

Proudly Presented by



Culinary Masterclass

Masterchef



Paco Roncero

*La Terraza del Casino
Spain*

Hosted at Dolce Vita, The Oriental Singapore

Coming from a family rich in culinary traditions, Paco Roncero started his study of cookery at the age of 18 at the Madrid School of Tourism and Hospitality. In 1990, he began his career at the restaurant Zalacaín and later moved to the Ritz hotel. In 1991 he joined the staff at the Casino de Madrid as a chef. It was there that he met his mentor Ferrán Adrià. For the next three years, training at the 'El Bulli' restaurant under Ferrán Adrià greatly developed his culinary expertise and understanding. In 1997, Roncero participated in the Young Chef Championship of the Community of Madrid and Spanish National Championship, obtaining second and third place respectively. Roncero was promoted to Head Chef at the Casino in 2000. He is considered as Ferrán Adrià's most outstanding disciple. In 2004, Roncero and his mentor were the appointed chefs for the Spanish crown prince's wedding, establishing yet another chapter in Roncero's proud family history.