



Gana 5349 € al día

El millonario de Santa Coloma de Farners consigue 5349 EUROS cada día (aquí se explica cómo)

FOODIE SWEDE

Travel and Enjoy! Repeat!

Restaurant Disfrutar

NOVEMBER, 2019

by Fab Foodie Swede



Oriol Castro is behind the two star Michelin restaurant Disfrutar (means Enjoy!) in Barcelona that also is at 9th place at the Worlds 50 Best, and restaurant Compartir (means sharing) in Cadaqués together with Eduard Xatruch and Mateu Casanas. They all meet when they worked in the kitchen at El Bulli, so that explains why they are cooking this brilliant avant-garde style food. After hanging out with Oriol for some days, I have seen his curiosity when he looks at new products. His eyes light up, and he comes up with new dishes in that magical brain of his. I wish I had a film of him looking at new little beans and pine cones, he looks like a kid in a candy store. That's why I like him so much, I love passionate curious people. So Oriol Castro and another chef from Disfrutar Giulio Gigli had been invited to Twins Science in Moscow to share how they work with creativity at Disfrutar. The future chefs of Moscoe are all eyes and ears during the hour long presentation. I spoke to some young chefs afterwards who told me they wanted to try out this more playful way of cooking in the future. And they had got so much inspiration from looking at

this during the Twins Science talks. Just look at those photos, and hopefully it gives you a hint about how inspiring it was for all those young aspiring chefs!





Red prawn, the juice of the prawns's head, coconut milk, kaffir lime leaves oil, mango consommé, and deep fried prawns brain with caviar.



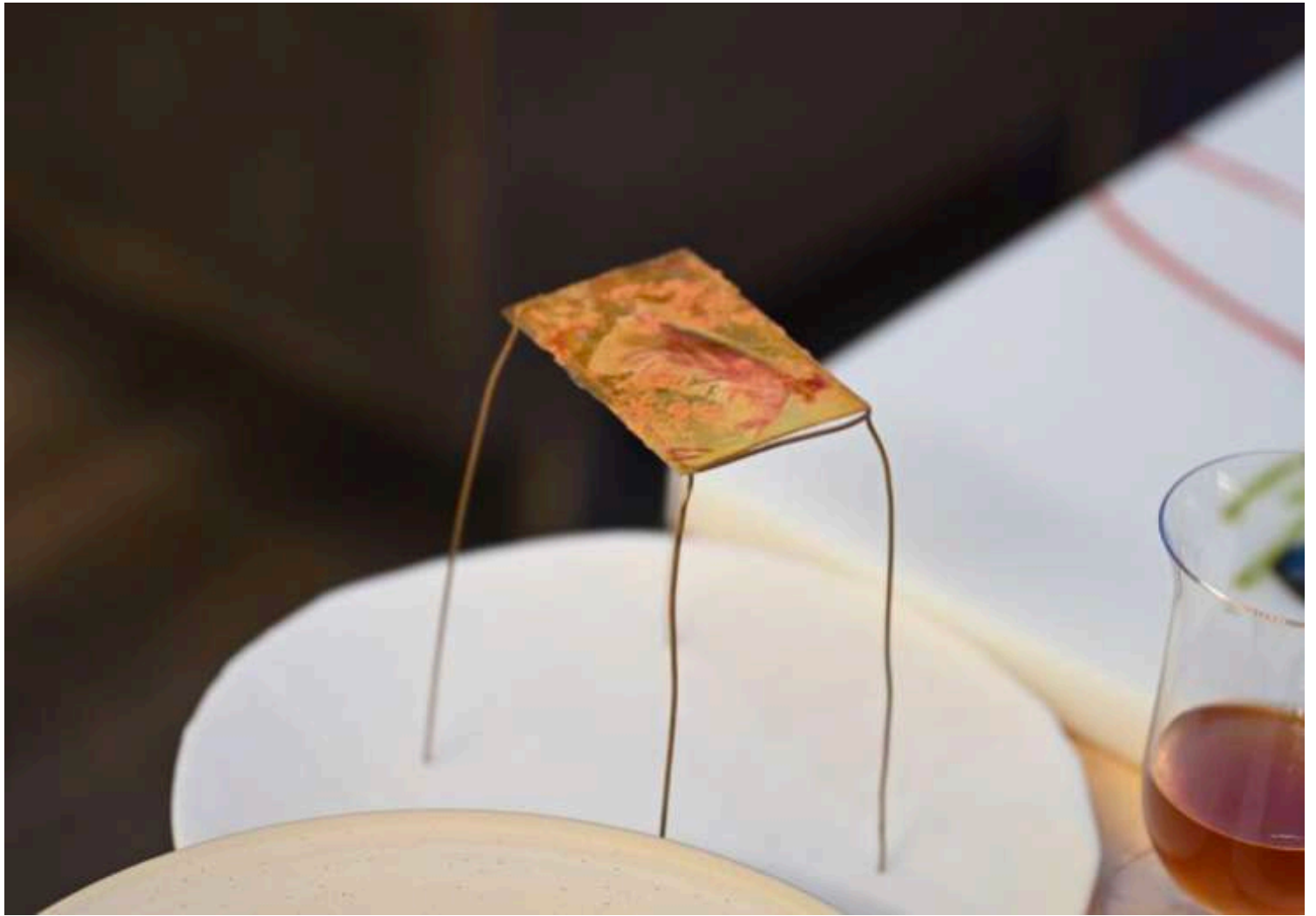








Preparing to serve seafood with chicken and garlic the Basque way.





Fresh raspberry, fake raspberry made with tomato water, spheres of tomato water, wasabi, ginger, cardamom, fresh almonds, almond oil and a praline of raspberry. Both beautiful to the eye and mouth!

Text and Photo by Malin Nordblom

Fab Foodie Swede

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fabfoodieswede@hotmail.com

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Fab Foodie Swede

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