



CASTILLA Y LEÓN

SORIA
GASTRONÓMICA
INTERNATIONAL MYCOLOGY CONGRESS

6th Edition



Junta de
Castilla y León

Centro Cultural Palacio de la Audiencia · SORIA · 22nd and 23rd October · 2018

WEEKEND ACTIVITIES



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SORIA
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CONGRESO INTERNACIONAL DE MICOLOGÍA

VI Edición




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CHILDREN'S WORKSHOPS: AN INTRODUCTION TO MICOLOGY

Yolanda Santos Grande

Agricultural engineer, environmental educator and mycology guide. 10 years' experience as leader of the environmental educator team at Biosfera Soria, an environment service company specialised in Nature Tourism and Environmental Education. Biosfera Soria has long-standing experience in Myco-tourism, and has organised and hosted numerous mycology seminars, workshops, exhibitions routes and introductory courses.





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WEEKEND GASTRONOMY WORKSHOPS



“Wild mushrooms and marinades: a preservation method”

Francisco Javier de la Vega, Head Chef

Antonio Machado Parador de Turismo Hotel in Soria

“Brioche, marrow, horn of plenty and porcini”

Ángel Cortés Huerta, Head Chef

Laura Luna, Maitre d’

Duque Restaurant in Medinaceli





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WEEKEND GASTRONOMY WORKSHOPS



"Mycology and gastronomy: past and present"

José Antonio Antón, Head Chef
Cristina de la Iglesia, Maitre d'
La Chistera Restaurant in Soria

"The biology of mushroom preservation. Production and preservation methods"

María Lourdes Cascante, Head Chef and owner
Los Villares Country Hotel in Los Villares de Soria





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CONGRESS PROGRAMME



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CONGRESS MCs

Vanesa Vidaurrázaga:

This PR and communications expert is specialised in presenting events throughout Spain, with a career dating back over ten years in this sector. Thanks to her training at the highly-acclaimed Theatre Institute, she is a master of improvisation. Vanesa's interventions are always characterised by her outstanding professionalism, charisma and a touch of humour, guaranteeing the success of any event.



Javier Pérez Andrés:

Javier Pérez Andrés is a journalist and expert in food and agriculture, tourism, gastronomy, rural development and wine with a career dating back over 25 years. He was the first member of the press in Castilla y León to specialise in these areas. He is renowned for his firm commitment to Castilla y León and the gastronomy, wine, tourism and countryside sectors.





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CHALLENGE 1: NUTRITION: “Mushrooms: healthy superfoods”

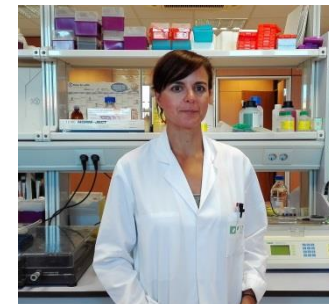
Fernando Martínez Peña:

He holds a PhD in Forest Engineering, awarded by Madrid’s Polytechnic University. He is currently Head of Research at the Aragón Autonomous Government’s Agricultural and Food Research and Technology Centre, and Director of the European Mycological Institute. He is an expert in ecology, sustainable management and the promotion of forest mycology resources. He has coordinated Spanish and European R&D&I projects and is author of numerous scientific publications in his specialised field.



Eva Guillamón Fernández:

Holder of a PhD in Food Science and Technology from the Complutense University of Madrid. During the early days of her research career she worked in the Food Technology Department at the Spanish Institute for Agricultural and Food Research and Technology (INIA). She currently works at the Food Quality Centre in Soria, where she studies bioactive compounds, particularly in wild mushrooms and legumes.





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Laura Mateo-Vivaracho:

PhD in Analytical Chemistry from the University of Zaragoza, where she began her research career in the Aroma and Oenology Analysis Laboratory, specialising in Food Chemistry.

Since 2011 her work has focused on isolating and quantifying bioactive compounds at the Food Quality Centre of the Spanish Institute for Agricultural and Food Research and Technology (INIA) in Soria.



Elena Lucas. La Lobita Restaurant, Navaleno (Soria):

She is the third generation in a family of restaurateurs from Navaleno. She runs La Lobita in Navaleno, Soria, the restaurant founded by her grandparents in the 1950s. Some 15 years ago she took over the business and has since positioned it at the forefront of mycological gastronomy. It was the first restaurant in Soria to be awarded a Michelin star and is now firmly positioned as one of Spain's finest restaurants specialising in wild mushrooms.





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SHOW COOKING SESSION

Francis Paniego. El Portal de Echaurren Restaurant, Ezcaray (La Rioja):

Francis Paniego received the 2011 'National Gastronomy Award for Spain's Best Head Chef' from the Spanish Royal Academy of Gastronomy. Francis is responsible for several highly-acclaimed and interesting gastronomy projects, including the Echaurren Hotel and Restaurant in Ezcaray and its instantly recognisable culinary offer characterised by a unique identity; El Portal de Echaurren, with a menu offering endless creativity in every dish; and Tondeluna, a restaurant serving tapas and dishes that bear the Francis Paniego's unmistakable hallmark. He is also the executive chef at the Marqués de Riscal Hotel, and during the summer months runs the 'Ezcaray' pop-up restaurant in the classic María Cristina Hotel in San Sebastián.



Luis Alberto Lera. Lera Restaurant, Castroverde de Campos (Zamora):

Luis studied at Luis Irizar's School in San Sebastián. He received training from master chefs such as Arzak, Hilario Arbelaitz and Abraham García and has extensive experience working in some of Spain's finest restaurants. For 4 years he ran his own restaurant in Toro (Zamora), where he received numerous accolades. In 2008 he took over the family business in Castroverde de Campos, and in 2015 transformed it into the new Lera Hotel and Restaurant. In 2017 this venture received two Repsol Guide Suns and the Best Restaurant of 2017 award from the Castilla y León Gastronomy Academy. In 2018 he was declared Best Chef of Castilla y León by Radio Televisión de Castilla y León. He was a guest speaker at the 2017 and 2018 of the international gastronomy congress Madrid-Fusión.





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SHOW COOKING SESSION

Ignacio Echapresto. Venta Moncalvillo Restaurant, Daroca

(La Rioja):

A self-taught chef from La Rioja. At the Venta Moncalvillo restaurant he creates delightfully unaffected dishes in keeping with the surroundings and based on locally-sourced produce.



Ignacio Rojo. La Galería Restaurant, Quintanadueñas (Burgos):

Since the start of his career, this chef has been a staunch defender of locally-sourced produce. He has spent many years researching forests and their wealth of elements, which naturally include wild mushrooms. The results of his work have been published in his first book, entitled *Cocinando en los bisques de la Demanda* ('Cooking in the forests of La Demanda Mountain Range')





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SHOW COOKING SESSION

Roberto Terradillos. Tierra Restaurant, Valdepalacios Hotel, Toledo:

I was born in Palencia in 1986, and from an early age my greatest passion has been to surround myself with pots and pans as well as recipe books. Before embarking on a career that would take me to various internationally-renowned restaurants such as Akelarre, Celler de Can Roca, El Ermitaño and Nerua, I trained at the Guayente School of Catering, in the Aragonese Pyrenees region. I have taught at the International School of Culinary Arts in Valladolid, and since 2013 I have been a member of Euro-Toques. My fetish product? Trout from the Palencia mountains and produce sourced from local farmers.



David Izquierdo. El 51 del Sol Restaurant, Aranda de Duero (Burgos):

Creative, tenacious, inquisitive and passionate, but above all, authentic. Five adjectives that provide a further insight into the character of chef David Izquierdo, in addition to his extensive curriculum. It's been eighteen years since he began studying cookery in Soria, and he has been adding to his skills and know-how ever since. Today, his love for his homeland is expressed through his delicate cuisine that remains true to his origins at his El 51 del Sol en Aranda Restaurant in Aranda de Duero.





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CHALLENGE 2: Adapting to climate change: “What to do in a year without wild mushrooms”

Fernando Martínez Peña

Josep M^a Serentil:

Josep Maria Serentill is President of the Spanish Federation of Wild Mushroom and Truffle Companies (FETRUSE), and owner and founder of Grupo Lamont, a leader in the transformation and sale of wild mushrooms and truffles.



Domingo Blanco Pardo:

Doctor in Veterinary Medicine and tenured lecturer at the University of Zaragoza; specialist in food microbiology and mycology and a pioneering researcher in Spain in the search for antimicrobials in wild mushrooms and their conservation. He has directed a number of doctoral theses and research projects in the field of mycology.





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David Gimeno Martínez:

A food technologist and member of the University of Zaragoza's research group into foods of vegetable origin, experienced in the transformation and global quality analysis of fruit and vegetable products.



José Tazueco. Saboya 21 Restaurant, Tarazona (Zaragoza):

A chef specialised in mycology. He began his culinary career at an early age and it was not long before he realised that his passion for mycology would become the focal point of his work. His cuisine is a blend of tradition, local produce and modernity. Since 2006 he has been the owner of the Saboya 21 Restaurant, situated in Tarazona, nestling at the feet of Mount Moncayo.





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Miguel Martínez Novo. La Tronera Country Hotel, Valdepalos (León):

Chef and owner of La Tronera Hotel and Restaurant in Villadepalos (El Bierzo, León), where he has worked since 2008. He is an alumnus of the Madrid School of Tourism and Catering.



Begoña Rodrigo. La Salita Resturant (Valencia):

Born in August 1975 in Valencia, Begoña Rodrigo's initiation into the world of cuisine came entirely by chance. She has been the co-owner and Head Chef at La Salita Restaurant since 2005 and the Nomada Restaurant since 2016, and is about to launch her third venture: El Llauro, a restaurant and kitchen garden, reflecting the essence of her cuisine, based on locally-sourced produce from Valencia and the Mediterranean Sea. She shot to fame after winning the first edition of TV competition Top Chef. Further acclaim would come with her first Repsol Sun and the award for Valencia Region Chef of the Year in 2014. Determination and perseverance are the hallmarks of her character.





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SHOW COOKING SESSION

Álvaro Garrido, Mina Restaurant (Bilbao):

Self-taught and inquisitive by nature, his innovative spirit and inquiring mind drive his insatiable thirst for new culinary knowledge and evolution at the Mina Restaurant, which opened in 2006. Álvaro has trained with some of the country's finest chefs and pastry chefs and has received major awards during the course of his career, including the 'Euskadi' gastronomy award for Best Restaurateur in 2017. He received the prestigious Michelin Star in the 2013-2014 edition.



Higinio Gómez:

50 years in the poultry and game retail trade. He supplies some of Spain's most renowned restaurants and is a frequent speaker at leading institutions and events such as Basque Culinari, Madrid Fusión, Cordon Bleu, etc.





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José Ribagorda:

Journalist. Editor and newsreader for the weekend edition of the news on Spain's Telecinco channel. Director and presenter of the 'Cocineros Sin Estrella' cookery series shown on Telecinco, author of *Cocineros Sin Estrella* and *De Las Cosas Del Comer* published by Planeta and director of the website www.delascosasdelcomer.com.



Óscar García. Restaurante Baluarte, Soria:

A chef immersed in a state of ongoing evolution and growth. His career began in the Alvargonzález Restaurant in his hometown of Vinuesa, where he worked for eleven years. At the end of 2008, he and his team decided to go solo and opened Baluarte in the city of Soria. Since then his work has been rewarded with numerous accolades, including Best Chef of Castilla y León in 2013, a Repsol Guide Sun and a Michelin star in 2016.





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SHOW COOKING SESSION

Víctor Martín. El Trigo Restaurant, Valladolid:

A chef whose extensive training has taken him to restaurants throughout Spain. His obsession with products has led him to create dishes using cutting-edge techniques designed to bring out their flavours to the full. His contemporary-look presentations are incredibly elaborate.



Toni Sala. Fonda Sala Restaurant, Olost (Barcelona):

Home was where I first came into contact with the culinary world. I began at an early age working in the family-owned inn, before moving to Barcelona where I worked in the restaurants of hotels such as the Derby or Avenida Palace. I also spent time at the Calypolis Hotel in Sitges. Several years later, I returned to the family business. Initially I applied the know-how and skills learnt in Barcelona, gradually introducing the innovations acquired during my day-to-day work. In many senses, I am a self-taught chef.





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Rubén Arnánz. Juan Bravo Restaurant, Segovia:

Originating from Segovia, this chef has worked in some of the finest restaurants in France, Switzerland and the UK, often at partner establishments of the prestigious Relais & Chateaux fellowship. Following his experience at the Kabuki Wellington, El Jardín de Orfila in Madrid and Villena restaurants, he has now embarked on a new phase in his career at the Juan Bravo Restaurant in Segovia.



Santi Taura. Santi Taura Restaurant, Lloseta (Majorca):

Our philosophy: Santi Taura cooks up the history of Majorca through his recipes, use of seasonal produce and the traditions of local gastronomy. Using the original ingredients, he has recovered several long-forgotten recipes and added a contemporary twist to popular dishes...





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CHALLENGE 3: Myco-tourism "Hunting, finding, admiring, sensing, tasting and respecting the world of mushrooms"

Joaquín Latorre:

Holder of a Master's Degree in Tourism Marketing and Innovation. He is currently Secretary General of the European Mycological Institute and a lecturer at Valladolid University. Between 2012 and 2018 he was Head of Research and Promotion of Myco-tourism, part of Castilla y León's Mycology Programme. He has taken part in Spanish and European projects and published extensively in the field of myco-tourism.



Alfredo Tundidor:

Manager of Soria Vacaciones, an incoming travel agency based in the province of Soria, selling mycology-based tourist packages.





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Blanca García:

Holder of a PhD in Economics and Business Science from the University of Valladolid. Winner of the Spanish Association of Academic and Professional Marketing's AEMARK Award for Best Doctoral Thesis and the Outstanding Doctorate Award, Blanca García is a tenured lecturer at the University of Valladolid and Dean of the Faculty of Business and Work Science. She has participated in research projects and congresses, and has taught numerous courses. Additionally, she has published in a number of high-impact international journals



Isabelle Dupuis, Microbraserie Le Presbytère

Chef Dupuis founded a business in catering services in 1998. In 2003, she started her first restaurant and in 2016, she founded her second restaurant Le Presbytère in the rural country of Saint-Stanislas in Mauricie.



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Javier Honorato:

Head of Fungiturismo. This tourism project was set up five years ago in Pradejón (La Rioja), Spain's biggest producer of cultivated mushrooms. The object was to attract tourism to the so-called 'Mushroom Town' and promote its principal gastronomy products.



Marco Acquaroli:

Marco Acquaroli wins the coveted award of Italian Bocuse d'Or in 2016. Since the beginning he works in the best Italian kitchens: Miramonti l'Altro restaurant, Concesio (2 Michelin stars), Il Volto restaurant, Iseo (1 Michelin star), Capriccio restaurant, Manerba del Garda (1 Michelin star), among the others. Earlier, he does some internships at Geranium in Copenhagen and with chef Crippa in Alba. After some experiences abroad, in 2017 Marco comes back to his homeland becoming chef at "Dispensa Pani e Vini Franciacorta", where he worked 8 years before.





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SHOW COOKING SESSION WITH MICHELIN STAR CHEFS

Víctor Gutiérrez. Víctor Gutiérrez Restaurant, Salamanca:

He runs the Salamanca restaurant which bears his name. He has been the holder of a Michelin star since 2004, longer than any other chef in Castilla y León, and also possesses two Suns awarded by the Repsol Guide. Victor Gutierrez defines his cuisine as having “a Spanish soul, Peruvian heart and touches from around the world, bringing the flavours of three continents to the fore”.



Marc Segarra. Le Domaine Restaurant, Sardón de Duero (Valladolid):

Born in Reus, Tarragona, 31 years ago. He has been a lover of fine food from an early age. Marc pays meticulous attention to every detail of his work and has a passion for cooking – qualities that are reflected in both the appearance and flavours of his dishes. His early career took him to several regions of Spain, working with internationally renowned master chefs. For the last three years he has held the post of Executive Chef at Abadía Retuerta Le Domaine . His cuisine reflects a passion for technical skills and know-how, combined with an impeccable quest for produce-based flavour. Corregir en el original español, porque pone “Le Domine”.





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SHOW COOKING SESSION WITH MICHELIN STAR CHEFS

Miguel Ángel de la Cruz. La Botica Restaurant, Matapozuelos (Valladolid):

He is widely-acclaimed by food critics as a genius of nature-based cuisine. In 2013 La Botica de Matapozuelos in Valladolid received its first Michelin star. During the course of his career he has received numerous awards, including first prize in the Castilla y León Chef's Championship and the prize for Best Vegetable Dish of the Year.



Pedro Mario y Óscar Pérez. El Ermitaño Restaurant, Benavente (Zamora):

Pedro Mario started off by delving into the secrets of traditional cuisine, compiling a collection of local recipes and learning from his mother, Hortensia. Years later, Oscar joined the business and together they embarked on a journey of research and discovery, creating innovative dishes whilst remaining true to their roots, maintaining contact with local producers and strong ties with their homeland. In 2001 they received a Michelin Star which was renewed annually until 2010, before winning it back in 2016. Over the years they have received several major awards including Best Restaurant in the Autonomous Community, awarded by El Mundo newspaper's regional supplement 'La Posada' and the Academy of Gastronomy. Today they remain true to their 'learning through work' philosophy, enjoying their profession to the full each day and feeling immensely fortunate and proud to be able to show off their homeland to the rest of the world.





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SHOW COOKING SESSION WITH MICHELIN STAR CHEFS

Elena Lucas. La Lobita Restaurant, Navaleno (Soria):

She is the third generation in a family of restaurateurs from Navaleno. She runs La Lobita in Navaleno, Soria, the restaurant founded by her grandparents in the 1950s. Some 15 years ago she took over the business and has since positioned it at the forefront of mycological gastronomy. It was the first restaurant in Soria to be awarded a Michelin star and is now firmly positioned as one of Spain's finest restaurants specialising in wild mushrooms.



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PRESENTATION OF THE JORNADAS BUSCASETAS

Isabel Álvarez, Maricastaña Restaurant (Burgos):

Born in Santo Domingo de la Calzada (La Rioja), she studied in Barcelona, Burgos and La Rioja. She is currently Head Chef and team leader at the Maricastaña Restaurant in Burgos, and is also a cookery teacher. For 15 years she ran the Fábula Restaurant in Burgos, holder of two Repsol Guide Suns. She has been a staunch defender of food intolerances for eleven years and is also the Representative of Eurotoques for Castilla y León.

