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### 054 - ADRIENNE HAYNES

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#### Twelve iconic dishes of El Bulli

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"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.

#### elBulli 2005-2011 by Ferran Adria, Albert Adria, Juli ...

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#### elBulli 2005-2011 | Food & Cookery | Phaidon Store

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Spain, during its final years as a restaurant. Voted 'Best Restaurant in the World' five ...

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El Bulli: Cooking in Progress is a documentary about the restaurant highlighting the iterative creative process that occurred behind the scenes. Directed by Gereon Wetzel, the film follows the creative team led by Ferran Adrià through the whole 2008-2009 season.

#### El Bulli - Wikipedia

elBulli 2005-2011 es un repertorio completo del proceso creativo que el equipo de elBulli desarrolló en los últimos siete años del restaurante. Abrir el restaurante durante seis meses al año, les permitió a Ferran, a Albert y a su equipo creativo trabajar el resto del tiempo en elBullitaller, en Barcelona, donde dedicaron miles de horas a ...

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El Bulli 1996-2011. El Bulli Foundation 2011-2015 "Oriol is a creative animal," says Ferran Adrià. In 1996 the Adrià and Castro brothers began the activity at the workshop, dedicated to creativity and innovation. During the winter months, when the restaurant was closed, they focused on innovating and creating new dishes for the following year.

#### Sapiens, the great project of Ferran Adrià

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 acrylic frame in which they are "contained."

#### Amazon.com: Customer reviews: elBulli 2005-2011

Nathan Myhrvold, co-author of *Modernist Cuisine*, says of Ferran Adria'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."

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#### Massive 7-Volume elBulli 2005 to 2011 Drops in Book Stores ...

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#### Twelve iconic dishes of El Bulli

It had never been done. Never work with scientists. What we did was seek out experts. So if you read the book [and he points to Phaidon's compendious seven-volume catalogue raisonné of all meals served at El Bulli from 2005 to 2011 which he's promoting, above] from '94 to '97, it's all philosophical cuisine.

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