

## Adrián Marín

Castellón de la Plana, 1973



As *Sous-Chef de Cuisine*, he is Fermí Puig's alter ego. He has also worked for Drolma since it opened. He trained at *Escola de Castelló* and started his professional career along the Coast of Valencia: Peníscola, Benicàssim and Benidorm. However, he soon realised that there was more to cooking than paellas and he decided to move on, first to Madrid and then to Catalunya, to Sant Celoni where he worked at the Racó for two years. Right before Drolma opened, he spent six months in Euskadi (Basque Country) at Lasarte. His experience working at Can Fabes with Xavier Pellicer allowed him to master cooking techniques. With Fermín Puig, at Drolma he has learned a

style that he puts into practice everyday and that he identifies with: a number of dishes based on classic recipes that are brought up to date constantly. Alongside de Chef, he prepares them to perfection. He organises the *parties* as a great strategist and manages to have a close and respectful collaboration with the suppliers. He is well aware that the satisfaction of the client depends greatly on his work.