

# Sirius

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## COOKERY COURSE

### **Sirius Cookery Course 2018 "Cooking and Gastronomy for Superyachts"**

**Gastronomic Experience at elBarri Adrià and much more**

#### **DATES**

15-20 October

#### **STRUCTURE**

ONE WEEK (= 6 course days) THEMATIC INTENSIVE COURSE

#### **VENUES**

Monday: La Boqueria room.  
Tuesday: Barcelona University-Food and Nutrition Campus  
Wednesday: Out: AT Roca + Ferran Centelles  
Thursday: elBarri Tour + cocktail workshop  
Friday: Barcelona Confectionery Guild + Chocolate Museum schools.  
Saturday: Jospèr (Pineda de Mar) + Mataró Marina Barcelona (Varador 2000)

#### **CHEFS/INSTRUCTORS:**

- Pere Planagumà, Albert Lorenzo and "ROM RESTAURANT & TAVERNA" team
- Angel Salvador, Martin Lippo and "100%100 CHEF" team
- AT ROCA + Ferran Centelles
- elBarri Tour: head chefs of Albert Adrià's restaurants: "PAKTA", "TICKETS", "BODEGA 1900", "ENIGMA", "NIÑO VIEJO", "HOJA SANTA" + cocktail workshop
- Olivier Fernández and "School of the Confectionery Guild of Barcelona" + Chocolate Museum teams
- Jospèr team

**SCHEDULE:** OCTOBER 2018: Monday 15th to Saturday 20th, from 10am to 2pm + from 3pm to 6pm

Monday 15/10 Boqueria room (Boqueria Market)	Tuesday 16/10 Food and Nutrition Campus	Wednesday 17/10 Out AT Roca	Thursday 18/10 elBarri Tour (*)	Friday 19/10 Confectionery Guild+ Chocolate Museum	Saturday 20/10 Josper + Mataró Marina BCN
"Special haute cuisine vegetable creations, sweets and savouries: for vegans, halal, kosher, gluten-free"	"Avant-garde equipment, techniques and utensils that will astound."	"The importance of Service for haute cuisine creations on yachts"	"Philosophy and success of the culinary experiences offered by Albert and Ferran Adrià and the Iglesias brothers in Barcelona"	"Recipes with special sugars, different from sucrose, in mini confectionery: petit fours, mignardises, macarons."	"Charcoal haute cuisine: traditional updated recipes and avant-garde barbecuing "
"Special haute cuisine vegetable creations, sweets and savouries: for vegans, halal, kosher, gluten-free "	"Avant-garde equipment, techniques and utensils that will astound."	"The importance of Service for haute cuisine creations on yachts"	"Classic and amazing cocktails: practical and sophisticated suggestions for superyachts"	"Recipes with special sugars, different from sucrose, in mini confectionery: petit fours, mignardises, macarons."	"Charcoal haute cuisine: traditional updated recipes and avant-garde barbecuing "+ Diploma awarding

(\*) ELBARRI TOUR

A full day with the elBarri team, the collection of restaurants created by Albert and Ferran Adrià, together with the Iglesias brothers, in Barcelona. This is undoubtedly the most important gastronomic attraction in Spain resulting from the constant innovation, unlimited creativity and know-how of these eminent international chefs.

An exclusive and personalized experience for total immersion into what is now one of the most interesting gastronomic proposals in the world. A didactic, fun and highly motivating tour.

In the morning we will visit the group's 6 restaurants (which are all very near each other). In each, the Head Chef will greet us to explain each restaurant's philosophy and gastronomic rationale. Practical explanation of 1-2 recipes - the most representative from each restaurant.

Lunch in the taquería "NIÑO VIEJO", which will be closed to the public for our students.

In the afternoon a cocktail workshop with the team of bartenders from the elBarri group.