



**F&D**  
**meets**  
**SCIENCE**  
 **YUCATÁN 2023**

# PROGRAM

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**FOOD MEETS SCIENCE**  
an international symposium on science and cooking

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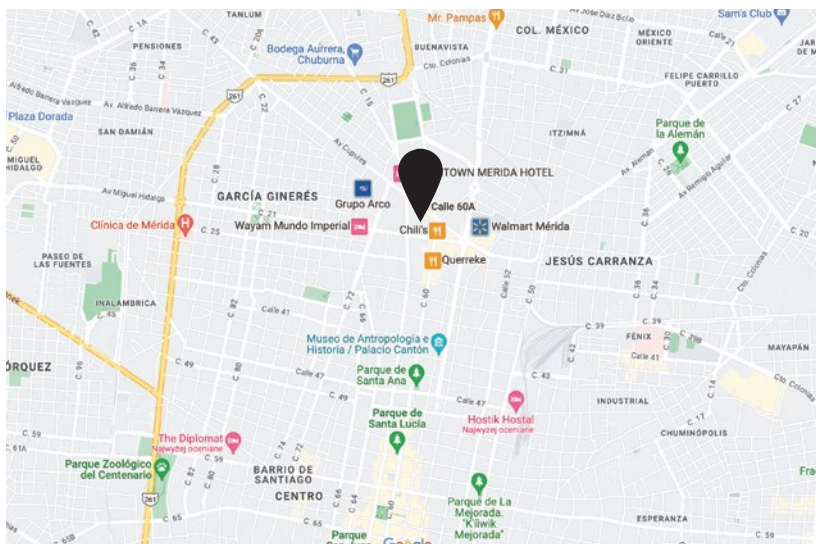
**19.11.2023**



# FOOD MEETS SCIENCE

## 19.11.2023

**Centro Internacional de Congresos de Yucatán**  
Calle 33 502 S por 60 A y 62 Col. Centro. C .P.97000  
Mérida, Yucatán



**ORGANIZER:**  
The Best Chef Awards: <https://www.thebestchefawards.com/>

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FOOD MEETS SCIENCE / 19.11.2023

# PROGRAM

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**15:00 - 15:10**

**Opening of the Event**

**15:10 - 15:55**

**Jordi Roca / El Celler de Can Roca**

Product: melipona honey

**15:55 - 16:40**

**Karime López / Gucci Osteria Florence**

Product: maíz

**16:40 - 17:25**

**Diego Guererro / DSTAgE**

Product: achiote

**17:25 - 17:40**

**Coffee break**

**17:40 - 18:25**

**Roberto Solis / Huniik**

Product: recado negro

**18:25 - 19:10**

**Debora Fadul / Diacá**

Product: papaya and oregano de monte

**19:10 - 19:55**

**Albert Adrià / Enigma**

Product: coconut

**19:55**

**Summary and closing remarks**

**20:00**

**Standing dinner with music and a lot of fun!**

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# JORDI ROCA

El Celler de Can Roca



**15:10 - 15:55**

Jordi Roca, renowned as the Pastry Chef of El Celler de Can Roca, co-owned with his older brothers, Joan and Josep, embarked on his pastry journey informally. Guided by Damian Allsop, he acquired techniques and discovered the significance of the sweet culinary arts. For over 15 years, Jordi Roca has maintained an unbroken pursuit of creativity, embracing fun, dreams, provocation, and boundless imagination. He passionately translates the chapters of his life into sweet expressions, drawing inspiration from diverse sources, including strolls, landscapes, fragrances, and emotions. Jordi thrives on the liberty to experiment, freshness, and the audacious, pushing boundaries with irreverence, shattering conventions, and delving into the realm of dessert fantasies. His expertise thrives on the art of astonishing diners as they reach the pinnacle of their meal, blurring the line between tradition and fascination.

In addition to his role as the head pastry chef at El Celler De Can Roca, Jordi also spearheads two innovative projects: ROCAMBOLESC and Casa de Cacao, two ice cream shops, and a boutique hotel featuring a chocolate workshop, nestled in the heart of Girona. Jordi's creative spirit knows no bounds, and his sweet creations are veritable works of art.

His boundless creativity, charismatic persona, and daring approach serve as an inspiration to the confectioners of future generations. His international acclaim and recognition culminated in the prestigious title of Best Pastry Chef, bestowed upon him at The Best Chef Awards in 2019.

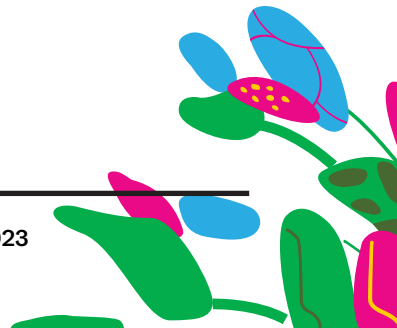


**PRODUCT**

## MELIPONA HONEY

Melipona honey, an exceptional and rare elixir, is renowned for its distinctive medicinal properties, delightful sweet-sour taste, and thick consistency. It is derived from the stingless bee *Xunán Kab*, a native species revered by the ancient Maya of the Yucatan Peninsula. This honey is produced in limited quantities and undergoes color changes depending on the types of flowers visited by bees throughout the year. In addition to honey, pollen is meticulously collected from preferred native plants, serving as the primary protein source for these bees.

**PRODUCER: Lucielly Cahum**



# KARIME LÓPEZ

Gucci Osteria Florence



15:55 - 16:40

Born and raised in Querétaro, located to the north of Mexico City, Karime López's journey to the helm of Gucci Osteria Florence is the latest chapter in a dynamic and deeply personal culinary odyssey. Her story traces back to her childhood when a young Karime was captivated by the playful language of food, watching her mother prepare family meals. This early exposure ignited her passion for the culinary arts, propelling her through kitchens of distinction around the world, from Spain to Mexico, Peru, and Japan, culminating in her arrival at Gucci Osteria Florence in 2018.

In 2014, Karime crossed paths with Taka during a culinary event in New York. Over the following years, their connection deepened, eventually leading to marriage. Today, as Co-Executive Chefs of Gucci Osteria Florence, Karime and Taka's shared narrative has materialized into a distinctive culinary interpretation of modern Italian cuisine, coined 'Nuove Memorie' (New Memories). This concept encompasses seasonal dishes akin to a "capsule collection," embodying imagination, magic, color, and enchantment, nourished by their intertwined cultures, shared memories as a couple, and transformative journeys. Notable dishes from their latest menu include "Viaggio in Messico" which revisits a memorable Mexican 'mole' experienced during one of their journeys to Puebla; "Schiacciata con l'Uva" - a visionary, outsider take on the traditional Florentine cake; "Cannolo che Voleva Diventare un Cannellone"- a humorous nod to Taka's early days in Italian kitchens and his mix-up between 'cannolo' and 'cannellone'; and "Midday & Midnight Spaghetti," a fusion of Peruvian and Italian flavors, uniting ceviche from Mexico and Peru, typically enjoyed during the day, with classic Italian spaghetti relished at midnight. Their distinct perspective allows them to approach the sometimes weighty customs of Italian cuisine with a light touch, characterized by appreciation and respect, while embracing non-linear and innovative culinary horizons.



PRODUCT

@traspatio.maya



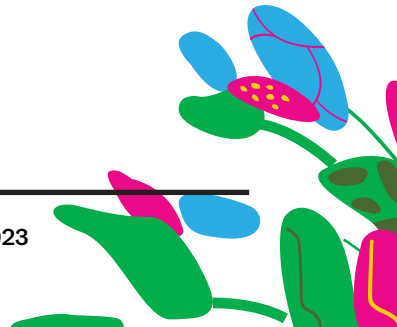
TRASPATIO MAYA

Del Corazón De La Tierra

## MAÍZ

Maíz is a valuable crop that has been cultivated in Yucatan for centuries. In 2016, the Sustainable Milpa project dedicated itself to promoting sustainable maíz cultivation on the Yucatan Peninsula. The project's primary focus is to produce robust maíz cobs with large, pearly pink kernels, which play a crucial role in various traditional dishes of the region. These dishes include Cha Chac, wajicol, pozole, tortillas, Sac cá, masa, atole, tostada, panucho, and salbut. These diverse maíz varieties are cultivated by communities in Opichén and Santa Elena using agroecological techniques.

**PRODUCER: Josefina Tec**



# DIEGO GUERRERO

DSTAgE



16:40 - 17:25

The chef, born in Vitoria in 1975, received his training at prestigious establishments, including the headquarters of Martín Berasategui in Lasarte. In 2014, Diego Guerrero introduced DSTAgE, a restaurant in Madrid, as part of the DSTAgE Concept project. This project embodies the chef's vision of contemporary haute cuisine, where true luxury thrives in creative freedom. DSTAgE has achieved tremendous success since its inception, garnering numerous international accolades. Diego Guerrero has earned recognition from both Spanish and international culinary institutions.

In September 2016, Diego Guerrero launched THE DSPOT, a multidisciplinary space dedicated to haute cuisine creativity, encompassing various elements such as presentation, design, techniques, and ingredients. THE DSPOT also serves as a venue for hosting private and exclusive events. In November 2016, Diego Guerrero published his first book, "Irreducible," offering insights into the evolutionary and creative journey that culminated in the creation of DSTAgE. August 2019 witnessed the opening of DSPEAK, Diego Guerrero's second project in Madrid, featuring a 'casualized' haute cuisine concept. Here, the focus is on showcasing seasonal and sustainable ingredients, with dishes that are straightforward and accessible to all diners. DSPEAK places a strong emphasis on environmental sustainability and capitalizes on synergies by fostering a circular economy between its various projects.

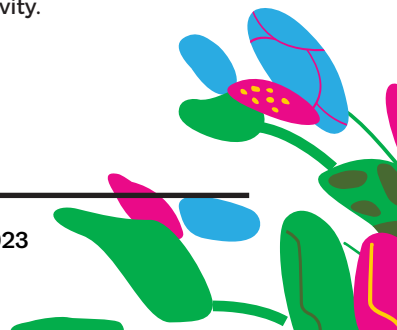




## ACHIOTE

The Yucatecan Achiote (*Bixa orellana* L.), commonly known as "K'UXUB" in the Mayan language, is a plant variety valued for its historical, cultural, and culinary significance. This variety thrives in regions with rhodium or luvisol chrome soils, although it can adapt to various soil types, provided they offer good drainage and high levels of organic matter. Cultivation practices involve maintaining a distance of approximately 4 meters between plants to facilitate their development. Sanitary pruning and training techniques are employed to prevent pests and diseases, ensuring the plants' health and productivity.

**PRODUCER: María del Carmen Rueda**



## ROBERTO SOLIS

Huniik



17:40 - 18:25

Self-taught and inspired from a young age by the idea of opening his own restaurant, Roberto Solis began his career in 2003 by opening the doors of Nectar. Later, he formalized his apprenticeship in the kitchens of renowned restaurants, including the Fat Duck in England, Thomas Keller's Per Se, and Narisawa's Les Créations, alongside Chef Yoshihiro Narisawa. The discovery of new, and at the time, revolutionary techniques, convinced Roberto to establish a gastronomic concept in his native Mérida, focused on interpreting Yucatecan cuisine. However, it wasn't until after his time at Noma in Denmark that Solis returned more inspired than ever and committed to embracing his origins. Nectar reached its zenith as a high-end restaurant, constantly evolving haute cuisine while remaining faithful to the history of Yucatán and its ingredients. Concurrently, Nectar has become a gastronomic destination for visitors to Mérida, a city renowned for its culinary offerings, attracting connoisseurs and the curious alike. In 2019, he opened Huniik, an intimate restaurant where 16 diners can experience the elaboration process of the dishes they are about to enjoy. On July 18, 2022, it became a new member of Relais & Châteaux. Roberto Solis received the Recognition for the Diversification of the Mexican Tourism Product in 2020, in the category of Gastronomic Tourism. During the pandemic, he brought life to Sabukam Sandwicheria and Nam Nam Thai, an exploration of Thai cuisine with a Yucatecan touch. Currently, he has added two more restaurants to the list: Hanto, specializing in Japanese cuisine, and Roberta's, an Italian cuisine restaurant. On September 21, we will see him participating in the first Iron Chef Mexico program on Netflix.



PRODUCT

## RECADO NEGRO

Recado Negro is a fundamental seasoning in Yucatecan cuisine, celebrated for its deep, smoky flavors and complex spices. This unique paste combines the rich influences of Spanish spices with local Yucatecan ingredients. To create it, onions are sautéed along with an aromatic blend of cumin, garlic, annatto seeds, and pepper, creating a fragrant base. The mixture is then meticulously ground into a smooth, dark paste that adds a distinctive, bold flavor and a touch of heat to a wide range of dishes, making it a treasured ingredient in the culinary heritage of the Yucatan Peninsula.

# DEBORA FADUL

Diacá



**18:25 - 19:10**

Debora Fadul, born on June 1, 1986, in Guatemala City, is a culinary visionary known for her role as the Founder and Chef of DIACÁ RESTAURANTE since 2018, where she continues to redefine gastronomic experiences. Her creative endeavors extend to other ventures, including the founding of EN RESTAURANT in 2015 and the more recent establishment of CAPIRUCHA Restaurant in 2022. As a owner of MAIS TORTIA and the force behind projects like EL ESTUDIO DE DIACÁ and CRECE EN GUATE, Debora's influence spans a diverse culinary landscape.

With an extensive background that includes studies at CAMILLE - ABUELAS KITCHEN, Debora has not only carved a niche for herself but has also been recognized on the global culinary stage.

Debora Fadul's culinary philosophy, captured in her title "Cocinera Exploradora de Raiz," centers on the transformative power of ingredients. She views chefs as communicators of stories, using the richness of Guatemala's soil and the quality of its producers to create profound connections. As a professor of Advanced and Specialized Gastronomy at UFM University since 2015, Debora is not only a chef but also an educator, influencing the next generation of culinary enthusiasts. Beyond her culinary achievements, she embraces the belief that cooking is a medium for sparking internal conversations and fostering a deep connection with the earth. Debora, the Ambassador Chef of Ron Zacapa Guatemala since 2019, continues to pave the way for innovative and sustainable gastronomy.



PRODUCT

## PAPAYA

Papayas are renowned for their flavor profile, characterized by their natural sweetness and harmonious blend of sweet and tropical notes. When fully ripe, they gain a beautiful orange color.

While cultivating papaya, maintaining a spacing of 3 meters between individual plants is essential for fostering their optimal development, ensuring each plant receives the necessary resources to thrive. Proper spacing allows papaya plants to grow vigorously, producing fruit that meets the high standards of flavor and quality.

**PRODUCER: María del Carmen Rueda**

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FOOD MEETS SCIENCE / 19.11.2023



## ALBERT ADRIÀ

Enigma



19:10 - 19:55

Albert Adrià was born in Hospitalet, Spain, on October 20, 1969. In 1985, he left his studies in [field/subject] and joined the elBulli staff. At the end of 1997, with the release of the book 'The Desserts of el Bulli,' he embarked on the journey of the elBulli workshop as its director.

In 2006, he opened the Inopia Classic Bar in Barcelona, which was considered one of the most innovative concepts and regarded as one of the pioneers of the 'gastrobar' trend. In January 2011, 41° was launched, introducing a novel concept that aimed to establish a dialogue between the worlds of cocktails and snacks. He also initiated Tickets, which offered a fresh perspective on tapas in a fun and informal atmosphere.

In 2013, Pakta, a Nikkei restaurant, emerged from Albert's admiration for Japanese and Peruvian cuisine. In September of the same year, Bodega 1900 opened, reinterpreting the tradition of vermouth. That same month, Niño Viejo, a taquería, paid tribute to Mexican cuisine, followed by Hoja Santa, another Mexican restaurant in November.

In February 2015, the creative partnership between Albert and Ferran Adrià and Le Cirque du Soleil was announced in the Heart Ibiza project. In January 2017, Chef Albert unveiled Enigma, the final concept completing the elBarri project in Barcelona, reflecting his most exquisite and sophisticated vision of a luxury gastronomic experience.

In 2018, he returned to London's Café Royal to establish a permanent establishment, Cakes & Bubbles, introducing a new concept of a sweet pastry shop/restaurant. Since 2020, he has been involved in the conceptualization of a multi-space project in New York in collaboration with José Andrés, Mercado Little Spain.

In June 2022, Enigma reopened its doors with a renewed concept that Albert had developed during the two years of closure. The Chef is currently fully dedicated to the Enigma restaurant and various R&D projects with food companies.



PRODUCT

## COCONUT

The coconut palm, also known as the "Tree of Life," is a symbol of tropical abundance. At the crown of the tree is its fruit, the coconut itself. Encased in a hard shell, this versatile nut offers the dual pleasure of a reservoir of refreshing coconut water, prized for its moisturizing properties, and the rich, creamy coconut flesh. As the fruit ripens, the flesh changes, becoming drier and harder. In regional culinary traditions, it is a beloved ingredient that enriches a wide range of dishes.

**PRODUCER:** María del Carmen Rueda

## PARTNERS:



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