

# foro gastronómico



## SALÓN DE LA ALIMENTACIÓN DE MADRID FORO GASTRONÓMICO

From the 30th of March 2005 to the 2nd 2005

### Wednesday, the 30th of March 2005

- 12.00h. Fried eggs competition cooked by today's celebrities
- 17.00h. Vintage can tasting: thousandth tins of miniature sardines and breast of tuna



### Thursday, the 31st of March 2005

- 12.00h. Impromptu cooking demonstration carried out by 4 cooks who will face the challenge of improvising recipes with surprise ingredients
- 17.00h. Tasting of ecological and pasteurised caviar, spring vintage 2005



### Friday, the 1st of April 2005

- 12.00h. Textures of milk – demonstration undertaken by Paco Roncero, Head of Cooking at La Terraza restaurant of the Madrid Casino
- 17.00h. Vertical tasting of reserve hams (between 3 and 7 years old)



Saturday, the 2nd of April 2005

12.00h. Entomological cooking: eating with insects – a demonstration undertaken by Patxi Meliá, Head of Cooking at the La Merindad de Olite Restaurant.



In addition to the above mentioned activities, there will be different spaces dedicated to the relaxation and health:

- a) **"Fruit-therapy"** – tasting natural fruit juices
- b) **"Gastronomic spa"** – trying the different properties of waters
- c) **"Coffee-delirium"** – tasting coffees of different origins, roasted and methods of preparation
- d) **"OliBar"** – tasting bar of a variety of extra virgin olive oils

