

ORIOI CASALS OF THE RESTAURANT TEÒRIC OF BARCELONA WINS THE “VII PREMIO BCC EROSKI SARIA” AWARD TO GASTRONOMIC INNOVATION WITH LOCAL PRODUCTS

- **Xabier Blanco of the restaurant Summum of Las Palmas de Gran Canaria has won the second prize and Carolina Sánchez and Iñaki Murua of the restaurant Ikaro of Logroño, the third prize**
- **The prize promotes sustainability as well as health and it is awarded to chefs who enhance the value of local produce, supporting the use of native varieties and species from the different territories of Spain**
- **The finalists of the “VII Premio BCC-EROSKI Saria” award are enterprising Basque Culinary Center graduates who have started their own business**

Donostia-San Sebastián, 30 November 2018. Basque Culinary Center and EROSKI have delivered this afternoon the “Premio BCC-Eroski Saria” award. This competition seeks to promote local products, sustainability and health through the work of Basque Culinary Center graduates whose recipes support the use of native varieties and species from the different territories of Spain and are especially remarkable.

The “Premio BCC-EROSKI Saria” award seeks healthy, sustainable and innovative proposals and focuses on food produced in the area closest to the participants. Thus, the award highlights the finalists’ twofold commitment. On the one hand, the social commitment to local producers and to the preservation of the biodiversity of species, varieties and flavours. On the other, their commitment to healthy and balanced eating with local products as the key to improving one’s health.

The finalists of this edition are Oriol Casals from the Teòric restaurant in Barcelona and Xabier Blanco from the Summum restaurant in Las Palmas de Gran Canaria, both Gastronomy and Culinary Arts graduates, as well as Carolina Sánchez and Iñaki Murua from the Ikaro restaurant in Logroño, who hold a Master’s Degree in Cuisine, Technique, Product and Creativity and have just obtained their first Michelin star.

The winners and their recipes

The finalists have prepared today, Friday, the selected recipes in the premises of the Basque Culinary Center. Oriol Casals (Teòric-Barcelona) has prepared his proposal called "Pumpkin". The chefs Carolina Sánchez and Iñaki Murua (Ikaro-Logroño) have made "Cantabrian hake cheek confit, marinated Lumagorri chicken, its crunchy skin, pomegranate and sea vegetables". Xabier Blanco (Summun-Las Palmas de Gran Canaria) has cooked his recipe "*Majorera* goat stew, artichokes and yoghurt".

The jury, after considering the determining factors, i.e. innovation with local produce, sustainability and health, has awarded the prizes by which the winner, Oriol Casals, has received 6,000 Euros and a diploma; Xabier Blanco 3,000 Euros and a diploma for the second prize; and Carolina Sánchez and Iñaki Murua, 1,000 Euros and a diploma. The prizes are sponsored by EROSKI, a member of the Board of the Basque Culinary Center Foundation.

Award ceremony

During the award ceremony, the director of the Basque Culinary Center, Joxe Mari Aizega, said that *"7 years have elapsed since we launched, in collaboration with EROSKI, a member of the BCC board, this award which promotes local products, innovation and the excellent work which Basque Culinary Center graduates carry out from their businesses. These three great finalists reflect the impact of training, knowledge and awareness to promote gastronomic diversity and enhance the value of local products."*

The chairman of EROSKI, Agustín Markaide, has reminded *"At EROSKI we understand that a healthy diet goes beyond nutrition itself. Eating, together with shopping and cooking, are daily activities with important implications in the social, cultural and economic sphere of any community. Moreover, our choices as consumers not only determine the quality of our food but also the economic development of those who produce it, above all the primary sector, as well as the environmental, economic and social sustainability of the processes and even the maintenance of elements with deep cultural roots such as regional products, the most traditional trades and the very landscape around us"*.

About EROSKI

EROSKI has collaboration agreements with 4,433 commercial suppliers, nearly 60% of which are small local and regional producers. At present their stores offer the widest

range of local products, over 22,000 foods produced in the surrounding areas, a clear example of the richness and diversity of the agro-food sector. These foods have a preferential status in the “with you” store model with which EROSKI is transforming its entire commercial network.

About the Basque Culinary Center

Basque Culinary Center comprises the Faculty of Gastronomic Sciences of Mondragon University –the first one in Spain- and a Research and Innovation Centre in the sphere of food and gastronomy, BCC Innovation. It is supported by those chefs who have participated actively in the initiative -Juan Mari Arzak, Martin Berasategi, Pedro Subijana, Karlos Argiñano, Andoni Luis Aduriz, Hilario Arbelaitz, Eneko Atxa-, by Basque and Spanish institutions and by leading companies in the food and drink sector. Moreover, the world’s most influential chefs, chaired by Joan Roca, make up the International Council of the Basque Culinary Center.

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