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**SALÓN
GOURMETS**

7—10
Abril 2025

Ifema
Madrid

30
AÑOS

ACCIÓN Y
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GASTRONOMIC TALENT COMES TOGETHER IN THE COMPETITIONS AT THE 38TH EDITION OF SALON GOURMETS

From 7 to 10 April, Europe's most exclusive Fine Food and Beverages Fair becomes a great stage where cooking becomes a competition with more than 1,300 activities, competitions and championships; at Salon Gourmets (SG) professionals will demonstrate their talent in duels that combine technique, creativity and flavour.

From mastering pizza to dueling hamburgers and the art of cutting meat, the contenders will compete in tournaments where ingenuity will make the difference; the spectacle at SG will be elevated by the live preparation of small bites, with La Rioja and Iberian produce as the main protagonists.



Madrid, february 2025.- Salon Gourmets (SG) is the most exclusive quality food and beverage fair in Europe and one of the most prestigious benchmarks in the world. Once again this year, this event will surprise professionals who come to Ifema Madrid with the latest innovations from the world's agri-food sector - there will be more than 55,000 delicatessen products on display - and the most innovative competitions; championships in which aspiring chefs will find the perfect opportunity to make themselves known and show off their skills in the kitchen. Thus, from 7 to 10 April, the 38th edition of Salon Gourmets will host more than 1,300 activities, championships and competitions, which will fill the stands stages



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of all the pavilions that form part of the fair -3, 4, 5, 6, 7 and 8- and which will allow visitors to discover great culinary treasures and the best masters in depth.

EXCITING COMPETITIONS

Pizza and hamburger, two of the most popular dishes in the world, will have their own competition to recognise the best proposals on the national scene; these are meetings in which gastronomy becomes a spectacle and delight for participants and attendees. Gourmet Pizza Spanish Championship by DO Ribeira Sacra celebrates its fourth edition thanks to Jesús Marquina together with the AEPA (Spanish Association of Artisan Pizza Makers) and Grupo Gourmets. Jesús Marquina, known as 'Il Dottore Marquinetti' -he is five times world champion-, will be the master of ceremonies of the championship, which will include masterclasses, acrobatic exhibitions and a whole competition around the eight existing modalities -classical, shovel, taglio, Neapolitan, gluten-free, più larga, speed and acrobatics- and the two new additions -Neapolitan (which is divided into classical and contemporary) and Argentinean-. A new edition full of novelties, such as 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 the Best Pizza Maker in Spain.

The 5th Burger Combat, Gourmets Hamburguers Spanish Championship / Lantmännen 2025 is another of SG's most eagerly awaited events. Six professional chefs from all over Spain will compete to be the Best Gourmet Burger Chef in Spain based on a recipe with an essential ingredient, the buns from Lantmännen Unibake, the brand that created and organises the event. None of the selected chefs will know which bread they will have to cook with until the event itself. The competition, which takes place live, measures the creativity of the contestants when preparing their recipe, as well as evaluating the most ingenious combinations of flavours, presentation, harmony and innovation in the ingredients used. They will only have 20 minutes to make four burgers, which will then be tasted and judged live by a select jury.

The 6th Art of knife meat Cutting National Competition El Encinar de Humienta / Grupo Gourmets will also be held, which highlights the art of cutting meat. This competition, aimed at professionals who work in Spain, restores the importance of this art, which is so basic and difficult to master. In the first phase, where the contestants have to cut up a beef sirloin, the cleanliness of the cut, technique, skill, speed and order will be taken into account. In the second phase, they have to prepare a steak tartar, and will be judged on presentation, originality and, of course, flavour. As a novelty, the amount of the prizes has changed: the first prize receives 1,000 euros and a set of knives, the second prize, 500 euros and a set of knives, and the rest of the participants receive 100 euros and a set of knives.

SMALL BITES ALSO HAVE THEIR PLACE

Haute cuisine in miniature will also be present in this edition. Grupo Gourmets and the Government of La Rioja are organising the 3rd Master Pinchos Gourmets #productoriojano, which will return to highlight the produce of this region. Eight participants will have to make seven identical pinchos in 20 minutes, using at least one of the ingredients belonging to the PDO, PGI and Guarantee Marks of La Rioja. The Jury will assess, among other aspects, the quantity of Rioja ingredients used, technique, originality and, of course, flavour. The winner will receive €1,500, the runner-up €700 and the third place winner €500. There will also be a special prize for the pincho best paired with DOCa Rioja wines.

For its part, the second edition of the Best Iberian Montado by Arturo Sánchez and Berkel 2025 competition will pit six contestants against each other, who will have to offer their best creations with fresh and cured Arturo Sánchez Iberian cured meats cut with Berkel's mastery. The contestants will have 40 minutes to prepare six cold and six hot assemblies,



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one for each member of the Jury. This year, as a novelty, the contestants will be able to choose the Iberian cabecero from among the ingredients. To name the winner, the Jury will take into account creativity, taste, originality and speed in the preparation of the montado, as well as the handling and skill with the Berkel slicer.



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