

NANDU JUBANY

Nandu Jubany was born in Monistrol of Calders, on January 19TH 1971. At the age he entered as the kitchen chef at Urbisol, the family restaurant. Subsequently he worked in other establishments of prestige as The Cabo Mayor of Madrid, or The Fonda Sala of Olost in Lluçanès, where he began his specialty on game meat. He also spent some time in the Basque country, at Juan Mari Arzak's cuisine, and at the Bodegón's Alejandro owned by Martín Berasategui, where he took consciousness of what working in a gourmet restaurant represented.

In this first stage, two Catalan chefs left a notable mark on his life and profession: Carles Gaig, at whose establishment he cooked on his free time and with whom he has a high affinity human and culinary friendship; and Faust Terra, known as Marcel, who gave him the confidence to start the professional career as chef of a gourmet restaurant. In the autumn of 1995, Nandu Jubany and his wife, Anna Orte, open the doors of Can Jubany in a cozy country house of traditional architecture converted into a space to discover a new concept of flavorful, and very soon, into a gastronomic referent. Only three years after opening, in 1998, the restaurant and its chef receive the Michelin star.

In 2001, Can Jubany fully consolidated, begins a new expansion phase of the Jubany culinary project, which takes shape with the opening of a second establishment called Mas d'Osor, in Viladrau. This restaurant located in the heart of the Montseny has become in a short time a referent environment for celebrations and events. Since then, the chef's involvement in the acts of gastronomy world of reference increases progressively. In 2002 he

participated in the "Salone of the taste of Slow Food" in Torino, and in 2003 "The city of the taste", in Rome. The same year, Jubany has its own showcase in the exhibition "Geniuses of fire" at the Palau Robert in Barcelona.

In July 2005 he opened El Serrat del Figaró, in Taradell, a second environment for feasts and conventions which increases the supply of Jubany, and where is also located the R & D Food, a culinary solutions company.

In September organized the dinner of the major festivity in Barcelona "Festa de la Mercè", within the gastronomy year. The facet of Jubany team as organizer of catering for large events is gradually taking force, which later on will lead on to the creation of Jubany Events. The expansion of the Jubany team continue in 2006, when Nandu opens the Mas Albereda Hotel in Sant Julià of Vilatorrada, a 21 rooms small great hotel fruit of the reconstruction of a 16th century Catalan farmhouse. This same year the Jubany team also becomes responsible for the restaurant called area Diesel, an establishment of high quality daily menus in an area of Vic services.

The following year Nandu for the first time is involved in coordinating the kitchen of a great annual event, which is still linked to: the nomination for the "Catalan of the year", organized by El Periódico de Catalunya, which includes a standing dinner that is always prepared and served by the major names in the Catalan cuisine. In 2008 the Jubany team is the protagonist for one of the dinners organized by Caixa Catalunya, served on the roof top of La Pedrera in Barcelona. This year Nandu is one of the finalists for the Osonenc contest of the year organized by biweekly El 9 Nou, which the nomination is repeated in 2011.

In 2010 Can Jubany closes the restaurant for renovation works for 2 months, August and September, reopening its doors in October with a new kitchen and with a fully renovated establishment. It is the way chosen by the chef to hold the 15th anniversary celebration of the establishment, which has become a Catalan gastronomy reference. This year, right next to the restaurant, Nandu Jubany creates his own vegetable garden, whose fruits fill the dishes that he and his team are serving to the guests.

From October 17 to 19 2010, Nandu Jubany participates in the "Science & Cooking" course held in Harvard University, United States, driven by the Alicia Foundation, with a presentation on emulsions. His participation in this project has continuity in the second edition of the course.

In the winter of 2011 Nandu joins to Carles Gaig, a great friend and colleague, to promote a new project: Origin, Roots, and Sun & Snow restaurants management of the Sport Hotel Hermitage & Spa of Andorra. Jubany team gets at the front of the stoves of this exclusive resort from December to May, and then Gaig is taking over from summer and autumn.

In 2013, Nandu becomes gastronomic adviser at Majestic Hotel Group, owned by Soldevila-Casals family. Later, in 2014, Nandu and Soldevila-Casals family reopen the restaurant Petit Comitè by Nandu Jubany, in Barcelona.

Also, in 2014, Repsol Guide grants the maximum gastronomic recognition of Spain to Nandu Jubany and his restaurant Can Jubany, with three "Repsol Suns". In the same year, the chef opens Restaurant FOC, in Singapore.