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Spend It Hong Kong dinner El
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~~Make Spheres with Liquid~~

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~~Chernick Molecular~~

~~Gastronomy: Soy Sauce~~

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Michelin Star Chef Coconut

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Gastronomy Recipe ~~Next vs.~~

~~el Bulli Opening~~ Cocina

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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~~

~~Bickelhaupt~~

A Day at elBulli *El Bulli --*

Cooking in Progress (2011) -

Official Trailer elBulli

2005-2011 Preview | Recipe

1647: Mentholated Pond

Elbulli 2005 2011

With 2700 pages, 1400 color
photographs, 700 recipes,

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and an elegant acrylic 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
...

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
restaurant until its closure
in 2011.

elBulli 2005-2011 by Ferran
Adrià - Goodreads
Courtesy of Francesc
Guillamet and Phaidon Press
This month Phaidon published
elBulli 2005-2011, a seven-
volume tome that obsessively
chronicles more than 750

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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 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.

elBulli 2005-2011 Catalogue

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- 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 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 upcoming season.

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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 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 en los procesos creativos y en la gastronomía moderna. elBulli 2005-2011 es una oportunidad única para descubrir los

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secretos de la cocina más innovadora del mundo y penetrar en el funcionamiento de un equipo de cocina altamente creativo, liderado por Ferran Adrià, Albert Adrià y Juli Soler.

elBulli 2005-2011 | Food / Cook | Phaidon Store
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 months every year, for the

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elBulli | Foods | Cookbooks,
Food, & Wine

El Bulli (Catalan
pronunciation: [əl 'βuʎi])
was a 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
newspaper The Guardian as
"the most imaginative
generator of haute cuisine
on the planet".

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

JB Prince elBulli 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

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

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and presentation.

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

ElBulli 2005-2011 by El

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Bulli, Cillero, Albert Adrià
and ...

Published on Nov 13, 2013 In
elBulli 2005-2011, Ferran
Adrià presents the ultimate
visual record of his
legendary restaurant. The
collection's seven
stunningly illustrated
volumes document every...

elBulli 2005-2011 Preview |
Recipe 1647: Mentholated
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.

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elBulli 2005-2011 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
what he has done for this
industry. A must for any
passionate cook."

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

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

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from the chef at Hotel
Playafels and an early, ...

ElBulli Chef Ferran Adria: I
Was No Different From Any

...

With 2700 pages, 1400 color
photographs, 700 recipes,
and an elegant acrylic
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object of beauty as it is a
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