



Natural Paradise Food Day - Asturias at the 35th edition of Salón Gourmets

**On 27 April, the Principality's quality products will fill the Aula Gourmets stage, located in Hall 4 of Salón Gourmets.**

Cider, faba beans, compango, beef, cheese, honey and wine from Cangas, all covered by the quality guarantee brand Alimentos del Paraíso Natural, will be present at the 35th edition of the Salón Gourmets. Under their respective PDO and PGI certifications, their aim is to distinguish the agri-food and fish products produced in the Principality of Asturias that meet the specific conditions and requirements that make them worthy of holding this quality label.

The activities that will take place on Wednesday 27th in the Aula Gourmets (Hall 4) will cover the food of the land as if it were a restaurant menu.

Starting with the main course, Asturian faba bean and compango, prepared by Antonio Cosmen, winner of the title of Best Fabada in Madrid at his restaurant Cruz Blanca en Vallecas, Madrid. Cider and its pouring by a professional who will teach those present about the origin of this Asturian tradition.

Meat or fish, but with wines from the PDO Vino de Cangas; the PGI Ternera de Asturias and fish from the Rula de Avilés will harmonise with these wines.

Before dessert, a cheese board where representatives of the PDO Casín Cheese, PDO Gamonéu, PDO Afuega'l Pitu, PDO Cabrales and PGI Los Beyos Cheese will explain the benefits of their products together with the PGI Honey of Asturias.

And finally, an organic dessert prepared by Edu Casquero, vice-president of the Association of Chefs and Pastry Chefs of Madrid, who will make a cheesecake with organic Asturian milk, kiwis and blueberries.

**SALÓN  
GOURMETS**