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DISFRUTAR IN BARCELONA WINS THE 'MIELE ONE TO WATCH' AWARD 2017

Restaurant run by former El Bulli chefs chosen by The World's 50 Best Restaurants as global rising star

Disfrutar in Barcelona has been named this year's Miele One To Watch by The World's 50 Best Restaurants. Opened in December 2014, Disfrutar is a collaboration between chefs Mateu Casañas, Oriol Castro and Eduard Xatruch. The three met while cooking at former No.1 restaurant El Bulli, where they worked alongside legendary Spanish chef Ferran Adrià.

Disfrutar's founders will be presented with the coveted award at The World's 50 Best Restaurants awards in Melbourne on April 5th. The Miele One To Watch Award celebrates emerging global talent and recognises a restaurant that is outside the 50 Best itself but has the potential to rise up the list in the near future.

William Drew, Group Editor of The World's 50 Best Restaurants, said: "Disfrutar showcases the individual talents of these three chefs and broadens their influence on Spain's culinary scene. Their commitment to pushing the creative boundaries of gastronomy makes them worthy winners of the Miele One To Watch Award."

Following El Bulli's 2011 closure, Casañas, Castro and Xatruch opened Compartir (meaning "share") in the nearby coastal town of Cadaqués. Building on the success of their initial venture, the trio launched Disfrutar (meaning "to enjoy") to widespread acclaim, earning their first Michelin star in 2016.

Centrally located in Barcelona's Eixample district, Disfrutar evokes a Mediterranean spirit with its décor and laid-back ambience. Beyond the entrance, guests walk past two open kitchens and are led into the spacious, whitewashed dining room that extends to an open terrace. Bright and earthen-coloured ceramics in various forms dominate the space, a symbolic nod to Barcelona's cultural heritage and the restaurant's focus on artistry.

While Disfrutar's multi-course tasting menus uphold modernist culinary principles, they also reveal the chefs' quirky personalities. Avant-garde, theatrical and inventive, each course aims to delight and excite the senses. Signature dishes include macaroni made from gelatin, tossed in truffle foam and smothered





in Parmesan at the table. A deconstructed whisky tart invites guests to wash their hands in whisky and inhale the scent as they eat.

Eduard Xatruch of Disfrutar, said: “Being named this year’s winners of the Miele One To Watch Award is a huge recognition of our collective work. In addition, this award helps Disfrutar, which is a very young project, to become established and obviously encourages us to continue working and challenging ourselves.”

“We at Miele congratulate the Disfrutar team on winning the Miele One To Watch Award,” said Sjaak Brouwer, Managing Director, Miele Australia and New Zealand. “Just as innovation is at the heart of Miele’s ‘Forever Better’ credo, this award recognises these three chefs for their ability to give focus to the extraordinary in culinary creativity. Miele understands the passion, talent and dedication that is required to win at these most prestigious global awards, for which Miele is honoured to be a partner.”

Disfrutar joins a stellar line-up of recent One To Watch award winners including Den in Tokyo (2016), Sepia in Sydney (2015), Saison in San Francisco (2014) and The Tasting Kitchen in Cape Town (2013).

Notes to editors

William Reed Business Media

Organised by William Reed Business Media, The World’s 50 Best Restaurants list has been published since 2002. William Reed Business Media is solely responsible for organising the awards, collating the votes and producing the list.

About our host country partner

With unspoilt landscapes from coast to coast, Australia is home to some of the most interesting restaurants, serving an exciting array of fresh produce and native ingredients that you won’t find anywhere else the world. There is a freedom and creativity to Australian food, where chefs passionately embrace diversity and a rich multicultural history, complemented by a wine scene that is both deep in its roots and vigorous in its growth. But what really sets Australia apart is the stunning weather, outstanding natural beauty and vibrant outdoor lifestyle.

About Miele

Miele is the world’s leading manufacturer of premium domestic appliances including cooking, baking and steam-cooking appliances, refrigeration products, coffee makers, dishwashers and laundry and floor care products. This line-up is augmented by commercial appliances (Miele Professional). The Miele Company, founded in 1899 in Germany, has 47 sales subsidiaries worldwide.





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How The World's 50 Best Restaurants list is compiled

The list is created from the votes of The World's 50 Best Restaurants Academy, an influential group of over 1,000 international leaders in the restaurant community. The panel in each region is made up of food writers and critics, chefs, restaurateurs and highly regarded 'gastronomes'. Members list their choices in order of preference, based on their best restaurant experiences of the previous 18 months. There is no pre-determined check-list of criteria, but there are strict voting rules.

The World's 50 Best Restaurants list is independently adjudicated by professional services consultancy Deloitte. This adjudication ensures that the integrity and authenticity of the voting process and the resulting list of The World's 50 Best Restaurants 2017 are protected.

To see more details on The World's 50 Best Restaurants voting process, visit www.theworlds50best.com/the-academy/manifesto

Results

The best way to follow the build up to the announcement of the list and individual awards is via our social media channels:

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All announcements and results, including the 2017 list, are published online at www.theworlds50best.com

The awards ceremony itself will be streamed live via www.finedininglovers.com

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