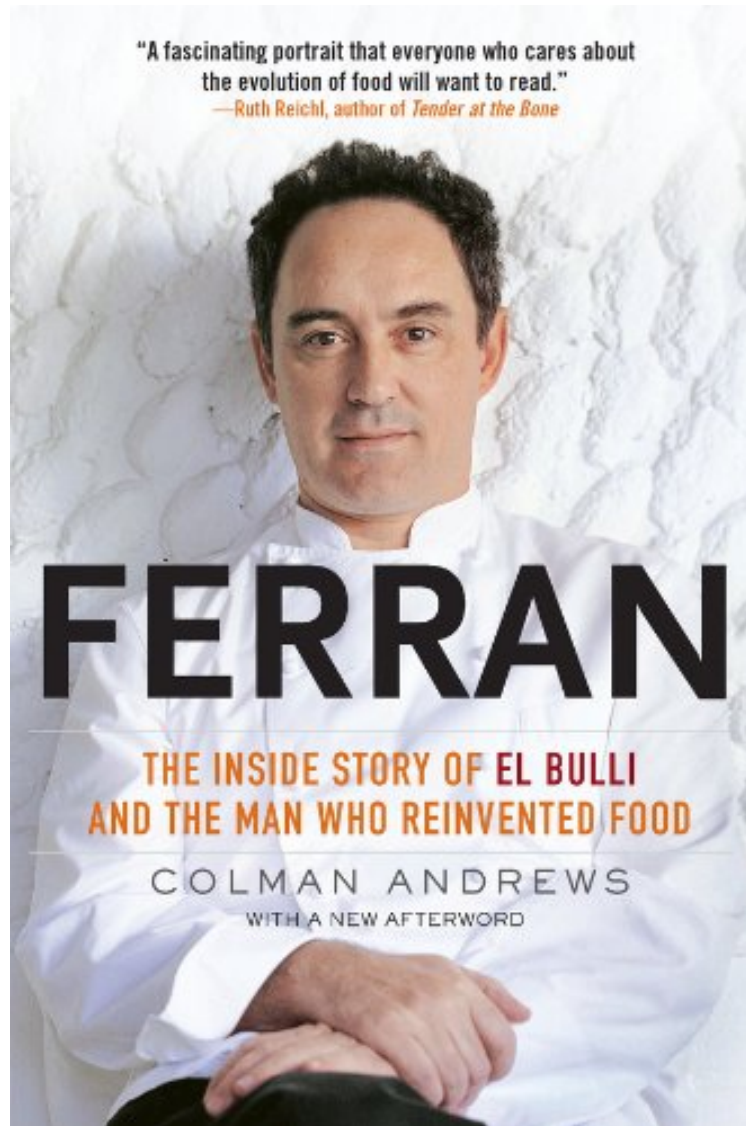


(Get free) Ferran: The Inside Story of El Bulli and the Man Who Reinvented Food

# Ferran: The Inside Story of El Bulli and the Man Who Reinvented Food

Colman Andrews

audiobook / \*ebooks / Download PDF / ePub / DOC



DOWNLOAD



+

READ ONLINE

#251532 in eBooks 2011-11-29 2011-11-29 File Name: B0052RDHUQ | File size: 53.Mb

**Colman Andrews : Ferran: The Inside Story of El Bulli and the Man Who Reinvented Food** before purchasing it in order to gage whether or not it would be worth my time, and all praised Ferran: The Inside Story of El Bulli and the Man Who Reinvented Food:

0 of 0 people found the following review helpful. Five StarsBy ASHFab! Well written.1 of 1 people found the following review helpful. Poor writing, not what I expectedBy BrandonThe majority of my disappointment lies with the author on this one. The writing style did not keep my attention, and about 1/8 of the book actually delves into

Ferrans mind set in regards to ideas and conceptualizing food. As a chef, I was hoping it would of touched more about his thought processes and technique development. All in all a waste of time reading this unfortunately. 0 of 0 people found the following review helpful. Ferran By Stephen Ferran Adria is a genius and has shown the most innovation since Escoffier in the world of food. There may never be another chef to change the gastronomic world in the pretenses that Ferran has shown. It was great to learn about his adolescent party period, military time, and what he did outside of the restaurant. Truly inspirational.

The first-ever biography of Ferran Adrià, the chef behind Spain's renowned El Bulli restaurant, by one of the world's foremost food authorities. More than just the most influential chef of the late-twentieth and early-twenty-first century, Ferran Adrià is arguably the greatest culinary revolutionary of our time. Hailed as a genius and a prophet by fellow chefs, worshipped (if often misunderstood) by critics and lay diners alike, Adrià is imitated and paid homage to in professional kitchens, and more than a few private ones, all over the world. A reservation at his one and only restaurant, El Bulli, is so coveted that scoring a table is harder than nabbing fifty-yardline tickets to the Super Bowl. In his lively close-up portrait of Adrià, award-winning food writer Colman Andrews traces this groundbreaking chef's rise from resort-hotel dishwasher to culinary deity, and the evolution of El Bulli from a German-owned beach bar into the establishment voted annually by an international jury to be "the world's best restaurant." Taking the reader from Adrià's Franco-era childhood near Barcelona through El Bulli's wildly creative "disco-beach" days and into the modern-day creative wonderland of Adrià's restaurant kitchen and the workshop-laboratory where his innovations are born and refined, Andrews blends sweeping storytelling with culinary history to explore Adrià's extraordinary contributions to the way we eat. Through original techniques like deconstruction, spherification, and the creation of culinary foams and airs, Adrià has profoundly reimagined the basic characteristics of food's forms, while celebrating and intensifying the natural flavors of his raw materials. Yet, argues Andrews, these innovations may not be his most impressive achievements. Instead, Adrià's sheer creativity and courageous imagination are his true genius—a genius that transcends the chef's meacutier and can inspire and enlighten all of us. Entertaining and intimate, Ferran brings to life the most exciting food movement of our time and illuminates the ways in which Adrià has changed our world— forever altering our understanding and appreciation of food and cooking. Watch a Video