

el Periòdic News

GASTRONOMY

What's new at the Andorra Taste: a day of discovery and the prize in Ruscalleda

The good reception consolidates the desire to promote the country as a gastronomic destination

LAURA GÓMEZ RODRÍGUEZ
ESCALDES-ENGORDANY

The Espai Caldes of Escaldes-Engordany was the setting for the presentation of the third edition of the Andorra Taste, the gastronomic event that places Andorra at the epicenter of high mountain cuisine during the month of September. The Consul Major of Escaldes-Engordany, Rosa Gili, and the Minister of Tourism, Jordi Torres, highlighted the novelties of this edition and the aim of continuing to promote Andorran gastronomy through the exchange of knowledge with chefs internationally renowned.

This year's edition, which will take place between September 18th and 22nd, comes with several new features. One of the most outstanding is the discovery zone, a space intended for the participating chefs to get to know the territory, and the creation of the Andorra Taste Award, which this year will be awarded to Carme Rus-



Jordi Torres

MINISTER OF TOURISM
AND COMMERCE

«Last year's Andorra Taste was rated 8.8 out of 10, and this year it will be very important to maintain this level of rating»

Rosa Gili

CONSUL MAJOR OF
ESCALDES-ENGORDANY

«We understand that giving life to events of this type is a very good thing [due to the positive impact of this on the parish]»



A moment from the presentation of the Andorra Taste.

calleda, the only Spanish woman with seven Michelin stars, as in recognition of her long professional and international career. This year's theme, 'Altitude versus latitude', highlights the relationship between Andorra's high mountain gastronomy and Nordic cuisine, with the participation of chefs from Denmark, Norway, Swe-

den and Finland.

During the presentation, Torres highlighted the success of the previous edition and the adjustments made to further improve the event. «It has been seen that the 2023 edition was very well received, although some adjustments have been made. The event was

ANDORRA TURISME



rated 8.8 out of 10, and this year it will be very important to maintain this level of rating,» he said. The holder of the Tourism portfolio stressed the importance of maintaining the Andorra Taste Popular restaurant offer: «There will be 20 establishments in the Andorra Taste Popular, which is where all the restaurants are offered to the public in general in the Prat del Roure area, which is why we want the same symbiosis between restaurateurs and attendees», he stated.

The Andorra Taste is divided into two sides: the professional days and the popular days. The professional conferences, which will take place on September 18th and 19th at Prat del Roure, include presentations by Elena Arzak (Arzak***), Raül Balam (Moments**), Ricard Camarena (Ricard Camarena**), David Yárnoz (Molino de Urdániz**), Frédéric Molina (Moulin de Léré*), Jordi Grau (Ibaya*), Àlex Kinchella (La Cort de Popaire) and Rodrigo Martínez (Beç), among others. However, the minister wanted to underline that in this year's edition «we set a milestone for it to be sustainable. Last year, more than 32,000 drinks and meals were served, and we would like to maintain these numbers.»

The popular days, open to the public, will open at noon on

The Gastronomic Plan will be officially presented in September, according to Minister Torres

► Minister Torres took advantage of the presentation to also advance that the Gastronomic Plan - driven by Andorra Tourism - will be officially presented in September, where the 10-year planning will be detailed and the common thread will be defined for all the agents involved in the sector. «It is a very complete and complex document because it includes many sections. It is a plan that contains more than 300 pages that serve to identify establishments that are of high gastronomy, more local products and more elaborate cuisine», detailed the holder of the Tourism portfolio, while indicating that «it has positioned us all establishments in Andorra and each has its own space, because a whole spectrum must

be reflected to be able to cover all the demand that exists».

The Minister of Tourism continued to affirm that «it is the road map that we should have. The Andorra Taste is an event that is within this roadmap. Andorran gastronomy has improved a lot in the last 10 years, thanks to the private initiative with great chefs. The gastronomic plan includes all these elements», he emphasized.

This plan, according to the minister, not only focuses on the quality and diversity of the gastronomic offer, but also on sustainability and the promotion of local products that the Principality has, and which are key factors in positioning Andorra as a gastronomic destination of global reference.

the 20th and will last the whole weekend. On the other hand, up to 20 establishments in the Principality will offer samples of their cuisine at a price of four euros. There will also be a point of sale for local products, children's workshops, cooking shows, masterclasses and live music by Andorran artists.

Finally, Gili highlighted the positive impact of the Andorra Taste in revitalizing the parish

outside the high season. «We understand that giving life to events of this type is a very good thing. It takes place in the low season and is an event of a certain level in the world of gastronomy,» he said. The Consul Major also proposed, informally, the possibility of celebrating part of the next edition of the Andorra Taste in the parish, in order to start to «energize this area». ●

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(+376) 353 424 / (+376) 379 769

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laportella@andorra.ad

Casa Nova Olivet 10 · Ordino

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