

SALÓN GOURMETS

BEER AND OYSTERS AT SALON GOURMETS

The 10th Beer Pouring Championship Estrella Galicia took place today, in which Carlos Gutiérrez, from the Sueños y Tapas bar, won the title of Best Beer Puller in Spain 2024

In just three and a half minutes, Luis Flavio Amor has managed to open 30 oysters with great mastery, becoming the winner of the 16th Spanish Championship of Oyster Openers Écailleurs / Sorlut / Grupo Gourmets



Madrid, April 23, 2024 - The 37th edition of Salón Gourmets, the number one Fine Food and Beverages Fair in Europe, hosted today, Tuesday, the final of the 16th Spanish Championship of Oyster Openers Écailleurs / Sorlut / Grupo Gourmets. In this edition, **Luis Flavio Amor, from the Sorlut Oysters stall at the San Miguel Market (Madrid), who opened 30 oysters in 3'31", won the first prize.** The winner received a prize of 600 € and the title of Best Oyster Opener of Spain 2024. **Adrián Plazas, from Medipeix, in the El Olivar Market in Palma (Balearic Islands), and Jesús António Ruiz Díaz, from Ostrería la Medusa (Málaga), won second place - 250 € and diploma - and third place - 150 € and diploma - with a time of 3'39" and 4'12", respectively.**

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This contest, a classic of the Salón de Gourmets (SG), is a **unique show where the contestants show their virtuosity by opening 30 oysters manually in the shortest time possible**. It is held under the sponsorship of the prestigious French oyster company Daniel Surlut and is aimed at professional oyster openers working in Spain.

The Jury scored the opening technique, the cleanliness and organization of the work station, the speed of opening the oysters, as well as the skill, dexterity and presentation on the tray. It penalized if the oyster contained mother-of-pearl and if it was partially or totally broken. The Jury was formed by:

- Luis Cepeda, from Gastronomicom
- Ramón Ramírez, from the restaurant El Invernadero de los Peñotes
- Rubén Benarroch, Sólo Foodies CEO
- Daniel Surlut, from Grupo Surlut
- Miriam Pregonero, from Casa del Pregonero
- Juan Pozuelo, Bocuse D'Or / Teatro Goya Catering technical director
- Nino Redruello, from Grupo La Ancha, as Jury of Honor

MUNDO SORLUT AWARDS and PRESENTATION OF THE TABLEWARE COLLECTION FOR SORLUT

During the contest, as has been customary for the last five years, the **Surlut World Awards** were also presented to chef Charo Val and doctor Santiago Palacios for sharing the brand's philosophy. In addition, during the contest there was a break in which Ignacio de Juan Creix, Director of Innovation at **Plat Institute**, spoke about the sustainability project that Surlut is working on based on the reuse of the oyster shells that are discarded in their shells. De Juan took the opportunity to present the **Tableware collection**, a collection of plates and trays for Surlut caterers designed with oyster waste.

10TH ESTRELLA GALICIA BEER PULLING CHAMPIONSHIP

This Tuesday at the 37th edition of Salón Gourmets, the **10th Beer Pouring Championship Estrella Galicia** was also held. This event brought together the different champions of the regional competitions, making it a competition of the highest level. The participants, who had already demonstrated their knowledge, skills and nerves of steel in their local competitions, competed on this occasion to decide who is the new national champion.



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After a hard-fought match, Carlos Gutierréz (Sueños y Tapas bar, Alcorcón, Madrid) won the title of “**Best Beer Puller of Spain 2024**” and a cash prize of 1,000 €. In this edition, the Jury was composed of members of the Beer Culture department of Hijos de Rivera and professional brewers, hoteliers and gourmets, selected under the criteria of professionalism and experience established internally by Estrella Galicia.

BRILLIANT ACTIVITIES AT SG

During today's day and as a fundamental part of the fair, **exhibitors have carried out multiple activities with which they have approached and made known their products to the thousands of visitors who have visited the Salón.** Among them, the **80th Anniversary Tasting Mariano García, a tribute of Bodegas Mauro and Salón Gourmets** to an essential figure in the evolution of the wine sector in Spain in recent years, and the tasting of honey cream, Pecorea Miel; the tasting of flavored olive oils by Oleo Almanzora and a honeycomb harmonized with cheeses from Melisterra Bee Natural. On the other hand, Café Dromedario has discovered the secrets of coffee and the keys to taste it correctly by Begoña Baqué, two-time Spanish Coffee Tasting Champion, Q-grader Arabica and Q-grader Robusta and Tea Sommelier. In addition, Moxe Foods has organized a journey through Colombian cocoa and its regions and Ferrer Wines has presented the Pedro Ferrer Noguer wine collection.

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

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