

GASTRONOMY & FOOD CULTURE

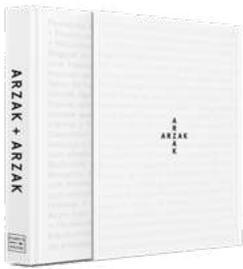
SPRING 2025



BOOK & FILM
RIGHTS

Grupo Planeta

TOP CHEFS & RESTAURANTS



6
ARZAK + ARZAK
Juan Mari & Elena Arzak



8
ETXEBARRI
Bittor Arginzoniz



10
COOKING THE MEDITERRANEAN
Joan Roca



12
COOKING WITH JOAN ROCA
Joan Roca



13
COOKING WITH JOAN ROCA AT LOW TEMPERATURES
Joan Roca

COOKING THE BEST PRODUCES



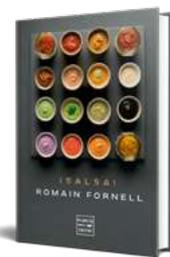
14
HAPPINESS
Carme Ruscalleda



16
NUNUKA
Nino Kiltava &
Davit Narimanishvili



20
JAMS & PRESERVES
Maria Regás &
Teresa Millàs



22
SAUCES!
Romain Fornell



24
EATING, DRINKING, LOVING SHERRY

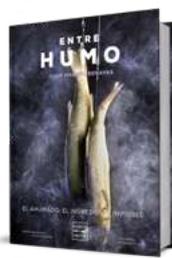
TRENDING TECHNIQUES



26
OH LA LA CHOCOLAT
Oriol Balaguer



28
COCKTAILS & FOOD
Javier de las Muelas



32
SMOKED
Juan Manuel Benayas

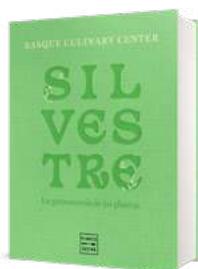


34
COCOTTE COOKING
Eva Hausmann &
Salvador Brugués

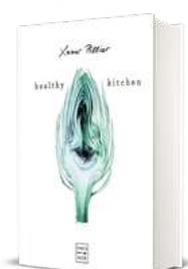


36
THE ESPAISUCRE CREATIVE METHOD
Jordi Butrón

GREEN CUISINE



40
SILVESTRE. COOKING WITH WILD PLANTS
Basque Culinary Center



42
HEALTHY KITCHEN
Xavier Pellicer



44
COOKING LEGUMES
Fundación Alicia



46
VERDUPEDIA
Rodrigo de la Calle



49
PERFECT PAIRS
Juanjo López & Pepe Barrena

ESSAY



50
GREEN RECIPE
Eneko Atza
& Eneko Axpe



51
DELICIOUS ALGORITHM
Eneko Axpe



52
AT THE TABLE WITH LEONARDO DA VINCI
Eva Celada



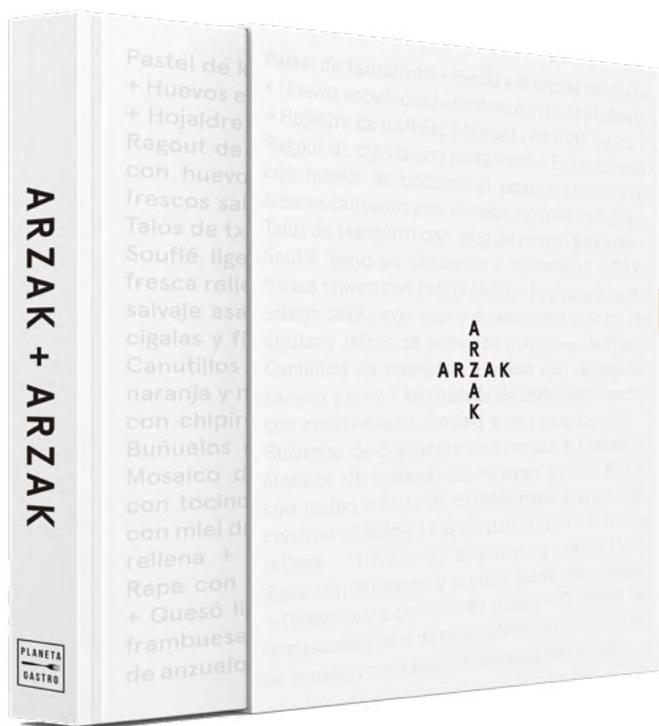
53
THE STORY OF EATING
Oscar Caballero



54
CONFESSIONS OF A SOMMELIER
David Seijas



TOP CHEFS & RESTAURANTS



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.





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.

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

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, Joan Roca

The sea that lies From Algeciras to Istanbul was the cradle of the great civilizations of the ancient world and today harbors on its coasts an incomparable gastronomic heritage. The diversity of the cuisines of the Mediterranean peoples reflects their cultural wealth, an immense living treasure that continues to constantly evolve and which we invite you to discover and practice.

In this book you will find 80 simple recipes from the full arc of the Mediterranean, a celebration of the traditional flavors, aromas, preparations and techniques of the most authentic and diverse Mediterranean cuisine to prepare at home and enjoy with family and friends. Vegetable, fish and meat dishes to share and eat with your hands, desserts and salads that will send you on a voyage to the mare nostrum we all love so much.

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.





COOKING WITH JOAN ROCA

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

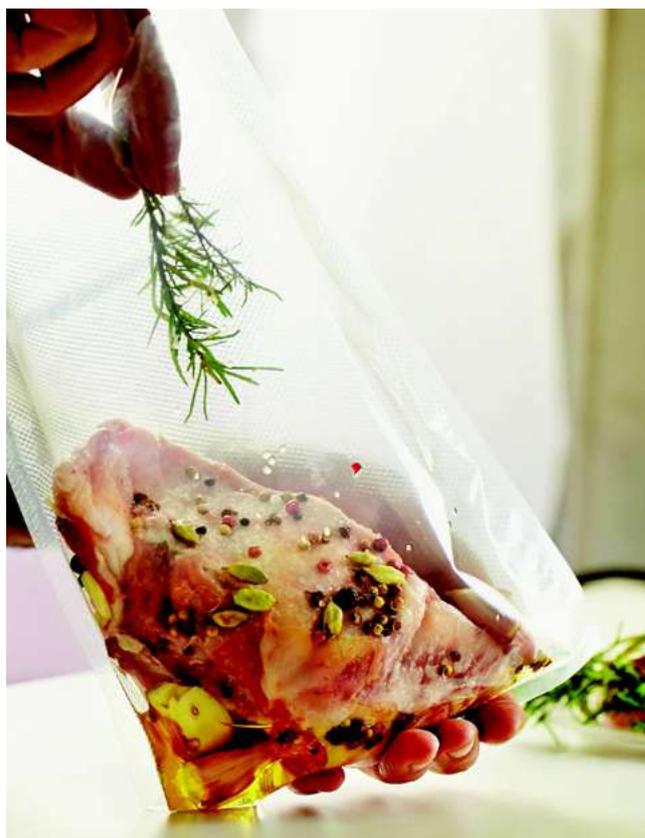
Basic techniques to cook at home

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





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 (Bibliotheka Culinaria).

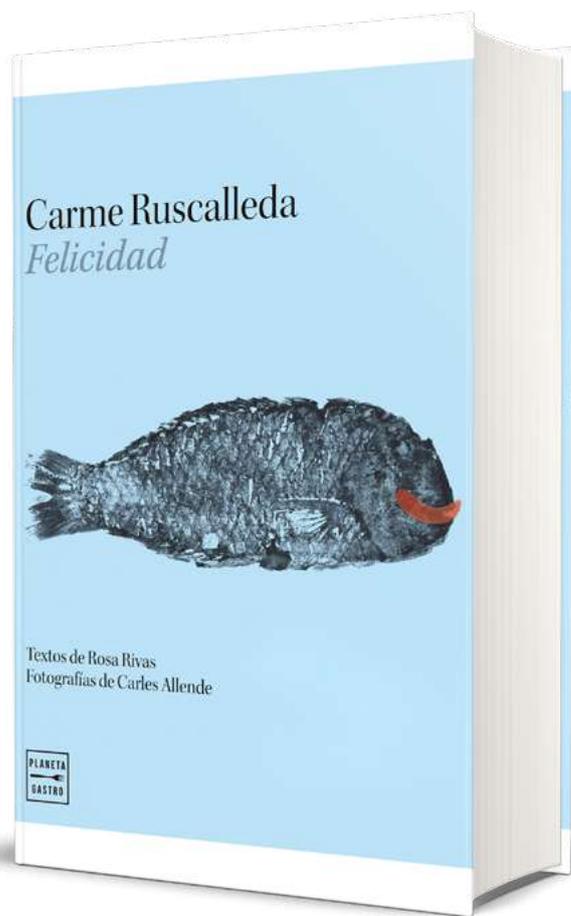
Discover a tastier, healthier way of cooking

“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 Ruscaldeda & Rosa Rivas
Photography Carles Allende

HAPPINESS

The great tribute book to Carme Ruscaldeda, the woman with the most Michelin stars (7) in the world, on the 30th anniversary of the Sant Pau restaurant

A free, natural, flavorful and pleasant cuisine are the key ingredients of Carme Ruscaldeda'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.

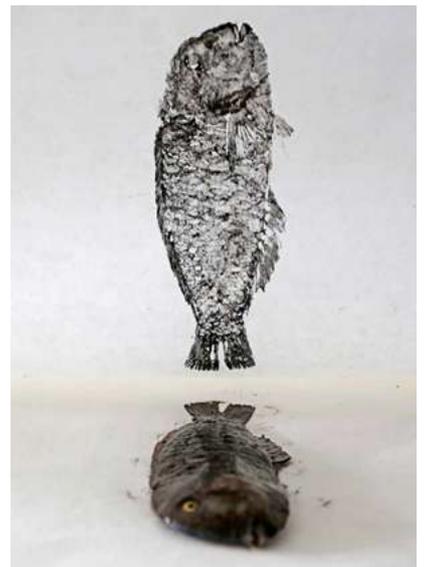
KEY POINTS

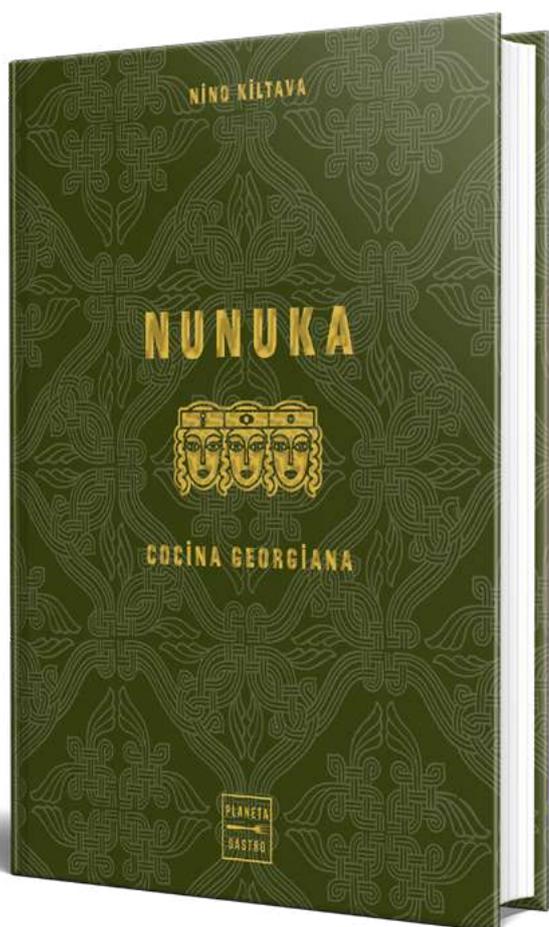
- Carme Ruscaldeda is undoubtedly the most important female chef in Spain and the one with the most Michelin stars in the world (7).
- The book is a tribute to the thirty years of her career at her restaurant Sant Pau, which takes place in 2018.
- Each of the chapters of the book revolves around a key 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 Ruscaldeda, 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

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 has worked with top chefs like Rodrigo de la Calle and Diego Guerrero. 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

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



Hardcover • 19 x 25 cm • 256 Pages

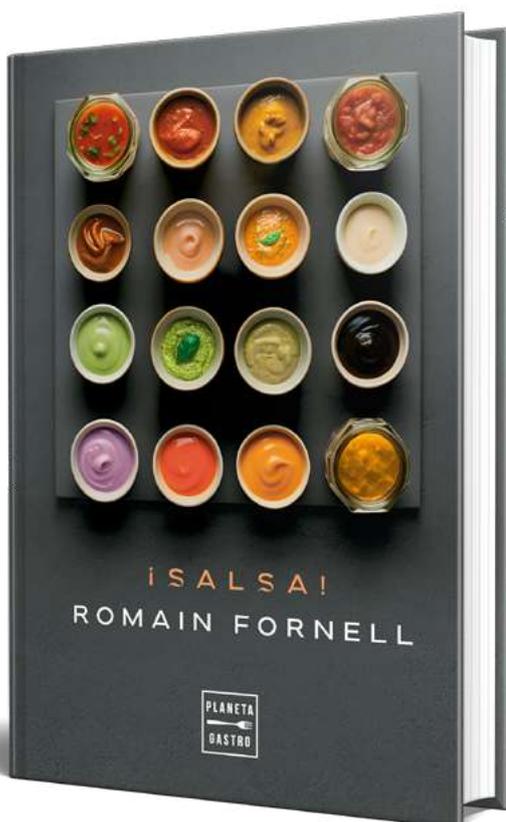
Texts Maria Regàs & Teresa Millàs
Photography Carles Allende

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.





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!

Hardcover • 16 x 24 cm • 208 Pages

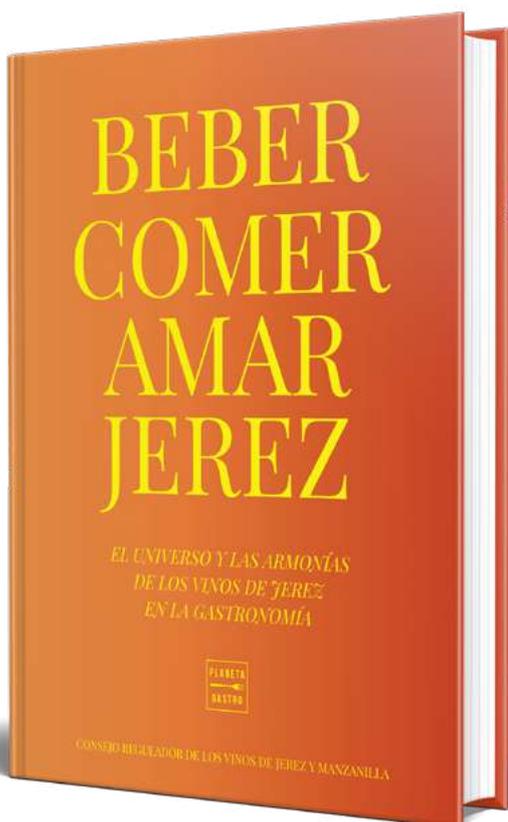
Texts Romain Fornell
Photography Martí Sans

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.





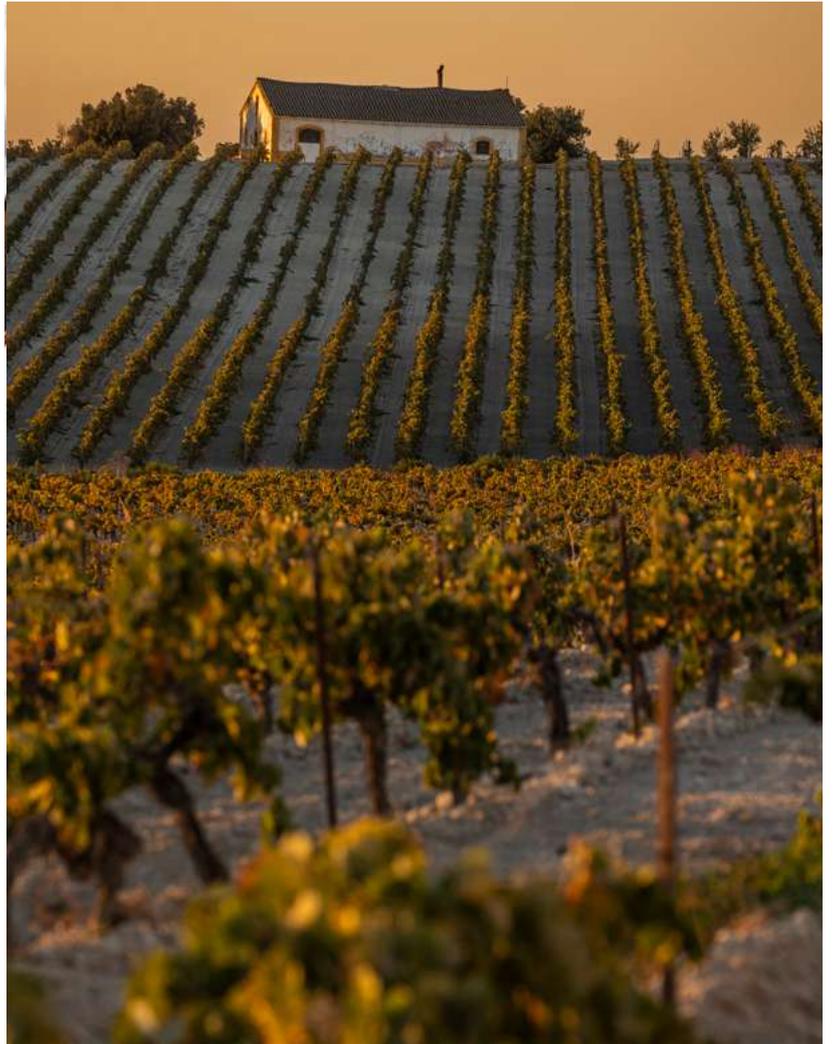
DRINKING, EATING, LOVING SHERRY

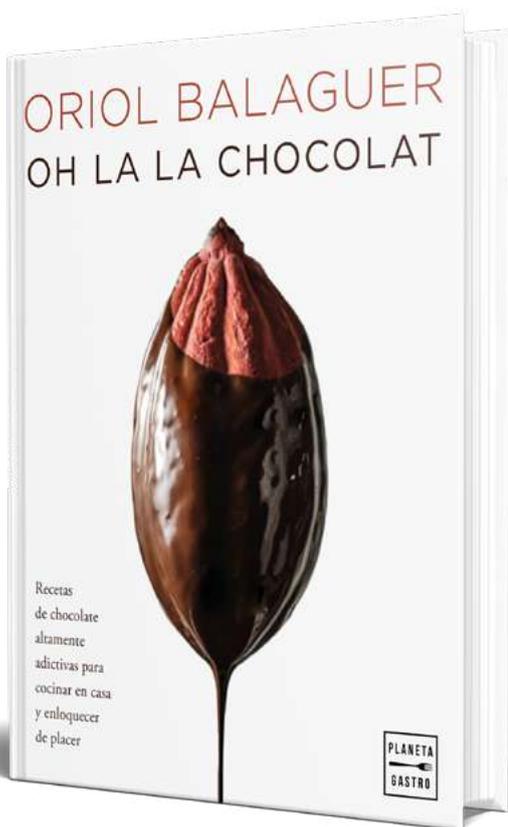
The definitive book on the universe and harmonies of sherry wines in gastronomy

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 • 21,5 x 29,5 cm • 256 Pages





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.

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

Texts Oriol Balaguer
Photography Joan Pujol-Creus

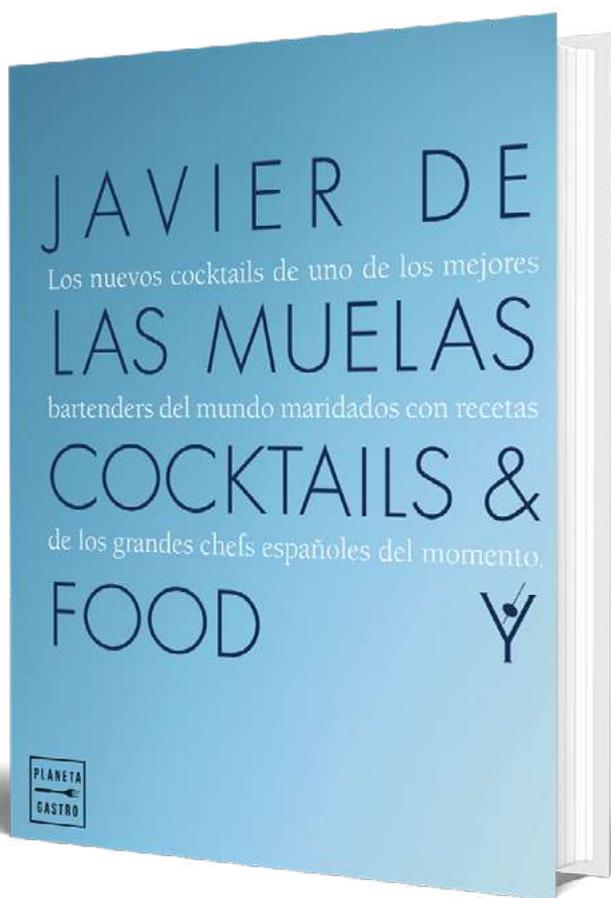
ORIO BALAGUER



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.



COCKTAILS & FOOD



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

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 Adariz, 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 Ruscalleda, 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.

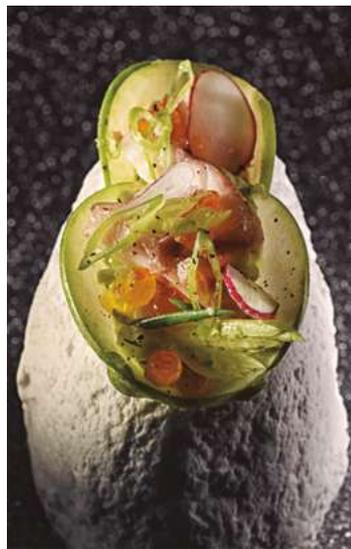
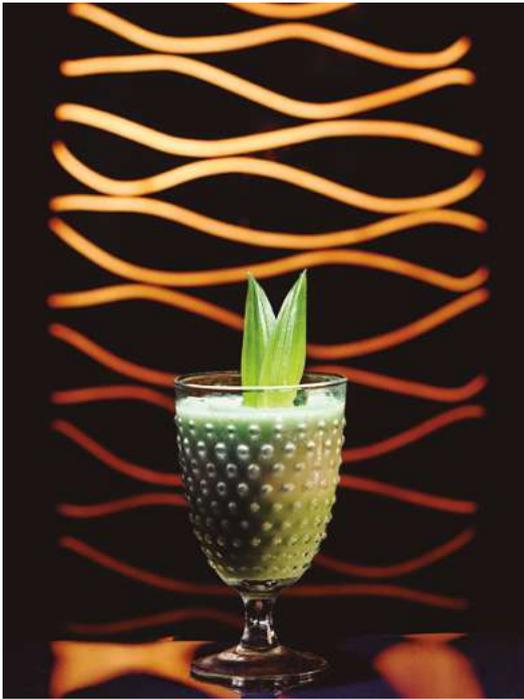
KEY POINTS

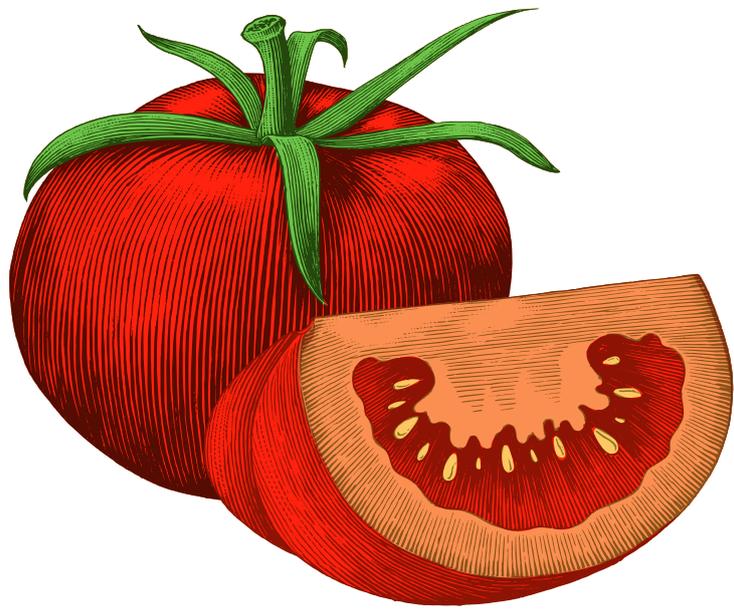
- The book is filled with texts about the history of cocktails, drinking, and bars, savory anecdotes about people, techniques, and the tales of the most emblematic drinking establishments.

JAVIER DE LAS MUELAS

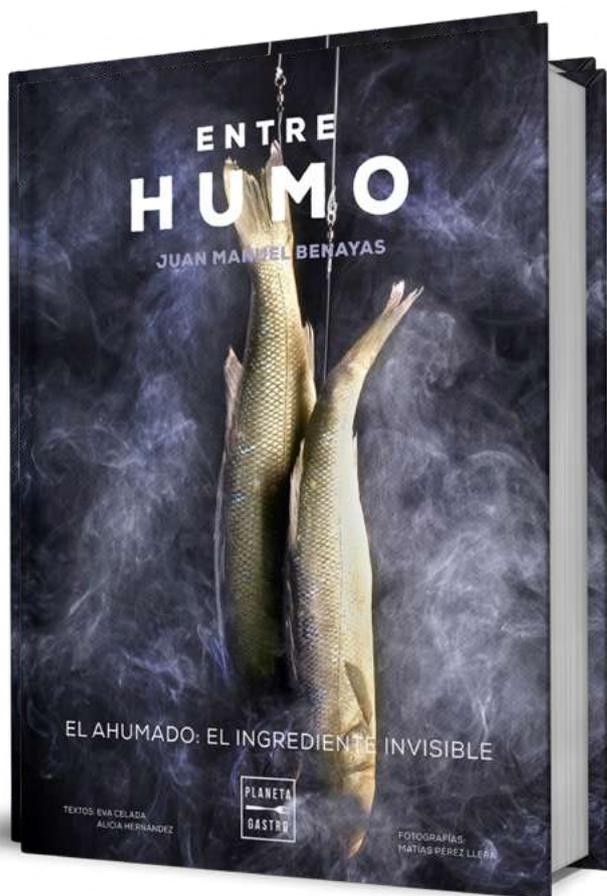


Javier de las Muelas is known as one of the top ten bartenders globally. He earned the title of *Barman of the Year* in Spain, in 2007. Dry Martini, his bar in Barcelona, has consistently ranked among the world's best bars for eight years in a row. It's hailed as the fourth best bar ever and the top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





TRENDING TECHNIQUES



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 mich, 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.

Hardcover • 19 x 25 cm • 208 Pages

Texts Juan Manuel Benayas

Photography Matías Pérez Llera

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.



COCOTTE COOKING

Techniques and recipes to prepare the best casserole dishes at home

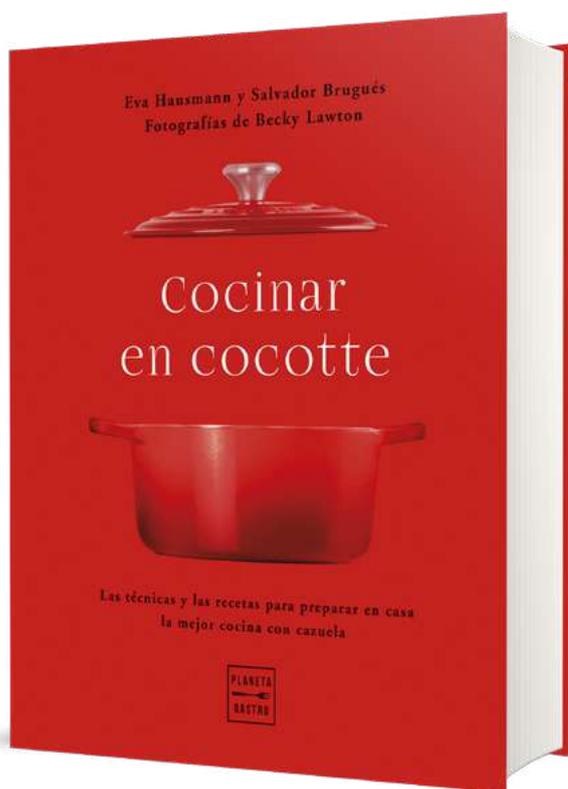
As we return to traditions in search of craftsmanship and things well-done, we find age-old techniques and tools at our disposal, and this is no less so in the kitchen where traditional methods can greatly improve our cooking.

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.



Hardcover • 20 x 25 cm • 280 Pages

Texts Eva Hausmann & Salvador Brugués

Photography Becky Lawton



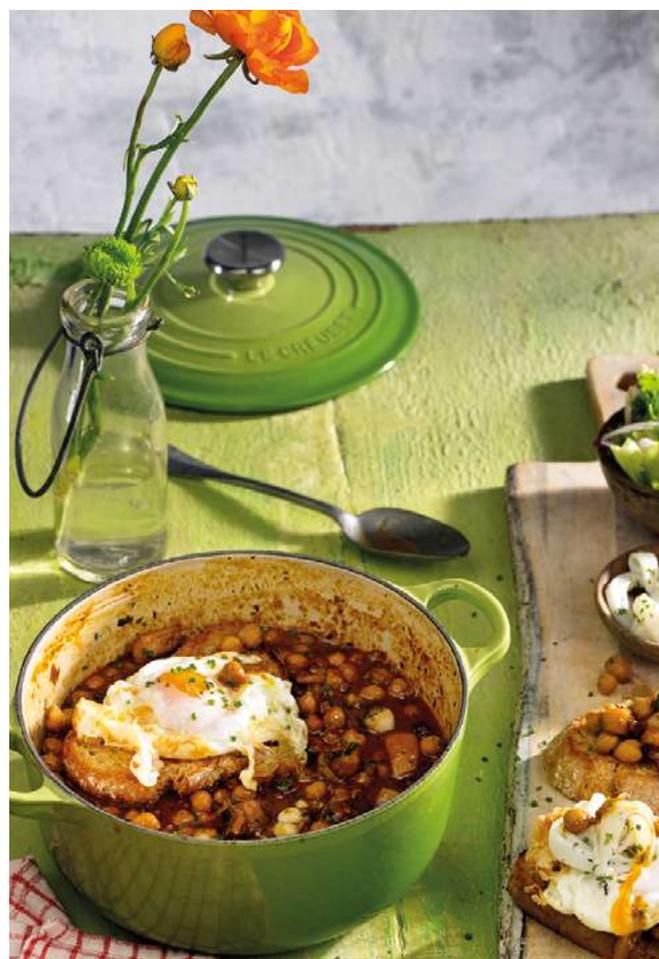
EVA HAUSMANN & SALVADOR BRUGUÉS

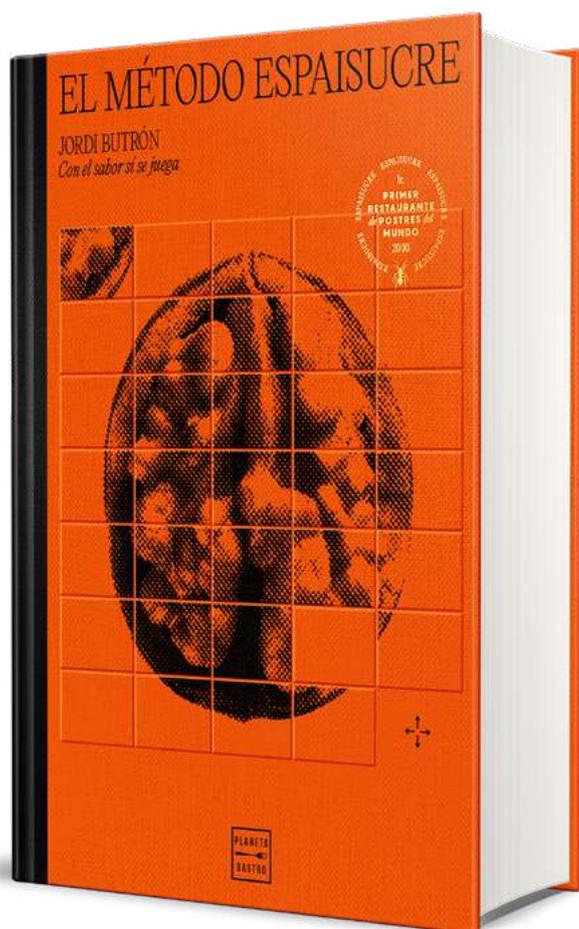


Eva Hausmann is a chef, gastronomic stylist, speaker and consultant in culinary trends.



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.





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.

Hardcover • 20,5 x 28 cm • 360 pages

Texts Jordi Butrón
Photography Jordi Foto

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, Escribà 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*.





GREEN CUISINE

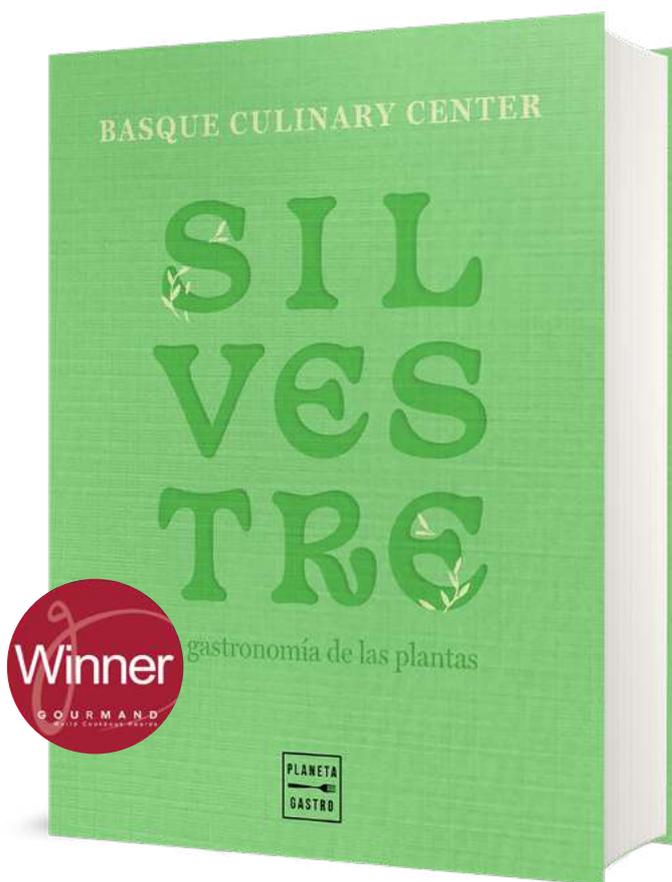
SILVESTRE. COOKING WITH WILD PLANTS

A book that offers a reference content for those who wish to delve into the world of wild plants from a gastronomic and creative perspective, with full academic rigor

An essential book on wild plants and their gastronomic value from the Basque Culinary Center, the most important academic institution of gastronomic research in Spain.

The book proposes a meeting point between gastronomy and botany from which to share useful, practical and attractive information on the wide and stimulating universe of wild plants. To this end, it summarizes the most important aspects on this subject: from what wild plants are, how they should be collected, how to use them with different culinary techniques and what for, to why they have become so important in the very close link between nature and gastronomy.

A type of catalog that includes species of maximum proximity with gastronomic potential. Endorsed by botanists and chefs, the book sets the precedents in the gastronomic field regarding how to creatively approach the world of plants, with the Basque Culinary Center as the point where gastronomy and botany meet, no longer just as a center of dissemination but as a center of great authority on the subject, all backed by research of the highest caliber.



Hardcover • 16,5 x 23 cm • 448 Pages

Texts Basque Culinary Center

2023 BEST FOOD & NATURE BOOK IN THE WORLD



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.



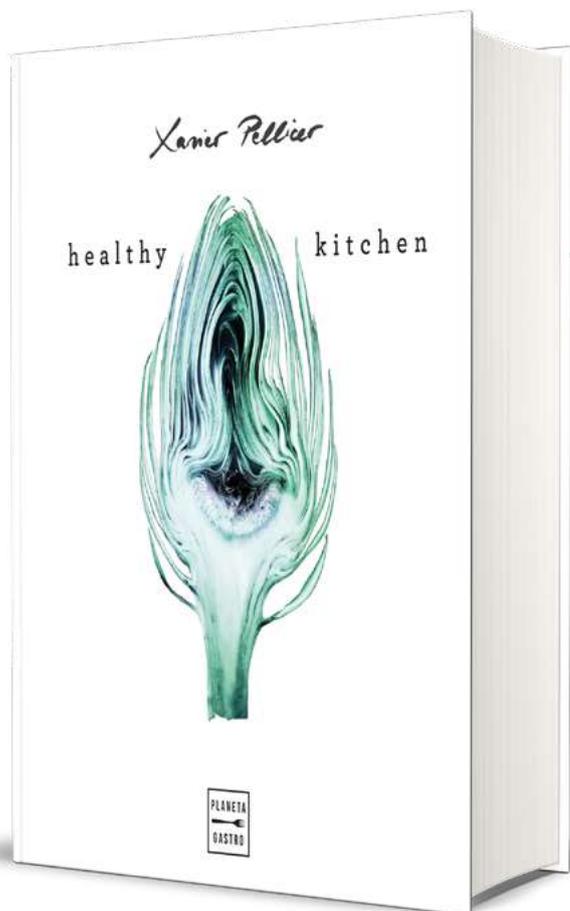
HEALTHY KITCHEN

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.



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

Texts Xavier Pellicer & Laura Conde
Photography Carles Allende

XAVIER PELLICER



Xavier Pellicer is a renowned chef from Barcelona with a long professional career behind him, trained with the prestigious chef Santi Santamaría 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

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...

Discover legumes: the great superfood of the future.

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.



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.

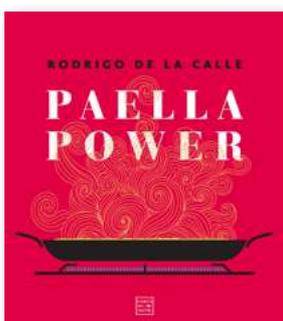
“This book offers a selection of the dishes I prepare every day in my restaurant so that you can prepare them at home. It’s a question of nourishing ourselves with vegetables because we like them, nothing else. Some of you may not have discovered them yet, others don’t know how to make the most of them, 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.”



Hardcover • 19 x 25,5 cm • 384 Pages

Texts Rodrigo de la Calle

Photography Javier Peñas Capel



BY THE AUTHOR OF:

PAELLA POWER

RODRIGO DE LA CALLE

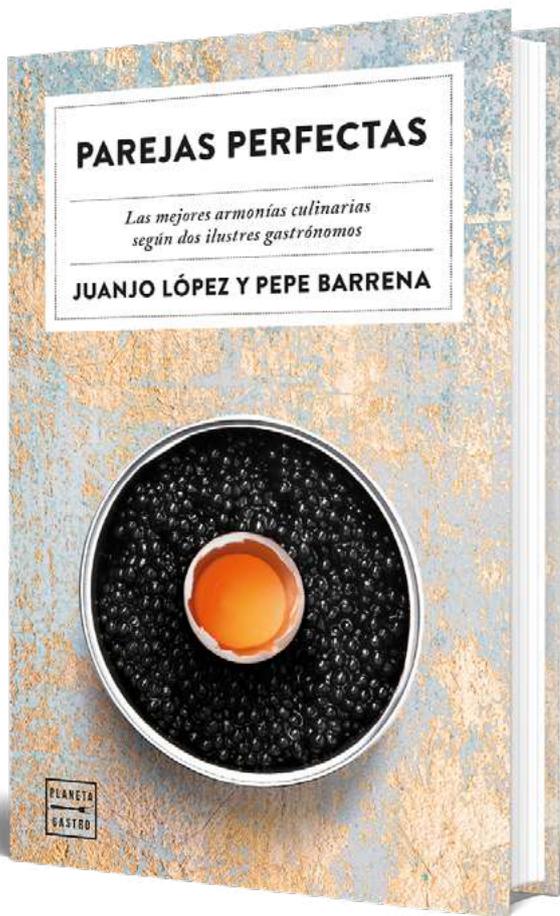


Rodrigo de la Calle met Santiago Orts in 2003, who changed his perception of the vegetables world forever. From there he went to Mugaritz, where Andoni Luis Aduriz's kitchen was a second professional revolution for him. He later disembarked at Martín Berasategui's restaurant, where he completed his training. After his time as chef of the Hotel Villa Magna, where he earned a Michelin star, he opened his new restaurant El Invernadero in the mountains of Madrid in mid-2015. Today it is located in the center of the capital, based mainly on vegetable products.



ESSAY





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 Atxa, 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 Atxa 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.

ENKO ATXA & ENKO 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

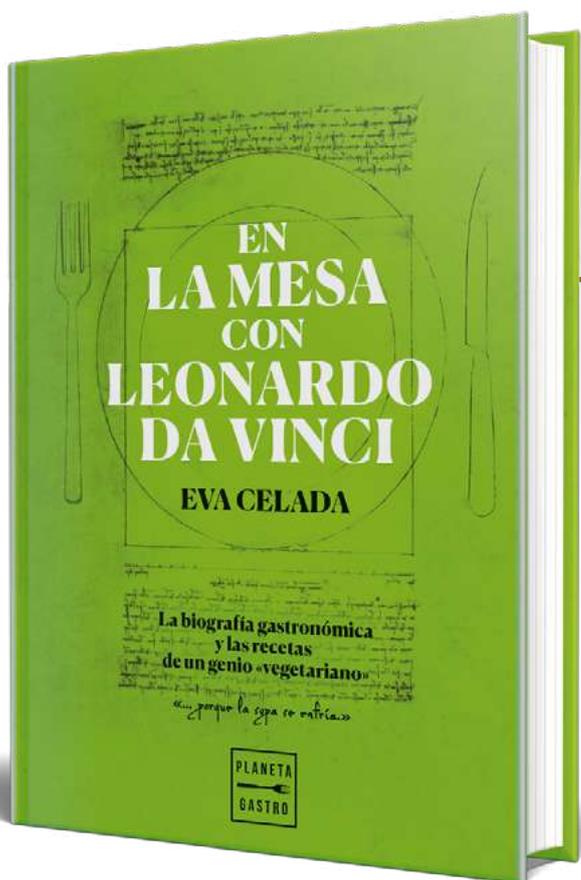
Can an algorithm create something truly delicious? Can AI generate flavors that evoke emotions, memories, and sensory pleasure?

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?

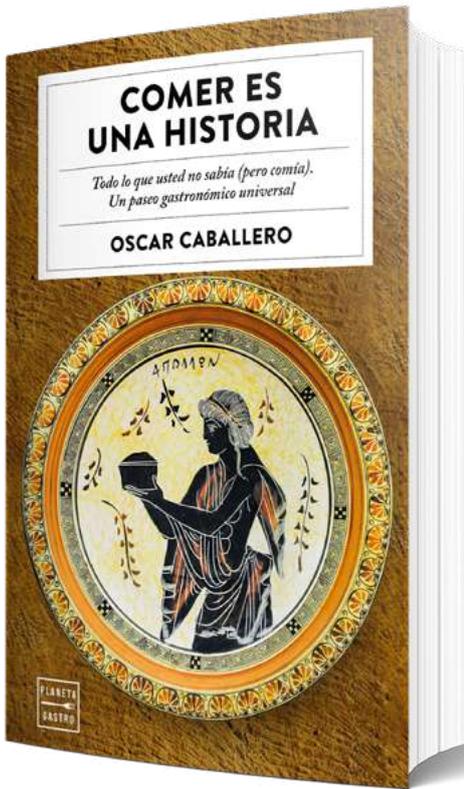
KEY POINTS

- 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*.



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

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.

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*.

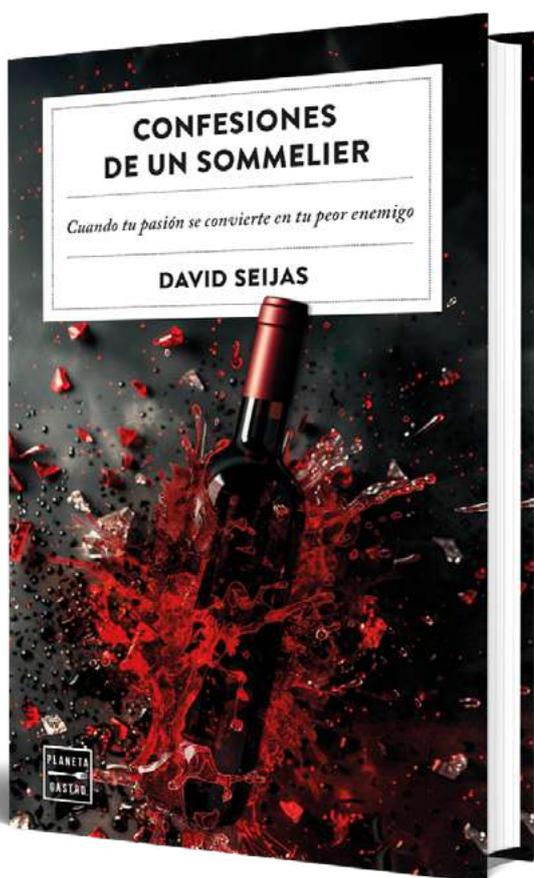
CONFESSIONS OF A SOMMELIER

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 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.

TEAM

FRANCISCO JAVIER SANZ GRAJERA

Foreign & Audiovisual Rights Manager

+34 93 492 80 08

fjsanz@planeta.es

PILAR LAFUENTE

Fiction, Children's & Audiovisual Rights

+34 93 492 82 44

plafuente@planeta.es

CRISTINA HIDALGO

Fiction

+34 93 492 82 37

cristina.garciah@planeta.es

LÍA BLASCO

Non-Fiction, Comic & Illustrated Books

+34 93 492 88 39

lblasco@planeta.es

BLANCA LÓPEZ

Non-Fiction

+34 93 492 85 95

blanca.lopezf@planeta.es

Follow us on:

 @bookandfilmrights

 Book and Film Rights

Address:

Av. Diagonal 662-664,
08034 Barcelona (Spain)

bookfilmrights.planetadelibros.com

Cover illustration © Longinoz Sumbadze
from the book **Nunuka** by Nino Kiltava



BOOK & FILM
RIGHTS

Grupo Planeta