

## JORDI BUTRÓN

“ ...*Espaisucre* does not claim to invent new things. It's simply the evolution of a gastronomic concept, the affirmation of desserts as a privileged and essential element on our tables<sup>13</sup>... ”





Cold Tea Soup  
with Apices and Fruits

Truffle, Butter  
and Hazelnut

Nano Saguer  
and Jordi Butrón

The name makes it easy to imagine the universe of flavors that populate *Espaisucre*, a restaurant devoted exclusively to desserts created by the fantasy of *Jordi Butrón*. But this is not just pastries: this is a restaurant in every respect, the first and only *Restaurant de postres* in the world. It presents a menu in which all the dishes are desserts. In this restaurant, opened in 2000 with the aid of some business partners, *Butrón* claims a new primacy for sweet dishes, fundamental dishes that the Catalan chef claims should not be relegated to the end of the meal. *Espaisucre* is actually part of a larger project, which includes educational activities, a true *Dessert School*. Its objective is to identify and codify certain principles and rules that serve as benchmarks in making desserts. Its dessert menu rests on continuous experimentation and research plus an innovative yet extremely precise and rigorous technique. *Butrón's* fundamental principle is that the creation of a dessert has to consist of *flavor control*, and this is the core of the school's syllabus. Taste is defined through continuous research, consisting



of a thorough knowledge of ingredients and an analysis of chemical and gustatory reactions, which enlarges our knowledge of raw materials and enables us to build up a true *library of flavors* with ingredients catalogued according to their *matrix* and the nature of their *referents* (compatible elements). The bigger the *library*, the easier it is to identify ideal combinations and create aromatic harmonies between the different ingredients. Despite the scientific rigor of his approach, however, *Butrón* argues that technology can never be the principal element in cake making; it is merely a means for achieving the desired end.

With desserts as the star of the table, *Butrón* subverts and remixes the established gastronomic rules. Significantly the symbol he has chosen to represent his world is the ant, regarded with alarm in the home but, as he states in his curriculum, universally recognized as a symbol of industriousness and a great lover of sugar and sweet things.

#### Restaurant

Espaisucre, Barcelona (Spain)  
[www.espaisucre.com](http://www.espaisucre.com)

13 [www.castalimenti.it/dettaglio\\_notize.asp/c\\_156/notizia/-espaisucre-da-barcellona-menu-di.html](http://www.castalimenti.it/dettaglio_notize.asp/c_156/notizia/-espaisucre-da-barcellona-menu-di.html).







*Espaisucre, study room*

*Espaisucre restaurant*

