

SALÓN GOURMETS

JAVIER OLMEDO MORALES, CHEF OF THE MADRID ZOO RESTAURANT, WINNER OF THE 5TH NATIONAL CHAMPIONSHIP OF ART OF CISORIA EL ENCINAR DE HUMIENTA / GRUPO GOURMETS

Javier Olmedo Morales emerged as the best participant in the art of cutting meat before a professional jury after battling against six other contenders; this contest, which was held during the second day of Salon Gourmets (SG), highlights the value of an ancient and little-known discipline

In second place was the chef José Ángel Torrado, from El Taller Gastronómico in Chinchón (Madrid)



Madrid, April 23rd, 2024 - Javier Olmedo Morales, head chef of the Zoo de Madrid restaurant, has been elected winner of the 5th National Championship Art of Cisoria El Encinar de Humienta / Grupo Gourmets. This competition was held this morning at SG, the most exclusive Fine Food and Beverages Fair in Europe. Olmedo received a prize of 700€ and a diploma accrediting him as the best cutter in Spain in this specialty. José Ángel Torrado, from El Taller Gastronómico in Chinchón (Madrid), was the runner-up.

This award, which highlights the value of the art of cutting meat, is aimed at professionals working in Spain and seeks to recover the importance of this basic and difficult to master skill. In the first phase, **the contestants cut up a beef sirloin in 25 minutes**. In this stage, aspects such as the cleanliness of the cut, technique, skill, speed and order were valued. **The second phase, lasting 20 minutes, consisted of preparing a steak tartar**. In this case, the judges scored the presentation, the originality of the recipe and, of course, the taste of the dish.

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For Olmedo, of Castilian-La Mancha origin and trained with Martín Berasategui in the Basque Country, "it is a source of pride to win this competition, which is an excellent way of highlighting this art, still little known and recognized in Spanish gastronomy". And he adds: "we are used to restaurants bringing us the product already cleaned and ready for consumption, but treating the raw material from minute zero, from the moment it is brought to you from the slaughterhouse, is a pleasure and, at the same time, a challenge".

The Jury was composed of: Javier Collar, director of El Encinar de Humienta; Andrés Madrigal, chef of the restaurant Per Sé Bistró (Madrid); Iván Chacón Nonroy, of Carnicería Diego (Ibiza); Javier Hernández Henríquez, of Asador El Abad (Fuencarral-El Pardo, Madrid); Felipe del Olmo López, of Terraza Felipe (Navacerrada, Madrid); and the German chefs Vera Forrester and Kazuya Fukuhira (one Michelin star). During the event, El Encinar de Humienta presented its new product: dry-aged bone-in beef tenderloin.

THE SHOWCASE OF THE BEST GASTRONOMY

From April 22 to 25, Ifema Madrid hosts the 37th edition of Salon Gourmets, which has broken all its records. Five halls covering an area of over 65,000 m², in which nearly 2,000 national and international exhibitors will present some 55,000 unique products and hold more than 1,000 activities. Among them, in addition to competitions and championships, traditional as well as new, all kinds of tastings, show cookings and presentations complete the event.

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

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NOTE: In order to attend Salón Gourmets, it will be necessary to present your ID card or identification document together with your press accreditation.

