



38

**SAL3N
GOURMETS**

7—10
Abril 2025

Ifema
Madrid

30
AÑOS

ACCIÓN Y
COMUNICACIÓN

THE COMPETITIONS 'IN SEARCH OF THE BEST CACHOPO MADE WITH IGP ASTURIAN VEAL' AND BEST IBERIAN PORK BY ARTURO SANCHEZ AND BERKEL UNVEIL THEIR WINNERS 2025

Feli, from Casa Repinaldo, has won the first prize in the contest organized by the Regulatory Council of the Asturian Veal PGI held today at Sal3n Gourmets (SG); the Jury has valued the presentation, the breeding, the originality, the stuffing, the point of the meat and, of course, the flavor of this tasty recipe

David Hern3ndez and Roci3 Maya D3az, with their cold and hot versions, respectively, have been the winners of the Best Iberian Montado, a contest that reaches its second edition and that is organized by Arturo S3nchez and Berkel.

In addition, the Canary Islands have celebrated their day at the show with multiple activities to learn more about the culinary virtues of this territory; the 4th Spanish Championship of Gourmet Pizzas by DO Ribeira Sacra is also underway, which will be held in different phases in SG until the best proposals are announced on Thursday.





7—10
Abril 2025

Ifema
Madrid



Madrid, April 7, 2025 - On its opening day, Salón Gourmets, Europe's leading international food and beverage fair, held the eighth edition of the National Contest 'In Search of the Best Cachopo made with Asturian Beef PGI' and the second edition of the Best Iberian Montado by Arturo Sánchez and Berkel. Two snacks that have a legion of followers willing to know in depth and enjoy the virtues of these homeland recipes.

The 8th National Contest 'In search of the Best Cachopo made with Ternera Asturiana IGP' is organized by the Regulatory Council in order to give added value to the already famous cachopo and to support the catering establishments that prepare it with Ternera Asturiana IGP. The registered establishments, during eight previously announced weeks, receive at some point the "anonymous visit" of a representative of the Organization who tastes the dish in situ. From among all the participants, the 14 best ones are chosen, who are the ones who have prepared their recipes today at Salón Gourmets in front of a jury made up of gastronomic critics and prestigious chefs, such as Raquel Castillo, gastronomic critic, Begoña Tormo, journalist and gastronomic presenter, Roberto Capone, chef from the Sierra Norte de Madrid, Juanma Castaño, winner of Masterchef and sports presenter, Goyo González, COPE collaborator and presenter, and Sergio Rama, chef of Canela en Rama Catering. The winners were selected on the basis of presentation, breeding, originality, stuffing, meat texture and, of course, flavor. The prizes for the three best cachopos in Spain, of 1,200 €, 500 € and 300 €, respectively, went to:

- **First prize: Casa Repinaldo - Candás, Asturias**
- **Second prize: Marlo Restaurante, Albacete**
- **Third prize: Río Astur Sidrería, Gijón**

For their part, the prestigious Italian slicer firm Berkel and the Salamanca brand Arturo Sánchez have been looking for the Best Iberian Montado at the 38th Salón Gourmets. This year's contest featured a session in which the six contestants had to prepare two types of montado in 40 minutes: first cold and then hot; this year, as a novelty, the contestants were able to choose the Iberian headboard from among the products offered by Arturo Sánchez to prepare their montados. The contestants made six montados, one for each member of the Jury, of each variety. The Jury, formed by José Carlos Capel, food critic, founder of Gastroactitud and president of Madrid Fusión, Vero Zumalacárregui, journalist and gastronomic presenter, Borja Beneyto, member of the Royal Academy of Gastronomy, Alejandra Ansón, co-founder of Ansón&Bonet and Álvaro Castellanos and Iván Morales, co-founders of Grupo Arzábal, closely followed the entire process, taking into account aspects such as creativity and originality, speed in preparing the assembled dish, handling and skill with the Berkel Volano slicer and the flavor of the ingredients used.

The best mounted of each category, hot and cold, has received a prize of 800 €. David Hernández, from the restaurant 'Los Caños' was the winner of the cold category; on the other hand, Rocío Maya Díaz, from the restaurant 'La Taberna de Noa' was the winner in the hot category. The first of the winners is the 'Baguetín Ibérico Arturo Sánchez', made with specific bread for this contest, with Arturo Sánchez ham fat, with sausage and fennel leaves laminated, while the second is 'Como cerdo en La Dehesa', with Arturo Sánchez prey and acorn cream. Both winners were happy and proud of the award and the opportunity at Salón Gourmets.



7—10
Abril 2025

Ifema
Madrid



FRENETIC RHYTHM ON THE FIRST DAY

Following the large number of competitions to be held at this fair, one of the most spectacular ones has already begun and will last for the four days that SG lasts: the 4th Spanish Championship of Gourmet Pizzas by DO Ribeira Sacra, organized by Jesús Marquina together with the AEPA (Spanish Association of Artisan Pizza Makers) and Grupo Gourmets. Known as 'Il Dottore Marquinetti' -he is five times world champion-, Marquina is the master of ceremonies of the championship, in which there will be masterclasses, acrobatic exhibitions and a whole competition around the eight existing modalities -classic, shovel, taglio, Neapolitan, gluten-free, più larga, speed and acrobatics- and the two new additions -napolitan (which is divided into classic and contemporary) and Argentinean-. A new edition full of novelties, such as achieving the perfect harmony with a Ribeira Sacra DO wine, Rafael Salgado oil or Galician Honey, which will have a special role as an ingredient that will score in all categories, and the possibility of winning the title and trophy for Best Pizza Maker in Spain.

During the day today were also held various activities of the exhibitors. Among them, highlights the V Contest of the best torrija restoration of the Community of Madrid, organized by the Association of Chefs and Pastry Chefs of Madrid (ACYRE), whose winners were Paula Beer, Nude Cake, in the category of 'Torrija with innovative bases' and Sergio Hernandez, Latasia, in the 'Torrijas with traditional bases'; the tea tasting 'The game of the senses of tea' to learn to identify the aromas and flavors of teas by Café Dromedario; the blind ice cream tasting of the brand Gelati! ! Gelati!; the tasting of boletus, free-range chicken, truffle and nutella tequeños from Bona Cuina Selecta or the virtual trip to the Salinas de Santa Pola (Alicante) through the virtual reality glasses of the Bras del Port exhibitor. On the other hand, under the Volcanic Experience brand, the Government of the Canary Islands has highlighted the value of local products and gastronomy linked to Canarian tradition and culture, with a differentiating element: the volcanic soil of the islands. From cheeses, potatoes or tropical fruits, to gofio or black Canary Island pork, without forgetting its volcanic wines, all these typical Canary Island products are just some of its gastronomic treasures. A sample of them could be seen today at Salón Gourmets in the Gourmets Forum stage, located in Hall 3. Show cooking with local products; tastings with volcanic wines and chocolate or a trip through the sea to discover some of the species that inhabit the Canary Islands waters, exploring not only its importance in fishing and fishing grounds, but also its gastronomic and environmental value have been some of the activities that could be enjoyed throughout the day.



38

7—10
Abril 2025

Ifema
Madrid

**SALÓN
GOURMETS**

30
AÑOS

ACCIÓN Y
COMUNICACIÓN

Organiza y medio corporativo /
Organize & media partner



DE GOURMETS



Patrocinadores / Sponsors



Copatrocinadores / Co - sponsors



Colaboradores / Collaborators



SG coopera / SG cooperates with



30
AÑOS

ACCIÓN Y
COMUNICACIÓN

Directora: Ana Escobar / anaescobar@accionycomunicacion.com

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

Redactor: Iñigo Díaz / inigidiaz@accionycomunicacion.com

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