



Tapas, pinchos, sandwiches and cider... gourmet!

More novelties than ever at the 36 Salon Gourmets to be held from April 17 to 20 at Ifema Madrid -halls 4, 5, 6, 7 and 8-.

The first and overwhelming novelty is the size of this new edition of the most important International Fine Food and Beverage Fair in Europe, as it almost doubles the number of halls from 3 to 5 in what promises to be the best edition in its history. The 70.000 m2 will host 55,000 products, more than 2,200 exhibitors, more than 1,500 new products and 1,200 activities organized by the exhibitors themselves at their stands, there is a long list of competitions and tastings that take place in the 7 stages, reserved by the Organization for this purpose, in order to highlight both the product and the work of the professionals who deal with it. Several are the competitions that debut in this edition.

GourmeTapa by Fuentes

First championship of tapas made with bluefin tuna from this Murcian company, a pioneer in Europe in the farming and marketing of tuna. Each of the 12 participants will have 30 minutes to prepare 10 equal tapas whose main ingredient is Fuentes bluefin tuna.

Elaborations should be quick to prepare, suitable for a bar and able to be eaten in one or two bites either with the most noble cuts of tuna or with the less popular as the parpatana, cheeks, morrillo or ossobuco.

(Wednesday 19, 3:00 p.m. Hall 8, Gourmets Auditorium, 8E50)

Master Pinchos Gourmets #productoriojano

The Government of La Rioja organizes this contest that highlights the region's products. Twelve participants will have to prepare their pinchos using at least one of the ingredients belonging to the PDOs or PGIs of La Rioja (PDO Rincón de Soto Pears, PDO Camerano Cheese, PDO La Rioja Oil, PDO Pedroso Nut, PDO Anguiano Beans, PGI Chorizo Riojano, PGI Riojan Pepper and PGI Calahorra Cauliflower).

The amount of Riojan ingredients used will be evaluated, as well as the technique, originality and, of course, the taste.

(Wednesday 19, 10:30 a.m. Pavilion 8, Gourmets Auditorium, 8E50)

Best Joselito Ham Sandwich 2023

The ham sandwich, a national tradition, is reinvented in this contest where six participants will receive 60 g of Joselito ham to make 6 equal sandwiches, hot or cold, where both the bread and the rest of the ingredients are of their choice.



Taste and juiciness, ease of replication in different spaces and originality will be valued, as well as the fact that it is quick to prepare and that its execution and appearance differs from a traditional sandwich.

(Monday 17, 3:30 p.m. Hall 4, Aula Gourmets, 4A50)

Cider-Pouring World Championship / Cider of Asturias

Alimentos del Paraíso Natural, the label of guarantee of the production of the Principality of Asturias, convenes this unique contest that promises spectacle.

The 24 participants are experts in the pouring technique that promotes the awakening of carbon dioxide, giving the cider maximum freshness. The pourer must adopt an upright posture, with the bottle above the head and the glass tilted below the waist, in the center of the body, so that the jet must fall straight and to the edge of the glass. The resulting "culín" should contain around 100 ml and should be drunk immediately to enjoy the bubbles that have been vitalized thanks to the pouring.

(Tuesday 18, 15:00 h. Hall 4, Aula Gourmets, 4A50)

Visitors will also have the opportunity to enjoy other new activities such as Innovagourmets Conference / FIAB & Grupo Gourmets; Córdoba's Day, Canary Islands' Day; the show cookings Orense Enogastronomic and Sustainable, Campo y Alma with products from Castilla-La Mancha; the tastings 30th Anniversary of Oremus (Tempos Vega Sicilia), Spanish Wine Academy: Tribute to our rivers (Zamora Company), Staff Room: Downstairs Ginbo Group by Martin Miller's Gin, From tradition to modernity in Martínez Zabala's Family and the Bodega Numanthia 25th Anniversary vertical tasting celebration (LVMH).

#SG23

**SALÓN
GOURMETS**