

SALÓN GOURMETS

RUBÉN SÁNCHEZ CAMACHO, FROM EPÍLOGO RESTAURANT (CIUDAD REAL), WINNER OF THE 2ND GOURMETAPA BY FUENTES

His preparation, “tuna daggerboard and Fuentes bluefin tuna tripe”, has won first prize in the second edition of GourmeTapa by Fuentes, the championship of tapas made with bluefin tuna from the Murcian company Fuentes

A professional Jury has valued the taste, originality, presentation and commercial application of the tapa proposed by each of the 12 aspirants, who came from all corners of the country

During the day today, Alberto Núñez Feijóo, president of the Partido Popular, has toured the stands discovering the great diversity of agri-food products exhibited at Salón Gourmets



Madrid, April 24, 2024 - Salón Gourmet continues unstoppable on the third day of its 37th edition. Europe's most exclusive Fine Food and Beverage Fair today hosted the **2nd GourmeTapa by Fuentes, the championship of tapas made with bluefin tuna from Fuentes**, a Murcian company pioneer in Europe in the farming and marketing of this tuna and world leader in exports, with more than 85% of its production destined to countries such as Spain, Portugal, Morocco, Malta, Italy and Tunisia.

During the meeting, twelve participants demonstrated what they are capable of doing with the quality of Fuentes bluefin tuna when preparing their tapas, either with the most noble cuts of tuna or with the less popular ones such as parpatana, cheeks, morrillo or osso buco. Each participant had **30 minutes to prepare 10 equal tapas** with Fuentes bluefin tuna as the main ingredient: they had to be quick tapas that could be prepared at a bar and eaten in one or two bites. The Jury, formed by professionals of the sector, has valued aspects such as **flavor, originality, presentation or commercial application** of the tapa.

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The first prize went to **Rubén Sánchez Camacho**, from the restaurant **Epílogo** with “Tuna daggerboard and Fuentes bluefin tuna tripe”.

In second place was Sergio Moreno, from the restaurant La Siesta Shangai and Catering (Madrid), with the tapa “Tuna loin Tohoku style jury”. The winner received 2,000 €, the runner-up 1,000 € and the rest of the participants a diploma, as well as a gift of Fuentes products.

The Jury was composed of: Pablo González-Conejero, chef of the restaurant Cabaña Buenavista (two Michelin stars and three Repsol Suns) and head of GastroLab I+D+i Ricardo Fuentes; Joaquín Felipe, president of the Jury, from the restaurant Atocha 107; Esther Muñoz Alonso, from the Ricardo Fuentes Group; Jesús Santamaría, from the restaurant Bokado; Víctor Díaz, CEO of BiFish Cut + Pack, and José María Donate, from the Corporate Marketing Department of the Ricardo Fuentes Group.

ANDALUSIA, GUEST COMMUNITY

In this 37th edition of SG, **the Guest Autonomous Region is Andalusia. Under the slogan 'Taste of the South. It's quality. It's Andalusia', has presented its new quality seal Gusto del Sur**, promoted by the Andalusia Council and managed by the Ministry of Agriculture, Fisheries, Water and Rural Development. The 50 gourmet firms that bear this distinctive quality and traceability, in addition to councils and independent companies from Jaén, Córdoba, Seville, Cádiz, Huelva, Almería and Málaga, occupy exclusively Hall 5 of Ifema Madrid.

Alberto Núñez Feijóo, president of the Partido Popular, has visited the Salón Gourmets touring the halls and discovering the great national and international agri-food diversity of the most exclusive Quality Food and Beverage Fair in Europe.

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

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