



## Days to remember

The 37th **Salon Gourmets** is a unique opportunity to discover the rich and varied Spanish gastronomy. The forecast 2,000 exhibitors, more than 55,000 fine foods and beverages and approximately 1,000 activities will enliven the working days of the 100,000 professional visitors who will tour the 5 pavilions -3, 4, 5, 6 and 8 of Ifema Madrid- in search of suppliers, novelties and the best gourmet products in the world.

A good example is **Enjoy It's From Europe / A Slice of Quality – Choose PDO and PGI Deli meats from Europe**, a project led by chef Rubén Fenollar that will showcase the versatility of Mortadella Bologna IGP, Zampone and Cotechino Módena IGP and Salamini italiani alla Cacciatora DOP.

At the national level, typical products from all regions will be present. **Andalusia, as Guest Autonomous Region**, will present its quality seal Gusto del Sur, promoted by the Junta de Andalucía and managed by the Ministry of Agriculture, Fisheries, Water and Rural Development.

For its part, **Granada** celebrates its big day on April 23 with an intense program of activities under the title **Granada's Day: Gastronomic province and pantry of excellence of Andalusia**. For this day they have prepared a super nutritious breakfast based on fruits from the Costa Tropical, non-alcoholic cocktails, vermouth of all flavors and styles, pastries such as piononos of Santa Fe and elaborations with honey from the Alpujarra, almonds from the Altiplano and fresh fruits from la Vega. There will also be a tour of the gastronomic diversity of the seven major gastronomic areas (Alpujarra and Lecrin Valley, Costa Tropical, Vega de Granada and capital, Eastern Mountains, Geopark, Poniente Granadino and Sierra Nevada) and an interesting presentation on "the importance of storytelling in the kitchen" in which professionals can discover the history of traditional cuisine in Granada.

At the same time, the **Cordoba** stand will show why the gastronomy of Cordoba has been declared a Gastronomic Heritage. Gazpacho, flamenquín, oxtail, alfajores and pestiños will be the protagonists of the show cookings planned, while salmorejo will be the star recipe that the participants of the III Salmorejo Cordobés Contest will have to elaborate.

The **Canary Islands** also proposes **Canary Day: A Trip through the Canary Islands** on April 23 through its gastronomy. Different chefs and experts will perform show cooking and presentations to introduce visitors to some of its most traditional products such as gofio, volcanic wines and fish products such as tuna and sea bass.

# SALÓN GOURMETS



The **Illes Balears**, under the slogan "**Four islands to be tasted**", organizes for Wednesday, April 24, various activities that will highlight typical local products and local breeds such as cheeses made with milk from the Menorcan Vermella cow, Mahón cheese, varietal wines from the DOP Binissalem, olive oils from the DOP Aceite de Mallorca, Ramellet tomato, sobrassada, Mallorcan pork, Flor de Sal des Trenc and products made with carob.

Finally, it is worth remembering that on April 25 **the book in memory of Javier Oyarbide** will be presented, where cooks, journalists and friends of the chef will recall anecdotes lived both in his kitchen and outside.

We look forward to seeing you all

**#SG24**

**SALÓN  
GOURMETS**