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Esport reveals that he has made a decision on whether he will be a candidate for the elections

He will clarify it when he returns from New York and maintains the «suspense» of the date between December and April

He announces an agreement with the municipalities for energy savings for next week

EL PERIÒDIC
ANDORRA LA VELLA
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Four days after leaving for New York to participate in the general assembly of the UN, the head of government, Xavier Esport, revealed yesterday that he has already made the decision on whether or not he will head the list of Democrats for the next election, but that he will not make it public until he returns from the United States, at which time he will communicate it to his party.

«My will is not to suspend just for the sake of it, but I believe that things must be done in an orderly manner; I'm a formalist, although I also talk about the bottom line», he quipped. In addition, «with Minister Maria Ubach, we have a very busy week in New York, and that's why I think it wouldn't be too aesthetic or appropriate for me to say it now and leave, because then I wouldn't be able to answer or get to the bottom of my decision», so «it doesn't matter to wait one more week, this month of September we will decide», reported Esport.

In statements made during the Meritxell Day celebration at the Cedre residence, he did not clarify, once again, when the elections will be held, even though this is a competence that depends exclusively on the Head of Government. The pending legislative work in the General Council determined him (both the pending package of laws and the approval of the 2023 State budget) and reiterated that the elections would take place between December this year and April of next year, although he expressed the desire that «hopefully» they can be before the end of this 2022.

GOAL, 15% // On the other hand, the Government met yesterday with the consuls to agree on the energy saving measures of the public administrations, which the Government has already implemented and which it intends for the municipalities to do as well, through an agreement that will be signed next week. «They are willing to join, we have reviewed the measures that we have applied to ourselves, they have made some observations, each in accordance with the reality of their parish, which are perfectly ac-



SFGA/CESTEVE

EL CEDRE IS BACK TO CELEBRATE MERITXELL DAY

Santa Coloma ◦ After two years of the pandemic, El Cedre socio-health center celebrated Meritxell Day again yesterday, with the presence

of the head of government, Xavier Esport, who greeted the godparents present one by one. Shortly after, he gave a speech, accompanied by

the Minister of Health, Albert Font, and the Minister of Social Affairs, Judith Pallarés. Finally, they shared an appetizer.

ceptable, and they will transfer this to an agreement that we will sign with them, in such a way that they commit to it with the aim of achieving the 15% of savings», he explained.

After trade, public administrations are the second largest consumer of electricity in the country. Therefore, «the impact can be enormous», and in this way «we will not only save

FEDA's finances», but «we will prevent them from having to raise more the price of electricity for consumers and companies». In addition, the Minister of the Environment, Silvia Calvó, will have a specific meeting with the snow fields to agree on measures in this sector in the coming days.

Regarding citizenship, the head of government advanced that «at first there will only be recommendations», since «we believe that with the measures of the administrations, and the awareness and goodwill that a civic and responsible citizenry will do like ours, we won't have to establish any mandatory compliance, but if it didn't have an effect, maybe we

should consider it.»

Regarding El Cedre socio-health center, he remarked that there has been no talk of it for months, and «this is the best news because it means that things are going well, that people are happy and that the godparents are well taken care of, which it fills me with satisfaction», he affirmed. He also highlighted the requests made by the workers to improve the service. Thus, «improvements will transcend the pandemic itself, for example with salary increases, better working conditions, more material resources, although more must be done, since this is a path that never ends», he assured. ≡



XAVIER ESPOT

HEAD OF GOVERNMENT

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«At first there will be recommendations [on savings], but if it doesn't have an effect, maybe we should consider it»

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«The most important recognition is to see that people continue to choose us»

ALBERT BORONAT Chef at the Embassy of Llívia

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Albert Boronat has been dedicated to his great passion for almost 30 years: quality cuisine and retail. After graduating in hospitality and tourism in Tarragona, at the age of 17 he left for France to complete his training with whom he considers his great teacher and mentor, Alain Ducasse, with whom he worked for many years, even managing one of his international restaurants. Finally, eight years ago and with his wife (also a chef) Méline, he opened the Ambassade de Llívia (Llívia, Girona), a restaurant with cross-border cuisine, a concept he will talk about in the presentation he will make today at the first International Congress of High Mountain Gastronomy which is held in Escaldes-Engordany and where a hundred chefs from all over the world are invited.

–Andorra Taste is the first International High Mountain Gastronomy Congress held in the Pyrenees. What do you think about the proposal?

–I think it is very important, especially to be able to place Andorra in the world gastronomically by bringing chefs from different parts of the world. This year they have invited chefs from the Serralada dels Andes, one of the most important high mountain areas; I suppose that in future editions they will invite other border areas of France, for example with Switzerland or Italy. It is very positive for Andorra and for gastronomic tourism in the Principality.

–Sharing days with other chefs I suppose will be very enriching. In fact, at the end of the same, a manifesto will be published with the conclusions. Any input on this?

–Andorra as a cross-border country is luckily to receive the French and Spanish-Catalan influence, and that give it a great wealth to the country. I remember working in Switzerland, which just has the influence of more than two countries with different gastronomic cultures, and this brings



▶▶ Albert Boronat with his renowned pâté en croûte.

very important knowledge from all sides that makes cross-border cuisine so special.

–What would be the basis of high mountain cuisine?

–The base is a cuisine that had always been for subsistence, because these were quite isolated areas. And what this congress does is value it.

–How can this type of cuisine be turned around to make it attractive to those who don't know it?

–I would give the example of the Ambassade de Llívia, where to discover this type of cuisine to our customers what we do is to use Catalan products with which we use French techniques or French products with Catalan techniques. In this way, people do not get lost, because they already start from

some well-known references. It is rather to meet old acquaintances again.

–However, its gastronomic offer has modern touches.

–That's right. We did it to update the dishes, but we apply it more at the level of taste, cooking, sugar level... not at the level of the ingredients. We always respect the product 100%. As chefs, we owe it to the product.

–Which do you like best of the two cuisines, French and Catalan?

–On a professional level, I defend French cuisine, because they are the ones who have taught me everything; I spent 20 years working in France, and the idea of the restaurant was born while living there, but then the tastes of home and the product, for me this is more the Catalan cui-



«It seems that anyone is afraid to do it [cooking], but not everyone can open a restaurant or maintain it over time»

sine that I have known since I was a child. Positive and negative on each side? Everyone has their own things. For me, what I like most about France above all is its way of working in the kitchen, the hierarchy, the discipline, which fascinated me when I went to study.

–How do you achieve the balance between the two? Is possible?

–You should always try to make it a bit 50-50, but when we work with the French technique it will be 100% and then what we do is that the product will be 100% Catalan. This is how we find balance, and vice versa.

–You work with seasonal produce. Could you tell me some of the star dishes you have for this autumn?

–For autumn-winter, what we like to work on a lot is hunting, and one of our star dishes may be the lièvre à la royale that we will start serving around November. We also work a lot with mushrooms. We make a more classic French cuisine with products from our mountains.

–You are well known for your pâté en croûte. How would you explain what it is to a neophyte?

–It depends on three things: a crispy dough made with 100% butter, a homogeneous meat filling and a tasty jelly inside. If we put the three together, we get an excellent pâté

en croûte. It is a dish with a very curious preparation originating in the Middle Ages that was made to preserve meat, later perfected by pastry chefs. It's a recipe that includes a little bit of all the knowledge of cooking, pastry and charcuterie.

–You who know what it is like to win important awards such as the Michelin Star or the Bocuse d'Or, what goals have you set with the Ambassade de Llívia?

–When we opened we had certain ambitions, but over the years we have realized that the important thing is to see that people continue to choose us for their family celebrations and come back. The most important recognition is this, today.

–Why did you choose Llívia?

–Originally we thought of settling in Andorra, a middle point for my wife who is French and I, who wanted to return home, but while we were looking for premises we visited the Cerdanya area and fell in love with Llívia and the premises where we have the restaurant.

–What did it mean for you to work with Master Ducasse, with whom you spent so many years?

–He is the one who has marked me the most both professionally and personally, because he did a lot for me as a human being. I started working with him in 1998, when he was not yet in the media, and he already knew the names of everyone who worked in his restaurants, he would say hello to us and that at a young age makes a big difference. And then especially when he offered me the position of head chef in one of his restaurants, that was also very important to me.

–In recent years, there has been a gastronomic boom, mainly from cooking competitions. What do you think of this idea that now everyone is afraid to dedicate themselves to it?

–It seems that anyone can do it, but not everyone can open a restaurant or maintain it over time. ≡

Michel Bras is awarded an Andorra Taste Award

The French chef highlights mountain cuisine as «the most sustainable»

EL PERIÒDIC
ESCALDES-ENGORDANY

The French chef Michel Bras was awarded yesterday with the first Andorra Taste Award, an award that recognizes Bras' culinary career and work, at the same time that he is recognized for «discovering plant-based cuisine in the world and for acting as a model in so many other chefs», reasoned

the general director of Vocento Gastronomía, Benjamín Lana, who emphasized that «we could see him witnessing the presentations as another congressman, modest, only speaking to explain that cooking is sharing. «It is an example and an honor», concluded Lana.

The French chef went on stage to collect the award and thank «not so much the award, which I am not interested in, but the suitability of the congress». «Mountain cuisine is current and future cuisine because it is the most sustainable, the one that ma-

kes the most of food», he declared, at the same time stating that «mountain cuisine is respect and a connection with nature.» And to close his parliament, Bras suggested «a congress where we talk about everyday food, that of the home, that of the elderly or people with disabilities».

The chef received the award from the Minister of Tourism and Telecommunications, Jordi Torres, and the junior consul of the Municipality of Escaldes-Engordany, Joaquim Dolsa.

The Andorra Taste concludes its more professional side today to give way to activities aimed at all audiences, which include tastings, show cooking and children's workshops. Altogether, it will take place in Veedor's street, in Prat del Roure. ≡



▶▶ Joaquim Dolsa and Jordi Torres present the award to Michel Bras.

ANDORRA TASTE