

## Mey Hofmann

Versatile, multilingual Mey Hofmann, studied in the Liceu Francaise in Barcelona and in

Germany. Her training was varied and extensive, including Economics (at the

University of

Barcelona), Interior Design and Precious Stones and Jewellery Design. This apparently diverse and unrelated knowledge has developed and converged in the professional activity that has made her better known than any other – Gastronomy.

She discovered her passion for cooking when she was a young girl in

Germany. Since then she has been keeping recipes, tirelessly observing, always ready to go in and help in a kitchen wherever she is.

As a young woman, then married and with her only daughter Silvia, she combined her studies with organising catering, family meals and private dinners to share the pleasures of great food.

Even then, she never ceased to amaze with her culinary talent. Subconsciously she applied the know how her training had given her, especially from her work in precious stones: the balance of shape and form, texture, the play of contrasts and the combination of colours that she had learned and developed successfully creating her own jewellery designs. This was transferred to her spectacular dishes and desserts.