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ANDORRA TASTE 2024

The gastronomic proposal consolidates its maturity in the third edition

Torres affirms that the National Gastronomic Plan will define the strategic lines to boost the sector



ANDORRA TURISME

The presentation of the National Gastronomic Plan, which will be made public next October.

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The third edition of the Andorra Taste started last Wednesday at the Prat del Roure with the presence of the Minister of Tourism and Commerce, Jordi Torres; the consul major of Escaldes-Engordany, Rosa Gili, and the director of Vocento Gastronomía, Benjamín Lana. The event, which has established itself as a key event for high mountain gastronomy, this year has the participation of renowned international chefs and the Nordic countries as main guests.

During the next three days, the

Andorra Taste will bring together twenty chefs, some with Michelin stars, who will share their experiences and culinary techniques. Among the highlights, the Andorra Taste Award this year will be awarded to the cook Carme Ruscalleda, who takes over from figures such as Gastón Acúrio and Michel Bras, awarded in 2023 and 2022, respectively.

The program for this edition also includes the Andorra Taste Popular, a session open to the public with the participation of 12 local chefs who will offer cooking and tapas demonstrations. This combination of the professional and popular spheres is essenti-



JORDI TORRES
MINISTER OF TOURISM AND COMMERCE

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BENJAMÍN LANA
DIRECTOR OF VOCENTO
GASTRONOMÍA

«What we want is to position Andorra as the main point of reference for high mountain gastronomy»

al for the growth of the local gastronomic sector, as highlighted by Minister Torres. «Gastronomy has become a new tourist attraction for the country, along with nature, mountains and shopping», he said, underlining the added value that this event brings to the Principality.

Along these lines, another key point in the future of Andorran gastronomy is the presentation of the National Gastronomic Plan, which will be made public next October. The Minister of Tourism explained that this document, drawn up over a year and a half, will define the strategic lines to further enhance this sector. «It will be a very complete road map that will allow us to continue innovating and consolidating our gastronomic offer», he said.

This year's edition, under the motto 'Altitude vs. Latitude', will explore the similarities between products cooked at high altitude and those of the Nordic countries. This theme reflects the aim of establishing Andorra Taste as an international congress that attracts experts from all over the world and promotes Andorran gastronomy. «What we planted three years ago is already in full fermentation», highlighting the growing projection of the event. «Each time it innovates, and what we want is to position Andorra as the main world benchmark for high mountain gastronomy», explained Lana. ●

Inside the kitchen of Beç: 'Cuinem Andorra' with Rodrigo Martínez

The chef of the restaurant located in the parish of Escaldes-Engordany prepared live last Wednesday some samples

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It is not usual to see and learn about the process of the dishes in the restaurants where we have had lunch or dinner. If it comes, it is true that more and more places offer customers the possibility of doing it with a type of open kitchen, as is the case of 'Beç', in Escaldes-Engordany, for the moment neither this nor any other restaurant includes an explanation live from the chef.

Those attending the presentation by its chef, Rodrigo Martínez, were able to enjoy this experience. Under the name 'Cuinem Andorra', Martínez offered a pre-

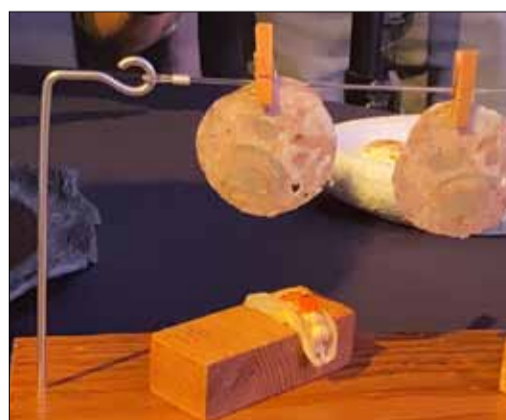
In the presentation, the chef prepared four dishes, fruits of the inspiration he has been acquiring in his career

sentation as part of the third edition of the Andorra Taste.

The presentation dealt with the preparation of four dishes, fruits of the inspiration that Martínez has been acquiring since he left his country, Argentina, and making use of foods of Andorran origin or from nearby lands. All with the aim of making known the entire process of creating the different dishes and showing the public part of the culinary experience that is experienced every



Above, the chef, Rodrigo Martínez during his presentation and below the different dishes prepared during it.



day in his restaurant.

While preparing the different dishes, the chef mentioned that for him it has sometimes been very difficult to pre-

pare some dishes due to the amount of culinary influences he has had: «I have memories of my childhood in Argentina, then all my training was in

Spain and I've been in Andorra for 11 years», said Martínez. Despite the difficulties, the chef was emotional about what he has achieved so far, concluding the presentation like this: «One day I dreamed of having my own restaurant and now I have it».

At the end, he shared his feelings in statements with EL PERIÒDIC: «I've been a little nervous, but little by little I've been cheering up. The only thing that I have finished before the time that was scheduled», he said, adding that he will be happy to return next year «if they invite me, of course». ●