

A chef wins a Michelin star in Almería managing his kitchen from China through Skype

LOCATION: Roquetas de Mar, Almería

DURATION: 2'04"

SUMMARY: The chef Alejandro Sánchez has managed to recover for 2014 the Michelin star of his Restaurant at Roquetas de Mar, Almería, managing the restaurant from Hong Kong with the help of apps such as Skype or Whatsapp. Despite he is more than 10.000 kilometers away from them, he communicates with his team daily, although his parents are also leading the team. Alejandro Sánchez moved to China in 2012 to make Mesa 15, his Spanish food restaurant in Hong Kong, enter the prestigious French guide.

VTR:

The day starts in this restaurant in Almería, with a star in the Michelin Guide. The first thing to do is the meeting with the boss, the prestigious chef Alejandro Sánchez, who lives ten thousand kilometres away from them.

ALEJANDRO SÁNCHEZ
Chef

"I have been living in Hong Kong for one year and a half. When I arrived I was at the Table 15 Restaurant. Later we opened another called Number 15, where we prepare Spanish food."

Alejandro chose China to open other restaurants, but the one named after him is in Roquetas de Mar under his command, although everyday work is managed by his parents.

ENCARNA RUIZ
Alejandro's mother

"Internet is very important for us because we can contact through Skype, Whatsapp, Facebook. We can ask him everything."

Internet is their great ally, fundamental to communicate with workers and to run the business properly.

ALEJANDRO SÁNCHEZ
Chef

"I try to give them a hand from here with recipes, to see if they can be more adapted to seasonal products, daily problems, when there are special clients... I try to advise them as much as I can."

Ambience:

- "There is a client who says that is allergic to lactose. She asks if she can have rice pudding."

- "You can prepare rice with coconut milk instead of regular milk, it will be more aromatic in addition."

Kilometers that haven't stop him from recovering the Michelin star that he lost in 2012 and that will have again in 2014.

ALEJANDRO SÁNCHEZ
Chef

"The star has been recovered by the team that is working there every day."

JUAN SÁNCHEZ
Alejandro's father

"It has been checked that his cooking style remains as if he kind of was here."

A continuous and direct communication despite time difference.



ANTONIO CARLOS NICOLÁS
Head of kitchen

"I am lost sometimes. I look at the clock and say: there are seven hours, six...many times I ask his mother what is the time difference because I am going to send him a message."

Alejandro, a chef in China with a restaurant in Almería, that works as if he were just around the corner.

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