

SALÓN GOURMETS

GRANADA AND THE CANARY ISLANDS, PROTAGONISTS ON THE SECOND DAY OF SALÓN GOURMETS

The Andalusian region and the archipelago of volcanic origin have celebrated different activities in the framework of the famous "Days of" of Salón Gourmets (SG), the most exclusive Fine Food and Beverages Fair in Europe.

Aula Gourmets, in Hall 4, has hosted throughout the day talks and show cookings around the local product from Granada; on the other hand, the Gourmets Plateau stage, in Hall 3, has developed various activities and presentations highlighting Canary Islands products such as gofio or its special volcanic wines.



Madrid, April 23rd, 2024 - Gastronomy is one of the stars of every place we visit and in Granada and the Canary Islands it could not be less. The 37th edition of Salón Gourmets, the most exclusive Quality Food and Beverages Fair in Europe, has celebrated today, in its second day, different activities giving prominence to the most emblematic products of these two areas, of great culinary richness.

GRANADA, LAND OF FLAVOR

Sabor Granada, a brand promoted by the Council of Granada to promote the knowledge and consumption of the region's food, did not want to miss this important event by carrying out numerous activities to publicize its spectacular cuisine. Thus, the Aula Gourmets stage in Hall 4 has hosted throughout the day talks and show cookings focused on local products from Granada.

The day began with a **breakfast with products from the tropical** coast such as mangoes, avocados, cherimoyas, and products provided by the Alboran Sea, bathed and mineralized by the melt waters of the Sierra Nevada. This

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was followed by a talk on **new niches in gastronomy**, from the approach of health and new lifestyles: functional foods, **innovative culinary techniques and alcohol-free cocktails -a growing trend-**, made with fresh and exotic ingredients.

At aperitif time, the Aula Gourmets stage hosted "**Vermut granadino time. Its ins and outs**", a reflection on how the concept of vermouth has evolved in recent years, adapting to contemporary tastes and exploring its different varieties, from the classic reds and whites to new artisanal and modern interpretations. At mid-afternoon and under the slogan '**Granadina gastronomy. In connection with the land**', attendees were able to take a tour of the culinary diversity of the seven major gastronomic areas of Granada: Alpujarra and Lecrin Valley, Costa Tropical, Vega de Granada and capital, Eastern Mountains, Geopark, Poniente Granadino and Sierra Nevada.

Afterwards, the sweetest moment of the day was dedicated to **pastries and barismo**. As representatives of the rich and varied confectionery of Granada, which reflects the cultural and historical richness of the region, the famous "piononos" of Santa Fe and its exquisite donuts, typical of the area, were tasted. In addition, one of the secrets of their success was revealed: Granada's confectioners use only high quality local ingredients, such as honey from the Alpujarra, almonds from the Altiplano and fresh fruit from the Vega.

In the afternoon the presentation of '**The cocktail new era**' took place, where the trends and possibilities when harmonizing cocktails with dishes of the gastronomy of the area have been discussed. The variety of its ice creams has also had special prominence in a show cooking of unique flavors. **Granada Day** ended with a talk on the "**importance of storytelling in the kitchen**" in which the public was able to enjoy the products of the area and discover the history behind its typical dishes. Granada has a lot of flavor and wonderful products such as its EVOOs, sausages and salted meats, as well as its condiments, spices, teas, chocolates, sauces and preserves, which have a long tradition.

DAY OF THE CANARY ISLANDS: A TRIP AROUND THE ISLANDS

During today's day at Salón Gourmets, the gastronomy of the Canary Islands has also been closely promoted. The Plató Gourmets stage, in Hall 3, hosted show cooking and presentations throughout the day with Canary Island products such as gofio and volcanic wines. The activity that opened this experience was '**Between the Canary Islands and Peru**', where Miguel Valdiviezo, from the Tampu restaurant, presented a new line of modern and creative Peruvian cuisine together with Rosalía Díaz, from the Qapaq restaurant. Then came the activity '**Fishing tradition brought to the kitchen: Tuna from the Canary Islands**', a demonstration of the art of traditional bigeye tuna fishing, explained by professional fisherman Yeray Ramos, and its versatility in the kitchen by two Michelin-starred Canary Islanders Adrián Bosh (from the San Hô restaurant) and Abraham Ortega (from Tabaiba).

A tasting of **gofio** sweets made by Carmen Noda (from Dulces Mimila) and Alexis García (from 100% Hojaldre, recently awarded as best Master Artisan Pastry Chef of Spain) and harmonized with Bodegas Bentayga wines, directed by Sandra Armas, could not be missing in this awaited day. **Atlantic sea bass** (caught by Aquanaria) was also present in a demonstration of versatility by María José Martínez (Lienzo) and Borja Marrero (Muxgo) and in the afternoon, the unique **volcanic wines** of the Canary Islands were discovered through a tasting led by the journalist and sommelier Meritxell Falgueras and the meteorologist and presenter Himar González.

16 AUTONOMOUS COMMUNITIES, 16 PROVINCES AND FOUR CITY COUNCILS, PRESENT AT SG

In addition, in this 37th edition of SG are present, through activities and products brought by institutional and private exhibitors, different Spanish provinces and regions with much to offer. The regions represented are **Andalusia, Aragon, Asturias, Balearic Islands, Canary Islands, Cantabria, Castilla-La Mancha, Castilla y Leon, Valencia, Extremadura, Galicia, La Rioja, Madrid, Murcia, Navarra and Basque Country**, while the provinces

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present are Almeria, Avila, Cadiz, Cordoba, Burgos, Gerona, Granada, Guadalajara, Huelva, Jaen, Malaga, Orense, Salamanca, Seville, Soria and Valladolid. Four city councils are also supporting this call: Alcorcón (Madrid), Arahal (Seville), Montánchez (Cáceres) and Valdefuentes (Cáceres).

More information about Salón Gourmets: <https://www.gourmets.net/salon-gourmets>

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