



Disfrutar in Barcelona earned the "One to Watch" award in **The World's 50 Best Restaurants** list this year. Here, we look inside Disfrutar and meet its chefs, who are pioneering new techniques to create dishes with textures and flavors that delight the taste buds.



One of the new techniques is called multi-spherication.

Caption by: Katie Collins / Photo by: Andrew Hoyle/CNET



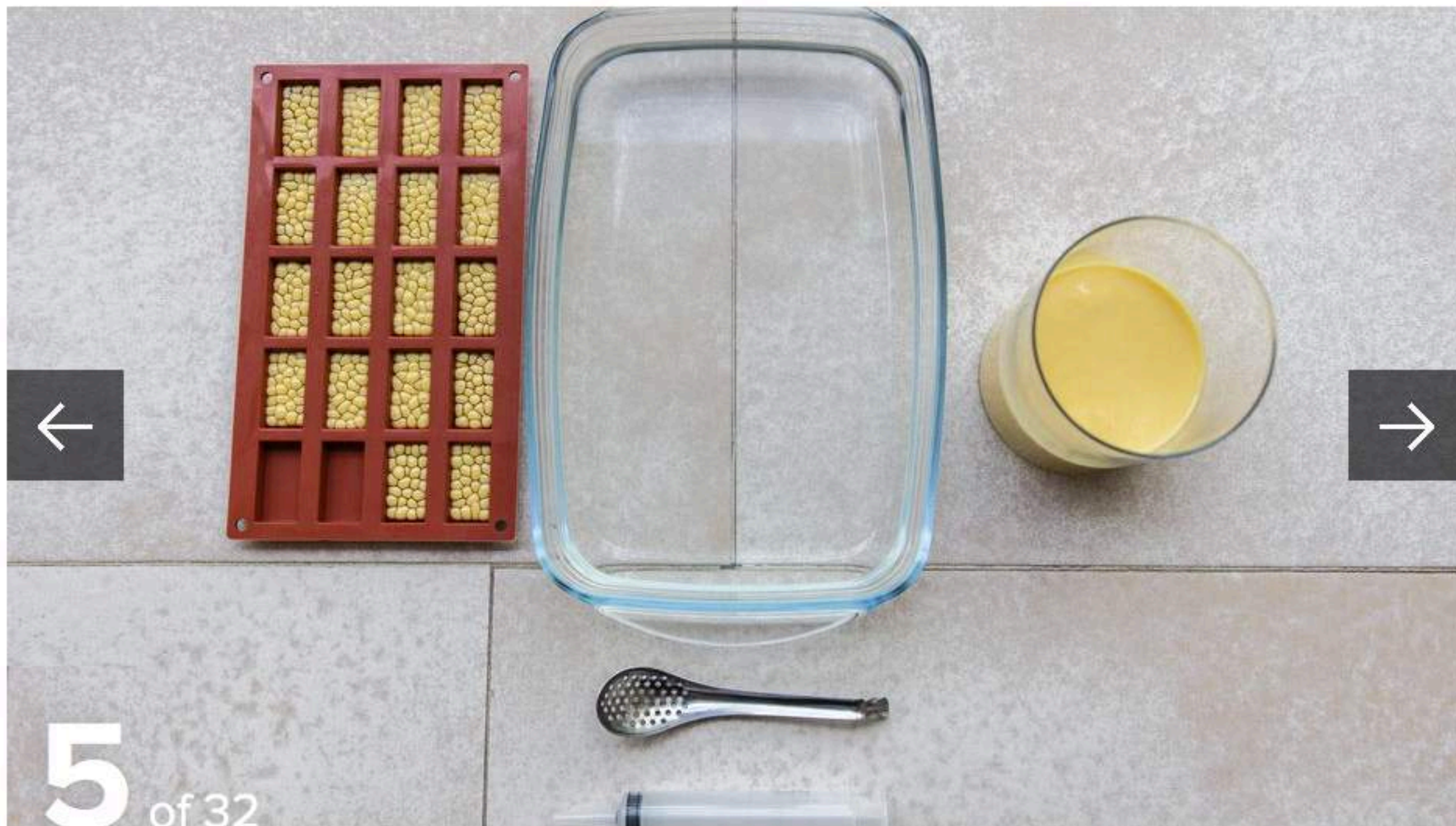
Here sweetcorn has been liquidized and is being dropped into a solution that will cause it to reform into individual kernels.

Caption by: Katie Collins / **Photo by:** Andrew Hoyle/CNET



Once the individual kernels are formed, they are then dropped into molds where they gel together.

Caption by: Katie Collins / **Photo by:** Andrew Hoyle/CNET



The equipment required is basic.

Caption by: Katie Collins / Photo by: Andrew Hoyle/CNET



But it results in rectangular blocks of corn kernels that look and taste delicious.

Caption by: Katie Collins / Photo by: Andrew Hoyle/CNET



Each kernel pops between the teeth to release a sweet, creamy smooth center.

Caption by: Katie Collins / **Photo by:** Andrew Hoyle/CNET



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The chefs arrange it artfully into dishes.

Caption by: Katie Collins / Photo by: Andrew Hoyle/CNET



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Here it is placed on top of foie gras and a cracker, resulting in some very sophisticated finger food.

Caption by: Katie Collins / Photo by: Andrew Hoyle/CNET



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The same technique can be used to create different shapes.

Caption by: Katie Collins / Photo by: Andrew Hoyle/CNET



A look inside Disfrutar's light-filled dining room.

Caption by: Katie Collins / Photo by: Andrew Hoyle/CNET



The chefs at Disfrutar call this "the best sandwich in the world."

Caption by: Katie Collins / **Photo by:** Andrew Hoyle/CNET



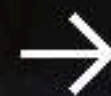
Inside is caviar and sour cream.

Caption by: Katie Collins / Photo by: Andrew Hoyle/CNET



It's carefully deep fried so that the center remains fresh and cool.

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The oil temperature has to be carefully controlled.

Caption by: Katie Collins / Photo by: Andrew Hoyle/CNET



The same technique can be used with different fillings -- imagine one with ice cream!

Caption by: Katie Collins / Photo by: Andrew Hoyle/CNET



The satisfaction of slicing through the crisp dough is second only to plunging your teeth through it.

Caption by: Katie Collins / **Photo by:** Andrew Hoyle/CNET



Inside, the heavenly the center is revealed.

Caption by: Katie Collins / **Photo by:** Andrew Hoyle/CNET



It's as wickedly yummy as you would hope.

Caption by: Katie Collins / Photo by: Andrew Hoyle/CNET



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Many of Disfrutar's dishes aren't easy to decipher to the untrained eye.

Caption by: Katie Collins / Photo by: Andrew Hoyle/CNET



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This is because ingredients are often broken down into component parts and then reconstituted in some way, as with these jellies.



They are made to look appetizing through careful presentation.



Here, sea urchin is added.

Caption by: Katie Collins / Photo by: Andrew Hoyle/CNET



The result is certainly a pretty picture, as well as a delightful mouthful.



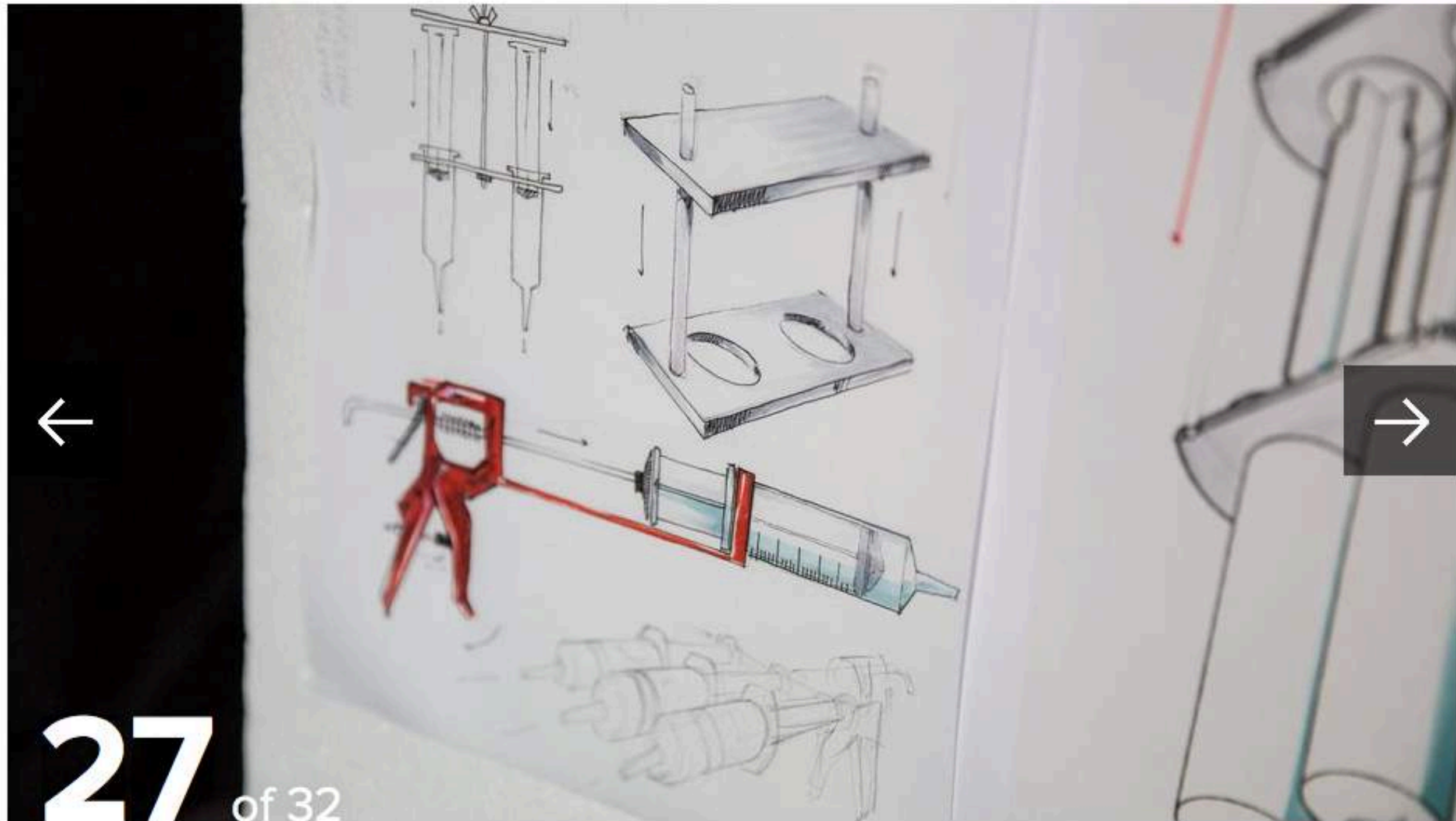
Chef Eduard Xatruch is one of three chefs at Disfrutar. They bring years of experience from working at Spanish restaurant El Bulli, which is now closed, but was once considered to be the pinnacle of creative cooking.

Caption by: Katie Collins / **Photo by:** Andrew Hoyle/CNET



They maintain their creative attitude to cooking with a research lab in the restaurant's basement.

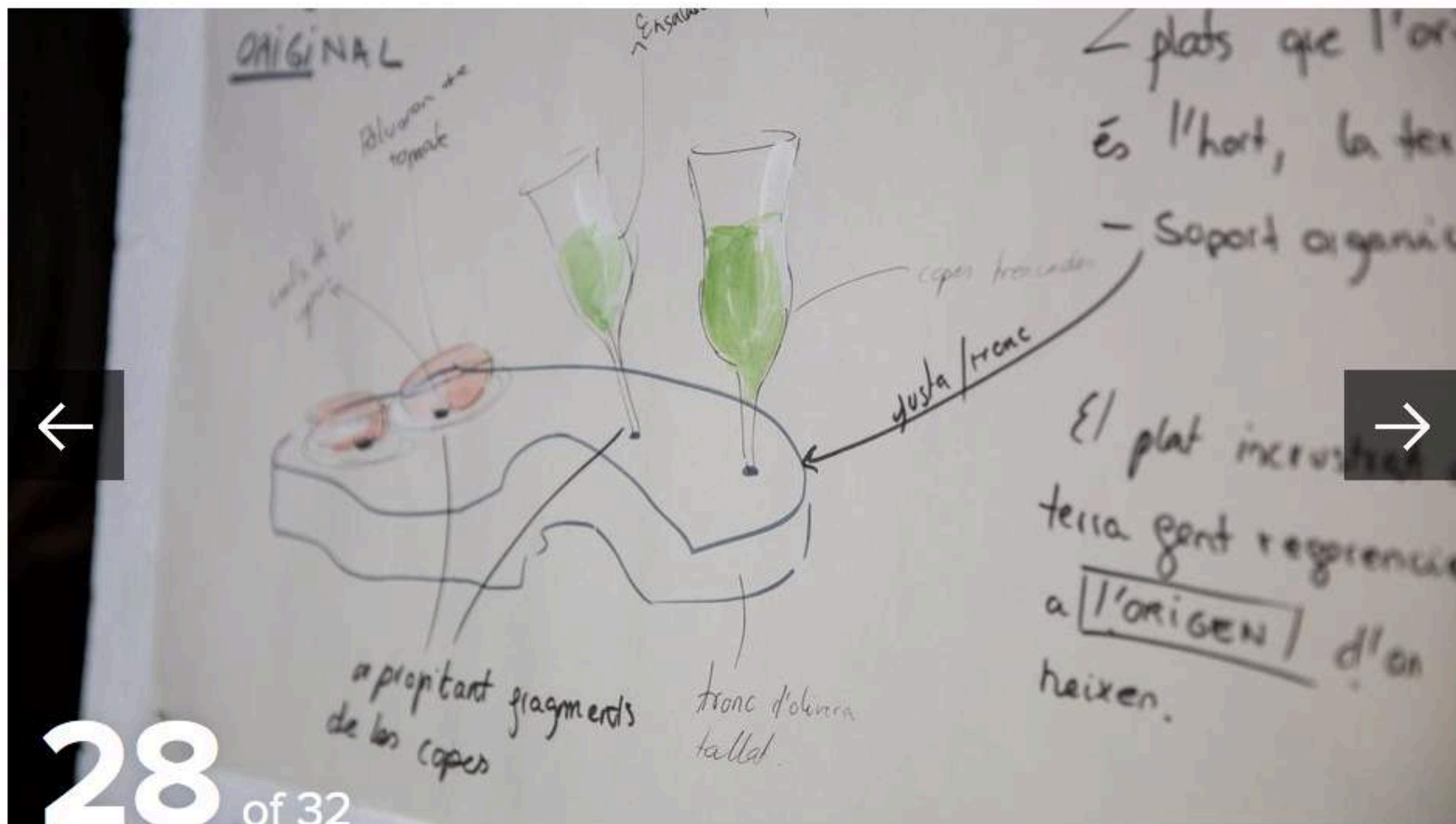
Caption by: Katie Collins / Photo by: Andrew Hoyle/CNET



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Here they allow their creative juices to flow.

Caption by: Katie Collins / Photo by: Andrew Hoyle/CNET



They play with ideas and concepts.

Caption by: Katie Collins / Photo by: Andrew Hoyle/CNET



They even think up new ways of presenting food to customers.



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Most of their actual tools are simple.

Caption by: Katie Collins / Photo by: Andrew Hoyle/CNET



Although they do enjoy playing around with pressure cookers.



They introduce unusual ingredients like cauliflower to pressure cookers, in order to see what results they can come up with.