



## Welcome to the world's greatest gastronomic spectacle

For yet another year, Salon Gourmets, [leading International Fine Food and Beverages Fair in Europe](#) opens its doors at Ifema Madrid, consolidating its position as the largest European event dedicated to delicatessen products, food innovation and haute cuisine.

The 38th edition, with Italy as Country of Honour and the Valencian Community as Guest Autonomous Community, is the largest held to date, with 6 halls - 3, 4, 5, 6, 7 and 8 - packed with quality, flavour and gastronomic talent.

The official inauguration was led by the Minister of Agriculture, Fisheries and Food, Luis Planas Puchades, who stressed that 'this Fair is a show of pride and representation for Spain', as well as the strategic value of the Spanish agri-food industry and the importance of this type of event for its development and internationalisation.

At the same time, the cooking got underway on the stages. The [4th Gourmet Pizza Spanish Championship by DO Ribeira Sacra](#) kicked off with Jesús Marquina as master of ceremonies and the presentation of the Official Pizza designed by the five-time world champion with IGP Galicia Honey, Rafael Salgado oil, which harmonises with DO Ribeira Sacra wines.

One of the most awaited events was held, the [15th GourmetQuesos, The Best Spanish Cheeses Championship 2025](#), sponsored by ICEX, which brought together 40 experts to taste the 100 finalist cheeses and choose the best of 2025. Next Thursday the award for the Best Cheese of Spain will be announced.

Lorena Medina from 'La Taberna II' in Alcorcón has won the [11st Beer Pouring Championship Estrella Galicia](#), one of the most acclaimed competitions at the Salon Gourmets. The championship, which evaluates skill, presentation, technique and knowledge of the product, once again stands out as a benchmark in the promotion of beer culture and the professionalisation of the on-trade.

And after a hard-fought and exciting final, the Best Gourmet Burger Chef in Spain is Manuel Andrés Pérez Álvarez, from Bediako Batzoki Berria (Bilbao - Vizcaya). His creativity in combining flavours with the Lantmännen Unibake pretzel bun earned him the title of winner.

# SALÓN GOURMETS



Bacon lacquered in soya and sweet chilli, a fusion of cheeses (cheddar, blue, parmesan, Idiazábal), crispy and liquid yolk, onion with boletus and PX reduction, under a dome of holm oak smoke, were the ingredients of the winning recipe of the [5º Burger Combat, Hamburger Spanish Championship Gourmets / Lantmännen 2025](#) under the title 'Llama de Arratia'.

Josué Falcón Morales from Frimancha Canarias (Arucas, Gran Canaria) won the classic [31st Ham Cutting Contest / Dehesa de Extremadura](#) and the Best Creative Dish with his skill and precision, while the Casa Repinaldo restaurant in Candás (Asturias) surprised the jury with its original recipe with Tres Oscos cheese in the [8th Best Asturian-Style Veal Cutlet, Cachopo Contest](#).

In addition, after the success of the previous year, the second edition of the contest [Best Iberian Montado by Arturo Sánchez and Berkel 2025](#) was held, in which David Hernández Nieto from Restaurante Los Caños in Haro (La Rioja) conquered the palate of the jury members with his cold montado 'Baguetín Arturo Sánchez' and Rocío Maya Díaz from La Taberna de Noa in Fuentes de León (Badajoz) with her hot montado entitled 'Como Cerdo en la Dehesa' (Like Pig in the Pasture).

The Al-Andalus cocktail by Victor Manuel Suárez Morán of Hotel Vulcano (Tenerife) has been the winning combination of the [14th National Panizo Cocktail Competition](#).

On the occasion of the [Canary Islands Day](#), the chef Alberto González Margallo has shown the marine biodiversity of the archipelago and a sensory journey through its autochthonous products. The 250th anniversary of the creation of El Grifo winery and a harmony with Vinos & Bombones were also celebrated.

Miguel Ángel de la Cruz from the restaurant La Botica de Matapozuelos performed a show cooking in which he showed the quality and versatility of Valladolid products in [Food from Valladolid](#). To everyone's taste. Under the title '[Ourense, Enogastronomic and Sustainable Province](#)', several chefs from the Ourense, an Enogastronomic and Sustainable Province Association cooked with typical products from the region.

Paco Pérez (Miramar), Jeroni Castell (Les Moles), Mar Ibáñez (AÜRT) and Cyril Vermeulen (Celler de Can Roca) cooked live in the [Catalunya Menu, World Gastronomy Region 2025](#) activity.



Tomorrow we will open the doors again from 10:00 to 19:00 with more news, competitions, show cooking and many more surprises. We look forward to seeing you!

**From 7 to 10 de April 2025**

**at Ifema Madrid**

**#SG25**

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