

*albert raurich: the captain of the boat*

**1970 ...**

*he was born on the 14th of july in barcelona, although he considers himself to be partially from cadaqués, since his grandmother and his mother, both auroras, were born there. his father ferran is from barcelona. albert is the third of four brothers: ferran, fredí, himself and ulises. he wasn't a very good student but he performed his primary education in la escuela del mar and los escolapios of balmes.*

**1986 . 1988**

*he enters barcelona's brand new restaurant and catering school. he belonged to the first graduating class and met cooks and friends such as quim marqués, carlos abellán, sergi arola and josé ramón andrés amongst others.*

**1988 . 1990**

*due to his passion for italian pasta, he decides to work at an italian restaurant, so he begins at los inmortales on sagués road which was run by flavio ori and rubén bizarri. he learns how to work with pasta and he gains responsibilities; starting off as assistant, he ends up as second chef due to staff needs and for having earned it. due to a slight juvenile setback, his entrance in the military service was delayed, so he decided to go work until he needed to begin. he does so at el gran duca with daviano neri (current owner and chef of i buoni amici).*

**1990 . 1991**

*he enrolls in the military service in sant climent de sescebes, alt empordà, where he was assigned chef at the officer's residence. here he had no choice but to learn how to cook the wild birds that one of the captains brought after hunting on the weekends.*



- 1991 . 1992** *as he didn't know what stages were, when he wanted to learn something specific in the kitchen, he looked for a job in a restaurant that offered him that possibility.*  
*the time came when he decided to learn more about handling and cooking fish, so he began working at els pescadors at plaça prim in poble nou, run by josep maulini and his wife, toia.*  
*during those two years, not only did he learn how to handle and cook fresh fish, but he also learned a lot about salty cod and rice.*
- 1992 . 1993** *once the olympics finished, and all the hard work they had brought to els pescadors, he decides to return to classic cuisine and ends up in a restaurant that had seen better days.*
- 1993 . 1996** *once he's 23, and thanks to his mother who managed to make him stop seeing himself as simply a chef de partie, and thanks to his friend susanita (what a friend!), he starts working as head chef in the restaurant el café de la academia in the plaça sant just in barcelona.*  
*here he had his first purchasing experiences, he created his first dishes and he enjoyed the satisfaction of being able to cope with the acquired responsibilities and of having the opportunity to enjoy his job with the freedom and trust he had there thanks to jordi castellví.*
- 1997 . 2007** *up until this time, all his professional goals had been achieved, but due to the fact that he, just like all other chefs, is slightly insane, he started feeling the need for more, and that is why towards the end of 1996, sergi arola told him about how he was going to work at elBulli as chef de partie and that there was another position available.*  
*this is serious, he thought, so he spoke to his friend cristian escribà, who knew ferran adrià. ferran suggested to raurich that he perform a stage prior to leaving the café de la academia to make sure he liked this style of cooking!!!*  
*in 1997 he begins the stage at elBulli and doesn't leave until 11 years later.*

### *chronology at elBulli*

*1997 stagier*  
*1998 fish chef and entremetier*  
*1999 shift rotation at all stations*  
*2000 sous chef and purchasing manager*  
*2001.2007 head chef*  
*as of the year 2000, elBullirestaurant begins to open only during the evenings, leaving the mornings free and allowing time to... work!*  
*fromt his year on, the mornings at elBulli have been devoted to the four workers and have since allowed them to focus on their creativity, photos and recipes, evolutionary analysis, purchasing, planning... and it left them with a bit of time to go to the beach.*  
*when elBullirestaurant closed at the end of the season, raurich would not only enjoy his well-deserved holidays, but he would also spend time travelling for elBulli, working on creativity, analysis, performing consultations, work on elBulli books...*



### *some of the tasks that he carried out during the winters and the peaceful summer mornings...*

- *preparation of elBulli books:*
  - photos from the catalogues 2003, 2004, 2005, 2006, 2007; recipes from 94-97, 98-01, 03-04; supervision of the editing and publishing of the books*
- *supporting eduard bosch and marc cuspinera on consultations*
- *elBullicatering events*
- *courses for the generalitat ´s hotel trade; teaching staff in 2003 and 2004*
- *courses and demonstrations with ferran adrià*
- *courses and demonstrations with oriol castro in spain and italy*
  
- *designing service dishes for elBulli with ferran adrià, albert adrià and luki huber*
- *creativity in elBullitaller (workshop)*
- *trips to...*
- *eating at...*

*2008...* *in october 2006, raurich travels to new york with ferran adrià. while travelling, they always took advantage of the oppportunity to get learn about the particularities of the places they visited, so on this occasion, they chose to learn more about the asian cuisine in the west, specifically in new york.*  
*during the plane ride on their way back, they spoke about what a great idea it*

would be to start up a bar with good dim sums.

ferran encourages raurich to present him a project.

the first fortnight in november, raurich had a couple weeks of vacation, so took the opportunity to put together the project.

the third week in november, raurich hands the project in to ferran.

in december and as a result of a meeting between ferran adrià and fernando amat de vinçon, raurich joins forces with camper and...

...in april 2008 **dos palillos** emerges.

**2010** with the same name, the same desire, almost the same concept, different city, different faces, its own style, its own personality, a different atmosphere, a different decoration, with the same seriousness and the same hope, born **dos palillos casa camper berlin**.

**2012** the michelin guide rewards dos palillos with a star... hurray!

**2016** dos palillos berlin closed its doors, they have been wonderful years!

...in August born **dos pebrots** .