

Jordi Cruz

Abac*** restaurant | Ten's Tapas restaurant | Angle* restaurant | Atempo restaurant



"I only stop when the result is perfect for me"
Jordi Cruz



Interesting facts

Birthdate:

1978

Type of cuisine:

Avant garde, evolutionary, creative

Talents:

Brand ambassador, TV, Recipe development, Show cooking, Speaker, Influencer, Book author

Awards:

- 3 Michelin stars since 2017
- MasterChef judge since 2014
- 3 Soles Repsol since 2013
- 2006 "Chef of the Year" in Spain

Jordi Cruz is considered a point of reference in the Spanish culinary scene.

He was born in Manresa and trained as a chef at the Manresa School of Hospitality. At fourteen he began working at the Estany Clar restaurant, between Serchs and Berga.

In 2004, at just 26 years old, he was awarded a Michelin star, becoming the youngest chef in Spain and the second in the world to receive this distinction.

Two years later he won the Spanish edition of the "Chef of the Year Contest" Concurso Cocinero del Año.

He later left Estany Clar and became manager and head chef of the L'Angle restaurant at the Món Sant Benet hotel (San Fruitó de Bages). In November 2008 this establishment also won its first Michelin star.

He currently runs 4 restaurants with 3* Michelin in the Rte. Abac, and 1* Michelin in the Rte. L'Angle. The chef defines his cuisine as "evolutionary and restless, based on product and creativity, as well as tradition."

Among other projects, Jordi Cruz has been a juror since 2013 in the television program "MasterChef" and "MasterChef Junior".