



EL BULLI - COOKING IN PROGRESS

by Gereon Wetzel



SYNOPSIS

The starred chef Ferran Adrià is known as the best, most innovative and craziest cook in the world. In his always fully booked restaurant „El Bulli“, 50 persons are permitted to experience through 30 courses the split between his technical-conceptual cuisine and all conventions of culinary art as well as our general vision of cooking. Every year, the restaurant closes for six months. During this time, Adrià and his creative team retire to their cooking laboratory in Barcelona, to create a new menu for the following season. Everything is allowed – except of copying themselves. One year with Ferran Adrià, the development of a new menu, searching for the essence of creativity and obsession in a place where they already call the „frozen parmesan air with cereals“ from 2004 a classical dish.

FESTIVALS

IDFA Amsterdam

CAST AND CREW

DIRECTOR Gereon Wetzel · PRODUCER Ingo Fliess · EDITOR Anja Pohl · DOP Josef Mayerhofer

Germany 2010

90 min

FORMAL CATEGORIES

Biographie/Portrait, Science

ORIGINAL LANGUAGES

English

PREMIERE

Germany (2010)

PRODUCTION COMPANY

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