



Ernesto Diomar and Khalid el Issadi win joint first place in the National Arte de Cistoria Championship

Ernesto Diomar, chef at the Commodore (Madrid), and Khalid El Issati, chef at Terraza Felipe (Navacerrada, Madrid), have been awarded joint first place at the 2nd National Arte de Cistoria Championship / El Encinar de Humienta, held this morning at the Salón Gourmets.

Both demonstrated the best knife skills in butchering a cut of beef and preparing a tartare, the final challenge of this unique competition. For the first time in this type of event, El Encinar de Humienta provided a whole carcass for the contestants to butcher with the least waste and the best technique, skill and speed, ending the challenge by making a steak tartare. The jury included the well-known Navarrese chef Pedro Larumbe.

Both winners were surprised at their victories, albeit for different reasons. Ernesto did not know he had to bring the rest of the ingredients for his tartare, "but this fair is so good that I was able to get everything by running to a few stands; everyone helped me." Khalid, on the other hand, usually finishes his tartare with an inverted bain-marie for the egg yolk, which he was unable to do, but the jury felt he deserved a place on the podium nonetheless.

Rafael García Hernández of Lutin (Cerceda, Madrid) was awarded third place.

This unique championship takes its name from the *Arte Cistoria*, a comprehensive treatise written in the fifteenth century by the Marquis of Villena on the art of meat cutting.

SALÓN GOURMETS