



## The authenticity of game meat at the Salon Gourmets

The new edition, which will take place from 7 to 10 April, will host the first competition in search of the **Best Big Game Chef in Spain**.

The 38th edition of Europe's most exclusive Fine Food and Beverages Fair will bring game meat to its professional visitors through the Big Game Meat Flavours Championship by Bergara Foundation. Both entities are joining forces in this event to promote the consumption of big game meat, as well as its qualities, thanks to the naturalness of the product and its versatility when it comes to preparing tasty dishes.

Through research and the promotion of responsible hunting practices, the Bergara Foundation contributes to controlling species populations and maintaining the ecological balance. Its work focuses on ensuring that hunting is an effective tool for the sustainable management of natural resources and the conservation of biodiversity, through projects such as traceability or training for catering schools.

### Fallow deer, roe deer or venison

6 contestants will have 50 minutes to prepare six equal dishes whose main ingredient will be deer meat, either fallow deer, roe deer or venison, which will be provided by Bergara Foundation. The rest of the ingredients will be provided by the participants, while the dish has to be partially cooked, as it requires a resting and maceration time, and will be finished live.

A professional jury made up of chefs, critics and gastronomic journalists, as well as a member of Bergara Foundation will evaluate aspects such as creativity, flavour and the garnish used. Each contestant will have to explain to the Jury what the dish consists of and the techniques used in its preparation, all of which adds up to winning the title of **Best Big Game Chef in Spain** and the €1,000 first prize.

- Big Game Meat Flavours Championship by Bergara Foundation.  
Wednesday 9 April, 3:00 pm to 17:00 pm. Gourmets Auditorium (hall 8)

**From 7 to 10 April 2025**  
**at Ifema Madrid**