Chef Ferran Adria is all for fusion of cuisines

Spanish chef Ferran Adria spoke up Monday for the "fusion" of different cuisines and urged the culinary avant-garde to have fun with it, but always "within limits."

Adria took part Monday in Miami in the first Estrella Damm Gastronomy Congress, together with other all-star chefs like Diego Muñoz of the Astrid & Gaston restaurant in Lima, and Fran Agudo and David Gil, chefs of the Tickets restaurant in Barcelona.

In a speech to students at the Miami Culinary Institute, Adria hyped the importance of avant-garde cuisine and asked all present to reflect on "the limits between what is fun and what gastronomy is really all about."

Adria, after closing down his prizewinning restaurant elBulli in 2011, now heads a foundation that is a culinary think-tank dedicated to gastronomic experimentation.

In a statement to EFE, Adria acknowledged that today the "informal" kitchen is working very well, and expressed his enthusiasm for the fusion of diverse styles of cooking - Japanese, Mexican, Colombian and more.

As for Spain's gourmet offerings, the Catalan hailed events like the Estrella Damm Gastronomy Congress as opportunities to find better ways to export Spanish cuisine "in a well-done way."

"We have to know how to sell, like the Italians and French do, because they do it extremely well," said Adria, whose elBulli restaurant was rated No. 1 in the world a record five times by Restaurant Magazine.

During his session with students from the Miami Culinary Institute...
of Miami Dade College, Adria defined the elBulli Foundation as a center of gastronomic research focused on education and new technologies.

Taking part in the event were some 60 students, including Pier Cifone, 34, who described the congress as "a wonderful, unforgettable experience," thanks in part of the presence of Ferran Adria and other world-class chefs.

"I know him from elBulli and I was always intrigued by what he did. For me he's the best, so I looked forward to seeing what he would do here and see what kind of culinary arts and techniques he uses," said Cifone, who dreams of working one day with the great chefs.

Lizette Linares, 21, also "dreamed" of meeting Adria since she considers him her "kitchen idol." EFE

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