



## **Gazpachuelo and steak tartar at the 38th Salon Gourmets**

**The versatility of an iconic dish of Malaga's gastronomy and the gastronomic spectacle of the art of cisoria will be the protagonists on Tuesday 8 April on the stages of halls 6 and 7 at Ifema Madrid.**

Gazpachuelos Gourmet by Sabor a Málaga Championship makes its debut at Europe's most exclusive Fine Food and Beverages Fair . On Tuesday 8 April, the Plateau Gourmets stage in hall 7 will host this championship in search of the most creative recipe for this iconic dish from Malaga's cuisine.

A typical fisherman's dish based on olive oil and egg yolk, whipped like mayonnaise and diluted in fish broth to which garlic and vinegar are added, or a few drops of lemon or bitter orange. Potatoes, white fish, rice, boiled or whipped egg whites are some of the ingredients that have been added over time to this humble dish.

The 6 contestants who take on this challenge will have 30 minutes to prepare 6 equal dishes, with a free choice of ingredients, but all of them will have to use fish stock and mayonnaise as the main base. Once finished, each participant will present their dish, explaining the preparation process, the inspiration behind the recipe and the techniques used. In addition to the explanation of the dish, the Jury of experts will score aspects such as the texture of the mayonnaise, the creativity, the ingredients used, the aroma and the flavour. The best gazpachuelo will receive a prize of €2,000, the second best €1,000 and the third best €500.

Sabor a Málaga celebrates its tenth anniversary at Salon Gourmets and on this occasion, the promotional brand of the Málaga Provincial Council will have the largest exhibition space of the whole decade. A total of 265 m2 will house more than 30 local producers, more than 500 references and an extensive programme of activities, including workshops, tastings, product presentations and showcooking.

- Gazpachuelos Gourmet by Sabor a Málaga Championship. Tuesday 8 April, 15:00 pm to 19:00 pm. Gourmets Plateau (hall 7 at Ifema Madrid)

**SALÓN  
GOURMETS**



## **6th National Art of Cisoria El Encinar de Humienta / Grupo Gourmets Championship**

On the same day, but on the Gourmets Stage in hall 6, the contestants in this championship will have to cut up a beef sirloin and prepare a live steak tartare.

In the first phase, they will have 25 minutes to demonstrate their skill in cutting the sirloin. In this case, the jury will take into account the clean cut of the pieces, the technique or the dexterity and speed of the work. Once the meat has been prepared, the second phase will begin in which, for 20 minutes, the contestants will have to prepare their best steak tartar recipe, which will be judged on presentation, originality, flavour and seasoning. The two contestants with the highest scores will receive a prize of €1,000 and €500, the rest of the participants will receive €100 and a set of knives provided by El Encinar de Humienta.

- 6th Art of Knife Meat Cutting National Competition El Encinar de Humienta / Grupo Gourmets. Tuesday 8 April, 10:30 am to 1:00 pm. Gourmets Stage (hall 6 of Ifema Madrid).

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

**SALÓN  
GOURMETS**