first restaurant appear? Who taught Europe how to use a fork? When was the term 'gastronomy' coined and why? Is the Mediterranean diet an American creation? Did 'fusion cooking' exist five centuries before the term was born? From the first spark of fire to glutenfree bread, this book proposes a menu that spans the course of history, presented in a way you have never heard it before.

KEY POINTS

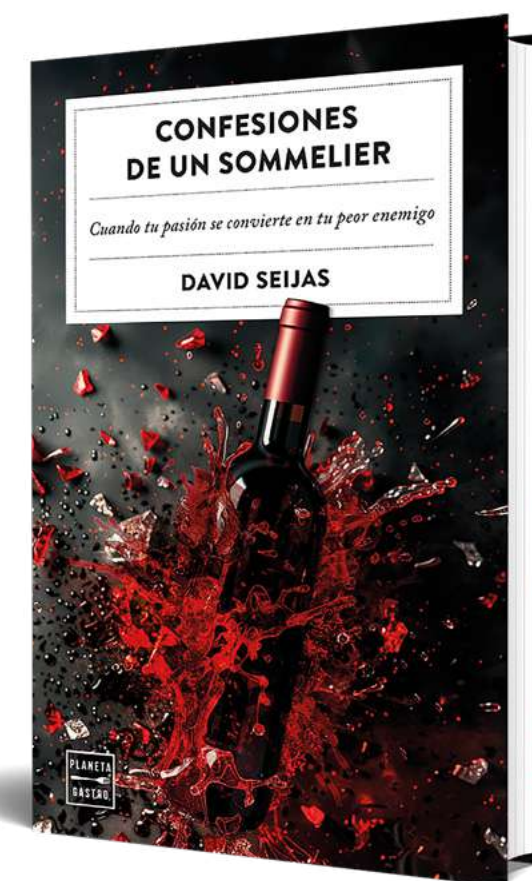
- This is a book brimming with intelligence, with a clean, precise and enjoyable text that captivates us from the beginning, surprises us and makes us think. It includes countless historical and literary references, curiosities and many facts.
- Oscar Caballero is one of the world's foremost gastronomic journalists.

Paperback with flaps • 14,5 x 23 cm • 440 pages

OSCAR CABALLERO



Oscar Caballero has been a gastronomic correspondent for the Club de Gourmets in Paris since 1981. He is the only foreign member of the French association of gastronomic critics and the Société des Gens de Lettres. Additionally, he is the author of some twenty books, including the first book published about El Bulli: *Texto y pretexto a texturas*.



CONFESSIONS OF A SOMMELIER

An invitation to savor the world of wine through the eyes of a master, intertwined with a poignant tale of addiction and recovery

Through a compelling blend of personal anecdotes, professional insights, and deeply reflective storytelling, acclaimed sommelier David Seijas invites readers into the intricate and captivating world of wine. His memoir not only offers an enriching exploration of the wine industry but also delivers a powerful narrative of personal recovery, shedding light on often-overlooked aspects of the profession: the toll of endless workdays, high demands, and the struggle with addiction.

Seijas's twelve transformative years at elBulli, one of the world's most prestigious restaurants, are a cornerstone of his career. His time at this iconic establishment, along with his experiences in various top-tier wine venues globally, provides unparalleled perspectives into both the art and science of wine.

The book candidly addresses Seijas's battle with alcoholism—a significant challenge for someone whose career and passion are so closely tied to wine. Confessions of a Sommelier details how Seijas confronted this personal struggle, balancing his professional life and his love for wine while overcoming his addiction.

Paperback with flaps • 14,5 x 23 cm • 312 pages

DAVID SEIJAS



David Seijas is a celebrated sommelier and a leading figure in the global wine industry. His reputation soared during his twelve-year tenure at elBulli, one of the world's most esteemed restaurants, where he worked alongside the legendary chef Ferran Adrià. Seijas's remarkable palate and profound expertise in wine have garnered him numerous prestigious awards, including the Prix International de Littérature Gastronomique and the Premio Nariz de Oro for Best Sommelier in Spain.



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