

The Cenarrusa Foundation for Basque Culture and the Bizkaia Department of Culture
present

Basque Cuisine Instruction Classes

from four visiting award-winning chefs

June 8 and 9, 2011 6:30-8:30pm

CW Culinary Arts Institute on the BSU Campus

(corner of Euclid and University Drive next to the football stadium parking lot)



Born in Gernika, *Chef Jabyer Gartzia* began in



the restaurant trade at the *Faisán de Oro* Restaurant in his hometown. In 1991, he was appointed Head Chef at the *Hotel Boliña* Restaurant in Gernika. He then decided to throw caution to the wind and

open his own restaurant: the *Boroa Jatetxea*. Every day his team endeavors to satisfy the more exquisite palates and experience the satisfaction of a job well done. Jabyer is the author of traditional cuisine with a modern touch, where Basque gastronomy prevails and which features seasonal fare. His restaurant has a star in the Michelin Guide. Boroa Restaurant, Amorebieta-Zornotza www.boroa.com



Chef Daniel García
Zortziko Restaurant

Situated right in the heart of Bilbao, the *Zortziko* opened in 1989. Since then, the restaurant has made its mark as one of the most sought-after in the capital of Bizkaia. Daniel García is the chef and it is because of him that the

restaurant is considered one of the top in the city. This non-conformist and inquisitive chef puts his heart, his technique, his creativity and his imagination in each and every one of the dishes produced in the kitchen. In 1983, the *Sociedad Bilbaína* gastronomy society had already dubbed him the "new young value of local cuisine" and he received a Michelin Star eight years later. The gastronomy of Bilbao, the Basque Country and Spain cannot be described without a reference to this chef and his culinary art.

Zortziko Restaurant, in Bilbao

www.zortziko.es



Chef Iñigo Ordorika learnt to cook in the kitchen of his family's restaurant until he went to study at the Hotel Management school in Madrid in 1977. He returned home in 1980 and it was back to the restaurant. In 1981, he

started working for the *Drugstore* (Bilbao). After that, he worked for *Zallo Barrí*, as well as spending time at the *Bermeo Restaurant* (Bilbao), where he learnt from *Jesús Bocos* and *Bernabé Rama*. He then moved to Madrid, where

he worked and learned under Luís Irizar, before he went on to build up his experience and knowledge from Didier Oudil at "Pan, Adour et Fantasie". He is currently back home, at Zallo Barri, where he combines tradition and modernity, technique and creativity to create dishes to delight the palate.

Zallo Barri Restaurant, Gernika-Lumo
www.zallobarri.com



Chef Sabin Arana was just 16 when he first came into contact with the culinary world, when he started to work with his father, who is in the annals of the history of Basque cuisine thanks to his work and dedication. Two years later, he

was already a commis chef and after 11 years working in each of the stations, he was appointed head chef at *Jolastoki*, one of the most iconic and renowned restaurants in Bizkaia. He also consolidated his know-how with periods at the top restaurants of Spain, such as *Las Rejas* Restaurant of Manolo de La Osa. Sabin's philosophy is clear: maintain the style of cuisine of *Jolastoki*, but always keep it innovative.

Jolastoki Restaurant, Getxo, Bizkaia
www.restaurantejolastoki.com

In the teaching kitchens of the CWI Culinary Arts Institute, you will learn about the importance of cuisine and the meal in Basque culture.



Please reserve space for the following individuals:

Name(s): _____

Please mail this bottom form and your check for \$20 per person to:

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Please direct any questions to: totoricaguena@yahoo.com