

ERLANTZ GOROSTIZA

Life of a Chef





1981

Born in Getxo (Basque Country) in 1981, into a traditional family, Erlantz Gorostiza Aguirre gave signs from an early age of his passion for food and cooking. His family's support helped him evolve into the dedicated chef he is today, the heart and soul of every kitchen he has ever worked at.



1999

His education starts at Galdakao Hotel & Catering Secondary School. There, between sugar and flour, he graduates in the art of bakery and confectionery. While studying, he works at different confectioner's and bakers', such as Asuaberri or Bizkarra, where he learns the foundations of the trade, and so he enters the professional world at eighteen years of age.





1999

After graduating, Erlantz starts to work as pastry chef at Zeruena Restaurant. His passion and curiosity during that time make him discover a much larger world beyond bakery and confectionery, and he decides to sign up for a course of Head Chef at Leoia Secondary School, while continuing to work at the Restaurant.

In 1999, and while completing his studies to become a Head Chef, he works at the Biscay restaurants Lapurriketa and Boulevard, also acting as an advisor for both businesses in the creation of their respective menus.





Once his formal education is completed, Erlantz does work practice at restaurants Aretxondo and Andra Mari (1*), where he worked together with Eneko Atxa, who at the time was the Head Chef.

This would only be the beginning of a solid career, which has seen him grow as a professional chef at several of Spain's best restaurants.



2000

In 2000 Erlantz begins to work as Line Chef at the extinct Cubita Kaia (1*) under one of the greatest chefs of his day, *Álvaro Martínez*, who conveys to Erlantz his passion for the sea and the importance of the product.

In fact, it is Martínez who encourages Erlantz to leave the Basque Country to continue his education as a profesional chef, recommending him to *Quique Dacosta*, whom he joined in *Dénia*.



2001

2001 y 2002 are the years of his first major restaurant. Erlantz arrives to the kitchen of El Poblet (currently Quique Dacosta***), at the peak of the celebrated chef's creative ecstasy.

He learns so much from Quique: from Valencia's traditional rice culture to the most advanced gastronomic experiences. These years are the making of today's Erlantz.

This way, Quique Dacosta becomes his first relevant mentor, for whom he has the highest regard both professionally and personally.





2003

During this year Erlantz comes into contact with the world of ice cream, learning its technique and formulation from the ice cream master *Angelo Corvitto*.



2003

2003 and 2004 are the years spent by Erlantz at another of the world's best restaurants: *El Celler de Can Roca*.

He fulfils his dream of working with this celebrated family. During this time, he works as Butcher Chef, learning and researching the foundations, and developing a philosophy of humility, affection and team work, as the basic elements of the catering industry. These values are engrained in Erlantz, and fundamental to the chef he is today.



Two of the Roca brothers, Jordi and Joan, together with Erlantz





“El Celler de Can Roca” (Gerona) ***Michelin.





2005

2005 marks a milestone in Erlantz's professional career. In January, he has the chance to have a meal at the restaurant owned by another world-known Spanish chef: *Martín Berasategui*. After the experience, defined by Erlantz as "the best meal in his life", he sets his mind to work as an intern at Lasarte Restaurant, which he achieves with the invaluable help received from his friend *Rodrigo de la Calle*.

Thus, around mid-2005, he starts to work at the place Erlantz defines as "his second home", where he has the opportunity to meet his best mentor and great friend, Martín Berasategui.



Martín and his team show him how to raise his dishes to another level, teaching him values such as putting the client in the center, fine-tuning the flavors of every dish and, most of all, the never-ending search for perfection in every dish that comes out of his kitchen. During his stage with Berasategui, *Erlantz* works in every line of the kitchens, outstanding as Pastry Chef, as well as at the R+D department, which he leads for a while together with *Rodrigo de la Calle*. These years with Martín change Erlantz's life, elevating him to a higher profesional level.





His professional skills and merits enable him to attend with Martín to different gastronomic conventions and events. This period culminates at *Madrid Fusión 2012*, where he receives an award as one of his best disciples.



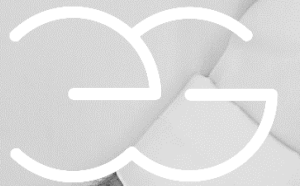


Restaurante "Martín Berasategui", (Guipúzcoa) *** Michelin



2006

During this year Tomás Regalado and Erlantz meet for the first time. They instantly strike a great friendship and work perfectly as a duo. Twelve years later the friendship is still strong, and they work together at M.B.



2007

During 2007 he spends time with the Maître Pâtissier Paco Torreblanca in Elda. There, he perfects his training in pastry and confectionery, learning a new work philosophy based on never taking a recipe for granted, and always strive for perfection. From Torreblanca he acquires values such as rigorous work and, above all, a great friendship based on endless conversations about their shared passion: gastronomy.



Paco Torreblanca and Erlantz



2008

In 2008, as a result of his constant desire to learn, and his evolution as a chef, Erlantz lands the Head Chef position at Manuel de la Osa's Las Rejas Restaurant*. The time spent there also has a great impact on Erlantz. Learning and interpreting the traditions of La Mancha's heritage with de la Osa leave an indelible print in Erlantz. By his side, his professional experience increases, taking part in different conventions and events as de la Osa's assistant.





Team of chefs in Restaurant "Las Rejas" * Michelín



2010

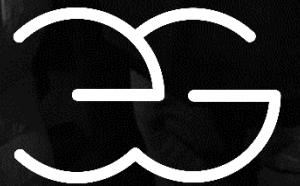
Erlantz never lost contact with his mentor, Martín Berasategui, whom he regards as a second father. In 2010 he rises to the challenge to move to Tenerife and lead the kitchens of a M.B Restaurant at The Ritz - Carlton Abama Hotel.



From his arrival to M.B in 2010, the restaurant has maintained the star that had been awarded a few years earlier.

Keeping Martín Berasategui's identity, he creates a great team to which he transmits his passion and sacrifice on a daily basis. He gradually becomes a true Head Chef, and in 2014 the restaurant is awarded the second Michelin star.

Erlantz, enjoys his career, persevering at it and enjoying every moment. He always has in mind that success comes from team effort, from all acting as one.





M.B team at The Ritz Carlton Abama hotel





Restaurante "Txoco by Martín Berasategui"

2016

2016 brings another highlight in Erlantz's career. Martín Berasategui and The Ritz Carlton Abama give him the opportunity to materialize his ideas in a new project, "Txoko by Martín Berasategui" a new gastronomic space in the hotel, where he unleashes his creativity, inspired by the traditional recipes and Martín Berasategui's experience of over 40 years.



2017

In 2017 a new culinary proposal sees the light, “Las Terrazas de Abama”. Also “Melvin by Martín Berasategui” opens its doors, with Erlantz’s as Executive Chef, offering a modern menu based on the woodfire grill of his birthplace, together with the rice dishes of his early days as a chef.





Restaurant "Melvin" in Las Terrazas del Abama





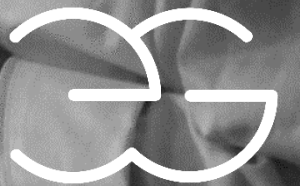
2017

2017 marks his commitment to the *Canary Islands*, materializing his desire to show the world the culinary heritage of the archipelago. With the collaboration of the Canarian Government, he films the TV show “*El Chef Viajero*” (The Travelling Chef”), a documentary series where internationally acclaimed chefs visit the islands in the company of two local chefs, tasting local products in a quest of new ingredients for their dishes.



Erlantz Gorostiza, never losing his desire of professional growth, very often participates, as attendant or speaker, in different national gastronomic conventions and events, such as Madrid Fusión, San Sebastián Gastronómica, Lo Mejor de La Gastronomía; as well as many international ones, like Feria Mistura (Perú), Stravaganza Mediterránea (London and Naples), and other industry gatherings in places like Doha, Osaka, Singapore, Beijing, Tokyo, Hong Kong.... He also is frequently invited to play an active role as a jury in different competitions.





He is very aware of the special importance of constant training in his profession, and takes every opportunity to expand his knowledge in many different culinary arts.





Erlantz has worked with many expert masters, such as Gäetan Paris (Bakery), Angelo Corvitto (Ice Cream) mentioned above, Frederic Bau and Oriol Balaguer (Chocolate); or Pastry and Confectionery with Paco Torreblanca, at "Totel" in Alicante; and even Japanese cooking, with a course at the reputed Hattori School, in Tokyo.



Erlantz Gorostiza, a true connoisseur of both traditional and modern cuisine, merges both worlds, always paying special attention to the product, which is treated with the utmost respect, in order to preserve its quality and flavor.

In his cuisine, the dish prevails over the technique, and not the other way around, in order to obtain the best possible result.





Erlantz Gorostiza defines himself as a chef as unconventional and perfectionist, with a philosophy based on quality, service, creativity and dedication, principles that he aims to transmit to his clients through his culinary personality, combined with an impeccable technique and his rock-solid culinary training.

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