



## Sustainable challenge at Salón Gourmets

**Estrella Galicia is committed to sustainability, gourmet pizzas and well-poured beer, as demonstrated by all the activities organized for this edition, which will take place from April 25 to 28 at Ifema Madrid.**

Estrella Galicia, the Official Beer of the event, is calling for the second time its **XChef Challenge by Cervezas 1906** for those who practice sustainable cuisine generating a positive impact on society. The professional chefs who participate must present a fresh and authentic gastronomic proposal, harmonized with one of the varieties of the 1906 family; Reserva Especial, Red Vintage, 1906 Black or Galician Irish Red Ale. But above all, the dish must be prepared with seasonal products, preferably Km 0, and take advantage of absolutely all the product, thus fighting against food waste. The jury evaluates the originality and creativity of the recipe, the chef's ability to transmit the gastronomic value of his proposal and the application of good sustainability practices and positive impact of his cuisine.

Cabreiroá, Official Water of the Salón Gourmets, has joined the **Spanish Gourmet Pizza Championship by Magma de Cabreiroá** to be held for the first time in our country, with its most exclusive water. Classicca, taglio, pala and gluten-free pizza, as well as a promising acrobatic test all conducted by Jesús Marquina, Il Dottore Marquinetti, founder and director of the Spanish Association of Artisan Pizza Makers and 5 times World champion. The winners of each category will have the right to participate, with the AEPA -Spanish Association of Artisan Pizza Makers- in the World Pizza Championship that will take place in Parma in 2023.

Estrella Galicia is committed to professionals who know how to pour a beer as the last and indispensable link to offer a top quality product. For this reason it is organizing two competitions at Salón Gourmets: **Beer-Pouring Contest Estrella Galicia National Final and the 7 Beer-Pouring Contest Estrella Galicia - Madrid Competition**. Contestants will demonstrate their skills in two different modalities, special two-stroke pulling and serving the bottle in a glass. A compact foam, soft bubbles and the right temperature are some of the characteristics that a beer must have to be exaggeratedly good, as stated in the sponsor's slogan.

The stand will also host various activities and tastings related to the world of beer and sustainable production.

# SALÓN GOURMETS