

## About Ferran Adrià and El Bulli

Ferran Adrià (1962) is the famous chef of El Bulli restaurant in Roses, Spain, which closed in 2011. El Bulli was legendary in the late nineties and into the first decade of the twenty-first century. It won the designation 'best restaurant in the world' from Restaurant magazine five times in a row.

El Bulli earned its stellar reputation from the fact that Adrià revolutionised everything in his kitchen to tantalise his diners' taste buds to the extreme. All of that innovation was aimed at radical experimentation with taste and touch. The restaurant was only open six months a year. Adrià spent the rest of the year secluded in a lab in Barcelona devising new dishes. The nightly routine at the restaurant was also singular: diners were served up to thirty dishes a night, often enjoying the culinary performance until well past midnight.

Adrià unleashed a revolution in dining by pushing the boundaries of taste. He was a pioneer of molecular gastronomy and developed nearly 2,000 new dishes with his staff, along with a huge amount of new table and kitchen ware and cutting, mixing, freezing and mixing methods. He served food that did not look like what it would taste like.

Since closing El Bulli, Adrià has been devoting his energies to a study of creativity. With the assistance of a team of researchers, designers and professionals from numerous other disciplines, he is trying to map out the creative process. Along the way, he draws on his wealth of experience at El Bulli. All of this is being compiled in his encyclopaedic online project, *Bullipedia*.

Adrià's artistic bent in the world of gastronomy brought him into contact with the art world from a very early stage in his career. In 2007 he was invited by that year's curator, Roger Buergel, to participate in the prestigious Documenta 12 art fair in Kassel, Germany.