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author, and subject.

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***He went on to win
important awards in
competitive
barbecue, before
falling under the
spell of Ferran Adrià
... Adrià's world-
famous restaurant,
El Bulli, came with a
list of ingredients ...***

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***Food Like You've
Never Seen Before
MADRID – Eight
years after
renowned Spanish
chef Ferran Adria
announced at
Madrid Fusion that
he was to close his
famed three
Michelin star
restaurant El Bulli,
he made a return
visit to reveal ...***

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***Ferran Adria Is
Back, Spain's
Madrid Fusion Sees
elBulli Return as
Food Lab
El Bulli: Cooking in
Progress is a 2011
documentary with a
runtime of 1 hour
and 48 minutes. It
has received
moderate reviews
from critics and***

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***viewers, who have
given it an IMDb
score of 6.4 and a ...***

***El Bulli: Cooking in
Progress***

***He enjoyed it so
much that he sent a
bottle out to his
friend, Ferran Adria,
owner of the world
famous El Bulli
restaurant who
shared a passion for***

'gin tonic'. The endorsement of the world's number ...

Who is Charles Rolls?

Acurio's school is part of a larger vocational institute, founded in 2005 to offer higher educational opportunities ... donated and

Pachacutec is a destination for chefs such as El Bulli's Ferran ...

***Class of 2011
The book uses ethnographic methods to examine the organization of creativity and the nature of radical innovation by examining the case***

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***of “elBulli,” the
avant-garde
restaurant directed
by Chef Ferran ...***

***Faculty Directory
“The anchovy is a
quintessential
Catalan product with
a long tradition,”
says internationally
acclaimed chef
Ferran Adrià, who
has managed to***

Online Library
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Adri Ferran Albert
***stretch that tradition
at El Bullí, his ...***

***Homage to the
Anchovy Coast
Intrigued by this
quaint tradition, I
recently purchased
famed chef Ferran
Adria's book "The
Family Meal." In it
are 31 menus – first,
main and dessert
courses – that come***

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*from now-closed El
Bulli's ...*

*Behind the Scenes:
Making pasta and
eating barbecue at
Luca d'Italia
Something as
conventional as rack
of lamb would
never, ever find its
way into Ferran
Adrià's ultra-
experimental*

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kitchen at El Bulli.

*But in his book
Cocinar en Casa, he
converts it into an ...*

*Pistachio-Crusted
Rack of Lamb with
Pancetta*

*Fantastical
"lollipops," often in
outlandish flavors
like black truffle, are
a signature at El
Bulli. "Chupa Chups*

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***"Julio Verne" or
"Jules Verne
Lollipops" is what
Ferran Adrià calls
these fun and ...***

***Fruit Meringue
Kebabs
Ferran Adria, the
master chef of
elBulli, which has
religiously been
called the Best
Restaurant in the***

***World, has a
heideggerian
approach to food,
cooking, and the
physical act of
eating.***

***Architecture News
Yes and no. Yes,
they get plenty of
column inches and
television moments,
but the real
powerhouses of***

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**cooking are Michelin
magnets like Ferran
Adria ... restaurant
elBulli in 2011, and
the ...**

**Dusit Thani
Bangkok | Bangkok
Post: Travel
This is simple stuff
for Andrés, who
dropped out of high
school to study with
Ferran Adrià, the**

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***Spanish master of
molecular ... "to
maintain a
connection." In
2011, then New York
Times restaurant ...***

***Top Chefs Who
Love Cigars
How a Review
Changed Both Sarah
Silverman and Our
Critic A.O. Scott
critiqued her***

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***approach to comedy
in a 2005 movie.***

***Now they sit down
to talk about what
he got right and
wrong, and why
owning up ...***

***Something Is
Eternal: A Look At
'Our Town'
Not only producers
but also cooks and
chefs are well ahead***

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***of the critics. In
2011, for example,
some of the best
chefs in the world
met in Lima and
wrote an “Open
Letter to the Chefs
of Tomorrow,” ...***

***Freeing Gastronomy
and Embracing Slow
Food***

***The prize has been
previously awarded***

***to chefs such as
France's Joël
Robuchon (1990),
and Spain's Ferran
Adria (1994),
Santiago Santamaria
(1996) and Joan
Roca (2011).
Narisawa, who at 49
is ...***

***Japanese Chef
Narisawa Awarded
by International***

***Academy of
Gastronomy
Atelier Amaro was
opened in 2011. The
restaurant does not
have a fixed menu -
it changes every
day. Amaro does not
serve dishes – he
serves culinary
“moments”, pieces
of edible art. Atelier
has its ...***

**Wojciech Modest
Amaro
Ferran Adria, the
master chef of
elBulli, which has
religiously been
called the Best
Restaurant in the
World, has a
heideggerian
approach to food,
cooking, and the
physical act of
eating.**

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