

# José

made in **spain**

26 x30



International

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José Andrés, the award-winning and critically acclaimed chef, hosts the Spanish cooking show, *Made in Spain*, where each episode provides a gastronomic and cultural tour of one of Spain's 17 vibrant regions. Drawing on his larger-than-life personality and unparalleled expertise about Spain, Andrés visits the source and inspiration of the dishes he prepares in his own kitchen and demonstrates that the flavors made in Spain can be created at home.

"People have come to know Spanish food through tapas and paella and with great wines like Rioja, but they don't know where it all comes from or how easy it is to enjoy at home. I have wanted to bring the best of my country to America and...I am realizing my dream," says Andrés. "My other dream is to soon see a paella pan on every backyard grill!"

*Made in Spain* travels between the chef's home in Washington, DC and his other in Spain. Each episode visits a treasured Spanish location, where Andrés visits markets, farms, the country's coastline and other sites associated with Spanish cuisine. Andrés brings these flavors of Spain to his Washington, DC, kitchen, where he recreates authentic Spanish dishes with products found stateside.

Filmed over the course of a full year, the series enabled Andrés to feature a stunning array of Spanish locales while savoring the regions' flavors at the height of each season. He goes tuna fishing in Andalucía just when the great fish makes its way into the Mediterranean; harvests barnacles in underwater caves off the coast of the Asturias; and visits La Rioja when the grapes for the country's famous wine are perfectly ripe. In another episode, there is a very special moment when the crocus flowers open, commencing the saffron harvest, and Andrés' cameras are right there to capture it.

Along the way, Andrés reveals the history and faces of some of Spain's culinary greats, including his good friend and famed chef Ferran Adrià, as well as the unsung heroes—the fishermen, the farmers and the everyday folks who work behind the scenes and keep the rich culinary traditions of Spain fresh and alive.

Born in Asturias and raised in Barcelona, José Andrés has spent the last 15 years preaching the gospel of *pimentón*, *jamón Ibérico* and *pan con tomate* in the United States. *Food & Wine Magazine* hailed Andrés as the "hero of the Spanish revolution," who "helped create the Spanish food boom in America," and the late R.W. Apple of *The New York Times* called him "the boy wonder of culinary Washington." Andrés is also a television star in Spain, where his production *Vamos a Cocinar* on Televisión Española (TVE) is the country's most popular cooking program, revolutionizing food television in Spain.

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CREDITS

*Executive Producers:* José Andrés, Harry Bernstein, Susie Heller, Philip Lerman, Rob Wilder

*Producer:* Laura Seltzer

*Director:* Bruce Franchini

*Writer:* Richard Wolffe

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