



The Best Montado iberico in Spain will be chosen at Salon Gourmets

For the first time in history, The Best Iberian Montado in Spanish Gastronomy by Arturo Sánchez and Berkel will be chosen at the 37th Salón Gourmets.

On Monday, **April 22**, 6 contestants will have 20 minutes to prepare 7 cold montados and 30 minutes to prepare 7 hot ones. Delicious mini gourmet sandwiches that must meet some very specific characteristics to be considered the best in Spain.

The first of all is to demonstrate their skill using a **Berkel Volano machine**, with which they must cut the main products of the sandwich. While the second is related precisely to these ingredients, as they must choose for the filling between Iberian ham, Iberian shoulder, Iberian spicy sausage, Iberian salami, Iberian jowl, Iberian shoulder steak, Iberian sirloin, Iberian secret and the Iberian blade of **Arturo Sánchez**.

The contestants will have the opportunity to demonstrate their creativity by highlighting the richness of Arturo Sánchez's Iberian flavours, in collaboration with Berkel, synonymous with quality.

The jury will also take into account other aspects such as flavor, juiciness, originality, seasoning, ease of preparation in a bar, speed and cleanliness.

The chefs who prepare the best recipes in each category will receive a **prize of 800 €**, batch of products from Arturo Sánchez and the honor of winning the title of best montado in Spain.

#SG24

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