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The Roca brothers film the second part of "Cooking up a Tribute: The Turkish Way" in Turkey



Scene from the culinary documentary "Cooking up a Tribute: The Turkish Way", during the ferry crossing of the Dardanelles strait from Canakkale, in Turkey.

Istanbul, May 17, 2015. As part of the world tour organized by BBVA for the second year running, brothers Joan, Josep and Jordi Roca have started filming the gastronomic documentary "Cooking up a Tribute: The Turkish Way", the second part of a film that is already touring the world's main film festivals. The documentary is directed by Luis González and produced by BBVA Contenidos, and tells the story of the journey of the owners of El Celler de Can Roca through Turkish culture and food, before they cook a historic menu in homage to Turkey in September.

"The Turkish Way" is divided into three parts: one for each of the brothers. In the first, Joan Roca, head chef at the restaurant voted best in the world in 2013, travels from Istanbul to Smyrna and Tire to learn about Turkish kebabs, vegetables and spices. The second part features his brother Josep, who visits the island of Bozcaada to discover local grape varieties and wines. And in the third and final part, Jordi Roca, voted best pastry chef in the world in 2014, travels to the Syrian border region to explore the birthplace of desserts such as baklava.

"Making a film about Turkey is a unique experience," says Josep Roca, who, after 30 years as a sommelier, had never previously tried grape varieties such as okuzgozu,

kalecik karazi and kolorko. Centuries of history and religious influences mix with ingredients such as eggplant, lamb and yoghurt as the film summarizes the Roca brothers' experiences and interpretation of Turkish cuisine.



Josep Roca, owner of El Celler de Can Roca, enjoying a traditional Turkish breakfast with the sommelier Sabiha Apaydin in the port of the island of Bozcaada during filming of "The Turkish Way", produced by BBVA Contenidos

The first part of "The Turkish Way" premiered at the last Berlinale Film Festival, offering an audiovisual record of the 2014 BBVA Tour, which visited Mexico, Colombia and Peru, and provided valuable experience for taking on this new film. Language barriers -with five languages spoken during the film- and cultural differences form a backdrop to a story of flavors and colors. "My job is to put emotions, sensations and feelings into words. Trying to express wine in a different language means understanding without being able to share: I feel like I'm a prisoner of words that can't come out", Josep Roca says. "But food and wine are universal languages, and with the help of our Turkish friends, I believe we have overcome these barriers".

As always, dozens of chefs, winemakers and farmers will be helping the Roca brothers uncover the mysteries of Turkish cuisine. The Catalan maestros will be guided on their voyage of discovery by Chef Sina Sucuka, a former pupil of Joan Roca in the kitchens of El Celler de Can Roca; sommelier Sabiha Apaydin, responsible for the wine list at the Mikla restaurant; and chef Maksut Askar, of the Salt Galata restaurant, the setting for the 2015 Tour in Istanbul.



Filming of "The Turkish Way" will continue until July 2015. In the photo, filming a scene in the Suvla vineyard, Gallipoli, Turkey.

"I have to say I was a little concerned about getting involved with Turkish food", remembers Joan Roca, the head of El Celler de Can Roca and oldest of the three brothers. "I didn't know much about it, and I was a little nervous about doing justice to a culture with so many centuries of history, blending such different cultures and climates. But we made a lot of friends in Turkey, and they helped us to learn and really feel at home. I hope they aren't disappointed when we cook for them".

El Celler de Can Roca, currently ranked number two in the world by the British magazine *Restaurant*, will embark on its second annual cooking tour alongside BBVA in August and September 2015. The tour will move on to Argentina, the United States and Turkey.

Over five weeks, Joan, Josep and Jordi Roca, accompanied by around 40 chefs and waiters from their Girona-based team, will serve more than 2,500 BBVA customers and guests in Buenos Aires, Miami, Birmingham, Houston and Istanbul. They will create a special and a different menu in each country that pays tribute to the local culture and cuisine.

The three Roca brothers have decided to spend the first half of the year traveling thousands of kilometers to learn first-hand about the main features of Turkish, U.S. and Argentine cuisine, and acquire new knowledge that will allow them to create unique dishes drawn from their innovative insight into the food of the three countries.

The entire dining capacity at all the events will be filled with BBVA's customers and guests in the cities featured on the tour. For information related to attendance at events

on the 2015 BBVA-El Celler de Can Roca Tour, please contact directly the BBVA Communication and Marketing departments in Argentina, United States and Turkey. Contact details are available on the respective websites of each country.