

el Periòdic News

INTERVIEW

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ESCALDES - ENGORDANY

The countdown to the start of the Andorra Taste has already started. From September 18th to 22nd, the third edition of this event will take place, an international meeting of high mountain gastronomy. EL PERIÒDIC spoke to Rodrigo Martínez, chef of the Beç restaurant, located in Escaldes-Engordany, who for the second consecutive year will be present at this meeting. We spoke to him about his beginnings in the kitchen, the evolution of the profession and his participation in the Andorra Taste.

—What inspired you to become a chef and how did your career begin?

—My beginnings were with a cousin of mine, whom I accompanied to see cooking schools in Argentina and that's where I started. Actually I didn't know how to cook, I had no interest. What I didn't want was to enter university because I didn't feel like studying and the solution was to cook. The years went by and it has become my passion. When I told my dad I wanted to be a chef he wanted to kill me, not anymore.

—How would you describe your culinary style and what influences have marked it?

—I wouldn't know how to define it, in our kitchen we do what we are passionate about. Let's collect all the recipes I've been learning throughout my professional career without a defined concept. We are mixing memories, concepts, recipes and techniques from different countries. I have been out of Argentina for 23 years, I do have some memories and apply some things as a child, but my training was in Spain and my cuisine is Spanish.

Rodrigo Martínez

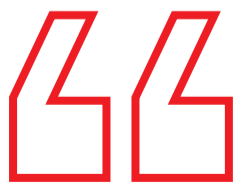
CHEF OF THE BEÇ RESTAURANT

«The gastronomic and restaurant growth of Andorra in recent years is brutal»

—How do you think this profession has evolved?

—The profession has changed a lot. In the past, the cooks were isolated in a corner, without a window, it was like the worst thing in the world. Now it's still just as hard and difficult, but it's much more recognized. Work is more appreciated. For example, we have an open kitchen, something that was started 30 years ago for people to observe the kitchen. I have always said that we have it that way for us to see the customers and not for them to see us. When we see the customer taste one of our dishes and he has a satisfactory reaction, that's what pays us our daily salary.

—What qualities or characteristics must someone who wants to dedicate himself to this world have?



«Another meeting like the Andorra Taste would help position the country on the map of world gastronomy»



BEÇ

—If you don't like it or it generates an attraction for you, it's impossible to move forward. There must be passion and love, you must understand what the profession is and know that in terms of schedules it is very complicated and hard. It is very difficult to combine it with the family, but if you really like it and you bring the necessary passion to it, it is a great and very beautiful profession.

—What characterizes Beç cuisine?

—What we do is take traditional dishes and bring them up to date. We add a new technique or change some texture. Above all, it is very important that if we want to make a different texture or dish in a stew, a roast or something traditional, it is key to keep the flavor. We can change the crockery, the cutlery, the wine that accompanies it, the way it is served, but what we cannot change is the taste. We have very traditional dishes and then others that are more avant-garde.

—What will your restaurant do at the Andorra Taste?

—Well, on Wednesday the 18th at 6.30pm we will give a presentation at the professional part of the Andorra Taste, a very important event for us to be present on a stage like this, since we have only been around for a few years. Not only for the other chefs who will also

give presentations, but for the people who will be watching, such as Elena Arzak, Ricard Camarena, Carles Gaig, Nandu Jubany and many others from Andorra who will come to see us. It is something that we think is difficult, but very beautiful. What we will do is a professional presentation with a presentation of the restaurant and we will show three recipes to show our cuisine. Then, in the popular part, we will have a stall for the second consecutive year. In this one we will present a free-range chicken stewed with meats from the Pyrenees and gnocchi, this is where the Argentinian part comes from, and we will accompany it with wild pepper butter.

—How do you rate your first experience?

—Spectacular The experience was incredible and in terms of the positioning of the restaurant as well. There were many people who didn't know us and did, also people who had a lot of respect for us for fear of the price and what is seen from the outside, and Andorra Taste helped us get closer to them. In addition, later many people came to the restaurant to order the lamb that we sold as a little dish at the stall and it was a total success.

—What are the expectations for this year?

—Expectations are high. Last ye-



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ar we made a huge leap in terms of attracting people, this year I don't think we will achieve the same, but we will maintain and even increase the level. In addition, it will serve us equally to publicize us with the people here and with those outside, so if the weather cooperates it will be a great weekend.

—The Andorra Taste is an important step in recognizing Andorran gastronomy. Do you think that are necessary more events or samples of this type?

—Andorra Taste is becoming more established every day, both professionally and popularly, people support a lot. This is a good starting point, I think that if some other event were held, different of course, it would help us put Andorra on the map of the world's gastronomy. Just as we have ski, mountain and bike tourism, we also have gastronomic tourism.

—Does Andorra have potential for this type of tourism?

—I've been here for 11 years and Andorra has changed a lot in terms of gastronomy and restaurants. The growth in recent years has been brutal. There is a lot of unity among professionals, we all talk to everyone, we try to do things to improve and attract more customers. Andorra Taste is the event that helps us achieve this. ●

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THE TRIBUNE

Commitment to investor protection

Digital assets, cryptocurrencies and various investment platforms have burst onto the market

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In today's dynamic financial landscape, where technological innovation is advancing at breakneck pace, the importance of having a solid and efficient regulatory framework has become more evident than ever. Digital assets, cryptocurrencies and various investment platforms have burst onto the market, presenting great opportunities and great risks. Faced with this scenario, the countries that have implemented specific regulations for digital assets, as is the case of the Principality of Andorra, have demonstrated their commitment to the protection of investors.

To operate in these markets, Andorran companies must undergo rigorous authorization and supervision processes by the Regulatory Body (AFA). This requirement ensures that companies comply with legal standards and operate with transparency, thus avoiding fraudulent practices and ensuring investor confidence.

Andorran companies that operate without the necessary authorization are not only acting outside the law, but also putting their customers at risk. Because they are not subject to any kind of control, these companies can manipulate the



market, commit fraud or even disappear overnight, leaving investors without their savings.

The Principality of Andorra, as a small state with an open economy, has been able to adapt to the new challenges with a digital asset law and a regulatory body, this being the Andorran Financial Authority (AFA), which plays a fundamental role in the supervision of the financial sector and digital assets and in the granting of licenses to companies

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that want to operate in the Principality.

It is important to highlight that any Andorran company that operates in the digital assets sector without the corresponding autho-

rization from the AFA may be operating illegally and exposing investors to significant risks. For this reason, it is essential that investors get adequate information before investing and

verify that the entities with which they carry out operations have the necessary authorization.

Regulation is essential to ensure safety and transparency in the markets. Countries that have adopted strong and efficient regulatory frameworks for digital assets and the financial sector in general, such as Andorra, are sending a clear message: investor protection is a priority. ●

President and founder of Andblockchain

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