

Innovative gastronomy from seafood

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During the last years, the wider dissemination of food applied research results is allowing more accessible and better interchange of knowledge. This has brought a whole bunch of new possibilities to gastronomy, contributing even to enlarge its natural space.

Cooking is a process that evolves under multidisciplinary aspects. Surrounding a meal there is the (1) cultural tradition (2) socio-economy aspects of the particular place (3) the knowledge and sensibility of the cook and (4) even his own capacities.

The haute cuisine is adopting processes and methods present in other fields much more advanced than gastronomy. The tendency shows that, on one hand, there is a need for finding new products and processes. On the other hand, daily habits and products are under continuous examination in order to correct them or highlight added values on them.

'Scientific cuisine' is the preferred term to be used, and is defined by professor Davide Cassi as the research field that searches for new techniques and processes using the scientific knowledge and method, based on the observation, the formulation of general hypothesis and its verification through experimentation. But we must not forget that the final aim of this profession is to elaborate good dishes and to serve creativity, excellence and pleasure.

During the last ten years, extraordinary changes have happened and the changes in the near future are expected to be much more important. Technology and methods used in laboratories have entered redefined and are being applied into culinary processes and development of new food products for the industry.

Andoni Luis Adúriz is recognised as a prestigious chef worldwide. His restaurant Mugaritz has two Michelin's Guide stars and it has been rated as the seventh best restaurant in the world in 2007 by the well known British publication 'Restaurant Magazine'.