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**CELEBRATED CHEF JOSÉ ANDRÉS LAUNCHES PREMIER SPANISH COOKING SHOW SERIES  
“JOSÉ MADE IN SPAIN” ON PUBLIC TELEVISION FEBRUARY 2008**

**Washington, DC** (November 28, 2007) - José Andrés, the award-winning and critically acclaimed chef, will host a 26-episode Spanish cooking show, *José Made in Spain*, to debut on public television beginning February 2008. In each 30-minute episode, José will provide a gastronomic and cultural tour of one of Spain's 17 vibrant regions, drawing on his larger-than-life personality and unparalleled expertise about Spain. Visiting the source and inspiration of the dishes he prepares in his own kitchen, José will demonstrate that the flavors made in Spain can be created at home.

“People have come to know Spanish food through tapas and paella and with great wines like Rioja, but they don't know where it all comes from or how easy it is to enjoy at home. I have wanted to bring the best of my country to America and now with this series on public television, I am realizing my dream,” says José. “My other dream is to soon see a paella pan on every backyard grill!”

*José Made in Spain* travels between the Chef's two homes, one in Washington, DC, the second in Spain. Each episode visits a treasured Spanish location, where José visits markets, farms, the country's coastline, and other sites associated with Spanish cuisine. José then brings these flavors of Spain home to America to his Washington, DC kitchen, where he recreates authentic Spanish dishes with products found stateside.

The *José Made in Spain* series was filmed over a full calendar year, enabling José to feature a stunning array of Spanish locales while savoring the regions' flavors at the height of the season. For example, José goes tuna fishing in Andalucía just when the great fish makes its way into the Mediterranean; José harvests barnacles in underwater caves off the coast of the Asturias; and José visits La Rioja when the grapes for the country's famous wine are perfectly ripe. In another episode, there is a very special moment when the crocus flowers open commencing the saffron harvest, and José's cameras are right there to capture it.

Along the way, José reveals the history and faces of some of Spain's culinary greats, including his good friend and famed chef Ferran Adrià, as well as the unsung heroes — the fishermen, the farmers and the everyday folks who work behind-the-scenes and keep the rich culinary traditions of Spain fresh and alive.

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Born in Asturias and raised in Barcelona, José Andrés has spent the last 15 years preaching the gospel of *pimentón*, *jamón Ibérico* and *pan con tomate* here in America. His popular Washington, DC restaurant, Jaleo, was one of the first critically and commercially successful tapas restaurants in America and continues to set the standard for other Spanish restaurants in the country. José has also been credited with introducing Americans to both traditional and avant-garde Spanish cooking, particularly with his exclusive Washington, DC-based restaurant, minibar by José Andrés. *Food & Wine* hailed José as the “hero of the Spanish revolution,” who “helped create the Spanish food boom in America.” And the late R.W. Apple of *The New York Times* called him “the boy wonder of culinary Washington.” Already a celebrity in DC, José is also a television star in Spain, where his production *Vamos a Cocinar* on Televisión Española (TVE) is the country’s most popular cooking program, revolutionizing food television in Spain.

The series is produced by José’s ThinkFoodGroup and Full Plate Media. KQED San Francisco is the series’ presenter to public television stations, releasing the series in two groupings of 13 half-hour episodes; the distributor to public television stations is PBS Plus. In the fall of 2008, Clarkson Potter will publish a companion cookbook to the *José Made in Spain* series.

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*José Andrés is chef/owner of ThinkFoodGroup, the management company for Washington, DC’s popular dining spots Café Atlántico, Zaytinya, Oyamel, Jaleo and minibar by José Andrés. ThinkFoodGroup oversees all of José’s creative endeavors such as cookbooks, television programming, consulting and restaurant projects. José’s reputation for innovation and excellence recently brought him together with SBE Hotel Group and designer Philippe Starck to create the food and beverage concepts for SLS Hotels, a new paradigm in the luxury hotel experience. The first property, SLS at Beverly Hills, will open its doors in summer 2008.*