

EL CELLER DE CAN ROCA



Cooking

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Authors: Joan Roca, Josep Roca and Jordi Roca

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**"A book in which we not only show what we do, but explain how and why we do it."
Joan, Josep & Jordi Roca**

THE BOOK

El Celler de Can Roca is honoured to introduce its ultimate publication: the book elaborates on over 25 years of creative processes, the values that have been the foundation of the career of the Roca brothers, and the most representative recipes of the restaurant's history.

In this new book the three Roca brothers—Joan, Josep and Jordi—offer a direct account of the secrets of a restaurant that has always been known for the free style of its cuisine, its ability to innovate, and the enormous creative effervescence generated in sync by three thinking heads: Joan, in charge of savoury food, Jordi with sweets and Josep with wines and the dining room. In 500 pages, the Roca brothers take the reader through their history, philosophy and the techniques they have used in nearly 90 recipes. A total of 16 chapters answer to the creative lines and inspiration sources that nurture the Roca brothers: Tradition, Memory, Academia, Product, Landscape, Wine, Chromatism, Sweetness, Transversal Creation, Perfume, Innovation, Poetry, Freedom, Boldness, Magic, and Sense of Humour.

The reference book for El Celler is a large-format publication with an original, high-quality finish, fully illustrated

in colour with images by the prestigious photographers David Ruano and Francesc Guillamet. It also includes a diary with the thoughts of a day spent at El Celler written by author Josep Maria Fonalleras and an illustrated catalogue of the 245 most outstanding dishes in the history of El Celler.

THE AUTHORS

The three brothers, Joan, Josep and Jordi Roca are a unique example in the international world of gastronomy. Growing up in the kitchen of their parents' restaurant, they learnt from their cook mother and grandmothers. In addition to the experience provided by their familiar surroundings, later on they attended the Culinary Arts School of Girona. In time, the individual talent of each brother flourished into each of the three culinary spheres: cooking (Joan), wine (Josep) and desserts (Jordi). Today, the three men are prominent in their own fields respectively and together they lead El Celler de Can Roca, awarded 3 Michelin Stars in 2009 and regarded as the second best restaurant in the world according to the list of *The World's 50 Best Restaurants*, published yearly by the British magazine *Restaurant* and in which the best chefs and gastronomic critics around the world extend their vote.

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