



Beers, oysters and many more surprises

After the success of the previous day, the second day of the 37th Salon Gourmets was also overfull. 1,980 exhibitors, 55,000 products and more than 1,300 novelties can be discovered until April 25 at Ifema Madrid.

In the hall of [Andalusia](#), Invited Region, and the colorful [stand of The Kingdom of Morocco](#), Country of Honour, everything was ready to start the second day of the [37th edition](#).

On the Gastronomía Solidaria stage, chef Rubén Fenollar showed the versatility of products such as Mortadella Bologna IGP, Zampone and Cotechino Módena IGP and Salamini italiani alla Cacciatora DOP thanks to the project '[Enjoy It's From Europe / A Slice of Quality - Choose PDO and PGI Deli meats from Europe](#)'.

Canary's Day was also celebrated: [A Trip through the Canary Islands](#), where there were presentations and show cookings with gofio, Atlantic sea bass or volcanic wines as protagonists. It coincided with the celebration of [Granada's Day: Gastronomic Province and Pantry of Excellence of Andalusia](#) in which professional visitors could learn more about the quality brand Sabor Granada and products such as piononos of Santa Fe, vermouth, tropical fruits like mangoes, avocados, custard apples, vegetables and products of the Alboran Sea.

One of the most interesting shows at Salon Gourmets was the [5th Art of Knife Meat Cutting National Competition El Encinar de Humienta / Grupo Gourmets](#) in which Javier Olmedo Morales chef of the Zoo Restaurant in Madrid won the trophy after cutting up a large beef tenderloin and preparing a delicious steak tartar.

[The grand final of the XChef Challenge by 1906 Beer](#) brought together the country's most promising chefs who prepared environmentally friendly recipes. Miguel Molina Megías from Molino del Puente in Dúrcal, Granada, won the championship with a recipe made with tendons of pajuna cow in green pistachio ajopollo and shrimp from Motril.

In the [16th Oyster Opener-Écailleurs / Sorlut / Grupo Gourmets / Spanish Championship](#) the contestants once again demonstrated how difficult it is to open an oyster correctly. Without breaking the shell, with



SALÓN GOURMETS

cleanliness, speed and great skill, the 8 participants opened 30 oysters in the shortest possible time. Luis Flavio Amor of Ostras Sorlut at Mercado de San Miguel (Madrid) managed to take home the prize completing the challenge in just 3 minutes and 31 seconds.

And to accompany them, nothing better than a fresh beer. In the **10th Beer Pouring Championship Estrella Galicia**, the best bartenders in Spain had to correctly pull a beer and serve a bottle under the watchful eye of the jury. Carlos Gutiérrez of the Sueños y Tapas restaurant (Alcorcón, Madrid) was elected champion and received a cash prize and the recognition of the sector.

On the spectacular pizza stage, the Classic, Pala, Taglio, Neapolitan and Gluten Free categories of the **3rd Gourmet Pizza Spanish Championship by 1906 Red Vintage Beer** began. The contestants presented all their recipes and winners will be known on thursday.

Finally, Alberto García, general manager and Víctor Fernández, winemaker at San Román Viñedos y Bodegas, were in charge of giving the exclusive **Mariano Garcia's 80 Anniversary, Mauro Tasting / Salón Gourmets** tasting in which the guests were able to taste the wines Baynos Blanco de Viura (DOCa Rioja), Baynos (DOCa Rioja), Garmón (DO Ribera del Duero), Valeyo (DO Bierzo), Mauro Godello (VT Castilla y León), Mauro VS (VT Castilla y León), San Román (DO Toro) and Terreus (VT Castilla y León).

Tomorrow we will be back with many more activities and novelties that will surprise all the professional visitors, we are waiting for you!

#SG24