

SALÓN GOURMETS

MIGUEL MOLINA MEGÍAS, FROM MOLINO DEL PUENTE RESTAURANT (GRANADA), WINNER OF THE 4TH XCHEF CHALLENGE BY CERVEZAS 1906

Miguel Molina, from the Molino del Puente restaurant (Dúrcal, Granada), has won the Desafío XChef by Cervezas 1906, a long-awaited contest that rewards the work of chefs who seek to create a positive and conscious impact on society; second place went to Adrián Espiño Abelairas, (Bido restaurant, A Coruña) and third place to Álvaro Ibáñez (Albor restaurant, Madrid).

On Monday 22nd, the final of the Central Region of Spain took place, in which Álvaro García Ibáñez, from the Albor restaurant (Madrid), was the winner with his fried pig ear with hot sauce from its cooking, pickled cabbage and langoustine, while the national grand final was held on this second day of Salon Gourmets, the number one Fine Food and Beverages Fair in Europe.

Estrella Galicia, Official Beer of Salon Gourmets, returns once again to the fair with a complete proposal of activities that focus on two key elements: the dissemination of beer culture and its commitment to generating a positive impact on society.



Madrid, April 23rd, 2024 - The 37th edition of Salon Gourmets, the most exclusive Fine Food and Beverages Fair in Europe, today hosted the national final of the **XChef Challenge by Cervezas 1906**, organized by Estrella Galicia. A contest that, in addition to discovering the talent of new chefs and their creativity in the kitchen, gives a voice to those chefs who share one of the company's values: to generate a **positive impact on society**, in this case through gastronomy.

SALÓN GOURMETS

In today's exciting final, the six finalists of the various competitions held previously throughout the country -the Central Zone competition took place this Monday in SG- presented their gastronomic proposals, which had to be paired with one of the 1906 family of beers. Finally, **Miguel Molina Megías, from the Molino del Puente restaurant**, won first place with his proposal of pajuna cow tendons in green pistachio grind and shrimp from Motril. As the winner, he has received a prize worth € 2,500 and a promotion plan from Estrella Galicia. After receiving the award, Miguel Molina said "I am very happy for this award" and stated that "we have many local products in each of our towns. You just have to look for them".

Second place went to **Adrián Espiño Abelairas**, from the restaurant **Bido**, with the dish braised beef cheeks and oxtail ravioli, Port and PX sauce and Galmesán cheese, while third place went to **Álvaro Ibáñez** from the restaurant **Albor**, who cooked fried ear with hot sauce from its cooking, pickled cabbage and langoustine.

The rest of the contestants who reached the final were:

- Eduardo Pereira Lorenzo. Dish: Bico's intestine. Bicos Restaurant (Barcelona)
- Mar Orosa Pérez. Dish: Command: Pickled pinto with sauce on the side. El Oviedo (Ribadeo, Lugo).
- Jorge Fijo Martín. Dish: Piquillo peppers focaccia, roasted eggplant, smoked sea bass sashimi and eco yolk. Mitxula Tasca Moderna (Cullera, Valencia).

To establish this classification, the Jury has valued both the creativity of the candidates' recipes and the good practices in their kitchens -including zero waste and energy saving-. All of them have highlighted the "high level" of the recipes presented, pointing out the informative aspect of this type of championships.

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

[Actividades en Salón Gourmets](#)

[Ficha técnica Salón Gourmets](#)

[Material gráfico](#)

[Acreditaciones de prensa](#)

[Programa de actividades versión PDF](#)

If you need any interview with Salón Gourmets or need more information, please contact:

Directora: Ana Escobar / 609 111 907 / anaescobar@accionycomunicacion.com

Ejecutiva: Esther de la Cruz / 609 322 956 / estherdelacruz@accionycomunicacion.com

Redactora: Paula de la Hoz / 663 25 65 07 / pauladelahoz@accionycomunicacion.com

Web: www.accionycomunicacion.com / Tel.: 91 443 02 93

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

