

Monday 5 February 2024

10:00 to 13:00 h. **Multisensory Experience through Virtual Reality and Scent**

Pavilion 1 - Stand P33

Michelle Labbé & Natalia Sigrist, The Aroma Trace.
Escape for a moment from your reality and immerse yourself in a multisensory experience by journeying to a paradisiacal beach.

The Aroma Trace

Open to the public



10:00 to 19:00 h. **Demonstration of the Electrolux Gourmet Express**

Pavilion 1 - Stand B4

Nicolás Leblay, corporate chef of Electrolux Professional, with a live demonstration

Carranza Hostelería

Open to the public



10:00 to 18:00 h. **Showcooking by Welbilt**

Pavilion 1 - Stand F5A

Juan Espinosa, Welbilt Iberia SAU. Culinary demonstrations to uncover the benefits of the FIT Kitchen system

Welbilt Iberia SAU

Open to the public



10:30 h. **NY Rolls**

Pavilion 2 - Stand H4

Catalina Jiménez, Yaya María

El Copo

Open to the public



11:00 h. **Assembly of Cream Pastries and Truffle**

Pavilion 2 - Stand H4

Miguel Baz, Ken Foods

El Copo

Open to the public



11:00 h. **High cuisine from Málaga at La Coracha**

Pavilion 3 - Stand S4

Pablo Rutllant presents his latest additions to the menu.

Sabor a Málaga

Open to the public



11:30 h. **The perfect frying**

Pavilion 2 - Stand H4

José Antonio Piña, Borges

El Copo

Open to the public



12:00 to 14:00 h. **Live "Carnicaturas" show**

Pavilion 3 - Stand SP3

Your Carnivorous Self

Rubiato Paredes

Open to the public

RUBIATO PAREDES
Artesanos de la carne



12:00 h. **The Irresistible from Navidul**

Pavilion 2 - Stand H4

Rafael Muñoz, Navidul

El Copo

Open to the public



12:00 h. **The ladle of Arxiduna, a lesser-known line**

Pavilion 3 - Stand S4

The kitchen team at Arxiduna unveils popular recipes from this land.

Sabor a Málaga

Open to the public



12:30 h. **How to Make an Authentic Italian Pizza**

Pavilion 2 - Stand J4

Simo Desogus, the 2023 Pizza World Champion, will be conducting pizza-making demonstrations and tastings.

La Contadina
Food & Equipment

Open to the public



12:30h to 13:30h. **Technical talks on DOP Dehesa de Extremadura ham cutting and a Masterclass on wines from DOP Ribera del Guadiana**

Pavilion 3 - Stand SP6

Jesús González León, oficial cutter for the DOP Dehesa of Extremadura
Carlos Vivas, Sommelier DOP Ribera of the Guadiana

Diputación de Badajoz

Open to the public



12:30 h. **Wavy Potato, the Homestyle Cut**

Pavilion 2 - Stand H4

Carlos Caballero, Lamb Weston

El Copo

Open to the public



13:00 h. **Bulgur and Wheat Salad, Thai-style**

Pavilion 2 - Stand H4

Juan José Sánchez, Bonduelle

El Copo

Open to the public



13:00 h. **The young cuisine of the Serranía**

Pavilion 3 - Stand S4

Jairo Rodríguez and his unique vision of local gastronomy.

Sabor a Málaga

Open to the public



13:00 h. **Modified Atmosphere Food Preservation: The New Premium Era for Canned Products**

Pavilion 2 - Stand J4

Walter Gattavara, Wine Tasting from the Saint Michael Eppan winery

La Contadina Food & Equipment

Open to the public



13:00 h. **The Coffee Game: Introduction to Tasting**

Pavilion 2 - Stand P58

Open to the public – Maximum capacity: 10 people.

Grupo Dromedario



13:30h to 16:00h. **Creations of chefs with tapas using DOP and PGI products**

Pavilion 3 - Stand SP5

José Manuel Galán & Benito Sousa, Owner and Head Chef of PandeHuerta (Cáceres).

Tapas to be prepared:

- Potato Bomb with Extremadura PGI Kid Goat confit in Gata Hurdes DOP Olive Oil and Dehesa of Extremadura DOP Iberian Ham.
- Panipuri filled with cream made from Villuercas Ibores Jara DOP Olive Oil and “tabaco de tasajos”.
- Terrine of Extremadura PGI Lamb, Acehúche DOP cheese, and extremaduran mole stewed with Ribera del Guadiana DOP wine.

Diputación de Cáceres

Additionally, artisan sweets from the confectioner Valentín Muñoz from Jaraíz de La Vera will be available: Mini floretas

Open to the public



13:30 h. **Rice dishes**

Pavilion 2 - Stand H4

Javier Guerra, Unilever

El Copo

Open to the public



13:30 h. **Cooking pasta delights with and without gluten**

Franco di Jorgi, Italgel. An expert chef Will prepare three pasta dishes, both with and without gluten, renewing the Italian recipe book while not forgetting the classics.

Open to the public

Pavilion 2 - Stand J4

La Contadina Food & Equipment



14:00 h. **Our selection of hamburgers**

Francisco Navarro, Cárnicas El Alcázar

Open to the public

Pavilion 2 - Stand H4

El Copo



14:00 h. **Popular cuisine by meat industries in Benaoján**

Tasting of tripe and cured meats from Benaoján by Icarben.

Open to the public

Pavilion 3 - Stand S4

Sabor a Málaga



14:30 h. **Caña al Pollo**

Danny Hawthorn, Campofrío

Open to the public

Pavilion 2 - Stand H4

El Copo



15:00 h. **Artichoke Flower**

Paco, El Copo

Open to the public

Pavilion 2 - Stand H4

El Copo



15:30 h. **Fresh Pasta**

Guillermo Bernabéu, Dr. Oetker

Pavilion 2 - Stand H4

El Copo

Open to the public



15:30 h. **Cooking pasta delights with and without gluten**

Franco di Jorgi, Italgel. An expert chef Will prepare three pasta dishes, both with and without gluten, renewing the Italian recipe book while not forgetting the classics.

Open to the public

Pavilion 2 - Stand J4

La Contadina Food & Equipment



16:00 to 18:00 h. **Live "Carnicaturas" show**

Your Carnivorous Self

Open to the public

Pavilion 3 - Stand SP3

Rubiato Paredes

RUBIATO PAREDES
Artesanos de la carne



16:00 h. **Vegan Snacks**

Mattia Novaresi, Salomon Foods

Open to the public

Pavilion 2 - Stand H4

El Copo



16:30 h. **Vanilla Tiramisu with Amaretto Gioconda**

Miguel Baz, Ken Foods

Open to the public

Pavilion 2 - Stand H4

El Copo



16:30 h. **Dessert wines, discover and learn about the sweets of Málaga**

Tasting of sweet and fortified wines by the wineries of the province.

Open to the public

Pavilion 3 - Stand S4

Sabor a Málaga



17:00 h. **Bao with Ponzu-Infused Vegetables**

Pavilion 2 - Stand H4

Juan José Sánchez, Bonduelle

El Copo

Open to the public



17:00h to 18:00h. **Technical talks on DOP Dehesa de Extremadura ham cutting and a Masterclass on wines from DOP Ribera del Guadiana**

Pavilion 3 - Stand SP6

Jesús González León, oficial cutter for the DOP Dehesa of Extremadura

Diputación de Badajoz

Carlos Vivas, Sommelier DOP Ribera of the Guadiana

Open to the public



17:30 h. **Mousses**

Pavilion 2 - Stand H4

Javier Guerra, Unilever

El Copo

Open to the public



17:30 h. **Cocktail hour according to Renard**

Pavilion 3 - Stand S4

Salva Sánchez showcases his best cocktails with local products.

Sabor a Málaga

Open to the public



17:30 h. **Introduction to Latte Art**

Pavilion 3 - Stand P58

Open to the public – maximum capacity 10 people

Grupo Dromedario



18:00 h. **Sweet Potato, More Than Just a Potato!**

Carlos Caballero, Lamb Weston

Open to the public

Pavilion 2 - Stand H4

El Copo



Tuesday 6 February 2024

10:00 to 13:00 h. **Multisensory Experience through Virtual Reality and Scent**

Michelle Labbé & Natalia Sigrist, The Aroma Trace.
Escape for a moment from your reality and immerse yourself in a multisensory experience by journeying to a paradisiacal beach.

Open to the public

Pavilion 1 - Stand P33

The Aroma Trace



10:00 to 19:00 h. **Demonstration of the Electrolux Gourmet Express**

Nicolás Leblay, corporate chef of Electrolux Professional, with a live demonstration

Open to the public

Pavilion 1 - Stand B4

Carranza Hostelería



10:00 to 18:00 h. **Showcooking by Welbilt**

Juan Espinosa, Welbilt Iberia SAU. Culinary demonstrations to uncover the benefits of the FIT Kitchen system

Open to the public

Pavilion 1 - Stand F5A

Welbilt Iberia SAU



10:30 h. **American Pastries**

Catalina Jiménez, Yaya María

Open to the public

Pavilion 2 - Stand H4

El Copo



11:00 h. **Stir-Fries with Style**

Pavilion 2 - Stand H4

Juan José Sánchez, Bonduelle

El Copo

Open to the public



11:00 h. **Juanjo Carmona from Restaurante Cavala and the sea cuisine**

Pavilion 3 - Stand S4

Juanjo Carmona present us the fish cuisine made at Cavala.

Sabor a Málaga

Open to the public



11:30 h. **Breads of the World**

Pavilion 2 - Stand H4

Catalina Jiménez, Yaya María

El Copo

Open to the public



11:30 h. **How to Enhance the Coffee Experience in Desserts**

Pavilion 2 - Stand P41

Chef **Mario Cachinero**, a 2-Michelin-star chef and head chef at Skina restaurant in Marbella, will create two recipes with coffee as the main ingredient. Meanwhile, **Damián Señas**, Nespresso Coffee Ambassador, will harmonize these two creations with Nespresso Professional's Peru Organic and Reviving Origins Congo Organic coffee varieties to elevate the coffee experience in desserts.

Nespresso
Professional

Open to the public



12:00 h. **Fruit Tartlets**

Pavilion 2 - Stand H4

Miguel Baz, Ken Foods

El Copo

Open to the public



12:00 h. **Diego Gallegos and his freshwater cuisine**

Pavilion 3 - Stand S4

Diego Gallegos. The chef from Sollo and Arara Bistro brings us his small and delicious bites.

Sabor a Málaga



Open to the public

12:00 to 14:00 h. **Live "Carnicaturas" show**

Pavilion 3 - Stand SP3

Your More Carnivorous Self

Rubiato Paredes

Open to the public

RUBIATO PAREDES
Artesanos de la carne



12:30 h. **Fresh Pastas**

Pavilion 2 - Stand H4

Guillermo Bernabéu, Dr. Oetker

El Copo

Open to the public



12:30 h. **How to Make an Authentic Italian Pizza**

Pavilion 2 - Stand J4

Simo Desogus, the 2023 *Pizza World Champion*, will be conducting pizza-making demonstrations and tastings

La Contadina
Food & Equipment

Open to the public



12:30h to 13:30h. **Technical talks on DOP Dehesa de Extremadura ham cutting and a Masterclass on wines from DOP Ribera del Guadiana**

Pavilion 3 - Stand SP6

Diputación de Badajoz

Jesús González León, oficial cutter for the DOP Dehesa of Extremadura

Carlos Vivas, Sommelier DOP Ribera of the Guadiana

Open to the public



13:00 h. **Casual Food**

Pavilion 2 - Stand H4

Javier Guerra, Unilever

El Copo

Open to the public



13:00 h. **The Coffee Game: Introduction to Tasting**

Pavilion 3 - Stand P58

Open to the public – maximum capacity 10 people



13:00 h. **Food Preservation in Modified Atmosphere: The New Premium Era for Canned Products**

Pavilion 2 - Stand J4

Fabrizio Pedicini. Talk and demonstration on the benefits of this preservation technique, where it has been proven that the shelf life of foods can be extended by up to an additional 24 months, using only 5% of oil

La Contadina
Food & Equipment

Open to the public



13:00 h. **Youth academy, shaping the future of aspiring chefs**

Pavilion 3 - Stand S4

The Cantera School of the Pimpi Foundation demonstrates the skills of its students.

Sabor a Málaga

Open to the public



13:30 h. **Finger Food**

Mattia Novaresi, Salomon Foods

Open to the public

Pavilion 2 - Stand H4

El Copo



13:30h to 16:00h. **Creations of chefs with tapas using DOP and PGI products**

Gonzalo Serrano, Owner and Head Chef Restaurante Tápara (Cáceres).

Tapas to be prepared:

- Mini Extremadura PGI Burger with Acehúche DOP Cheese and Pimentón de La Vera DOP alioli.
- Tortas del Casar DOP Cake with Cherry from Jerte DOP coulis.
- Extremadura PGI Lamb Pouch with Rosemary Sauce and Villuercas Ibores DOP Honey alioli.

Additionally, artisan sweets from the confectioner Valentín Muñoz from Jaraíz de La Vera will be available: Mini perrunillas with Pimentón de La Vera

Open to the public

Pavilion 3 - Stand SP5

Diputación de Cáceres



13:30 h. **Cooking pasta delights with and without gluten**

Franco di Jorgi, Italgel. An expert chef Will prepare three pasta dishes, both with and without gluten, renewing the Italian recipe book while not forgetting the classics.

Open to the public

Pavilion 2 - Stand J4

La Contadina Food & Equipment



14:00 h. **Pulled Pork**

Danny Hawthorn, Campofrío

Pavilion 2 - Stand H4

El Copo

Open to the public



14:00 h. **Culinary Applications of Málaga Salchichón**

Pavilion 3 - Stand S4

How far can a product like this go? Come and find out.

Sabor a Málaga

Open to the public



14:30 h. **Really Crunchy, the Perfect Potato**

Pavilion 2 - Stand H4

Carlos Caballero, Lamb Weston

El Copo

Open to the public



15:00 h. **Carnic Gold Selection**

Pavilion 2 - Stand H4

Francisco Navarro, Cárnicas El Alcázar

El Copo

Open to the public



15:30 h. **Cooking pasta delights with and without gluten**

Pavilion 2 - Stand J4

Franco di Jorgi, Italgel. An expert chef Will prepare three pasta dishes, both with and without gluten, renewing the Italian recipe book while not forgetting the classics.

La Contadina Food & Equipment

Open to the public



16:00 to 18:00 h. **Live "Carnicaturas" show**

Pavilion 3 - Stand SP3

Your More Carnivorous Self

Rubiato Paredes

Open to the public

RUBIATO PAREDES
Artesanos de la carne



16:00 h. **Italian Pastas & Pestos**

Francisco Navarro, Cárnicas El Alcázar

Open to the public

Pavilion 2 - Stand H4

El Copo



16:00 h. **Málaga opens to the world**

Reception of international buyers and journalists at our stand.

Open to the public

Pavilion 3 - Stand S4

Sabor a Málaga



16:30 h. **"Even the Walks"**

Danny Hawthorn, Campofrío

Open to the public

Pavilion 2 - Stand H4

El Copo



16:30 h. **Beer marketing: How to sell 150 liters more per day.**
By Foodtic & Estrella Galicia

Carlos de la Torre, CEO of Foodtic. Foodtic has partnered with Estrella Galicia to host a talk on sustainable hospitality in every aspect: economic, social, and environmental. We will provide information and practices aimed at making life easier for responsible restaurateurs looking to enhance their business.

Open to the public

Pavilion 1 - Stand D7b

FoodTic



17:00 h. **Namasté Glass**

Miguel Baz, Ken Foods

Open to the public

Pavilion 2 - Stand H4

El Copo



17:00h to 18:00h. **Technical talks on DOP Dehesa de Extremadura ham cutting and a Masterclass on wines from DOP Ribera del Guadiana**

Pavilion 3 - Stand SP6

Jesús González León, oficial cutter for the DOP Dehesa of Extremadura
Carlos Vivas, Sommelier DOP Ribera of the Guadiana

Diputación de Badajoz

Open to the public



17:30 h. **Pink Russian Salad**

Pavilion 2 - Stand H4

Juan José Sánchez, Bonduelle

El Copo

Open to the public



17:30 h. **Introduction to Latte Art**

Pavilion 3 - Stand P58

Open to the public – máx capacity 10

Grupo Dromedario



17:30 h. **The sweet evening of Sabor a Málaga**

Pavilion 3 - Stand S4

Ice creams, jams, sweets, and chocolates, we won't tell you more.

Sabor a Málaga

Open to the public



18:00 h. **Panna Cotta & Brownie**

Pavilion 2 - Stand H4

Javier Guerra, Unilever

El Copo

Open to the public



Wednesday 7 February 2024

10:00 to 13:00 h. **Multisensory Experience through Virtual Reality and Scent**

Pavilion 1 - Stand P33

Michelle Labbé & Natalia Sigrist, The Aroma Trace.
Escape for a moment from your reality and immerse yourself in a multisensory experience by journeying to a paradisiacal beach.

The Aroma Trace

Open to the public



10:00 to 16:30 h. **Demonstration of the Electrolux Gourmet Express**

Pavilion 1 - Stand B4

Nicolás Leblay, corporate chef of Electrolux Professional, with a live demonstration

Carranza Hostelería

Open to the public



10:00 to 16:30 h. **Showcooking by Welbilt**

Pavilion 1 - Stand F5A

Juan Espinosa, Welbilt Iberia SAU. Culinary demonstrations to uncover the benefits of the FIT Kitchen system

Welbilt Iberia SAU

Open to the public



10:30 h. **Mini waffle decoration**

Pavilion 2 - Stand H4

Catalina Jiménez, Yaya María

El Copo

Open to the public



11:00 h. **Veggie planet**

Pavilion 2 - Stand H4

Danny Hawthorn, Campofrío

El Copo

Open to the public



11:00 h. **10th Edition of the Young Chef Sabor a Málaga Contest**

Pavilion 3 - Stand S4

The classic and fiercely contested competition among schools where the best young chef in the province is determined.

Sabor a Málaga



Open to the public

11:30 h. **Flavoured Panna Cotta**

Pavilion 2 - Stand H4

Miguel Baz, Ken Foods

El Copo

Open to the public



12:00 to 14:00 h. **Live "Carnicaturas" show**

Pavilion 3 - Stand SP3

Your More Carnivorous Self

Rubiato Paredes

Open to the public

RUBIATO PAREDES
Artesanos de la carne



12:00 h. **Navidul's Irresistibles**

Pavilion 2 - Stand H4

Rafael Muñoz, Navidul

El Copo

Open to the public



12:00 h. **Diego del Río and the cuisine of Boho Club**

Pavilion 3 - Stand S4

The chef of Boho Club Marbella presents us with his finest recipes.

Sabor a Málaga

Open to the public



12:00h to 13:00h. **Technical talks on DOP Dehesa de Extremadura ham cutting and a Masterclass on wines from DOP Ribera del Guadiana**

Pavilion 3 - Stand SP6

Jesús González León, oficial cutter for the DOP Dehesa of Extremadura
Carlos Vivas, Sommelier DOP Ribera of the Guadiana

Diputación de Badajoz

Open to the public



12:00 h. **The Coffee Game: Introduction to Tasting**

Pavilion 3 - Stand P58

Open to the public – maximum capacity 10 people



12:30 h. **How to make an authentic Italian pizza**

Pavilion 2 - Stand J4

Simo Desogus, the 2023 Pizza World Champion will conduct pizza demonstrations and tastings.

La Contadina
Food & Equipment

Open to the public



12:30 h. **Hellmann's, the Mayonnaise of Hospitality**

Pavilion 2 - Stand J4

Javier Guerra, Unilever

La Contadina
Food & Equipment

Open to the public



13:00 h. **Tuna Tartare & Steak Tartare**

Pavilion 2 - Stand H4

Catalina Jiménez, Yaya María

El Copo

Open to the public



13:00 h. **Cheeses from Málaga, production, aging, and tasting**

Pavilion 3 - Stand S4

Workshop on Malagueña Goat Cheeses led by master cheesemakers.

Sabor a Málaga

Open to the public



13:30h to 16:00h. **Creations of chefs with tapas using DOP and PGI products**

Pavilion 3 - Stand SP5

Fátima Carrasco, Owner and Head Chef Casa Laura (Valverde del Fresno).

Tapas to be prepared:

- Extremadura PGI Beef Bao with Pickled Onion in Pimentón de La Vera DOP and Dehesa of Extremadura DOP Iberian Ham Crisps.
- Extremadura PGI Veal Carpaccio with Ibores DOP Cheese and Piparras Alioli, drizzled with Gata Hurdes DOP Olive Oil.
- Chantarelle Mushrooms with Torta del Casar DOP, Pedro Ximénez and Dehesa of Extremadura DOP Iberian Ham crunchys.

Diputación de Cáceres

Open to the public



13:30 h. **Mini Burritos**

Pavilion 2 - Stand H4

Juan José Sánchez, Bonduelle

El Copo

Open to the public



14:00 h. **The flavour of Italy**

Pavilion 2 - Stand H4

Juan Antonio Piña, Borges

El Copo

Open to the public



14:30 h. **Street Food Burgers**

Mattia Novaresi, Salomon Foods

Open to the public

Pavilion 2 - Stand H4

El Copo



15:00 h. **El Copo, your ally in the kitchen**

Francisco Navarro, El Copo

Open to the public

Pavilion 2 - Stand H4

El Copo



15:00 h. **Time to enjoy local products**

Lunch break with the finest local gastronomy.

Open to the public

Pavilion 3 - Stand S4

Sabor a Málaga



15:30 h. **Chocolate Ken Flan**

Miguel Baz, Ken Foods

Open to the public

Pavilion 2 - Stand H4

El Copo

