



Gourmets Show

Salon Gourmets opened this morning the doors of the most spectacular edition of its history. More than 2,000 exhibitors, 55,000 products, 1,500 novelties, 1,200 activities and an expected 100,000 professionals will walk the halls of the five halls - 4, 5, 6, 7 and 8 - of IFEMA Madrid.

The first day of Salon Gourmets has passed with success and excitement. The official opening, which took place at 11:00 am, was attended, as usual, by Luis Planas Puchades, Minister of Agriculture, Fisheries and Food, as well as José Luis Martínez-Almeida and Begoña Villacís, Mayor and Deputy Mayoress of Madrid respectively.

From this point on, contests, awards and show cooking took place with quality and innovative products everywhere, difficult to cover so many delicacies among the 5 pavilions and 7 stages.

Chef Juan Antonio Villamor of the Raíz Restaurant in Vitoria (Álava) has prepared a ham, foie gras and artichoke jam sandwich so delicious that it has won the title of Best Ham Sandwich Joselito 2023, contest that took place for the first time in Salon Gourmets.

The Aula Gourmets smelled of cheese. The 100 finalist samples of the 13th GourmetQuesos, Championship of the Best Cheeses of Spain, were ready to be tasted by the members of the jury who chose the best in each category. The winners will be officially announced next Thursday, April 20, together with the overall winner.

Meanwhile, on the Gourmets Stage, the 29th Ham Cutters / Dehesa de Extremadura Contest was held, where the six contestants were cutting ham non-stop. Finally the winner was Agustín Borreguero Gorjón, "Paisajes Gourmet" (Madrid).

The best hamburger in Spain was also discovered thanks to the 3rd Burger Combat, Hamburger Spanish Championship Gourmets / Lantmännen 2023. Mariana Hernández Medina from El Baifo Street Food Restaurant in Santa Cruz de La Palma (Tenerife) prepared her recipe Benahoarita. A combination of Pretzel bread from Lantmännen Unibake, 15 days matured palm tree beef, vacuum packed goat meat stew, La Palma cheese sauce and palm tree goat leg ham.

At the Oviedo restaurant La Puerta de Cimadevilla, the best cachopo made with PGI Asturian Beef will be available for tasting, while on the

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Pizza Stage, the five-time world pizza champion, Marquinetti, presented the Official Pizza of the SG, a recipe created to harmonize with Estrella Galicia 1906 Red Vintage beer.

The last championship to be held was the 12th National Panizo Cocktail Contest, won by Michael Crescencio Mendoza from Barcelona with his Arroz Colada cocktail.

These and many more novelties took place during the first day of the 36th Salón Gourmets. Tomorrow we will be waiting for you in the same place (Ifema Madrid) and at the same time (from 10.00 to 19.00 h.) with many more activities, presentations, tastings and gastronomic surprises. We are waiting for you!

#SG23

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