

Prestigious foreign chefs will be cooking at six Madrid restaurants this week for "Dinner with the Stars by American Express"

Gastrofestival Madrid is bringing the best of foreign cuisine to the city

- On 29 January, you will have the chance to try a special menu created by Kamilla Seidler and Michelangelo Cestari, at the Europa Decó Restaurant in the Urban Hotel
- Juan José Gomez, from Mexico, Ufuk Ügümü, Turkey, and Duangporn Songvisava, Thailand, will take charge of the kitchens at Dassa Bassa, El Jardín del Orfila and Goya Restaurant, respectively, on the 30th
- On Friday 31, the Al Trapo and Villamagna Rodrigo de la Calle restaurants will have visits from chefs Tatsuo Nishizawa and Daniel Ovadia
- All the information on this and the rest of the Gastrofestival Madrid activities is available at: www.esmadrid.com/gastrofestival

Madrid, 28 January 2014

The best display of the latest trends in international cuisine. This week sees one of the most important events in the Gastrofestival Madrid line-up: "Dinner with the stars by American Express" - a unique opportunity to savour the creations of prestigious foreign restaurateurs, who will be guest chefs at six Madrid restaurants.

This Wednesday, 29 January, the Europa Decó Restaurant in the Urban hotel will be visited by Kamilla Seidler and Michelangelo Cestari, chefs from the Bolivian restaurant and business school Gustu (La Paz), who will provide a very special menu. Dishes to be tried will include: *Cured duck/llama, creamy avocado and wakabaya; Ulluco, beetroot and rosehip perfume and Fish, cod, cochayuyo seaweed and muña.*

Thursday 30 will be the turn of Juan José Gómez and Mexican cuisine. The Coral y Marina Hotel chef will provide us with a selection of some of his best dishes at Dassa Bassa, Dario Barrio's temple to gastronomy. *Aguachile of shellfish with citrus fruit and paddle cactus jelly, Taster of white fish with beta carotene and chipotle and agave caramel or Lamb chop in a tequila sangrita sauce* will be some of the delights included in this exquisite offering. During this event, you will also be able to savour the delicious cooking of Turkish chef Ufuk Ügümü, from Hünkar Restaurant, who will be running things at El Jardín del Orfila for just one night, preparing foods such as *Kebab éclair with yoghurt sauce and Crunchy pumpkin with nuts and vanilla and oregano ice-cream.*

Oriental, organic and creative cuisine

Duangporn Songvisava from Thailand, who works at the Bo Lan Restaurant in Bangkok, will put together some of her creations at Goya Restaurant in the Ritz Hotel Madrid on 30 January. Named best chef in Asia in 2013, she finds her inspiration in organic, authentic and creative cuisine.

Her menu will be made up of delicacies such as *Duck and caramelised coconut on a Rice Cake*, *Salad of lotus shoots with chopped prawns*, *Pink apple with cashew nuts*, *Fried meat with dried prawn paste*, *“Chu Chee” of sea fish* and *Tea with baked Thai biscuit and Caramelised coconut rolls*.

Al Trapo, the space dedicated to gastronomy in the Las Letras hotel, will welcome Tatsuo Nishizawa, from the Hattori Catering School in Tokyo, on Friday 31. The Japanese man will make a special supper that will delight the most demanding taste buds with combinations such as *Green salad with kobu and a soya sauce and yuzu vinaigrette*, *Bamboo shoots cooked with wakame and accompanied by sansho shoots*, *1557 Waka-rice Paella with sukiyaki-style meat* or *Shiro-miso ice-cream with shiratama*.

And right in the middle of the Salamanca district, another Mexican, Daniel Ovadia from Paxia Restaurant, will take charge of the kitchen at Villamagna Rodrigo de la Calle on 31 January. Some of the highlights of his menu will be *Bap with ayocote morado beans*, *spicy tomatoes with prickly pear and pork crackling*, *Taco with tripe*, *morita chilli sauce*, *papalo*, *Mexican yam and manzano pepper*, *Tongue toast*, *banana peel ash*, *potatoes and green sauce*, *Black beans with white sauce and paddle cactus* or *Tepache*, *ahuehuencho* and *pineapple cream*.

Every "Dinner with the stars by American Express" menu will have a maximum price of €75 per person. Full information is available on the city of Madrid's official tourism website www.esmadrid.com/gastrofestival

Gastrofestival Madrid 2014

Until 9 February, Gastrofestival Madrid is offering visitors and locals alike over 300 activities – at more than 400 establishments and institutions around the capital – for exploring the world of fine cuisine and its relationship with artistic disciplines such as painting, cinema, literature and design.

A programme organised by Madrid City Council through the municipal company, Madrid Destino, and Madrid Fusión and divided into five different categories: "Gourmet Madrid", "Gastroculture", "Sensory Experiences", "Gastrofashion" and "Gastrohealth".

Sponsorship from American Express and Mahou

Gastrofestival Madrid 2014 is sponsored for the fourth and fifth consecutive year by American Express and Mahou. For Juan Orti Ochoa de Ocariz, General Manager of American Express Card España, "Our company backs many of the main culinary events all over the world in cities such as London, Hong Kong, New York, Tokyo and Sydney, amongst others. Taking part in this initiative is a chance to connect American Express Card holders with participating restaurants which offer the best and largest variety of world gastronomy in Madrid."