

## THE CONTESTS OF “BEST ASTURIAN-STYLE VEAL CUTLET CACHOPO CONTEST” AND “BEST IBERIAN MONTADO BY ARTURO SÁNCHEZ AND BERKEL” ALREADY HAVE THEIR WINNERS

The restaurant La Cantina de Villalegre has taken first prize in the competition organized by the Regulatory Council of the Asturian PGI Beef, held today at Salón Gourmets (SG). The jury evaluated presentation, breeding, originality, filling, doneness of the meat and, of course, the flavor of this delicious recipe.

Meanwhile, Álvaro Martínez from Can Ros, with his cold version, and Luis Rodríguez from Terzio, with his hot version, were the winners of the Best Iberian Montado, a contest now in its third edition and organized by Arturo Sánchez and Berkel.

In addition, Asturias held its own activities at the fair with multiple events to showcase the region's gastronomy. The 5th Gourmet Pizza Spanish Championship also kicked off, and the 15th Panizo National Cocktail Competition



**Madrid, April 13, 2026.**– On its opening day, **Salón Gourmets**, the world's leading International Fine Food and Beverage Fair, hosted the **9th Best Asturian-Style Veal Cutlet, Cachopo Contest** and the **Best Iberian Montado by Arturo Sánchez and Berkel 2026**. Two bites with a legion of followers eager to explore and enjoy the virtues of these recipes.

The **9th Best Asturian-Style Veal Cutlet, Cachopo Contest** is organized by the Regulatory Council to add value to the already famous cachopo and support hospitality establishments that prepare it using Asturian PGI Beef. Over eight previously announced weeks, participating venues receive an anonymous visit from a representative of the organization,

who tastes the dish on-site. From all participants, the top 12 are selected to prepare their recipes today at Salón Gourmets before a jury of gastronomic critics and renowned chefs, including Sergio Rama Villar, Roberto Capone, journalist Mateo Luqué, gastronomic presenter Begoña Tormo, critic Jonatan Armengol and critic Raquel Castillo. To choose the winners, the jury evaluated presentation, breading, originality, filling, doneness of the meat and flavor. The prizes for the three best cachopos in Spain—€1,200, €500 and €300—were awarded to:

- First prize: Restaurante La Cantina de Villalegre, Avilés (Asturias)
- Second prize: Restaurante Bar d´momento, Granada (Andalusia)
- Third prize: Restaurante La Escollera, Estepona (Andalusia)

For its part, the prestigious Italian slicer brand **Berkel** and the Salamanca-based Iberian producer **Arturo Sánchez** sought the **Best Iberian Montado** at the 39th Salón Gourmets. This year, the contest featured a session in which the six finalists had to choose between preparing a cold or hot montado within 20 minutes. Each category had three finalists, who also demonstrated their skill with Berkel’s Volano slicer, using it to cut the products during preparation. The contestants prepared their montados before a professional jury that closely followed the entire process, evaluating creativity, originality and speed in both categories. The best montado in each category—cold and hot—received a €1,000 prize. **Aitor Martínez**, from Can Ros in Castellón, won the cold category; **Luis Rodríguez**, from Terzio, won the hot category. Both expressed pride and satisfaction at receiving the award and the opportunity to showcase their creations at Salón Gourmets.

#### A FAST-PACED FIRST DAY

Continuing the wide variety of competitions held at the fair, one of the most spectacular events—lasting all four days of SG—also began: the **5th Gourmet Pizza Spanish Championship**, led by **Jesús Marquina** together with AEPA (Spanish Association of Artisan Pizza Makers) and Grupo Gourmets. Known as *Il Dottore Marquinetti*—a five-time world champion—Marquina serves as master of ceremonies for a championship featuring masterclasses, acrobatic demonstrations and a full competition across ten categories: classic, pala, taglio, Neapolitan (classic and contemporary), gluten-free, più larga, Argentine, speed and acrobatics. This new edition includes several innovations, such as the **Triathlon team category**, allowing groups of three to compete. Another change is that in the **Argentine Pizza** category, participants may present two different pizzas of their choice: Argentine mozzarella pizza or free-style fugazzeta.

Throughout the day, various activities also took place, such as the **15th Panizo National Cocktail Contest**, organized with Orujos Panizo. Finalists in the three categories—aperitif cocktails, digestifs and long drinks—prepared five servings of their cocktail in seven minutes. Activities extended to the exhibitors as well, including **Gourmet Pairing: Essence of the province of Ourense**, where the Galician province showcased the quality of its local products, with octopus as the star. Chef **Paco Gómez**, “Mestre Pulpeiro,” a specialist in traditional Galician cuisine and an expert in octopus preparation, demonstrated the versatility of this emblematic product.

Meanwhile, **Asturias: Foods from the Natural Paradise** highlighted the culinary potential of the principality through several showcookings. The first, titled “**Fabas con Chosco: Asturian Tradition, Territory and Origin**”, presented a refined and balanced version of a classic Asturian dish by **Mirta Álvarez**, from El Torneiro (Villayón, Asturias) and a member of the Asturian Guisanderas Club. The second showcooking, “**Flavors of Asturias: Tradition and Creativity with Foods from the Natural Paradise**”, organized by ASINCAR (Asturian Meat Industry Research Association), showcased products protected by the Chorizo, Morcilla and Compango Asturiano Guarantee Mark, as well as those under the Foods from the Natural Paradise quality label.

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