

BIOGRAPHY

JORDI CRUZ



Born in Manresa (Barcelona) on 29 June 1978. The first dish he cooked was green beans with potatoes, which he prepared for his mother when he was just 7 years old. That was the moment she told him he would become a chef. He left his studies and moved to Barcelona to start work. He spent time in several different restaurants, and currently works at the ABaC restaurant in Barcelona.

On 31 December 2013 he took part in the New Year's Eve show on Spanish TV channel 1 (on national television), alongside Pepe Rodríguez and Anne Igartiburu.

AWARDS

Among the many awards he has received, the following are the most important. The first one to mention is the Young Chefs Championship in Spain, which he won in San Sebastian in 2002. Afterwards, he was awarded the International Olive Oil Cooking Prize in Jaén in 2003, as well as the Spanish Championship for Young People with Values award in Marbella, also in 2003.

In 2006 he was proclaimed champion of the first edition of the Chef of the Year Competition, and he is now vice-president of the judging panel (together with Chef Martin Berasategui). In December 2007 Jordi Cruz left Estany Clar and became manager and head chef at the restaurant L'Angle de Món Sant Benet (Barcelona). In November 2008



IBEROSTAR
HOTELS & RESORTS

Enjoy being a star

BIOGRAPHY

JORDI CRUZ



the restaurant was awarded its first Michelin star. In May 2010 he joined the management at ABaC Restaurant & Hotel, where he has received two Michelin stars, adding up to a total of four Michelin stars

MASTERCHEF

He currently takes part in MasterChef Spain where he is a judge alongside Samanta Vallejo-Nágera and Pepe Rodríguez. The programme has made him famous, and he is now recognised around Spain. Before the Spanish show he took part in MasterChef in Poland, and the final was held in the kitchens of the ABaC restaurant.



IBEROSTAR
HOTELS & RESORTS

Enjoy being a star