



FACTORÍA CHEF

COLLABORATING:



#alimentos
de España



fruit
attraction

ORGANISED BY:



22

T U E S D A Y



The region of Murcia and its 1001 flavours



The chef will introduce attendees to the 1001 flavours of the Region of Murcia.

Chef: **Juan Pablo Ortiz (Barrigaverde)**

Time: **11.00 a.m. - 12.00 p.m.**

Organised by: **Región de Murcia** Stand: **7B03**



Vegetables are tasty



Rodrigo de la Calle, Michelin Star Chef and National Healthy Gastronomy Award winner with Primaflor, will hold a cooking show where he will show us a variety of culinary techniques and applications that will change the way we see vegetables and enable us to start using them, not only as a side dish or accompaniment, but as the main course and a gourmet meal.

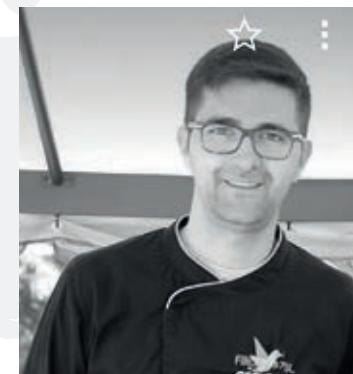
Chef: **Rodrigo de la Calle**

Time: **12.00 - 1.00 p.m.**

Organised by: **S.A.T. 9855 Primaflor** Stand: **9D01**



Bierzo's fruits in the kitchen



A culinary interpretation of the fruits of the Bierzo region (Reinette Apples, Conference Pears and Chestnuts) that will leave no one indifferent.

Chef: **Baldomero Sánchez Gegundez**

Time: **1.00 - 2.00 p.m.**

Organised by: **Frutas de Calidad del Bierzo** Stand: **7B07B**



22

T U E S D A Y

Princess Amandine: the most chic potato



Tender, light and tasty, Princess Amandine is introduced to Spain for the first time. Discover its incredible versatility with Chef Fabián León.

Chef: **Fabián León**

Time: **2.00 - 3.00 p.m.**

Organised by: **Ibérica de Patatas Selecta, S.L.**
Stand: **5D03**



Leek marmalade, hazelnut vinaigrette, garlic croquettes and mushroom slices from Castilla y León



Chef Marc Segarra, from Restaurante Refectorio at Hotel Abadía Retuerta LeDomaine, will present "Leek marmalade, hazelnut vinaigrette, garlic croquettes and mushroom slices from Castilla y León". The main ingredient and highlight is "the leek", a vegetable of which Castilla y León is the nation's primary producer.

Chef: **Marc Segarra**

Time: **3.00 - 4.00 p.m.**

Organised by: **Castilla y León - Tierra de sabor**
Stand: **7C07**



CASTILLA Y LEÓN

Mediterranean flavours, Europe's garden in Murcian gastronomy



Preparation of Murcian recipes with garden vegetables: Puff pastry cake filled with summer black pudding and Murcian-style artichokes.

Chef: **Juan Antonio Pellicer**

Time: **4.00 - 5.00 p.m.**

Organised by: **Región de Murcia** Stand: **7B03**



22

T U E S D A Y



The world of mushrooms and modern cuisine

The beautiful world of mushrooms and their health benefits. We will exhibit a special recipe with mushrooms presented by two expert cooks from the world of mycology.

Chef: **Patricia Castañon y César Lafont**

Time: **5.00 - 6.00 p.m.**

Organised by: **Setas Vallondo** Stand: **5C02**



La Rioja mushrooms

La Rioja mushrooms: healthy, nutritious and tasty food.

Chef: **Patricia Castañon y César Lafont**

Time: **6.00 - 7.00 p.m.**

Organised by: **Gobierno de la Rioja** Stand: **5B04**



23

W E D N E S D A Y



Cooking is easier with "Udapa Fácil"



A cooking show will be held where spectators will learn how easy and simple it is to prepare different recipes with the "Udapa Fácil" range of healthy and natural steamed potatoes.

Chef: **Maite Rojas**

Time: **11:00 a.m. -12.00 p.m.**

Organised by: **Udapa S. Coop.** Stand: **8B10B**



Pumpkin, more than a soup



Beyond the ever-popular soup, pumpkins have endless possibilities. Our traditional butternut pumpkin is perfect for a sophisticated entrée brimming with contrasts. And our Roteña Valenciana pumpkin adds an excellent contrast with its sweetness and smooth texture, reminiscent of gardens and autumn afternoons. This is a new space for the biggest fruit from our gardens that we want to share with the world.

Chef: **Alejandro Castelán**

Time: **12.00 - 1.00 p.m.**

Organised by: **S.A.T. Vicente Peris** Stand: **3E05**



Anguiano Bean



Anguiano bean is the name given to the dried red kidney bean of the variety known as caparrón colorao, a small, almost spherical seed of intense and bright purple hue, with fine skin, very gratifying and widely recognized in cuisine. This legume is grown in small plots of land in the municipality of Anguiano, located in the Najerilla valley. The crops are planted in the area where the valley starts to rise to the mountain.

Chef: **Carlos Esteban**

Time: **1.00 - 2.00 p.m.**

Organised by: **Gobierno de la Rioja** Stand: **5B04**



23

W E D N E S D A Y

Iberian pork jowl with foie and concasse of plums from Extremadura



An Extremadura classic that takes us back to our roots as we savour it...

Chef: **José Valadés**

Time: **2.00 - 3.00 p.m.**

Organised by: **Afruex** Stands: **3B03D - 3C02D**



Garlic, beyond mere seasoning



Dare to discover this jewel of the earth, so present in our kitchen for time immemorial. Dare, with us, to renew that flavour to which we are so accustomed, and surprise yourself.

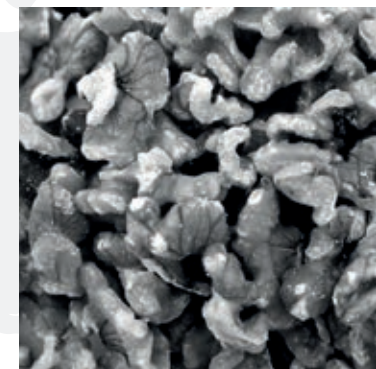
Chef: **Isabell Giroud y María Moreno**

Time: **3.00 - 4.00 p.m.**

Organised by: **Terrallana Natural, S.L.**
Stand: **5B05E**



The versatility of walnuts



Time: **4.00 - 5.00 p.m.**

Organised by: **Nueces de California**
Stand: **4E02A**

23

W E D N E S D A Y

IXP rapini from Galicia



Tasting of one of Galicia's 35 quality experiences: Rapini With IXP.

Chef: **José Manuel Mallón**

Time: **5.00 - 6.00 p.m.**

Organised by: **Consellería do Medio Rural**
Stands: **4D08 - 4E08**



GRELOS DE GALICIA
indicación xeográfica protexida



24

THURSDAY



Fruits and Vegetables of the Murcia Region



The Region of Murcia stands out for its high production of quality vegetables and garden greens. The Chef will be preparing a variety of tapas, combining tradition and innovation.

Chef: **Juan Guillamón (Almamater)**

Time: **11.00 a.m. -12.00 p.m.**

Organised by: **Región de Murcia** Stand: **7B03**



Fig carpaccio with anchovies and a dash of pomegranate



The boldness of carpaccio combined with the sweetness of Extremaduran fruit.

Chef: **Pepe Valadés**

Time: **12.00 - 1.00 p.m.**

Organised by: : **Tany Nature** Stand: **3C01**



A striking mix of colours with the taste of Huelva: from red to blue. Berry tartare and frigate tuna



EPreparation of a recipe with red fruits from Huelva, (raspberries, strawberries and blueberries).

Chef: **Daniel del Toro Salas**
(Concursante de Masterchef 4)

Time: **1.00 - 2.00 p.m.**

Organised by: **Moguer, Cuna de Platero, SCA**
Stand: **9E05**



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THURSDAY

Cooking with Juan



The Fundación XXIII presents us with inclusive recipes developed in its school, with bananas, pineapples, and SCB mango from Compagnie Fruitière.

Chef: **Luis Miguel Calderón**

Time: **2.00 - 3.00 p.m.**

Organised by: **Compagnie Fruitière**
Stands: **10E07- 10F07**



Table grapes in creative cuisine?



The Region of Murcia is leading the way in research into new varieties of table grapes, so our Chef is preparing different tapas based on some of these new table grape .

Chef: **Juan Antonio Pellicer**

Time: **3.00 - 4.00 p.m.**

Organised by: **Región de Murcia** Stand: **7B03**



Provincia de Alicante: the diversity and treasures of our environment



Elaboration of "Caldero" (rice in cauldron made from fish stock) with artichokes. With this "sea and mountain dish" we bring you the essence of the Mediterranean, the intense flavour of its rock fish and the subtle essence of its orchard.

Chef: **David Ariza Abad**

Time: **4.00 - 5.00 p.m.**

Organised by: **Diputación de Alicante**
Stand: **4D06**





SOY #FACTORIACHEF

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