

MONTSE ESTRUCH, EXECUTIVE CHEF FROM EL CINGLE RESTAURANT IN VACARISSES

1973 - 1982. Gastronomic birth

MONTSE ESTRUCH GASTRONOMICAL BIRTH TOOK PLACE IN THE FAMILY IN EL CINGLE IN VACARISSES.

NEXT TO HER MOTHER SHE ELABORATES A TRADITIONAL CUISINE, BASED IN SEASONAL PRODUCTS

1983 - 1994. INSTRUCTION WITH SOME WELL KNOWN EUROPEAN CHEFS.

AS A VIBRANT AND CREATIVE PERSON, MONTSE ESTRUCH STARTS TO PAY ATTENTION TO EVERYTHING RELATED TO HAUTE CUISINE.

1983. BRIEF COURSES IN CATALAN CUISINE IN JOVIAT SCHOOL IN MANRESA.

1988. COURSES IN THE HOTEL MANAGEMENT SCHOOL IN BARCELONA.

1990 – 1994. LEARNING PERIOD NEXT TO SOME IMPORTANT CHEFS.

STAGES IN FRANCE: PASTRY SEMINARS WITH YANICK LEFORT;

TUTORIALS WITH PIERRE HERMÉ DE FAUCHON IN PARIS, WITH FRÉDÉRIC ROBERT FROM LUIS XV IN MONACO, WITH FRÉDÉRIC BAU DE VALRHONA IN TAIN L'HERMITAGE AND WITH CHRISTOPHE FELDER FROM THE CRILLON HOTEL IN PARIS, AMONG OTHERS.

· TRAINING IN ARNADI SCHOOL NEXT TO BERNARD BENBASSAT AND MEY HOFFMANN WITH WHO SHE GOT INTRODUCED TO CREATIVE CUISINE AND EXOTIC COUNTRIES.

· RECYCLING PERIODS WITH FERRAN ADRIÀ IN EL BULLI.

1995 - 1997. EL CINGLE'S RENOVATION: BIRTH OF THE DELECTATION OF THE SENSES

WITH THE ADVICE OF BERNARD BENBASSAT, MONTSE ESTRUCH INTRODUCES A NEW CUISINE PHILOSOPHY AND MAKES A HOLE CHANGES INTO EL CINGLE'S GASTRONOMY. UPON A STRONG TRADITIONAL BASIS, SHE STARTS DEVELOPING HER "SENSATIONS CUISINE".

1995. STARTS THE REFURBISHMENT OF THE MAIN DINNING ROOM WITH AN AMAZING VIEW OVER MONTSERRAT AND ADAPTS THE TERRACE FOR EVENING SUMMER MEALS.

TAKES PART IN THE TV PROGRAMME "CUINES" IN TV3 (CATALAN TELEVISION) WITH MONOGRAPHIC AND SEASONAL PRODUCTS PROGRAMMES.

1999. EL CINGLE OPENS AFTER THE WHOLE REFURBISHMENT

1999 – 2008. GASTRONOMICAL BORDERS EXTENSION AND PROFESSIONAL CONSOLIDATION.

MONTSE ESTRUCH STARTS A PERIOD THAT PROJECTS HER CUISINE FURTHER FROM EL CINGLE'S BORDERS. IT IS A CREATIVE PERIOD AND SHE IS LOOKING FOR NEW SENSATIONS BUT ALSO FOR TECHNICAL CONSOLIDATION AND PROFESSIONAL RECOGNITION

1998. EL CINGLE IS AWARDED WITH A SUN BY GUÍA REPSOL FROM CATALUÑA.

1999. SUPPORTED BY FERRAN ADRIÀ, MONTSE ESTRUCH ORGANISES THE LAUNCH OF HER FIRST BOOK, 25 YEARS EL CINGLE DE VACARISSES, WITH AN ASSISTANCE OF 260 PEOPLE.

2000 – 2001 CONTINUES HER TRAINING WITH THE OBJECTIVE OF ACHIEVING A BETTER KNOWLEDGE AND INTRODUCE NEW EXPERIENCES.

2002

EL CINGLE SENSACIONES, THE SECOND BOOK OF MONTSE ESTRUCH IS PUBLISHED.

- **MARCH.** EXECUTION OF THE OFFER “VILLAGE D’ALIMENTÀRIA 2002 –MEDITERRANIAN DIET”.
- **JUNE.** PALACE HOTEL MADRID, “GASTRONOMICAL LINK TERUEL JAMON – WINE FROM CAMPO DE BORJA” FOR 350 PEOPLE.
- **JULY.** PROJECT “DISTILLATING DESERTS”, TOGETHER WITH AMER GOURMET FOR 270 PEOPLE IN EL CINGLE’S GARDENS, FUSION OF THE WORLD’S BEST ALCOHOLS IN THE WORLD WITH UNHEARD-OF DESSERTS.

2003

- **JULY TO SEPTEMBER.** EXHIBITION “CUISINE OF THE GENIOUSES OF THE FIRE”, IN PALAU ROBERT, BARCELONA.

2004

- **MARCH.** EDITION “VILLAGE D’ALIMENTÀRIA 2004 – MEDITERRANIAN DIET”. DIRECTION AND EXECUTION WITH THE IDEA “MEDITERRANIAN SENSATIONS”
- **MARCH.** FIRST EDITION OF DR. MODEST FUREST I ROCA PRICE - NEW CATALAN CUISINE: WINNER IN THE CREATIVE CUISINE CATEGORY.
- **SEPTEMBER.** TV PROGRAMME “CUINES DE TV3”. A NEW WAY TO UNDERSTAND CUISINE, A PHILOSOPHY BASED ON THE DISHES FROM THE LATEST PLACES SHE HAS VISITED.
- **NOVEMBER.** EL CINGLE RECEIVES ONE OF THE MOST IMPORTANT CUISINE AWARDS: A STAR IN THE MICHELIN GUIDE.

2005

- THE THIRD BOOK FROM MONTSE ESTRUCH IS PUBLISHED: “SEA OF DISHES”
- TAKES PART IN THE INTERNATIONAL CONGRESS; GASTRONOMY STARS IN EUSKALDUNA CONFERENCE HALL IN BILBAO.
- SPECIAL EVENT IN “HACIENDA LOS MORALES” IN MEXICO. GASTRONOMICAL CONFERENCE WHERE MONTSE ESTRUCH SHOWS HER CUISINE PHILOSOPHY WITH THE INTRODUCTION OF NATIVE INGREDIENTS.
- TRIP TO SANTIAGO DE XILE TO ADVISE AGUA’S RESTAURANT. MONTSE ESTRUCH TEACHES FOR CULINARY SCHOOL.

2006

- VISIT TO VENEÇUELA IN AN EXCLUSIVE INVITATION FROM THE FRENCH CHAMPAGNE MOËT & CHANDON TO PARTICIPATE IN THE OPEN KITCHEN FROM IL GRILLO.
- TRIPS TO MARROCO, MADAGASCAR, CARACAS, LOS ROQUES (VENEZUELA) AND MEXICO, TO ABSORBE THE ESSENCE OF THIS PLACES AND THEN INTRODUCE IT TO EL CINGLE’S MENU.
- ALIMENTÀRIA 2006. MANAGMENT OF THE MEDITERRANIAN DIET RESTAURANT IN THE VILLAGE WHERE THE GASTRONOMY OF ALL THE WORLD WAS MIXED.
- **SEPTEMBER.** DINNER FOR 950 PEOPLE IN MNAC. CLIENT: MEDITERRANIAN DIET FUNDATION.

2007

- **JANUARY.** PRESENTATION ABOUT “EATABLE GARDENS” IN MADRID FUSIÓN.
- **FEBRER.** PRESENTATION IN THE GASTRONOMICAL FORUM IN VIC (GIRONA). COOKING DEMOSTRATION CLASS FOR EXPIGA GROUP (VIPS FROM DIFFERENT COMPANIES) IN MADRID.
- **MAY.** PRESENTATION ABOUT “FLOWERS IN MEALS” FOR 450 PEOPLE IN GALICIA.
- **APRIL.** TRIP TO LAS PLAMAS (CANARY ISLANDS) TO ORGANISE A DINNER FOR SANTA BRIGIDA HOSPITALITY SCHOOL, ABOUT 100 PEOPLE. IT WAS A THEME DINNER; “EATABLE GARDENS”.
- **MAY.** TEACHES FOR THE HOSPITALITY SCHOOL IN JAEN.
- **AUGUST.** TRIP TO BRASIL – GERAIS MINES- ORGANISATION OF A DINNER FOR 250 PEOPLE. CLIENT: QUAT GROUP – FLAVOUR AND KNOWLEDGE

- **SEPTEMBER.** COURSE ABOUT HAUTE CUISINE IN CETT SCHOOL, BARCELONA.
- **OCTOBER.** TEACHES AGAIN IN CEET SCHOOL, ABOUT PLATES WITH MAHON CHEESE.
- **DESEMBER.** CHEF'S CLUB MAGAZZINE PUBLISHES A MONTSE ESTRUCH ARTICLE ABOUT; "12 LOST FLAVOURS".
- AWARD TO THE BEST PLATE IN THE FIRST EDITION OF CREATIVE CUISINE WITH ITALIAN INGREDIENTS, ORGANISED BY NEGRINI. THE WINNER RECEIPT WAS "MOVING STEW".
- PARTICIPATION IN THE FIFTH EXPO RIVA HOTEL FORUM IN ITALY.

2008

- **JANUARY.** TRIP TO CABO SAN LUCAS (LOW CALIFORNIA) TO SHOW THE SENSATIONS CUISINE IN ESPERANZA RESORT.
- **JANUARY.** PRODUCTION OF THE PLATE: "DUBLIN BAY PRAWNS WITH THE SMELL OF SEAWEED FROM THE CALICIAN SEA" TO THE INTERNATIONAL JOURNALISTS IN CAFE BERNABEU, IT WAS AN ACTION FROM MADRID FUSION.
- **FEBRUARY.** NOMINATED AMBASSADOR OF THE "XATÓ" ROUTE 2008 IN GARRAF AND TARRAGONA AREA.
- **FEBRUARY.** TRIP TO MENDOZA TO PARTICIPATE IN "MASTERS FOOD & WINE SOUTH AMERICA". THE EVENT WAS HELD DURING 5 DAYS TO ELABORATE DIFFERENT GASTRONOMICAL PROPOSALS.
- **MARCH.** ALIMENTARIA 2008. PARTICIPATION IN A PIZZA CHAMPIONSHIP TOGETHER WITH THE WINNERS WITH "THE MEMORIES AND AROMAS PIZZA".
- **JUNE.** INVITATION TO SAO PAULO FOOD & WINE - LABORATORIO PLADAR SAO PAULO (BRASIL). PREPARING, AMONG OTHERS THE PLATES: MEDITERRANIAN MOQUECA AND SAO PAULO GARDEN.
- **JUNE.** RECORDING OF THE PREPARATION FOR 8 REPRESENTATIVES PLATES FROM EL CINGLE'S CUISINE FOR "KITCHEN CHANNEL".
- **JULY.** CLASS IN THE CAMILO JOSE CELA COLLEGE IN MADRID ABOUT "FOOD COLOURS".
- **SEPTEMBER-OCTOBER.** CONFERENCES IN INACAP (TECHNOLOGICAL UNIVERSITY OF XILE) IN LA SERENA, CAPITAL OF COQUIMBO STATE.
- **OCTOBER.** PREPARATION OF THE GALA DINNER ORGANISED BY INACAP IV REGION, LA SERENA (XILE).
- **NOVEMBER.** TEACHES IN MURCIA ABOUT "HOW TO OBTAIN COLOR IN PLATES FROM USING NATURAL PRODUCTS".

2009

- **FEBRUARY.** DUHAU PALACE HYATT IN BUENOS AIRES AND MENDOZA PARK HYATT IN PUNTA DEL ESTE TO PARTICIPAE IN "MASTERS FOOD & WINE".
- **MARCH.** BARCELONA DEGUSTA – AGORA OF FLAVOUR: "RABBIT, ONE OF THE MEATS IN THE MEDITERRANIAN DIET".
- **MARCH.** EL CINGLE BY MONTSE ESTRUCH & ARTKUISINE, AN ONLY DINNER TO SHARE FEELINGS AND EMOTIONS WITH A MAGNIFIC PROFESSIONAL AND SPECIALY GOOD FRIEND: REMMY.
- **MARCH.** COOKING WITH FLOWERS – THE MEDITERRANIAN GOES TO LIMA – MONTSE ESTRUCH AND MIGUEL HERNANDEZ (PRAWN RESTAURANT IN THE BUSINESS TOWER HOTEL IN LIMA, PERU). MIX OF MEDITERRANIAN AND PERU CUISINE.
- **APRIL.** HAUTE CUISINE COURSES IN CETT SCHOOL IN BARCELONA.
- **MAY.** DEGUSTATION IN ESPERANZA RESORT IN CABO SAN LUCAS IN MEXICO.
- **MAY.** MASTER CLASS WITH YANN DUYTSCHÉ: A CHEF'S TANDEM.

- **JUNE.** EXHIBITION OF HER WORK IN L'OURO BANQUETING MINAS GRAN HOTEL E TERMAS DE ARAXA A MINAS GERAIS, BRASIL.
- **JUNE.** THEME NIGHT GASTRONOMICAL SENSATIONS BY , MONTSE ESTRUCH IN THE SANTA CRUZ DE TENERIFE AND SANTA BRIGIDA SCHOOLS IN THE CANARY ISLANDS.
- **SEPTEMBER.** HYATT HOTEL IN BANGKOK AND HONG KONG. DINNERS FOR 30 PEOPLE.
- **SEPTEMBER.** GASTRONOMICAL EVENT IN RECIFE, BRASIL. PRAZERES DA MESA AO VIVO.
- **OCTOBER.** OPENING OF A SPECIAL SPACE IN IBEROSTAR HOTEL ANTHELIA IN COSTA ADEJE, SPAIN. A PROPOSAL ONLY FOR WOMEN.
- **OCTOBER.** DINNER IN SAO PAULO FOR 30 PEOPLE.
- **NOVEMBER.** TIROL –DINE & WINE 2009. HOTEL CASTEL ***** TIROL BEI MERAN. WWW.HOTEL-CASTEL.COM. DINNER: THE WAKING UP OF THE SENSES AND ME.
- **NOVEMBRE.** IN HONG-KONG.
- **NOVEMBRE.** TRIP TO CABO SAN LUCAS (LOWER CALIFORNIA), TO SHOW THE SENSATIONS CUISINE IN THE ESPERANZA RESORT. SUN CUISINE, MONTSE ESTRUCH AND ESPERANZA RESORT.