



## The best Joselito ham sandwich will be at Salon Gourmets

The declared Best Iberian Ham in the World stars a new activity of the next edition of Salón Gourmets, which will take place from 17 to 20 April at Ifema Madrid.

Joselito and [Salon Gourmets](#) want to reinvent the traditional sandwich, going beyond one of the best known bites in our country, but with the highest levels of quality, that of Joselito's 100% natural Iberian ham.

150 years of history are the guarantee of this emblematic company, born in Guijuelo (Salamanca), with 6 generations of the same family taking care of the maximum quality of its product from the genetics of its herd of pigs to the distribution, through the breeding and feeding in a 100% natural way.

Aula Gourmets (hall 4) stage will host the first "[Best Joselito Ham Sandwich 2023](#)", a competition in which six contestants will test their ingenuity and creativity to prepare six equal sandwiches, either hot or cold, whose main ingredient is 60 grams of Joselito Ham, the rest of the ingredients accompanying this gastronomic jewel will be freely chosen by the participants.

The six best recipes submitted from among all the candidates, will be chosen by the Organizing Committee to take part in the grand final which will take place on Monday 17th April during Salon Gourmets.

The jury will evaluate aspects such as taste, juiciness, ease of replication and preparation in different spaces and the ingredients. The contestants will have 30 minutes to prepare their recipe and convince the jury that their sandwich is the best. The winner will receive a Joselito Vintage ham aged over 72 months, valued at 1,800 euros.

- Monday April 17 Aula Gourmets (Hall 4)

**#SG23**

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GOURMETS**