



Alimentaria Exhibitions

18-20 Nov 2019

#FGastronomicBCN19



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THE FOODSERVICE
MEETING POINT

ACTIVITIES

FÓRUM GASTRONÓMICO BARCELONA 2019

MONDAY 18 NOVEMBER

11.00 – 12.30 ForumLab **

11.00 – 11.45 **Diego Rossi** (Trippa, Milan)

Tripe makes a comeback. The offal store in a neo-trattoria

Workshop 1 *

12.00 – 13.00 **Mujeres en Gastronomía**

Talent has no gender

Auditorium

12.00 – 12.45 **Borja García** (Dos Pebrots, Barcelona)

Tripe makes a comeback. The offal store goes back to its origins

Workshop 1 *

13.00 – 13.45 **Oliver Peña** (Enigma, Barcelona)

Creative bulliness at its best

Auditorium

13.00 – 13.45 **Javier Estévez** (La Tasquería, Madrid)

Tripe makes a comeback. Challenging taboos

Workshop 1 *

13.00 – 14.30 ForumLab **

13.45 – 14.30 **Jordi Butron & Xano Sagner** (Essence by EspaiSucre, Barcelona)

Chocolate passion

Auditorium – Sweet Forum

15.30 – 16.15 **Paco Pérez** (Miramar, Llançà)

Pure cutting-edge cuisine

Auditorium

16.00 – 17.00 **Oriol Rovira** (Els Casals, Sagàs)

Restaurants with their own kitchen garden. Closing the circle: farmers and chefs

Workshop 1 *

- 16.00 – 18.00 **Millor Sommelier de Catalunya 2019**
(Associació Catalana de Sommeliers)
Ateneu
- 16.00 – 17.30 **ForumLab ****
- 16.15 – 16.30 **Premis Josep Mercader**
Auditorium
- 16.30 – 17.15 **Enrique Valentí** (Marea Alta, Barcelona)
Surf and turf
Auditorium
- 17.15 – 18.00 **Rasmus Munk** (The Alchemist, Kopenhagen, Denmark)
Culinary art and activism
Auditorium
- 17.30 – 18.30 **Javier Olleros** (Culler de Pau, O Grove, Pontevedra)
Restaurants with their own kitchen garden. Galician landscape, coherence and taste
Workshop 1 *
- 18.00 – 18.15 **InnoFòrum Awards**
Auditorium
- 18.15 – 19.00 **Carne Rusalleda**
Cuisine, beyond the restaurant
Auditorium

TUESDAY 19 NOVEMBER

- 11.00 – 14.00 **V TheBestDessert- EspaiSucre**
Workshop 1 *
- 11.00 – 12.30 **ForumLab ****
- 12.30 – 14.30 **The effervescence of european cuisine**
12.30 – 13.00 **David Andrés** (Via Veneto, Barcelona - Somiatruites, Igualada)
Cooking in a team
13.00 – 13.30 **Nadia Sammut** (Auberge La Feniere, Cadenet, Aix an Provence)
Liberated cuisine, tolerance on your plate
13.30 – 14.00 **Francesca Barreca & Marco Boccarelli** (Mazzo, Roma)
Kitchen nomads
14.00 – 14.30 **William Jorgensen** (Gastromè, Aarhus, Denmark)
Innovating classic technique
Auditorium
- 12.30 – 14.00 **Asian Culinary Awards**
(UDON)
Workshop 2

- 13.00 – 14.30 **ForumLab ****
- 15.30 – 16.15 **Sergio & Javier Torres** (Cocina Hermanos Torres, Barcelona)
Four handed haute cuisine
Auditorium
- 16.00 – 17.30 **ForumLab ****
- 16.15 – 17.00 **Kobe Desramaults** (Chambre Séparée, Gant, Belgium)
Flamenco cuisine over an open fire
Auditorium
- 16.15 – 17.15 **Clara Isamat** (sommelier), **Evelyn de las Alas** (sommelier, Ca na Toneta),
Núria Renom (sommelier), **Rafa Peña** (chef, Gresca)
(re)Thinking the wine
Ateneu – Wine Forum *
- 17.00 – 17.45 **Oriol Castro, Eduard Xatruch & Mateu Casañas** (Disfrutar, Barcelona)
Creativity, technique and style
Auditorium
- 17.30 – 18.30 **Carles Tejedor & François Chartier** (Sofia Be So, Barcelona)
Aromatic harmonies
Workshop 1 – Wine Forum *
- 17.45 – 18.15 Presentation of the **V TheBestDessert – EspaiSucre** and homage to **Albert Adrià**
Auditorium
- 18.15 – 19.00 **Jordi Cruz** (Àbac, Barcelona)
Aesthetic perfection
Auditorium

WEDNESDAY 20 NOVEMBER

- 10.00 – 14.00 **IV Campionat d'Espanya de Panettone**
(Gremi de Pastisseria de Barcelona)
- 11.00 – 12.30 **ForumLab ****
- 11.15 – 12.15 **Diego Gallegos** (Sollo, Fuengirola, Málaga)
Fish and sustainable fishing. Freshwater fish and Latinamerican flavours
Workshop 1 *
- 12.30 – 14.30 *Barcelona: trends and new restaurant formats*
- 12.30 – 13.00 **Sergi Palacín & Ignacio Ussía** (The Alchemix, Barcelona)
A Barman in the kitchen
- 13.00 – 13.30 **Artur Martínez** (Aürt, Barcelona)
Live cooking
- 13.30 – 14.00 **Eugeni de Diego** (A Pluma, Barcelona)
Chicken!
- 14.00 – 14.30 **Jon Giraldo & Jaime Lieberman** (Ovnew, Barcelona)
Taking gastronomy to new heights
Auditorium

13.00 – 14.00 **Christopher Coutanceau** (Christopher Coutanceau, La Rochelle, France)
Fish and sustainable fishing. Chef fisherman, from the Atlantic to the kitchen
Workshop 1 *

13.00 – 14.30 **ForumLab ****

15.15 – 16.00 **Dominique Dufour & Stéphanie Audet** (Femmes chef de Montreal)
The new canadian cuisine
Auditorium

16.00 – 17.30 **ForumLab ****

16.00 – 16.45 **Niko Romito** (Reale-Cassadona, Italy)
Austerity and simplicity in the italian kitchen
Auditorium

16.15 – 17.15 **René Frank** (CODA Dessert Dining & Bar, Berlin)
Patisserie in motion
Workshop 1 – Sweet Forum *

16.15 – 17.15 **Ferran Centelles** (sommelier)
(re)Thinking the wine list
Ateneu – Wine Forum *

16.45 – 17.00 **El Nou Plat Favorit dels Catalans**
(CUINA)
Auditorium

17.00 – 18.00 **Premi Cuiner 2019 Fòrum Gastronòmic Barcelona**
Auditorium

18.00 – 18.15 **IV Campionat d'Espanya de Panettone**
(Gremi de Pastisseria de Barcelona)
Auditorium

18.15 – 19.00 **Marc Ribas** (Taverna del Ciri, Terrassa – Panot, Barcelona)
Traditional catalan cuisine, popular and bourgeois
Auditorium

* → This is a paid for activity and requires prior inscription. The inscription opens mid September on the web www.forumgastronomicbarcelona.com

** → Free activity but requires prior registration on the web www.forumgastronomicbarcelona.com

The rest of the activities are free access when you buy the entrance ticket