

WORKSHOPS

Monday 5 february 2024

12:00 – 12:45 h. **Facts of Clay**

- **Carlos Maldonado. Raíces Restaurant**



13:00 – 13:45 h. **Hunting and Mushrooms**

- **Álvaro Ávila. La Alvaroteca Restaurant**

14:00 – 14:45 h. **Ceiba, Maturations and Curing**

- **Lydia del Olmo. Ceiba Restaurant**
- **Xosé Magalhães. Ceiba Restaurant**



15:00 – 15:45 h. **Regenerative cooking Natural Beverages**

- **Lucía Grávalos. Desborre Restaurant**

16:00 – 16:45 h. **A journey between Andalusia and the world**

- **Isidro López. Tiemar Restaurant**

17:00 – 17:45 h. **Cuisine of Memory**

- **Kisco García. Choco Restaurant**



WORKSHOPS

Tuesday 6 february 2024

12:00 – 12:45 h. **Types of rice grains and which to use for optimal results**

- **Begoña Rodrigo. La Salita Restaurant**



13:00 – 13:45 h. **Traveler fusión cuisine**



- **Jennise Ferrari. Qué Leche Restaurant**

14:00 – 14:45 h. **Smoked delicacies in haute cuisine**



- **Rakel Cernicharo. Karak Restaurant**

15:00 – 15:45 h. **The seasonality of products in Granada´s cuisine**



- **Raúl Sierra. Atelier Casa de Comidas Restaurant**

16:00 – 16:45 h. **Truffled Sweet Eggs**

- **Ricardo Vélez. The Pâtissi Restaurant**

17:00 – 17:45 h. **One-pot dishes in Mexican cuisine**

- **Reyna Traverso. Niña Bonita Restaurant**

WORKSHOPS

Miércoles 7 febrero 2024

11:00 – 11:45 h. **Fresh pasta and its functions**

- **Francesco Tagliaferro. Cukyò**

12:00 – 12:45 h. **La Milla new concept**



- **Luis Miguel Menor. La Milla Restaurant**

13:00 – 13:45 h. **Advancing to the past**



- **Tue García. 12 Tapas Restaurant**

14:00 – 14:45 h. **Traditional mojos of the Canary Islands**



- **Braulio Simancas. Silbo Gomero Restaurant**

15:00 – 15:45 h. **Fish maturation technique**

- **Carlos Navarro. Kabanoki**
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