



SALÓN GOURMETS

Pinchos or tapas?

Get them both at Salón Gourmets

From April 22 to 25, Europe's biggest gastronomic show comes to Madrid loaded with innovation, culinary trends and, above all, lots of quality fine food and beverages.

The [37th Salon Gourmets](#) will open its doors at Ifema Madrid with 5 halls - 3, 4, 5, 6 and 8 - more than 2,000 exhibitors, around 55,000 products and more than 1,000 novelties. In total 65,000 m2 where 100,000 professional visitors will be able to see, smell, touch and taste the greatest delicatessen in the world and which, once again this year, has Estrella Galicia as its official beer.

During the four days of the fair, entertaining activities will take place to showcase the versatility of the products on display, such as the **2nd edition of GourmeTapa by Fuentes** and the **2nd Master Pinchos Gourmets #productoriojano**, two contests celebrated for the second consecutive year at the largest fair dedicated to fine food and beverages in Europe.

2nd GourmeTapa by Fuentes

Registrations are now open to participate in this contest whose protagonist is the **bluefin tuna by Fuentes**, pioneers in the breeding and marketing of tuna. Twelve participants will have 30 minutes to prepare 10 delicious tapas that will conquer the Jury for their taste, presentation, originality and commercial application. The only essential requirement is that the tuna from the Murcian company is the main ingredient.

The 12 chefs will be able to choose any part of the animal, from the most noble cuts to the less popular ones such as the parpatana, the cheeks, the morrillo or the ossobuco. The chef who prepares the best tapa will receive a substantial prize of 2,000 €, while the runner-up will receive 1,000 €.

This edition will feature a Master Class on the "most unsuspected cuts of bluefin tuna" by Pablo González-Conejero and Adrián Costa, chefs from the Murcian restaurant Cabaña Buenavista (2 Michelin Stars and 3 Repsol Suns). Both are in charge of the GastroLab I+D+i Ricardo Fuentes, whose research focuses on lesser-known cuts such as the eye, skin, marrow and



tongue of the tuna, searching for the ideal preparations to get the most out of them.

2nd Gourmets Master Pinchos #productoriojano

La Rioja is once again highlighting the excellence of its products in this championship where professional chefs elaborated a tapa that is quick to prepare, suitable for a bar and can be eaten in one or two bites.

A total of 8 equal pinchos will be prepared using at least one product belonging to the **PDO or PGI of La Rioja**, such as pears from Rincón de Soto, Camerano cheese, EVOO from La Rioja, walnuts from Pedroso, beans from Anguiano, chorizo or peppers from La Rioja, cauliflower from Calahorra, mushrooms and vegetables from La Rioja such as borage, cardoon, artichoke, asparagus and chard.

The jury will evaluate the technique, cleanliness, presentation, ingredients, originality and taste to choose the winner who will receive 1,500 €. In addition, as a novelty there will be a special prize for the best pincho paired with DOCa Rioja wines produced in the autonomous region of La Rioja.

#SG24

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