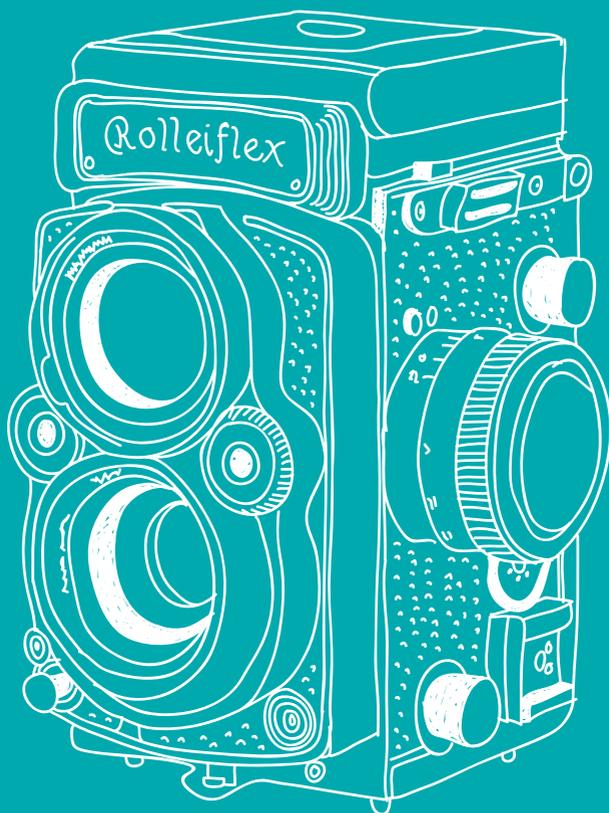

FOREIGN
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NON-FICTION
CATALOGUE
2017

FOOD
& DRINK



Under Production

Buenazo

Gastón Acurio

Grijalbo

Pub. date:
July 2017

Delish

What to become a SPECTACULAR artist in the kitchen?

Internationally celebrated chef's expertise available! Enjoy fine meals that bring together family and friends.

Astrid & Gastón, his first restaurant, has long been on the list of the World's 50 Best Restaurants. He hosts television programs, contributes to a few magazines and writes books.

His newest cookbook invites curious gourmards to enjoy the taste of home-cooked cuisine. These 200 recipes offer essential techniques and shortcuts to transform basic ingredients into unforgettable dishes, in an accessible tone and with simple explanations, all with the same goal in mind: cooking and sharing food.

PERU / Gastón Acurio

(Lima, 1967) is a world-renowned chef, with 34 restaurants around the world, including *Astrid & Gastón*.

Awards: Goodwill Ambassador 2010 (UNICEF), Global Gastronomy 2013 (Stockholm); Premio Antica Corte Pallavicina 2011 (Italy), Lifetime Achievement Award (Latin America's 50 Best Restaurants), Businessman of the Year 2005 (América Economía), among others.

Under Production

Punto G

Gastón Acurio

Grijalbo

Pub. date:
November 2017

G Spot

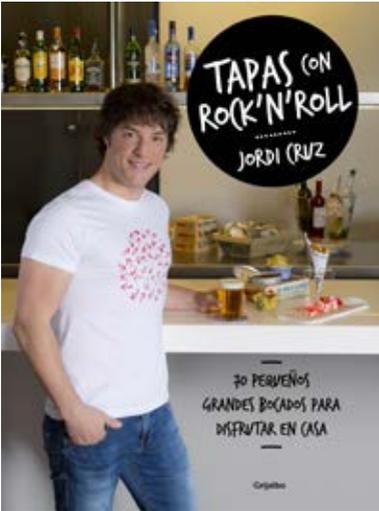
One of the most extraordinary gastronomic adventures of the last decade: his knowledge of international cuisine took Peruvian cuisine to a gourmet level, contributing to develop the so-called Cocina Novoandina.

Considered one of the most influential chefs in the world, Gaston Acurio has internationalized Peruvian cuisine worldwide, in a creative, modern and attractive style. Gaston owns 34 restaurants in 13 countries and is the author of several books.

Celebrate these 10 years of Gastón Acurio's journey as a world-renowned chef! This coffee table book revisits the finest recipes from his 34 restaurants and franchises around the planet, including *Astrid & Gastón*, *La Mar*, *Tanta*, *Panchita*, *Madam Tusan*, *Chicha*, *Papacho's* and *Los Bachiche*. His culinary adventure brings together a wide range of classic Peruvian cooking, Italian-Peruvian fusion and strong Asian influences.

PERU / Gastón Acurio

(Lima, 1967) is the greatest promoter of Peruvian cuisine in the world, and one of the creators of the Lima Gastronomic Festival called Mistura, which quickly became one of the three most important globally. His attendance top cuisine events worldwide brings Peruvian cuisine to a wider audiences.



*Tapas con
rock'n'roll*

Jordi Cruz

Grijalbo ilustrados

Pages: 224

Pub. date:
March 2017

Rock'N'Roll Tapas

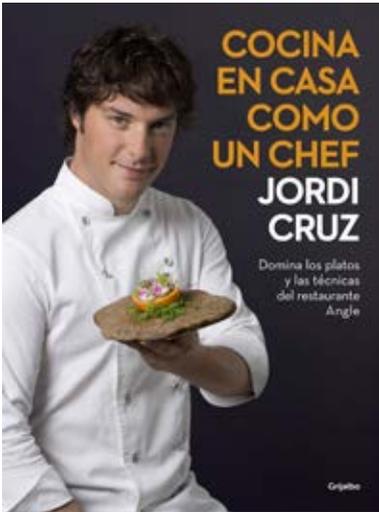
A four Michelin stars chef shows how to prepare simple, creative tapas. Jordi Cruz fuses classic and modern trends creating unique, delicious and attractive appetizers.

Jordi offers a large variety of classic Spanish recipes—like yummy tangy potatoes with foamy alioli, piquant sautéed vegetables, and battered, fried calamari—alongside more fancy concoctions such as cherry ceviche and foie gras with figs.

These "rogue tapas" are the most creative recipes to emerge from the kitchen of the restaurant *Ten*, which Jordi Cruz defines as equal parts traditional and avant-garde. His creations are tasty bites of awesome, or as he likes to define them, they have got rock 'n' roll, which means that extra awesome to thrill.

SPAIN / Jordi Cruz

(Manresa, 1978) is a Spanish chef. He received his first Michelin star in November 2004 at 26 years old, making him the youngest chef in Spain and the second youngest worldwide to earn that distinction. From that point on, his reputation only grew, earning 3 more Michelin stars and many other awards.



Cocina en casa como un chef

Jordi Cruz

Grijalbo ilustrados

Pages: 270

Pub. date:

November 2016

Cook At Home Like A Chef

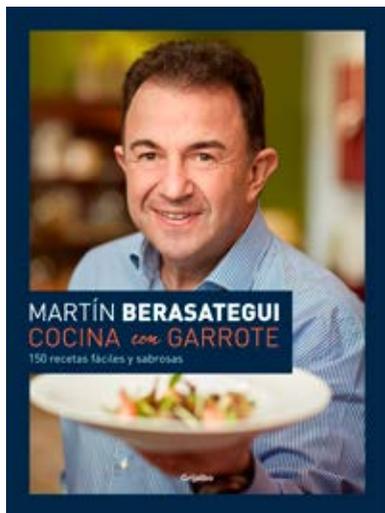
When traditional cuisine is enhanced by the latest techniques to improve flavor, presentation, and bring out all nuances, like Michelin-starred restaurants do for everyday dining.

Four Michelin stars chef, Jordi Cruz, teaches the theory and practice of the latest trends in gastronomy, both in technique and ingredients. 75 creative recipes are explained step-by-step, revealing methods such as how to use foams to subtly introduce flavors, how to create perfect pairings, how to work with low temperatures, and how to steam cook with added aromas.

A cookbook inspired by traditional cuisine that makes use of the latest techniques to improve flavor, presentation, and bring out all nuances, based on dishes served at the Angle, a Michelin-starred restaurant for everyday dining.

SPAIN / Jordi Cruz

(Manresa, 1978) has been awarded with Spain's most prestigious recognitions for Chefs. He has published five other books and is a jury on the Master Chef Spain TV program, which has made him a celebrity. Before the Spanish version, he was a participant on MasterChef Poland.



*Cocina con
garrote*

**Martín
Berasategui**

Grijalbo ilustrados

Pages: 320

Pub. date:
April 2016

Cooking With Brio

The only Spanish chef with 8 Michelin stars gives an homage to cooking with fine products, personality, and passion; it's cooking that bursts with flavor.

Prestigious chef Martín Berasategui presents 150 succulent recipes, with special attention to nature, tradition and the market products of each season.

Delicious and very simple homemade dishes to enjoy with the whole family: recipes, explained step by step, along with tips and secrets that Martín has developed over the years. Enjoy new taste sensations when you prepare your own cod “kokotxas” with peas; spring onion, paprika sausage and cod au gratin; pork tenderloin with roast potatoes; or cherry gazpacho; not to mention the sweets, like peach junket and chocolate panna cotta with mint and strawberries.

SPAIN / Martín Berasategui

(Donostia, 1960) has enormous curiosity and passion for his work, which has brought him to the pinnacle of success, although he only aspires to continue enjoying what he loves most: cooking and sharing his knowledge with the new generations. That includes home cooking.



3-Quique Dacosta

Quique Dacosta, one of the best Spanish chefs, is willing to share the receipts that gave him three Michelin stars.

Quique Dacosta presents the recipes of his 2012 creations included in his “Taste of the Mediterranean” menu, which earned him his third Michelin star. Alongside the recipes he tells of the inspiration and motivation behind them and he reviews the story of the only restaurant in Spain, until that date, outside of Catalonia and the Basque Country, to receive three coveted Michelin stars.

Throughout his professional career, he has recorded his culinary creations in three books: *Más allá de los Sabores*; *Arroces Contemporáneos. Tratado sobre el arroz*, and *Quique Dacosta 2000-2006*, a book and website that won Spain’s National Gastronomy Award for the finest publication of the year.

3-Quique Dacosta

Quique Dacosta

Grijalbo ilustrados

Pages: 288

Pub. date:
March 2015

SPAIN / Quique Dacosta

In 1988 he began to work in what is today his restaurant, El Poblet (now known as the Quique Dacosta Restaurante).



*De tapas con
Quique Dacosta*

Quique Dacosta

Grijalbo ilustrados

Pages: 192

Pub. date:
March 2016

Tapas with Quique Dacosta

Quique Dacosta's tapas have their roots in the Mediterranean creative cuisine.

Tapas are Spain's greatest gastronomic specialty, having evolved from simple small plates of olives or cured ham on toast to the sophisticated dishes now served in the finest restaurants. Quique Dacosta's tapas have deep Mediterranean roots and are inspired by modern cuisines around the globe. From traditional to cutting edge, this book has tapas recipes for every palate to savor.

Quique Dacosta's prestigious perfects the gastronomic experience of a creative delicate cuisine, its original names and delicious plates, served in a warmth atmosphere full of charm.

SPAIN / Quique Dacosta

(Jarandilla de Vera, Spain, 1972) started to work in what is today his restaurant, El Poblet (now known as the Quique Dacosta Restaurante), in 1988. Throughout his professional career, he has recorded his culinary creations in three books. *Quique Dacosta 2000-2006*, a book and website that won Spain's National Gastronomy Award for the finest publication of the year.



The Torres Twins In The Kitchen

The Michelin-starred twin chefs promote the joy of home cooking featuring small dishes using seasonal ingredients.

The Torres brothers offer home cooks a delicious adventure of healthy, unpretentious flavors that rival the finest restaurants. Cooking is an art that takes time, but it is a pleasure we should practice every single day.

Sergio and Javier Torres started learning how to cook as close as their home, but took their learning experience hundreds kilometers further to work with prestigious chefs like Philippe Rochat and Alain Ducasse, in Paris and in restaurants as Plaza Atenée (each recognized with three Michelin stars). Along their career, they have also experienced the kitchens of two Michelin stars restaurants as Neichel, Akelarre, Le Jardín des Sens and El Racó de Can Fabes; and Reno (one Michelin star).

*Torres en
la cocina*

Sergio and
Javier Torres

Plaza & Janés

Pages: 256

Pub. date:
March 2016

SPAIN / Sergio and Javier Torres

(Barcelona, 1970) are chefs at the Michelin-starred *Dos Cielos* restaurant. Ever since they began cooking at eight years old with their grandmother Catalina, they haven't stopped learning in some of the best kitchens around the world.



*Un aplauso
para el asador*

Locos x el asado

Sudamericana

Pages: 168

Pub. date:
April 2016

Cheers to the BBQ Griller

A selection of their best recipes, combining grilling techniques never losing sight of the fact that the true importance of barbecuing is getting together to enjoy eating with friends.

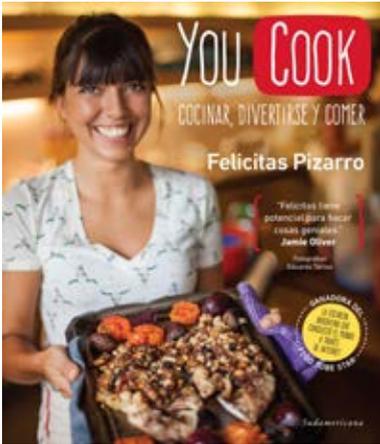
Scrumptious photos and tempting recipes will have your mouth watering just flipping the pages.

Luciano Luchetti and Kevin Chochlac founded “Locos X el asado” (Crazy 4 BBQ), a virtual community of grilling fanatics that started with a Facebook group, then continued with the launch of their website and the “largest barbecue in the world” event. In addition to the community aspect and the discussions on how to grill the best barbecue, the forum administrators have become YouTube stars, with videos featuring their recipes that never have less than 30,000 viewings and sometimes up to 100,000.

SPAIN / Locos x el asado

Locos X el asado have 400 thousand followers on social media, united by their love of barbecue. Luciano Luchetti and Kevin Chochlac began grilling once a week and posting recipes and photos online, and in very short time they had many followers.

www.facebook.com/locosxelasado/



You Cook

Cocinar,
divertirse y comer

Felicitas Pizarro

Sudamericana

Pages: 192

Pub. date:
October 2014

You Cook

Cooking, Eating, and Enjoying.

Everyday cooking is the perfect place to develop your creativity, live contentedly and share your creations with your loved ones.

Winning a worldwide contest sponsored by the famous British chef Jamie Oliver on his Food Tube channel gave Felicitas the chance to appear regularly on *Jamie Oliver & Friends*. Now her book, *You Cook*, includes a prologue written by Jamie Oliver himself.

You Cook is an open invitation to develop your taste buds as you eat, create as you cook, and enjoy entertaining, from choosing the ingredients to bringing the dishes to the table. Felicitas revisits recipes she's learned from family and friends, reinvents traditional dishes and tests out her own creations.

ARGENTINA / Felicitas Pizarro

(Buenos Aires, 1985) is a chef and sommelier, with a brilliant career as the head chef in a renowned hotel and as an entrepreneurial chef in her own catering company. She won an important international cooking video contest organized by famous British chef Jamie Oliver and she now regularly presents her videos on the *Food Tube* channel.

www.youtube.com/user/felicitaspizarro