

SALÓN GOURMETS

WINNERS OF THE 30TH IBERIAN HAM CUTTERS CONTEST / DEHESA DE EXTREMADURA AND THE 4TH BURGER COMBAT, CHAMPIONSHIP OF GOURMET HAMBURGERS / LANTMÄNNEN 2024 ARE NOW AVAILABLE

Rocío Pérez Benito, professional slicer of several brands (Salamanca), has been chosen as the Best Iberian Ham Slicer of the most traditional contest of Salon Gourmets (SG) and Martín Fernández, from Bágoa Gastrobar (Orense), as the winner of the 4th Burger Combat, championship of Gourmets Hamburgers / Lantmännen 2024.

Starting today, Monday 22 April, and until Thursday 25, the five halls of Ifema Madrid will once again host the most unique Fine Food and Beverages Fair in Europe, which in its 37th edition has 65,000 m2, nearly 2,000 exhibitors, 55,000 products and an expected attendance of over 100,000 professionals.



Madrid, April 22, 2024 - The 37th edition of Salon Gourmets, Europe's most exclusive Fine Food and Beverage Fair, held two of its most anticipated events on the morning of its first day: **the 30th Iberian Ham Cutters Competition / Dehesa de Extremadura** and **the 4th Burger Combat, Championship of Gourmets Burgers / Lantmännen 2024**.

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30TH IBERIAN HAM CUTTERS COMPETITION / DEHESA DE EXTREMADURA

In this long-awaited contest, the winner of the first prize was **Rocío Pérez Benito, professional cutter of several brands (Salamanca)**. **Juan Antonio Barbero Peral, professional slicer of several brands (Cáceres)**, won **second prize** and **Samuel Sánchez Rodríguez, from butcher's Samuel Garrucha (Almería)**, **third prize**. The **first, second and third runners-up prizes** went to Francisco Javier Torres Jiménez, professional slicer of several brands (Montequinto, Seville), Pedro Ortega Viñas, Week Horse Ifema 2023 (Arroyo de la Encomienda, Valladolid) and Eduardo Mateo Biurrun, from La Casa de la Marimorena (Zaragoza), respectively.

The Iberian Ham Cutters Competition is the most traditional of the SG, held since 1994, it has not been absent from this benchmark event. The hour-and-a-half-long test took into account the thickness and **size of the slice, the straightness of the cut, the presentation of the dish, cleanliness and speed**, among other parameters. In addition, the contestants had to calculate a 100-gram portion, demonstrate their knowledge of ham culture by answering a question related to the subject and present a dish with each of the parts of this product: maza, babilla and punta.

The **jury for this new edition** was made up of Elena Diéguez, president of the Regulatory Council of the D.O. Dehesa de Extremadura and president of the jury; Elena Arzak, from the Arzak restaurant; Pedro Larumbe, chef from the Larumbe Group; Juan Francisco Hernández, ham cutter from the Urrechú Group; Begoña Tormo, gastronomic journalist; Gonzalo Miró, television collaborator, and Clemente Gómez, ham cutter.

At the awards ceremony, **the winner received a D.O. Dehesa de Extremadura Iberian ham and a cash prize of 1,000 €, as well as a trophy and a diploma** accrediting him as Best Iberian Ham Cutter in Spain 2024. Second place, a ham stand and a diploma and third prize, a blanket of knives. The winner in the category of Best Creative Artistic Dish was Rocío Pérez Benito, who received a diploma and a Cebo Campo de la D.O. ham.

4TH BURGER COMBAT, CHAMPIONSHIP OF GOURMET HAMBURGERS / LANTMÄNNEN 2024

With his recipe 'A Fuxidía', **Martín Fernández, from Bágoa Gastrobar (Orense)**, has won the title of **Best Gourmet Burger Chef of Spain 2024** in the contest organized by Lantmännen Unibake and Grupo Gourmets, where six chefs from all over the country participated. A very special proposal with which Fernández pays tribute to his grandmother's stews, as it is a hamburger made out of cheeks. "All my cooking is based on Galician tradition and on what my grandmother taught me to cook. For the recipe, we fermented a Korean kimchi, but in this case we made it with Galician cabbage, which is used for Galician stew. The cheek is stewed as my grandmother used to do, with red wine, garlic and onion; it is cooked for many hours until it crumbles on its own. The broth left over from cooking the cheeks is reduced by half and texturized with butter and a little kimchi, and that is what gives the meat its potent flavor," Martín Fernández explained about his recipe. This competition is a unique confrontation between professionals to make their premium hamburger Spain's number one.

Second place went to Ángel Solsona Hidalgo, of Hamburguesería La Demo (Torrejón de Ardoz, Madrid), with 'La Atrevida' and third place went to Aldo Sebastianelli, of Hamburguesía Mena (Pozuelo de Alarcón, Madrid), with 'Blue Mena Burger'. The prize for the Most Popular in Networks went to David Alcaraz, of Worldburg (Mataró, Barcelona), with 'La SmokeCheese'.



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The Jury of this edition was composed of Fran Rodríguez, founder of Monio Group, Frankie Burgers and Francesco's Pizza; Felipe Ruano, president of ASEMAC; Íñigo Urrechu, chef and owner of Urrechu and Zalacaín restaurants; María Jiménez Latorre, radio and television collaborator and author of several cookbooks; Mariana Hernández, winner of the last Burger Combat and chef of El Baifo restaurant in Santa Cruz de La Palma; Sergio Fernández, executive chef of La Fábrica Group, and Nino Redruello, chef and head of La Ancha Group.

OTHER ACTIVITIES ON THE FIRST MORNING OF SG

During the four days of SG there will be an infinite number of activities carried out by the exhibitors. During this first morning, **the 50th Anniversary Tasting of the Riojan winery LAN** was held, in which the wines have traced a history that began in 1972. Other highlights of today's activities have been, for the moment, the activity "Ourense enogastronomic and sustainable province", where the food of the region was enhanced; a tasting of Italian wines by **Freschi & Bufano-wine merchants CO**; a tasting of spicy products from Doctor Salsas; an interesting workshop for the preparation of pâté en croûte using 100% acorn-fed Iberian pork by **Extrem Puro Extremadura**; and a demonstration of how to make béchamel for gluten-free croquettes in two minutes and without using fire, given by **Los Milagros de Santa Rita**.

More information of 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.

