

For all things sweet go to Espai Sucre and sample Barcelona's finest pastry chef, Jordi Butró

If you hear Barcelona chefs talking in reverential tones about a certain Jordi, it may not be Sant Jordi, celebrated patron saint of Catalonia they're referring to. It's more likely to be Jordi Butró, surely the patron saint of pastry chefs everywhere.

As chef patron of Espai Sucre, a restaurant and cookery school devoted to puddings, Butró has done much to raise the status of

**Jordi
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dessert. His most popular menus are the small and large dessert menus - to be ordered in their entirety - although there's a short menu of savoury dishes available too. The full menú degustación includes a few savoury dishes, but the puddings, or postres, are what it is really about - to the dismay of Espai Sucre's head savoury chef, Fidel Puig.

Butró earned his stripes as head pastry



chef at Jean Luc Figueras' restaurant in Barcelona and also did a stage with Pierre Gagnaire, master of Le Grand Dessert, in Saint Etienne. At Figueras Butró soon began to notice that people were going there just for the desserts. His masterclasses were also oversubscribed. Out of this success was born his concept of a dedicated pudding restaurant and cookery school, which he opened in 2000.

Espai Sucre seems to have become the Barcelona chefs' favourite. The idea is serious. The various set menus are carefully balanced, with refreshing, palate-cleansing dishes to kick off and the intense flavours building up through each course. Try 'El Gran Menu de Postres' for the full experience.

- Cold tea soup with spices and fruits
- Spicy milk, citrics and rocket
- Manchego cheese tart with pineapple and thyme
- Almond cake with coffee and leche merengada (an ice made of milk and egg white and flavoured with lemon rind, sugar and cinnamon)
- Chocolate ice cream with yoghurt, black sesame and smoky tea. **HA**

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