



Oysters, sustainability and upcoming chefs at the Sal3n Gourmets

The second day of the Sal3n Gourmets once again filled Halls 4, 6 and 8 with trade visitors and gourmet products. Many activities, tastings, cooking demonstrations and other events were held, including Canada Day.

In addition, the finalists for the **Sal3n Gourmets Awards** were announced; the winners will be presented on Thursday.

The three finalists for the **Innovation Award** were Roti de Cochinillo from C3rnicas Tabladillo, Gina Guiltless Spirit from Not Another Spirits Company and Licor de Tabaco from La Vieja Licorer3a.

The finalists for the **Presentation Award** were the basket commemorating Magellan's first circumnavigation of the world, featuring a wide range of specialities from La Despensa de Palacio, Bodegas Bocopa's 12-month Mediterranean red wine made from 100% Monastrell grapes and fried mussels in escabeche from Pescados Rub3n.

For the **Versatility Awards**, the finalists were Cecina Crisps, El Bucarito Florida Raw Goat's Milk Butter from Quesos el Bucarito and the vegan, egg-free aioli handmade with 100% natural ingredients from Artesanos Gil.

As for the **Best Organic Product Awards** – that was a new addition this year – the finalists were the 'homestyle' organic ratatouille from Cascajares, the limited-edition organic pink salt 1/8 lin anchovy bocattos-filetes in extra-virgin olive oil from Anchoas Codesa and the Black Lemon from La Abuela Carmen.

2nd National Arte de Cisoria Championship / El Encinar de Humienta

The 2nd National Arte de Cisoria Championship / Encinar de Humienta highlighted "the art of butchering meat", where Ernesto Diomar and Khalid El Issadi, from the Madrid restaurants Commodore and Terraza Felipe, respectively, shared the first prize thanks to their superior skills in butchering a beef tenderloin.

Third place was awarded to Rafael Garc3a Hern3ndez from Lutin, in Cerceda (Madrid).

Technique, speed and cleanness of cut were some of the factors that were taken into account during the first round of the championship. In the second round, the participants prepared a steak tartare whose presentation, originality and, of course, taste were evaluated.



XChef Challenge by Cervezas 1906

Estrella Galicia celebrated the final of the first XCHEF CHALLENGE by Cervezas 1906, which featured dishes by twelve chefs from across Spain, paired with different beers from the Cervezas 1906 range.

The jury, made up of renowned chefs Diego Guerrero, Pepe Vieira and Manu Domínguez alongside food journalist Ana Marcos, rated aspects such as the creativity and originality of the recipe, and the chef's ability to transmit the culinary value of the dish using sustainable best practices with a positive impact.

13th Oyster Shucking Championship / Écailleurs / Sorlut

Elías Tang from Mercado San Martín (Málaga) was the winner of the 13rd Écailleurs Sorlut Oyster Shucking Championship. Second place went to Yahya Jmaati from Mercado de San Miguel (Madrid), and Adrián Plazas from Mercat del Olivar (Palma de Mallorca) claimed third place.

The contestants had to shuck 30 oysters in the shortest time possible; the jury scored contestants according to shucking technique, cleanliness, speed and skill.

Château de Beaucastel Tasting

Thomas Perrin, a 5th-generation winemaker from the Château de Beaucastel cellars, led an exclusive tasting of wines from the southern Rhône Valley. The following wines, among others, were featured: Famille Perrin Gigondas 'La Gille 2017', Château de Beaucastel Rouge 2007 and Château de Beaucastel Cuvée Hommage à Jacques Perrin Rouge 2000.

Canada Day

The Cesal Social Gastronomy Stage was filled with Canadian products to celebrate Canada Day at Salón Gourmets.

There were presentations and cooking demonstrations throughout the day featuring Canada Beef, including one by Chef Joaquín Felipe. Scallops and lobster were featured in the cooking demonstration by Charo Val and Julius Bienert. The day drew to a close with a cocktail demonstration by "Les Subversifs".

The Gourmets Lecture Hall hosted a number of cooking demonstrations, including one by Chef Juan Carlos Esteban, la Venta de Goyo, with Anguiano DOP beans.



In turn, the sommelier Faustino Muñoz gave a talk entitled "Water in Restaurants" and presented the book "Waters of Spain and the World."

8 Gourmets Round Table Discussions - Upcoming and rising chefs

Upcoming and rising chefs had their place at the Gourmets Round Table Discussions. Traceability, km 0 produce and the future of cooking were the topics covered by the speakers:

David Oliva (Back Tapas & Restaurant, Marbella, Málaga), Toño Rodríguez, (Quema, Zaragoza), Juanma Salgado (Dromo, Badajoz), Jesús Monedero (Palio, Ocaña, Toledo), José Antonio Sánchez (Villa Antonia, Els Vents (Sant Joan d'Alacant, Alicante), Lucía Freitas (A Tafona, A Coruña), Begoña Fraire (Étimo, Madrid), David López, (Local de Ensayo, Puente Tocinos, Murcia), Rebeca Barainca and Jorge Asenjo, (Galerna Jan Edan, San Sebastián, Guipúzcoa), María Martínez Galar, (Enekorri, Pamplona, Navarre) and Alejandro Serrano (Alejandro, Miranda de Ebro, Burgos).

SALÓN GOURMETS