



ICFO Colloquium FERRAN ADRIA 'El Bulli, Creativity & Beyond'

FERRAN ADRIA

July 22, 2014

Tuesday, July 22nd, 17h, ICFO's Auditorium

FERRAN ADRIA

Innovator and Chef \$\$ Ferran Adria originally from Hospitalet just outside of Barcelona, began his culinary career in 1980 during his stint as a dishwasher at the Hotel Playafels, in Castelldefels. From these humble origins, he rose to be considered by many, the best chef in the world. As chef and co-owner of the world-famous restaurant El Bulli (Girona), Adria is known for his experimental cooking which is often associated with Molecular Gastronomy, the application of science to culinary practices and cooking phenomena. Under his influence, El Bulli, which closed in September 2011, received the maximum international culinary distinctions including Michelin stars and the S. Pellegrino prize during four consecutive years; an achievement matched by no other restaurant in history. More information available soon



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