



More than 1,200 activities at the 36th edition of Salón Gourmets

For the first time in its history, the new edition of the Salón Gourmets will occupy 5 halls at Ifema Madrid - 4, 5, 6, 7 and 8 -, full of quality products but also of eagerly awaited activities.

Salón Gourmets is synonymous with quality products, but it is also the perfect showcase to highlight gastronomic professionals and their trades by organising these activities, which year after year are enjoyed by the professional visitors who attend the event.

More than 1,200 activities will take place over the 4 days of the event – from 17 to 20 April – both on the stands of the more than 2,000 exhibitors and on the 5 stages prepared by the Gourmets Group.

Led by the classics ones, participants will demonstrate their ability to slice a ham, open an oyster, cut up a beef sirloin or make the best cachopo breaded filet with Asturian veal.

[29th Ham Cutting Contest / Dehesa de Extremadura](#)

The longest running competition at Salón Gourmets, sponsored by the Dehesa de Extremadura Appellation of Origin. Six professionals will measure their skill in slicing a piece of ham provided by Dehesa de Extremadura.

The jury will take into account aspects such as the style, the speed, the straightness of the slice and the presentation of the dish.

- Monday 17 April at 11:30 am. Gourmets Stage (Hall 6. Stand 6A26).

[4th Art of Knife Meat Cutting National Competition El Encinar de Humienta / Grupo Gourmets](#)

In the 15th century, the Marquis of Villena wrote an elaborate treatise on the art of cutting meat or cisoría, as it was called in the olden days, hence the name. In the first phase participants will cut up a beef sirloin of similar weight and characteristics in 25 minutes. In the second round and with the resulting piece, they will have to prepare a steak tartar in which originality and, of course, flavour will be evaluated.

- Tuesday 18 April at 10:30 am. Gourmets Stage (Hall 6. Stand 6A26).

[6th Best Asturian-Style Veal Cutlet, cachopo Contest](#)

An Asturian dish known all over the world, this competition, now in its sixth year, is looking for the most original, with the best filling, the perfect breading and just the right doneness. The Consejo Regulador de IGP Ternera Asturiana (PGI Asturian Veal) is organized this competition, open to restaurants from all over Spain.



Every participating restaurant will be visited incognito by the members of the jury. The 12 winners chosen during these visits will be the ones to take part in the final at Salón Gourmets.

- Monday 17 April at 15:00 am. Gourmets Auditorium (Hall 8. Stand 8E50).

[15th Spanish / Sorlut / Grupo Gourmets Oyster Openers – Écailleurs Championship](#)

Another of the classics activities of Salón Gourmets is the Spanish Oyster Openers Championship. A spectacle that attracts more and more curious spectators every year to see how the participants open 30 oysters in the shortest possible time. The oysters, provided by Daniel Sorlut brand, are synonymous with quality, Fine de Claire, Spéciale Daniel Sorlut or Spéciale de Claire are some of the varieties.

All of the contestants will have a box of 36 oysters from which they will have to select 30 before starting the test. Opening is not everything, the jury will penalise aspects such as traces of mother-of-pearl, an oyster is partially broken or a bleeding wounds. As a novelty this year, Jesús Marquina, known as "Il Dottore Marquineti", 5 times world champion and ambassador of Pizza in Spain for the Association of Italian Pizzerias (API) will prepare an original oyster pizza.

- Tuesday 18 April at 13:30 am. Gourmets Stage (Hall 6. Stand 6A26).

#SG23

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