



## **A native of Malaga is the Best Oyster Shucker in Spain**

Shucking 30 oysters in just 3 minutes and 36 seconds may sound like science fiction, but that's the amount of time it took Elías Tang from Málaga, a fishmonger at the Mercado San Martín, to beat his own record and race past the rest of the contestants in the 13rd Spanish Oyster Shucking Championship - Écailleurs / Sorlut.

It was a real show of speed and skill that left both the jury and the audience amazed. The five competitors from across Spain demonstrated their skill, technique, cleanliness, speed and taste in serving this small but mighty mollusc.

The jury was made up of Susi Díaz, Restaurante La Finca (Elche); Ana Lorente, Librería A Punto; Óscar Caballero, writer for Club de Gourmets, La Vanguardia and Leer; Ramón Ramírez, Restaurante el Invernadero de los Peñotes (Madrid); and Luis Cepeda from Gastronomicom. They had a hard time choosing the winner, as Yahya Jmaati, Mercado de San Miguel (Madrid), and Adrian Plazas, Mercat del Olivar (Palma de Mallorca), followed close behind to win second and third place.

During the championship, the public also had the chance to learn about different varieties from Daniel Sorlut: Fine de Claire, Fine de Claire Label Rouge, Spéciale de Claire and Spéciale Daniel Sorlut. They were also treated to a demonstration by master pastry chef and pioneer of creative innovation in confectionery, Paco Torreblanca, who made delicious chocolate oysters to sweeten the morning.

# **SALÓN GOURMETS**