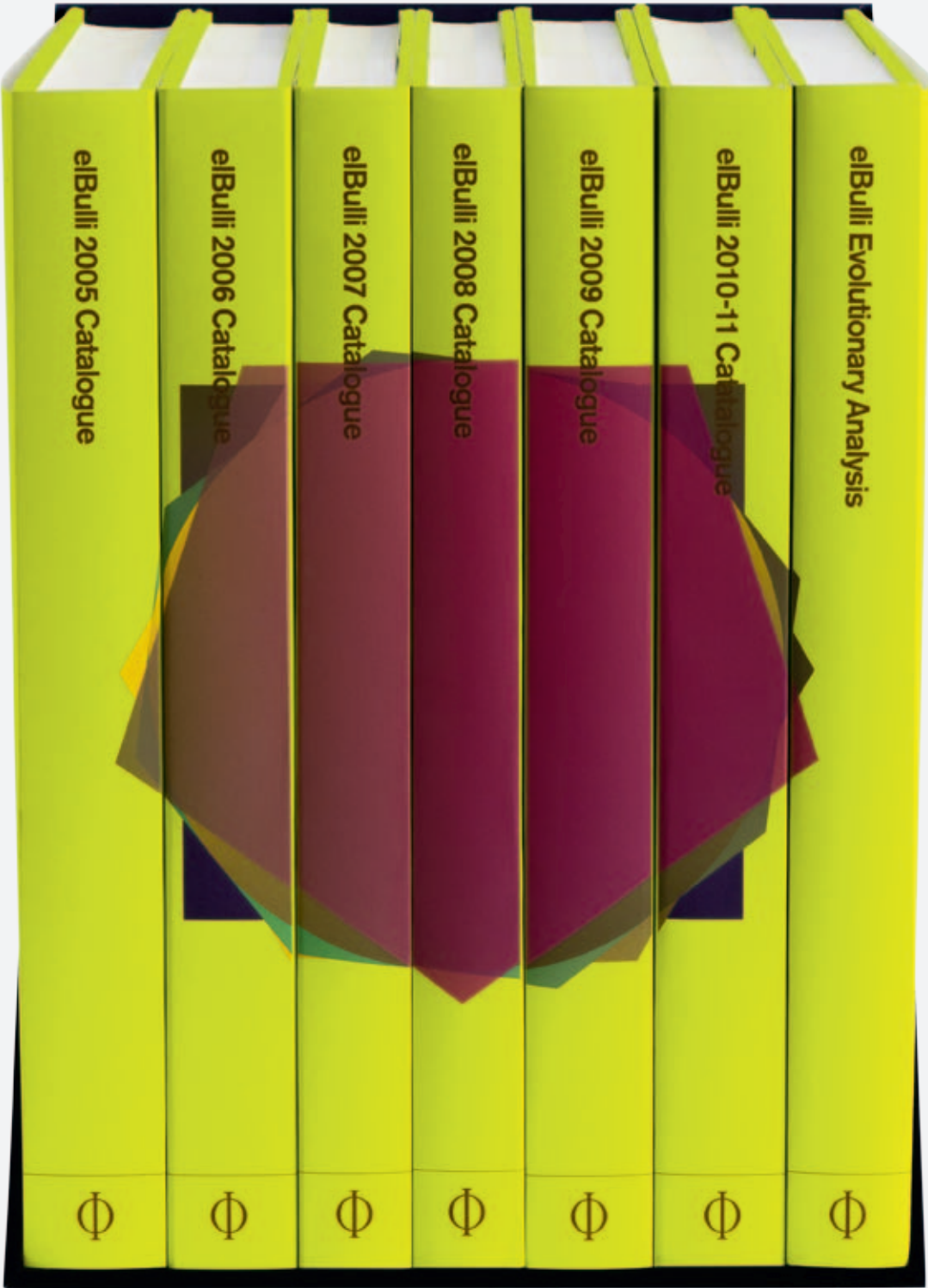


elBulli 2005–2011



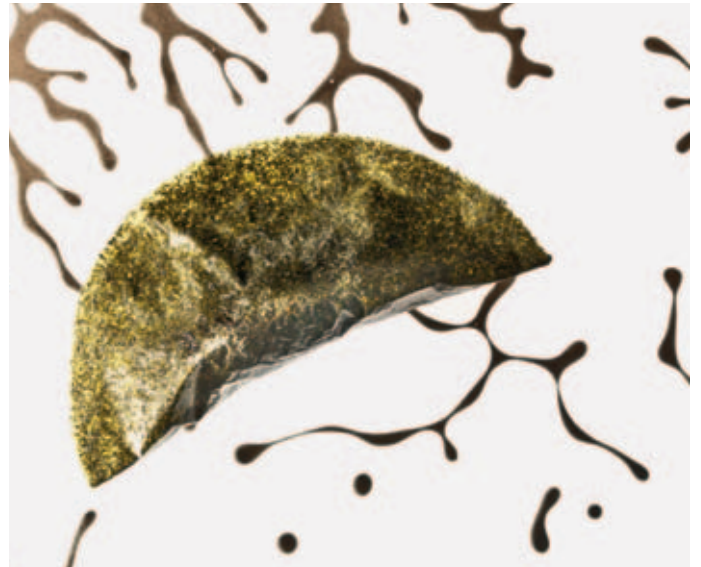
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eIBulli 2005–2011

“ Very rarely does someone come into the world and impact their field so greatly that they leave an indelible mark in their path and a lasting impression with everyone they encounter. For me, that person is Ferran Adrià, the chef, the artist, the engineer, the artisan. His work serves not only as an inspiration but as a motivation to always strive for something greater.

” DANIEL HUMM, ELEVEN MADISON PARK



“ These volumes are not about who you are or what you cook – this is about understanding a new theory of cooking and cuisine. Ferran and his team have dedicated their lives to the development of new ideas and no one has ever come close to accomplishing what he has done for this industry. A must for any passionate cook.

” DANIEL BOULUD, CHEF/OWNER, THE DINEX GROUP

“ Ferran and the eIBulli team changed gastronomic history, and he will undoubtedly be known as the best chef of the last 100 years.

” GRANT ACHATZ, CHEF/OWNER, ALINEA, NEXT, THE AVIARY

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Deep in Spanish Catalonia, a region known for nurturing the creative genius of the likes of Gaudi, and Picasso, overlooking the bay of Cala Montjoi, sits the gastronomic mecca elBulli. Having been awarded the title of best restaurant in the world five times, experiencing the creativity and innovations that established chef Ferran Adrià's kitchen at the avant garde of cuisine was always a difficult task. Despite nearly two million annual requests for tables, the restaurant only accommodated 8,000 diners each season. Further compounding matters, in 2011, Adrià shuttered the restaurant to the public to begin its conversion to the elBullifoundation, a think tank for creativity across the arts.



elBulli timeline: 1961–2004

1961	1964	1975	1976	1981	1984	1985	1987	1992	1996	1997
Dr. Hans Schilling and his wife Marketta buy some land in Roses to setup a mini golf installation.	The Schillings open a bar and then the first restaurant on the site. Dr Schilling is interested in gastronomy and quickly starts to develop an imaginative menu.	Jean-Louis Neichel becomes head chef and starts to change the way the restaurant works.	The restaurant is awarded its first Michelin star.	Juli Soler arrives and takes over the management of the restaurant.	Ferran Adrià joins the staff as chef de partie and is quickly promoted to head chef.	Albert Adrià joins the staff of elBulli.	The restaurant closes for the first time during the winter months.	Ferran sets up the first workshop to focus on creativity.	Joel Robuchon names Ferran Adrià the 'best chef in the world'.	elBulli awarded third Michelin star.

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. The advances of the elBulli creative team have influenced restaurants and chefs around the world and have spurred an entirely new way of thinking about cuisine.



Eating what Ferran Adrià conceived and created at elBulli was the ultimate culinary adventure. These recipes represent the landmarks on those journeys, the cumulative genius of the world's most creative chef.

NICHOLAS LANDER, AUTHOR OF ART OF THE RESTAURATEUR



Ferran and Albert built an incredible world of new techniques that gave us the chance to expand our cooking to new and unimaginable horizons. But the most important legacy that they gave us is the way they saw, felt, thought and executed their philosophy day by day.

GASTON ACURIO, ASTRID Y GASTON





The jackets for books 1–6. Each year has been allocated an identifying colour that make the recipes easy to cross reference and serve as a key to unlock the information given in the final volume, Evolutionary analysis.

We can’t help linking the birth of the Adrià’s media phenomenon to the creative explosion of Spain in the late 2000’s. I really regard Ferran Adrià as a great genius; and his singular personality matches so much with the Catalan area. Beyond the technical and creative approach of his cuisine, what strikes me the most is the playfulness, the joyfulness and the sense of humour of his cuisine. Ferran definitely changed – not without taking risks – the expression of the meal.

PIERRE GAGNAIRE

elBulli key moments: 2005

The gradual scarcity of some products as well as high prices, sets a new scene for haute cuisine.	Products and elaborations are subjected to lyophilisation, thus obtaining an elaboration that is completely dry and full of concentrated flavour.	CRU products. Putting a product with a liquid in a vacuum bag and subjecting it to pressure, so that the liquid penetrates the product to give it its flavour.	Xanthan gum used at elBulli for the first time.	Inverse spherification. In order to obtain spherical elaborations from dairy or other products containing calcium, the process is inverted and the spherification of a liquid is performed in a sodium alginate bath.	Caramel thread. A technique that allows sugar threads to be obtained thanks to the use of a caramel lamp and an electric screwdriver.	Minor influences: North Africa, the Amazon. Together with the major Asian influences, other countries leave their mark on certain elaborations, products, etc.
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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 for each dish developed for that season and detailed recipes explaining how to create every component. There are notes on hard-to-find ingredients, techniques, finishing and presentation. Following the unique structure of the elBulli menu, the recipes are divided by courses: cocktails, snacks, tapas, pre-desserts, desserts and morphings.

In all, over 750 recipes are presented, each gorgeously illustrated with colour photography and explained in detail by Adrià himself.





Ferran has changed the way to think, understand and work in the kitchen. He accelerated creativity, which has historically evolved over decades, in the span of just a few years and this has hugely impacted the development of the contemporary cuisine. For a chef, the way in which these volumes showcase Ferran's work and provide access to an exceptional number of techniques and recipes is just amazing!

ANDONI ADURIZ, MUGARITZ

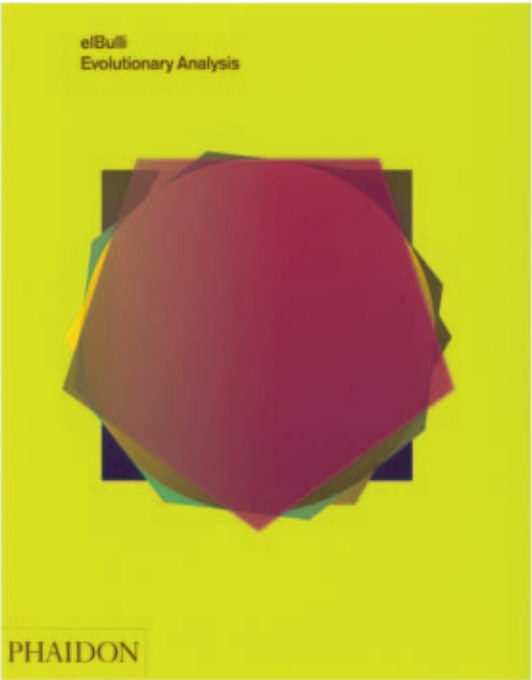
100 years from now, cooking will not be understood without the presence of Ferran Adrià. This astonishing collection of ideas, flavours, and design, are a window into one of the world's most creative minds and reveal the legacy that Ferran and the elBulli team will leave behind to the worlds of cuisine and art.

JOSÉ ANDRÉS, CHEF AND RESTAURATEUR, THINK FOOD GROUP

Recipe and image spread examples from books 1–6. Each recipe is explained step by step and features a stunning colour illustration of the finished dish.

Snacks	
<p>1574</p> <p>Hibiscus flower</p> <p>Year: 2009</p> <p>Family: Snacks</p> <p>Temperature: Ambient</p> <p>Season: August, September, October</p> 	<p>Serves 10</p> <p>For the dried hibiscus flower infusion</p> <ul style="list-style-type: none"> • Bring the water to the boil and add the dried hibiscus flower. • Remove from the heat, cover and leave to infuse in the refrigerator for 72 hours. • Strain through a Superbag. • Refrigerate. <p>For the hibiscus flower infusion CTO</p> <ul style="list-style-type: none"> • Place the hibiscus infusion into a container that holds 1 l of ice. • Freeze dry for 72 hours. • Then store in an airtight container in a cool, dry place. <p>For the hibiscus flower CTO essence</p> <ul style="list-style-type: none"> • Combine both ingredients in a small bowl and mix until smooth. • Refrigerate. <p>For the 100th year</p> <ul style="list-style-type: none"> • Mix both ingredients in a small pan and bring to the boil. • Refrigerate. <p>For the caramelised hibiscus flower petals</p> <ul style="list-style-type: none"> • Remove the petals from the flowers one at a time. • Combine them with the sugar in a vacuum bag. • Vacuum seal. • Leave the bag open 1 minute and carefully tie the bottom petals over an oven tray that holds a plate. • Cover the petals with paper towel to absorb excess sugar. • Caramelize in the oven at 150°C for 20 minutes. • Turn the bag over and caramelize paper while still hot. • Carefully lift the flap off from the petals and store the caramelised petals in an airtight container in a cool, dry place. <p>Finishing and presentation</p> <ul style="list-style-type: none"> • Make 4 lines of hibiscus flower CTO essence on each plate with a fine brush and serve. <p>Cutlery</p> <ul style="list-style-type: none"> • None. <p>How to eat</p> <ul style="list-style-type: none"> • Eat the delicate preparation in two mouthfuls.
<p>1575</p> <p>Permeson crystal</p> <p>Year: 2009</p> <p>Family: Snacks</p> <p>Temperature: Warm</p> <p>Season: All year round</p> 	<p>Serves 10</p> <p>For the Permeson Raggiano water</p> <ul style="list-style-type: none"> • Bring the water to the boil in a pot and add the dried cheese. • Mix for about 5 minutes until the cheese becomes gelatinous. • Remove from the heat and leave to infuse, covered, for 72 hours. • Strain through a Superbag and leave to drain, remove container and leave to lie flat in the refrigerator for 48 hours until the cheese is flat and dry. • Slice off the fat and reserve for other preparations. • Strain the cheese water through a Superbag and set aside. <p>For the Permeson Raggiano water jelly sheet</p> <ul style="list-style-type: none"> • Dissolve the powdered egg white in the combined cheese water and water with a whisk. • Bring to the boil and pour the jelly sheet into a 40 x 40 cm shallow moulding tray to a thickness of 1 cm. • Leave to set in the refrigerator for 1 hour. <p>Permeson Raggiano water jelly sheet</p> <ul style="list-style-type: none"> • Slice the jelly into 15 x 15 cm rectangles. • Dry at 50°C for 1 hour. • Separate and leave to dry for a further 20 minutes. • Store in an airtight container in a cool, dry place. <p>For the Permeson crystals</p> <ul style="list-style-type: none"> • Combine the rectangles with the olive oil on both sides. • Bake at 180°C for 2 minutes. • Set aside at room temperature until finishing and presentation. <p>Finishing and presentation</p> <ul style="list-style-type: none"> • Put the Permeson crystals on a surface that is heated to 500°C. • Carefully dip the dried cheese into the hot fat, creating rough shapes. • Place 5 g of Permeson dried cheese on top of the crystal and 0.5 g of coffee powder on the opposite side. <p>Cutlery</p> <ul style="list-style-type: none"> • None. <p>How to eat</p> <ul style="list-style-type: none"> • In several mouthfuls, starting with the side containing the coffee.





The final volume, *Evolutionary Analysis*, focuses on the creative evolution of the restaurant, tracking key discoveries, and products and providing an analysis of the influences and creative methods that were prominent during each season of experimentation. Utilizing and explaining the unique system of colour-coding and symbols that Adrià developed in his Barcelona lab, the volume introduces readers to the language of elBulli's creative team and offers a navigational tool with which to reference the other six volumes. Chapters cover new products, techniques and technologies on a year-by-year basis, looking in depth at how all of the processes combined to continually drive the cuisine at elBulli forward.

Evolutionary Analysis contents:

12	Organisation and philosophy <ul style="list-style-type: none">▪ End of season▪ Philosophy	<ul style="list-style-type: none">▪ Caramelized fruit and vegetable slices▪ Other crisp textures▪ Cocktails▪ Salads▪ Carpaccios, sashimis, tartares and marinated products▪ Salted, cured and pickled preparations▪ Escabeche and confit preparations▪ Cakes, tarts and similar preparations▪ Terrines, aspics and chaud-froids▪ Individual preparations▪ Deep-fried preparations▪ Doughs and batters▪ New pasta▪ Preparations with cheese and other dairy products
96	Products <ul style="list-style-type: none">▪ Reflections on products▪ Techniques and concepts applied to products and elaborations▪ Products with soul▪ Combinations of product by taste	
182	Technology <ul style="list-style-type: none">▪ Utensils▪ Moulds▪ Aparatus	
240	Elaborations <ul style="list-style-type: none">▪ Water, milk, juices and juice, teas, broths and stocks▪ Liquid creams▪ Soups▪ Purées▪ Cold preparations with gelling agents▪ Hot preparations with gelling agents▪ Spherification▪ Airs▪ Cold foams, cold mousses, clouds and bavaroises▪ Hot foams, hot mousses, soufflés and quenelles▪ Other light textures▪ Custards, royales and puddings▪ Thick creams▪ Ice creams, sorbets, water ices, frappés, compacts and frozen powders▪ Nitros▪ Other frozen preparations▪ Caramels, croquants and liquid croquants	312 Styles and characteristics <ul style="list-style-type: none">▪ Regional cuisine as a style▪ Influences from other cuisines▪ The senses as a starting point of creativity▪ The sixth sense▪ A new way of serving food▪ Changing in the structure of the plates▪ Inspiration▪ Adaptation and deconstruction▪ Changes in the structure of the menu▪ The sequences▪ The cutting edge▪ The last waltz

A collection of some of the most innovative and influential recipes over the last decade by one of the greatest chef in our history.

HESTON BLUMENTHAL, THE FAT DUCK

The Evolutionary Analysis volume allows you to:

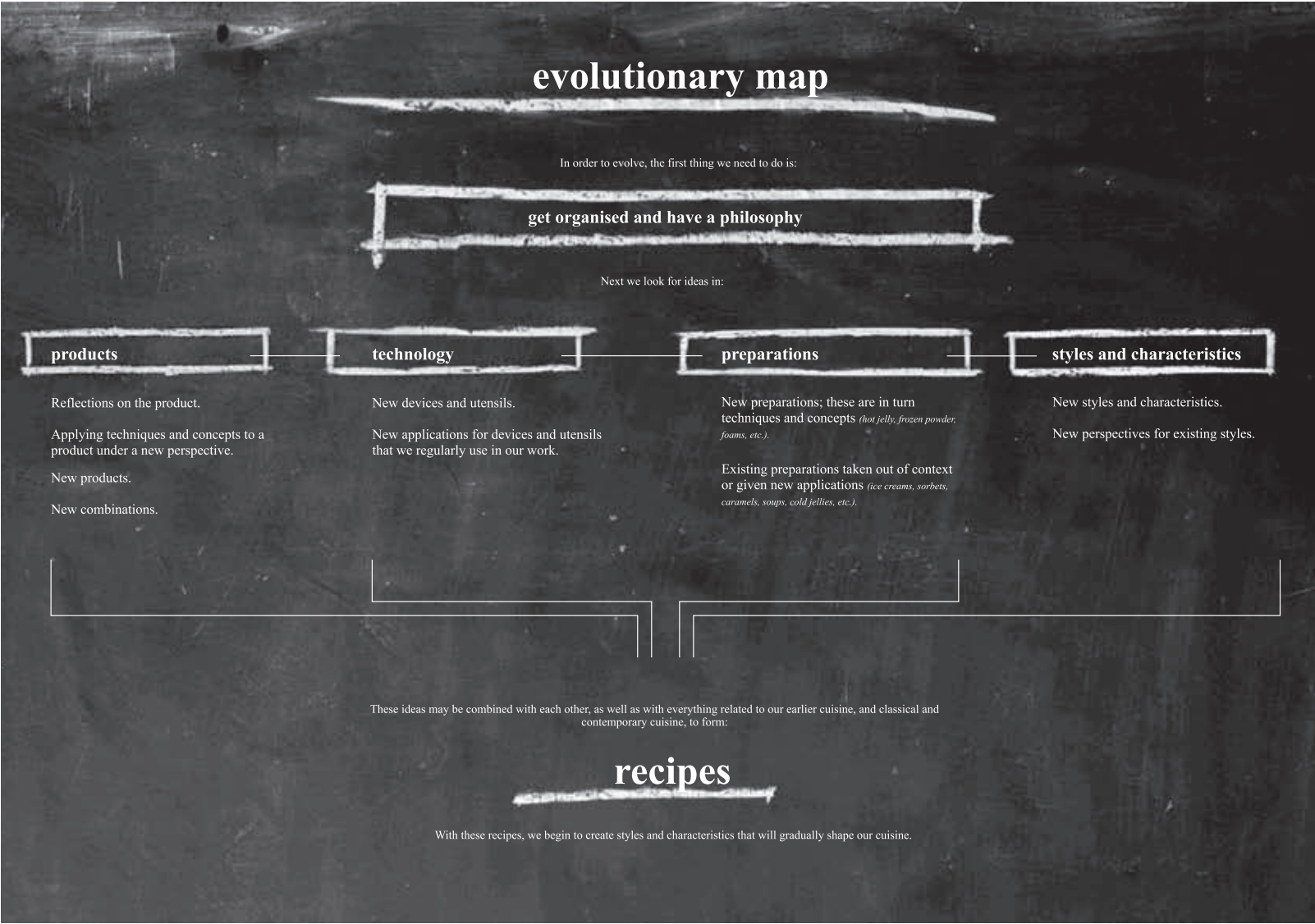
Learn about the development of key techniques at elBulli

Learn how elBulli explored the limits of the menu

Explore the influences behind elBulli's amazing dishes, including how Japanese influences entered the elBulli kitchen and the relationship with the Far East started, how nature became an important element of the menu and entered into the savoury world, and how art entered the culinary world and into Ferran's dialogue with cuisine.

elBulli 2005–2011 is marvelous and inspiring. Ferran Adrià brought us all into our new century. His generosity, spirit of collaboration and willingness to share everything that he and his team created has had a transformative effect and fundamentally altered the very foundation of our profession.

DAVID KINCH, CHEF/OWNER, MANRESA



elBulli key moments: 2006

The gradual scarcity of some products as well as high prices, sets a new scene for haute cuisine.	Products and elaborations are subjected to lyophilisation, thus obtaining an elaboration that is completely dry and full of concentrated flavour.	CRU products. Putting a product with a liquid in a vacuum bag and subjecting it to pressure, so that the liquid penetrates the product to give it its flavour.	Xanthan gum used at elBulli for the first time.	Inverse spherification. In order to obtain spherical elaborations from dairy or other products containing calcium, the process is inverted and the spherification of a liquid is performed in a sodium alginate bath.	Caramel thread. A technique that allows sugar threads to be obtained thanks to the use of a caramel lamp and an electric screwdriver.	Minor influences: North Africa, the Amazon. Together with the major Asian influences, other countries leave their mark on certain elaborations, products, etc.
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Beautifully presented in an elegant Perspex slipcase, these comprehensive volumes are an essential addition to the shelves of anyone interested in the creative process and modern gastronomy. elBulli 2005-2011 is an exclusive opportunity to uncover the secrets of the world's most innovative kitchen and enter into the mind of one of the world's greatest living artists.

“ Ferran is the quintessential chef; his artistry, genius, and dedication to his craft have revolutionized the way we look and interact with food. These volumes perpetuate the legacy of Ferran and elBulli and will continue to inspire, instruct, and motivate us all to question our perceived limitations and embrace creativity.

” APRIL BLOOMFIELD, *THE SPOTTED PIG*



Ferran Adrià, the genius behind elBulli.



“ Ferran Adrià's evolution at el Bulli has forever changed the entire dining experience for both cooks and customers... by removing the sense of limitations in texture, flavour, recognition and even cognizance, the mind and the palette were freed from the traditional table and all cooks and diners now have the opportunity to collaborate in an entirely different way with a new set of rules about provocation, comfort and deliciousness. one does not have to participate, but everyone is now participating. elBulli was/is nothing short of a revolution, a bloodless coup d'etat... we may be eating cake now.

” MARIO BATALI, CHEF, AUTHOR, RESTAURANTEUR

elBulli key moments: 2007

Ferran Adrià is invited to participate as an artist in Documenta 12. This intervention serves to reflect on the relationship between cooking, art and creativity.

Caramelisation with mannitol id developed. A way of caramelising with a unique sweetener, which provides a kind of glaze.



The staff photo from 2011, the final year elBulli restaurant was open. The image features many of elBulli's famous alumni, such as René Redzepi, Massimo Bottura, Andoni Aduriz, Grant Achatz, Joan Roca and José Andrés.

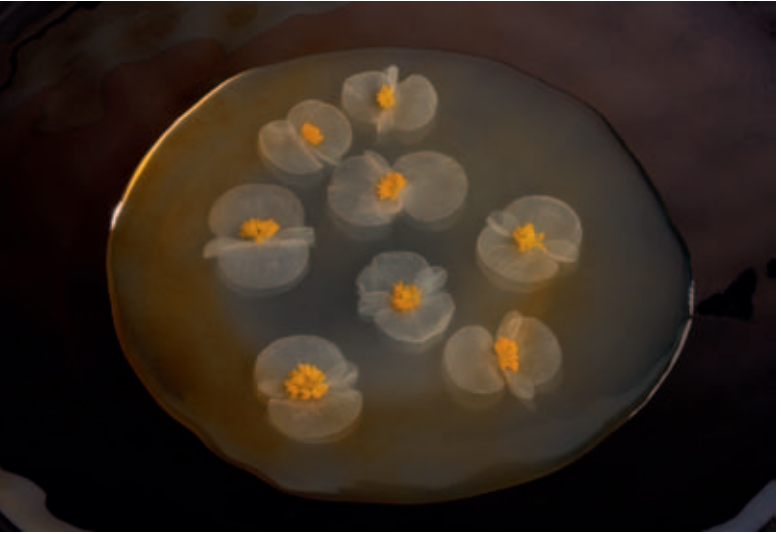
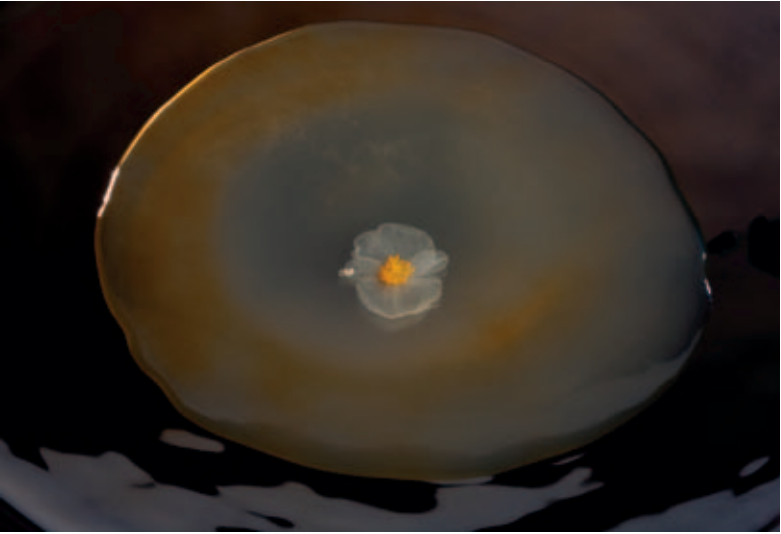


elBulli 2005–2011

- The first insight into the kitchens of elBulli and the processes of its legendary chef Ferran Adrià during its final and most creative years
- Written by Ferran Adrià himself, the result of 14,000 pages of meticulously-documented archives
- Contains every recipe from every year 2005 – 2011, cross referenced by season, technique and technology
- The only chance to own a valuable archive of what is still considered the best restaurant in the world
- Captures a vital moment of change in the history of cuisine, and one which has a huge impact on its future
- An entire culinary experience in a box; seven volumes with every single recipe, technology and innovation. A giant collection weighing 18 kilograms, presented in its own Perspex slipcase
- Over 750 fully illustrated recipes provide a unique opportunity to explore Ferran Adrià's creative methods, extraordinary techniques and outstanding dishes
- The final volume explores the evolutionary analysis of the restaurant and the dishes it produced, looking in depth at how new products, techniques and technologies helped the elBulli team to redefine modern gastronomy

“ Great chefs and their restaurants have always left a legacy in the new dishes and styles of food, but no restaurant in history has ever had the impact of elBulli. Ferran Adrià's culinary innovations continually questioned the norms and altered the face of gastronomy forever. This record of his cuisine, techniques and creative process is invaluable both as a book to cook from, and as one of the foundations of 21st century food.

” NATHAN MYHRVOLD, CO-AUTHOR OF *MODERNIST CUISINE*



1501 Water lilies

elBulli key moments: 2008

Nitro-balloons. This consists of introducing a liquid into a balloon, inflating it with a siphon and, once inflated, turning it around over liquid nitrogen so that the interior freezes and a homogenous membrane remains on the wall of the sphere, which can also be filled.

Spherification M. Spherification evolves and allows elaborations to be obtained in square, rectangular and other shapes, with a liquid interior: this is mouldable spherification.

LYO essences. Elaborations with a very pure flavour obtained by reducing liquidised juices of fruit, vegetables and other products through lyophilisation and then rehydrating them with a little water.

Creamies. A creamy texture, as the name suggests, obtained by mixing the juice of a fruit with the lyophilised fruit itself, and then running it through the PacoJet.

The Japanese feel takes hold. Without any prior reflection, there is a gradual, more in-depth exploration of the spirit and poetry of Japanese cuisine, which becomes one of the characteristic features of elBulli.



1095

Spherical–I green olives

Year
2005

Family
Snacks

Temperature
Ambient

Season
All year round



Serves 10	
For the sodium alginate solution	<ul style="list-style-type: none">▪ Mix the water and the sodium alginate with a hand–held blender until the mixture is lump–free.▪ Leave it to stand in the refrigerator for 48 hours until the air bubbles disappear and the sodium alginate is completely rehydrated.
1.5 kg water 7.5g sodium alginate	
For the green olive juice	<ul style="list-style-type: none">▪ Pit the olives.▪ Blend the olives in a liquidiser.▪ Strain the purée through a Superbag, pressing the mixture through.▪ Refrigerate the juice.
500 g green Verdial olives	
For the spherical–I green olive base	<ul style="list-style-type: none">▪ Add the calcium chloride to the juice and leave for 1 minute to hydrate well.▪ Mix with a whisk and sprinkle the Xantana over the surface.▪ Mix with a hand–held blender at medium speed.▪ Refrigerate for 24 hours.
200 g green olive juice (previously prepared) 0.75 g Xantana 1.25 g calcium chloride	
For the flavoured virgin olive oil	<ul style="list-style-type: none">▪ Lightly crush the garlic cloves and fry them in 100 g of olive oil without allowing them to brown.▪ Add the remaining oil and wait for it to heat up before adding the rest of the ingredients.▪ Store the oil in an airtight container in a cool, dry place.
4 cloves of garlic 500 g extra virgin olive oil Zest of 4 lemons Zest of 4 oranges 4 sprigs of fresh thyme 4 springs of fresh rosemary 12 black peppercorns	
For the spherical–I green olives	<ul style="list-style-type: none">▪ Fill a 5 ml measuring spoon with the spherical–I green olive mixture.▪ Drop the contents of the spoon into the sodium alginate solution to form spherical olives.▪ Leave the olives in the sodium alginate solution for 2 minutes.▪ Remove the olives from the sodium alginate solution using a slotted spoon and dip them in cold water to rinse them.▪ Carefully strain the olives and place them in the aromatised oil without letting them touch one another.▪ Refrigerate for 12 hours.
Spherical–I green olives base (previously prepared) Sodium alginate solution (previously prepared) Aromatised olive oil (previously prepared)	
Finishing and presentation	
2 botes de cristal para aceitunas	<ul style="list-style-type: none">▪ Put 1 piece of lemon zest, 1 piece of orange zest, 1 sprig of thyme, 1 sprig of rosemary and 4 black peppercorns into each jar.▪ Divide the 20 spherical olives between the 2 jars.▪ Cover with the aromatised oil.▪ Serve each jar on a slate accompanied by one slotted spoon per jar and as many medicine spoons as there are guests.
Cutlery	<ul style="list-style-type: none">▪ Medicine spoon.
How to eat	<ul style="list-style-type: none">▪ In a single mouthful.

1096

Menthol watermelon–CRU

Year
2005

Family
Snacks

Temperature
Cold

Season
June, July, August



Serves 10	
For the 30% syrup base	<ul style="list-style-type: none">▪ Mix both ingredients and bring to the boil.▪ Refrigerate.
500 g water 150 g sugar	
For the 30% syrup and menthol infusion	<ul style="list-style-type: none">▪ Heat the syrup and dissolve the menthol in it with a whisk.▪ Refrigerate in an airtight container.
500 g 30% syrup (previously prepared) 0.7 g menthol crystals	
For the menthol watermelon–CRU cubes	<ul style="list-style-type: none">▪ Peel the watermelon with a knife.▪ Cut 20 x 2.5 cm cubes.▪ Vacuum seal the watermelon cubes with the syrup for 2 hours before use.▪ Refrigerate.
½ seedless watermelon 400 g 30% syrup with menthol	
For the peppermint sprigs	<ul style="list-style-type: none">▪ Cut 10 x 4 cm sprigs of peppermint.▪ Refrigerate in a bowl covered with a damp paper towel.
1 peppermint growing in a pot	
For the silver flower pots with ice	<ul style="list-style-type: none">▪ Crush the ice with an ice crusher.▪ Fill the five flower pots with crushed ice and store in the freezer.
5 silver flower pots 2 kg ice cubes	
Finishing and presentation	<ul style="list-style-type: none">▪ Open the vacuum bag and drain the contents through a strainer.▪ Arrange 4 pieces of watermelon and 2 sprigs of peppermint in each flower pot.▪ When serving, grind a generous amount of the 5 pepper blend over each piece of watermelon.▪ Place each flower pot on a slate. Place 2 sets of silver tweezers beside each one so that diners can help themselves to the ingredients, then serve.
5 pepper blend	
Cutlery	<ul style="list-style-type: none">▪ Silver tweezers.
How to eat	<ul style="list-style-type: none">▪ Alternate the peppermint leaves with the watermelon–CRU cubes.

elBulli key moments: 2009

Autumn-winter season. For the very first time in over 20 years, elBulli opens in the autumn-winter season, which allows typical products of that season to be used.	Poetry-sensuality. Certain dishes stand out for their marked poetic air.	Sequences as micro-menus. Throughout the menu, there are several sequences of four or five dishes focusing on the same product or concept.
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Hot preparations with gelling agents



Gelling agents for hot preparations today
see Gelling agents, page 142

With kappa carrageenan

1. Ham lentils

This case is a perfect one to explain the extent of our work with hydrocolloids. We had made some citrus fruit pearls (lime, lemon, etc.) in 2003, and we wanted to revisit the concept in 2005. First we tried it with a lentil stock. Changing the name of the preparation and calling it lentils instead of pearls seemed very natural. In any case, we then decided to make them using ham. We tried it with agar-agar, but they were slightly grainy, probably because of the ham fat. Precisely one of the advantages of having a wide choice was the ability to try other alternatives, just as a painter might be interested in suddenly having a much more varied colour palette. We finally made these lentils with kappa carrageenan. The result was perfect as this gelling agent was much more respectful of the flavour of the product.

1181 red cabbage with *jamón ibérico* lentils

With agar-agar

1. Coconut tofu

see Thai soup 2005, page 243

2. Creamy jelly cannelloni and liquorice lasagne

After the consommé *tagliatelli alla carbonara*/567 from 1999, and the snails ‘*au naturel*’/657 from 2000, which were made using agar-agar, it was the turn of cannelloni in 2005. Fine sheets of water with agar-agar were used to be able to make a cannelloni wrapped in a very light, almost unnoticeable pasta, which was another development in the use of jelly sheets as pasta. This cannelloni would be filled with whipped cream and wrapped in very thin slices of Spanish bacon. Because of this, the diner did not know whether the pasta for this preparation was formed by the bacon or the jelly sheet.

The curious thing about the liquorice lasagne, which was one of the preparations forming earthy, is that it was on the borderline between lasagne and a very flat form of ravioli.

1159 earthy

1163 creamy cannelloni with Spanish bacon, anchovy caviar and black olive

3. Agar-agar macaroni, new version of tagliatelle

In 2005 we wanted to bring a new perspective to the various techniques used to imitate pasta with jelly. It was previously used for tagliatelle, spaghetti and different types of ravioli. These macaroni were made in a surprising way: the technique was not simple and it took some time at the start to obtain consistent results. It involved immersing a metal rod in jelly when it was still liquid. After a few seconds it would form a film around the rod. After taking out the rod, we dipped it in icy water, resulting in long macaroni. The result was spectacular, but it was necessary to control the temperature of the jelly at all times so that an even layer would form. We also tried it with gellan gum, but found that agar-agar gave better results.

1164 macaroni with egg yolk, miso, sesame and green shiso

Spherification



Oil capsules

see Sucroester and monoglycerides: a revolution, page 148

The birth of inverse spherification

As a result of the research carried out by the Science Department alongside our experiments, in 2005 we were able to give the spherification technique a change of direction, with significant consequences. Until that time, the process involved mixing a liquid with sodium alginate and placing this mixture in a calcium chloride solution. This caused the external surface of the sodium alginate mixture to gel, producing a sphere. This procedure, which we now call basic spherification, was difficult or impossible to apply to a number of products with a natural calcium content, given that unwanted gelling occurred when they were mixed with the sodium alginate.

What happened was that when we felt that we had used up all our options, Pere Castells and Ingrid Farré showed us that it was possible to invert the spherification process; in other words, a product containing calcium was immersed in a sodium alginate solution. This development, which we called inverse spherification, enabled us to make spherical preparations for the first time with dairy products, olives and others; calcium chloride was added depending on the product's natural calcium content, and all were immersed in a sodium alginate solution at the end. This inverse spherification also allowed us to stop the gelling process in preparations, which was impossible to control with basic spherification. Thus, as the sodium alginate did not penetrate the sphere, the gelling process only took place on the surface. We believe that inverse spherification, along with the use of methylcellulose and freeze-drying, was one of the key techniques of the year, and was responsible for some of the most popular dishes, such as the spherical-I green olives.

1095 spherical-I green olives

1127 spherical-I mozzarella

1141 ‘folie’ salad

1145 spherical-I yoghurt nodules with ice plant, capers and black butter

1184 spherical-I mozzarella/burrata with fir honey, fruit-CRU

Basic spherification: oyster pearls, Catánias

‘Fits like a glove’ is an expression that perfectly illustrates the union of spherification and the results achieved with this recipe. It involved lightly smoked oyster water, to which silver food colouring powder was added. When spherified, this liquid had an extraordinary likeness to a real pearl. It was one of the humorous touches in the 2005 menu.

Following the same procedure, we also attempted to offer a version of a typical confectionery found in certain areas of Catalonia, more specifically in the Penedès region. The Catánia is a bonbon made from toasted and caramelised almonds covered in a smooth hazelnut, almond and milk paste and dusted with cocoa and sugar. In our case, we spherified a hazelnut milk ball and dusted it with cocoa, but in the end we decided not to include it in any dishes.

1121 oyster with its pearl and ham cream

BDB hazelnut spherical Catánias with cocoa

Spherical clouds

Spherical clouds were among the most interesting technical challenges of the year. We wanted to make a cloud and spherify it, so it would be creamy inside, and also inject it with a liquid filling. The problem was that there was not a great choice of liquids that could be whipped into clouds. Moreover, this cloud had to contain an ingredient that would react appropriately with the sodium alginate, so it could not contain any dairy products. And to complicate matters further, it had to be served hot. In the end we decided to make a dashi cloud. The chosen filling was a white sesame cream, which had an ideal texture (see Sesame cream and lemon cream, page 224)

elBulli key moments: 2010–11

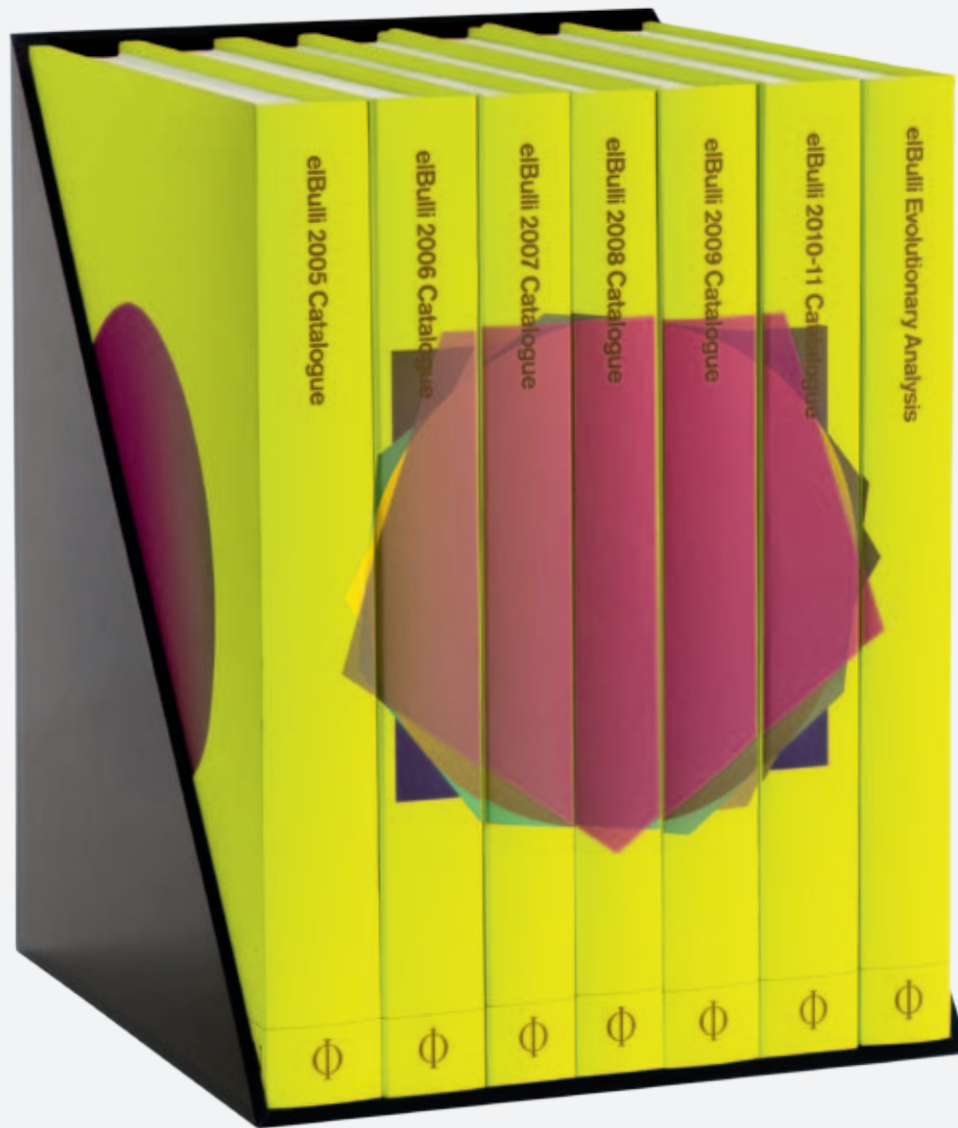
Oblaat. Thin layers of potato starch that allow many types of elaborations to be obtained.

Frozen water. Water takes on a leading role thanks to the possibilities and textures it offers when frozen.

elBullirestaurant becomes elBullifoundation. On 30 July 2011, elBullirestaurant closes its doors and ceases to operate as such. elBullifoundation is born with the desire to set up a creative centre at Cala Montjoi and an exhibition centre in Roses as from 2015.

2015

The elBullifoundation creative centre opens on the site of the restaurant in Roses.



About the authors:

Ferran Adrià joined the staff of elBulli in 1984 and rapidly progressed to become head chef. Famous for his pioneering culinary techniques, he has been applauded – and imitated – around the world, and won three Michelin stars for elBulli, along with many other accolades. Since elBulli's closure in 2011, Ferran has been lecturing around the world and developing the elBullifoundation, a culinary academy and think tank, on the site of the former restaurant. The foundation is due to open in 2015.

Juli Soler worked in the dining rooms of many restaurants in Spain before joining elBulli as restaurant manager in 1981. As well as hiring Ferran Adrià, he brought the front of house service to a standard never before seen in Spain. He is also a great authority on wine.

Albert Adrià joined elBulli in 1985 and quickly developed a passion for pastry. He was creative director of the elBulli workshop, as well as being responsible for the sweet world. Since the closure of elBulli in 2011, Albert has gone on to open two new venues in Barcelona; Tickets, a tapas bar and restaurant, and 41°, a cocktail bar, both to great acclaim.

“ If necessity is the mother of invention, Ferran Adrià is its father. As the chef of elBulli, he created a legacy of innovation as startling as it is significant; as the author and curator of this astounding collection, he has ensured that his legacy will not only endure, but that it will continue to instruct.

” DAN BARBER,
BLUE HILL AT STONE BARN

elBulli 2005–2011



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