



ENOGASTRONÓMICO

TASTING LANZAROTE FOOD & WINE FESTIVAL

HOUSE OF THE CANARY PRODUCT



Fondo Europeo de Desarrollo Regional

SATURDAY 24th NOVEMBER

GASTRONOMIC ROOM

11:15 "Leave me the bread center". Rubén Zulay, from Zulay bakery in La Palma will explain all the tricks to make good bread. From a long family tradition, he is revolting the concept in the island.

12:15 "Corn away". Marcial Arráez (Gofio Arráez Cultural and Costumbrist Association) will show you the inside of our treasure in the form of roasted corn, the Gofio, with which you will learn how to prepare with your own hands he best gofio bread that you have ever tasted.

13:15 "Coffee sip", Victor Lugo (La Laja Plantation, Agaete) will show you the different ways to prepare the best coffee in your own home. You will take that sip home with you.

17:15h "Take the bait", Tasting Gran Canaria and Jennise Ferrari/Mario Rodríguez (Nominees Best Cook Surprise 2018 in Madrid Fusion, restaurant Qué leche). The mackerel, fish poorly appreciated for many, but with multiple uses in professional cooking or at home. With or without fish bones, all in!

18:15h "Leave them or eat them", Lanzarote, land of grains and seeds, presents the best lentils, chick peas and their different uses in the kitchen.

SUNDAY 25th NOVEMBER

GASTRONOMIC ROOM

11:15 "Corn away". Marcial Arráez (Gofio Arráez Cultural and Costumbrist Association) will show you the inside of our treasure in the form of roasted corn, the Gofio, with which you will learn how to prepare with your own hands the best gofio bread that you have ever tasted.

12:15 "I plant it, I eat it". Borja Marrero (Restaurant Texeda) tell us how a cook that didn't find what he was looking for, decided to plant it, cultivate it by himself, before offering it in the table to his fellow diners.

13:15 "There are more days than potatoes... except in the Canary Islands". Tasting Tenerife will show us that apart from beautiful, Tenerife's potatoes are really tasty.

SATURDAY 24th NOVEMBER

TASTING WORKSHOP "CHEESE ROOM"

- 11:00** "Kids for Cheese" Isidoro Jiménez, cheese master, will prepare a tasting with some of the best Canary cheeses from the World Cheese 2018 for the little ones of the house to learn how to taste them.
- 12:00** "Golden cows" Isidoro Jiménez will give us to taste some of the cow milk cheeses prized in the last World Cheese 2018.
- 13:00** "Golden goats" Isidoro Jiménez will give us to taste some of the goat milk cheeses prized in the last World Cheese 2018.
- 17:00** "Golden sheeps" Isidoro Jiménez will give us to taste some of the sheep milk cheeses prized in the last World Cheese 2018.
- 18:00** "Golden mixtures" Isidoro Jiménez will give us to taste some of the mixed milk cheeses prized in the last World Cheese 2018.

SUNDAY 25th NOVEMBER

TASTING WORKSHOP "CHEESE ROOM"

- 11:00** "Kids for Cheese" Isidoro Jiménez, cheese master, will prepare a tasting with some of the best Canary cheeses from the World Cheese 2018 for the little ones of the house to learn how to taste them.
- 12:00** "Golden mixtures" Isidoro Jiménez will give us to taste some of the mixed milk cheeses prized in the last World Cheese 2018.
- 13:00** "7 islands, 7 cheeses, one treasure" Braulio Simancas, current Best Canary Chef 2018, elected by crossed voting amongst the best cooks of the islands, will present us how to use some of the best Canary cheeses in vanguard cooking.

SATURDAY 24th NOVEMBER

TASTING WORKSHOP "WINE ROOM"

- 11:00** "The vine can be pink". Let's discover how the pink color can hide a unique power.
- 12:00** "Like wine for chocolate". Sweet and wine, the happy marriage.
- 13:00** "Wine, much more than grape". We invite you to taste products with wines, their contrast will surprise you!
- 16:00** "Drink the islands". From El Hierro to Lanzarote, each island has its own wine.
- 17:00** "Micro-climates and our wines". We will explain using some of our wines, how the same kind of grape can produce different products according to the territory.

SUNDAY 25th NOVEMBER

TASTING WORKSHOP "WINE ROOM"

- 11:00** "Like wine for chocolate". Sweet and wine, the happy marriage.
- 12:00** "Bubbles in a wine taste better". Happiness bubbles in magic wines.
- 13:00** "Drink the islands". From El Hierro to Lanzarote, each island has its own wine.



Fondo Europeo de Desarrollo Regional



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Organizadores:



Turismo Lanzarote