Six young professionals for #CocineroRevelación Award in Madrid Fusión

Madrid Fusión announces the selection of young professionals who, under the sponsorship of CONSERVAS CUCA, will enter the 14th edition of the Cocinero Revelación Award 2016. The winner will open *madridfusión* on 26 January next year.

Six professionals, nominated by the organisers, will be judged by a panel of specialists and food critics from around Spain. Following an individual and secret voting system, the winner will join the esteemed list of previous winners, which includes names such as Carmelo Bosque, David Yárnoz, Iñigo Lavado, Ricard Camarena, Vicente Patiño, David Muñoz, Rodrigo de la Calle, Jaime Tejedor, Óscar Calleja, Jesús Segura, Iago Castrillón, Daniel Ochoa, Luis Moreno and Diego Gallegos.

- **Anna Merino @mont_bar**

Mont Bar Calle Diputació 220 Barcelona.

Defining the establishment run by Anna Merino as a bar-style restaurant or an inviting bar serving specialities executed with an array of technical resources is not such an easy task. It offers full-flavoured, modern cuisine which is open to far-reaching influences but also takes a close look at Mediterranean flavours. All in all, tapas and highly refined dishes, combing tradition and creativity, that set out from local products and pay heed to seasonal cycles. These are the achievements of

this young chef, whose vim and professionalism have turned this eatery into an enclave of high gastronomic standing.

- **Alberto Lareo** @albertolareo

Manso Restaurante Avenida de Vilagarcía 21 Santiago de Compostela – A Coruña.

Alberto Lareo has taken significant steps towards joining the group of up-and-coming young talents in Spanish cuisine, working alongside eminent professionals like Eneko Atxa, Marcelo Tejedor, Jacques Maximin and Jean François Piège. A staunch defender of local and seasonal products, his focus lies in fish products and particularly vegetable innovations, a rare occurrence in Galicia. His talent can be noted in the way he transforms the simplest dishes – a perfectionist, imaginative, sensitive, the road ahead for this chef is a long one.

- **Ricardo Temiño @R_lafabrica**

La Fábrica Calle Briviesca n*4 Burgos.

In recent months, Ricardo Temiño and his team have consolidated this eating house as one of the strongest development in Burgos. A young professional forged in the kitchens of the Hostal Landa, with its wide-ranging practices abroad, with serene cuisine that draws from local inspirations yet is permeable to multiple influences, bringing into play seasonal products and knowing how to intensify the natural nuances in each product. His traditional yet evolves dishes reflect balance and flavour, a flawless exercise in contemporary tastes.

- **María José Martínez @maryjsunshine**

Lienzo **Plaza de Tetuán, 18 derecha Valencia.**

Over the past year, this chef, trained in the Instituto La Flota in Murcia and with experience in the kitchen of Quique Dacosta's El Poblet, has radically overturned this modern establishment inside a noble and modernist building in silence and away from the media spotlight. Her cuisine is about clear concepts, sparse seasonings, delicacy with great balance. Her respect for the products she works with is absolute. A consummate and ardent professional whose talent is starting to rise to the fore.

- **Javi Estévez @ChefJaviEstevez**

La Tasquería Duque de Sesto, 48 Madrid.

From the time this eatery opened its doors, Javi Estévez has challenged prejudices and taboos in the way he works with organs and pork, lamb and beef offal. A restaurant with the soul of a tavern

and specialising in humble ingredients Estévez refines with the craft of haute cuisine. Steering clear of blood cooking and the world of trompe l'oeil creations, he simply with cuts that are frowned upon by most. With a polished technique he meticulously cleans and cooks with exactitude to attain light and well-presented dishes.

- **Txema Llamosas @casagarras**

Casa Garras Barrio Concha, 6 Karrantza-Harana / Valle de Carranza - Vizcaya.

Young Txema Llamosas represents the third generation of chefs from the say family with a background in cattle breeding. In an eatery boasting local cuisine and with 40 years behind it, Txema, after spells in Azurmendi, Arzak and El Bulli, has revolutionised part of it with contemporary tasting menus. Innovate and delicate dishes that look out across distant horizons, and executed with a sense of balance. Recipes that exhibit his zeal and talent for the profession.

Source: Madrid Fusión