



# FOREIGN RIGHTS



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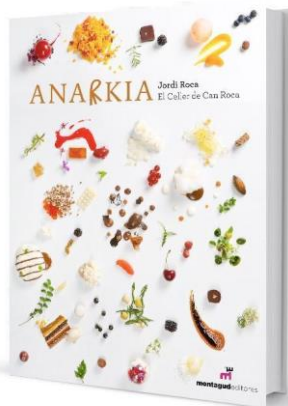
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### ANARKIA

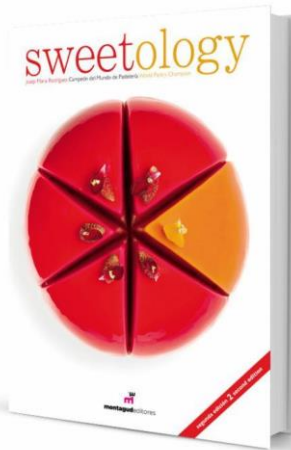
Jordi Roca



Spanish/English  
560 pages  
24x32 cm  
Hard cover  
72000 words

Publication Date 2016  
Retail Price: 109,25 €

This book is a compendium of desserts by Jordi Roca, proclaimed the **World's Best Pastry Chef in 2014**. This large format book includes techniques and pastry preparations which feature among the dishes from Joan Roca's kitchen. The 560 pages of this essential book are also a journey through the most extravagant and creative desserts of recent times. The unrivalled genius of the youngest Roca brother will amaze you with creations inspired by gastronomic fantasy. Anarkia contains a comprehensive set of the fundamental pastry-making techniques and ingredients in sweet cuisine. More than 100 step by step recipes make Anarkia a reflection of what happens in the pastry kitchen of El Celler de Can Roca (World's Best Restaurant in 2015 and 2013), a free-style restaurant with a cuisine that strives to embody the freedom found at the creative cutting edge, but without turning its back on culinary history.



### SWEETOLOGY

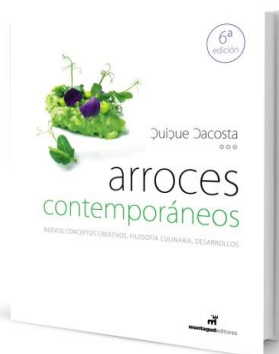
Josep Mª Rodríguez

Spanish/English  
256 pages  
24x32 cm  
Hardcover  
43.000 Words

Publication Date 2014  
3<sup>rd</sup> Edition Winter 2017  
Retail Price: 48,30€

Sweetology is the anthology of pastymaking. Josep Maria Rodríguez, **the World Pastry Champion**, has brought together his philosophy and his very personal creative style in his first book. Pastries, either individual or in a glass, and adaptations of classic creations, cakes and shortbreads, comprise the corpus of this book, which transcends the idea of a simple collection of recipes.

The book is structured so as to allow readers to enter into the creative universe of Josep Maria Rodríguez, and to become initiated into pastymaking through the development of the techniques, formulas and processes that are the base of the profession.



### ARROCES CONTEMPORÁNEOS

Quique Dacosta



Spanish  
312 Pages  
20x24 cm  
Softcover  
85.000 Words

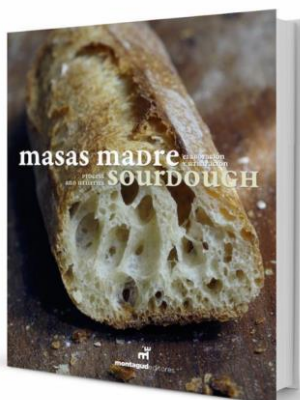
Publication Date 2014  
6<sup>th</sup> Edition 2016  
Retail Price: 48,30€

The book presents a different look at rice, one whose approach is radically different from anything published before; more modern, more comprehensive, more technical, more meticulous.

This original work explains the keys to understanding how Quique Dacosta has taken rice-based cuisine to the highest levels of gastronomic refinement.

Dacosta has been researching the "science" of rice with his expert team in order to better understand this product and, with his complete mastery of the technique and an extraordinary sensitivity, increase the scope of its culinary and gastronomic possibilities.

His original rice dishes are conceived from a Mediterranean perspective but incorporate foreign ideas, giving the book a cosmopolitan touch, as well as an extremely novel and refreshing feel.



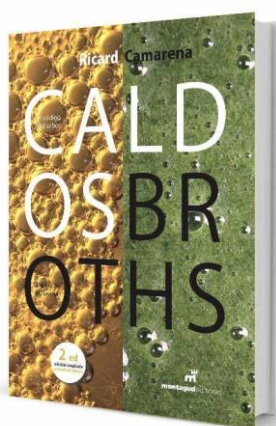
**SOURDOUGH**  
Javier Antoja Giralt

Spanish/English  
256 pages  
24x32 cm  
Hardcover  
58.000 Words

Publication Date 2015  
Retail Price: 77,05€

**Best Bakery Book in the World** by Gourmand World Cookbook Awards

This book has been overseen by the food journalist Javier Antoja Giralt. Masas Madre | Sourdough offers you the technical know-how of Georgina Crespo (Fleca Balmes, Barcelona) and includes practical tips from the best bakers in Spain: Jordi Morera (Espiga d'or), Xavier Barriga (Turris), Antonio Cepas (Benipan), Anna Bellsolà, Pablo Conesa, Jesús Machi, Iván Rodríguez, Enrique Medina, Ángel Ortíz, Salvador Vendrell, Manuel Cortés, Juli Álvarez and Xevi Ramon (Triticum), among others.



**BROTHS**  
Ricard Camarena

Spanish/English  
272 pages  
24x32 cm  
Hardcover  
33.000 words

Publication Date 2015  
2<sup>nd</sup> Edition 2017  
Retail Price: 63,15€

The book explains how Ricard Camarena, has come to transform the very foundations of cooking itself. All types of broths the chef uses to prepare his dishes are examined; their key points are detailed and a practical explanation is given via some of this Chef's most iconic recipes.

This book is highly technical, for this reason a series of icons have been designed to offer readers easy information.



**THE BREAD  
REVOLUTION**  
Jordi Morera

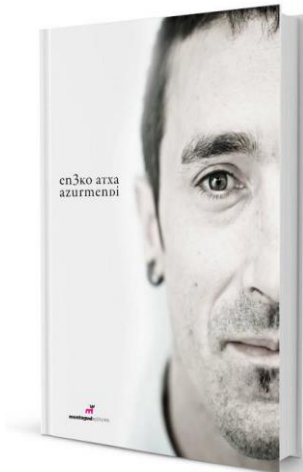
Spanish  
256 pages  
24x32 cm  
Hardcover  
80.000 Words

Publication Date 2017  
Retail Price: 77,05 €

This is a book that features everything from the characteristics and varieties of bread cereals to advice on its marketing, covering all the ingredients in bread and all the stages of bread making in between.

The book begins with a reasoned study on bread making in the present and future, linking it to the study and use of strains of wheat and other cereals that have now been incorporated into new recipes, using additive-free flours so that its sensory and nutritional properties are maximized.

JORDI MORERA also delves into the importance of the nutritional challenges posed by bread and its role in health, at a time when consumers are very sensitive to any information, whether reliable or not as the case may be, on the advantages and disadvantages of certain food products.



**ENEKO ATXA  
AZURMENDI**

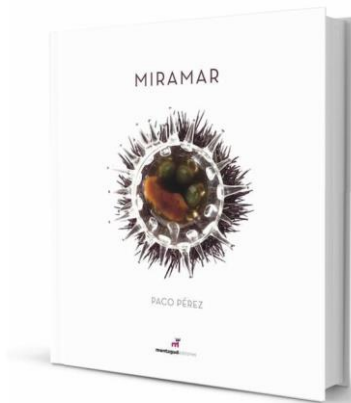
Eneko Atxa  
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Spanish/English  
256 pages  
24x32 cm  
Hardcover  
23.000 Words

Publication Date 2013  
Second Edition  
Retail Price: 48,30 €

The book is structured in three different parts. The three together compound an exhaustive travel through the life and creations of a cook called to challenge the laws and the limits of the vanguard. A book that undresses the cook, but also the person himself. An Eneko lacking workmanship; all naturality. A “good chap”, as he would say himself, who runs away from labels and who has achieved to arrive to the highest (3 Michelin stars with 35 years old) without this progressive success getting into his head.

Eneko Atxa has become the international standard bearer for signature cuisine that embodies a real commitment to the local area – without impositions or a contrived discourse, a love for the land of his birth transported to your table, and a contemporary vision of culinary tradition.



**MIRAMAR**  
Paco Pérez  
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Spanish/English  
320 pages  
24x27 cm  
Hardcover  
36.000 words

Publication Date 2015  
2<sup>nd</sup> Edition 2016  
Retail Price: 48,30 €

Miramar is far from being a common place. It is the restaurant where Paco Pérez masterfully combines memory, surroundings, the cutting-edge, and imbues them into each of his creations.

Throughout the 320 pages of this book we take an in-depth look at the ones that have been most significant over these decades of work fuelled by determination and tenacity. It also outlines the main techniques behind each dish and reveals where Paco Pérez has drawn inspiration from.

‘Miramar. Paco Pérez’ is the restaurant at the heart of an empire, with five Michelin stars, that Paco Pérez has created. This publication examines how memory, surroundings and the cutting-edge have unleashed a whirlwind of creative flavours.



**IRREDUCTIBLE**  
Diego Guerrero  
DSTAgE  
🌸🌸🌸

Spanish/English  
256 pages  
24x27 cm  
Hardcover  
40.000 words

Publication Date 2016  
Retail Price: 48,30 €

Irreducible goes beyond describing the vertiginous path of this exceptional cook who has over 20 years’ experience in the kitchen. Throughout those years, Diego Guerrero’s cuisine has stood out thanks to its personal and recognisable character that defies classification. This cook skilfully prepares traditional dishes, cooks meat and fish to perfection, and masters cutting-edge techniques and exciting flavours from all over the world that have caught his creative eye. At times, his dishes hide something fun. At other times they are like leisurely reflections. But they are always the result of a constant evolution that, thanks to his infinite memory, record every gustatory experience. The book contains 52 recipes with detailed instructions for preparing 17 unique base recipes as well as six of his own unpublished liquid-cuisine recipes, including some that are alcohol-free.

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