



## Spain's most sustainable chef

Carles Ramón Aguilar from Besta in Barcelona has won the XChef Challenge organised by Estrella Galicia at Salón Gourmets.

Twelve chefs from across Spain took up the challenge of this competition, which aims to reward solutions that combine creativity with sustainable practices and a positive impact on the environment.

All of them tested their strengths before a jury of Michelin stars: Diego Guerrero from DStage, Pepe Vieira from his eponymous restaurant, Manuel Domínguez from Lúa and Ana Marcos, food journalist. The jury was in charge of evaluating not only the originality and sustainability of each recipe, but also the quality of its pairing with one of the beers from the 1906 family.

The winner was a *filloa* of seaweed, Barcelona red prawns and a 1906 béarnaise sauce that added a touch of beer to the recipe.

"I made a vinegar with the beer that is normally thrown away when the barrels are drained, and that is what we used to add tang to the sauce," explained Carles, who opted for a savoury *filloa*, as at Besta they offer modern Galician cuisine. In addition to its originality, execution and flavour, the dish is completely sustainable because, as the chef himself explained, "we reuse absolutely everything; the beer would have been thrown away if we had not made it into vinegar, and we use the shrimp to make an oil and a broth. Every part of the shrimp is in the dish, and the rest of the products are seasonal." He won a prize of €2,500 for his creation.

Javier Linares of Mundua from Valencia came in second with his duck, *mole poblano* and mango *figatell*, while Miguel Fernández of Morgana in Madrid took third place with his charred leek and its textures with a porkganic trotter jus.

The other dishes presented were as follows:

- Smoked mussels in vinaigrette by Manuel Parada (Nordestada, La Coruña)
- Val Miñor broad beans in green codium sauce and snakelocks anemone with baby estuary squid by Víctor Conus (La Mesa de Conus, Vigo)
- Glazed carrot, cod brandade and garam masala salad by Javier Nuñez (Gallina Negra, Valencia)
- Steamed *coca* bun with sweet Iberian pancetta with spicy mayonnaise, fresh herbs and mussel escabeche by Francisco Hernández (La Torre de Alquería, Granada)



- Orchard, Field, Mountain with Madrid 1906 by Antonio Ventura (El Quinto Sabor, Madrid)
- Razor clams with beurre noisette and soya by Enrique Vázquez (Terreo, La Coruña)
- Iberian smoked pork cold cut with porcini mushrooms, Spanish oyster thistle, foie gras shavings and balsamic caviar by Benjamín Caballero (B-Nomio, Cáceres)
- Chilli-Can by Vicente Monfort (Le Tavernier, Madrid)
- Pure Cantabrian Km 0 by Miguel Borreguero (La Ostrería, San Vicente de la Barquera, Cantabria)

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