



ACADEMIA
EXTREMEÑA DE
GASTRONOMÍA

GASTRONOMY ACADEMY
OF EXTREMADURA



**PRESIDENT OF
THE ACADEMY**

Francisco Saúco

**7th AEXG
Extremadura
Gastronomy
Awards**

el **ATRIL**

THE AEXG MAGAZINE

SPECIAL EDITION OF THE
7TH AEXG AWARDS



AEXG Extremadura
GASTRONOMY
AWARD

**Tourism
Paradores**

Paradores' cuisine



AEXG Extremadura
GASTRONOMY
AWARD

**D.O.P. Torta
del Casar
Regulatory Council
Extremaduran Product**



AEXG Extremadura
GASTRONOMY
AWARD

ROSA Group

Export of Extremaduran
game products for
gastronomy



AEXG Extremadura
GASTRONOMY
AWARD

**Boada
Restaurant**
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HARMONIES
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MOUTH**
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Brut Nature**

Dehesa de Arriba Wineries
MARTÍNEZ PAIVA GROUP
Almendralejo, Badajoz

*¡Happy
New Year
2025!*



**PRESIDENT OF
THE ACADEMY**
Francisco Saúco

7th AEXG Extremadura Gastronomy Awards

As every January from our, your ATRIL, I wish you all a **happy new year 2025**.

The Academy and its Board of Directors begin a new year with **renewed enthusiasm and will**, always aiming to develop its goals and achieve new and greater achievements. **Enjoying, disseminating, celebrating, educating and paying tribute** to Extremaduran gastronomy are undoubtedly important pillars of our daily roadmap.

The **Permanent Gastronomy Seminar**, in collaboration with the UEX, continues to develop as it does every year with success. The truth is that each new speaker amazes us once again with the content of their talks. We invite you to visit our website and Networks to find out about each conference on the calendar.

On the other hand, the **AEXG tasting cycle** continues. Entertaining, instructive and enlightening, they help us to understand not only local beverages and foods, but also those from all over the world, as well as the appropriate harmonies that elevate and complement them in a delicious way. The senses are enjoyed, but also educated.

All that remains is to take stock of the last **AEXG Extremadura Gastronomy Awards Gala**, now in its **7th edition**. Its celebration confirmed the excellent state of our products, professionals and entities related to gastronomy.



**D.O.P. Torta del Casar
Regulatory Council**
AEXG Awards 2024
Extremaduran Product

ROSA Group

AEXG 2024 Awards
Export of
Extremaduran
game products for
gastronomy



BOADA Restaurant

AEXG 2024 Awards
Extremaduran
Restaurant



Tourism Paradores

AEXG 2024 Awards
Paradores' cuisine

At the cocktail party following the event, we were able to perceive the **wonderful harmony between Academics and Friends of the AEXG**, as well as the firm and unanimous intention to 'name, fame and shame' to those regional exponents who defend and disseminate our vast and excellent gastronomic culture in a masterly manner.

Paradores' cuisine, ROSA Group, Boada Restaurant and D.O.P. Torta del Casar are now part of our **family of award winners**: entrepreneurs and people of whom the Academy is truly proud. As a final note, let me continue to stress the transcendental **importance** of the chefs and **gastronomic hosts**: our customers and visitors will feel valued and will share our goodness with the world if we know how to transmit transparency, trust, respect and professionalism to each one of them... Please, take care of the smallest details!

Happy New Year

Francisco Saúco

President of the
Academia Extremeña de Gastronomía



AEXG Extremadura
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AWARDS

Parador in Jarandilla de la Vera.
Migas extremeñas con huevos fritos
(Breadcrumbs with fried eggs).

Tourism Paradores

Paradores' cuisine

Paradores, the best regional gastronomy in unique venues

Paradores is a unique tourism model in the world that offers the exclusive experience of enjoying regional, local and local cuisine in unique locations: **castles, fortresses, convents, palaces and exceptional natural spaces**. One of the company's missions is to promote Spanish gastronomy. Its cuisine is strongly linked to the places where the **98 hotels** are located, which is why, since its **foundation in 1928**, it has presented the best gastronomy of all the different Spanish regions.

The public hotel chain is a pioneer in offering local cuisine and has strengthened its commitment to **local and proximity products** in search not only of the best quality raw materials, but also of a commitment to the environments in which it operates, a reflection of the economic, social and environmental sustainability that guides its business model. This year, Paradores celebrates **96 years of history**, during which it has treasured a gastronomic heritage that has been enriched thanks to the dedication and tireless work of its kitchen and dining room teams.

An intense and tasty journey through Spanish gastronomy

In its hundred of restaurants, **traditional recipes and the latest gastronomic trends** coexist in harmony, making Paradores the standard-bearer of the most genuine gastronomy in our country. **An exponent of Spanish flavour and gastronomic culture**, to visit Paradores and sit at a table in its restaurants is to prepare yourself to immerse yourself in a unique sensory journey.



Parador of Mérida. Pluma ibérica de raza autóctona, confitada a baja temperatura y terminada en horno de carbón de encina y sarmientos (*Iberian feather of native breed, confit at low temperature and finished in an oven of holm oak charcoal and vine shoots*).



Parador of Plasencia, interior views

Renewed menus with dishes that focus on quality and proximity, as well as dishes made with seasonal products **adapted to each area and Parador**. A differentiated experience in each establishment that allows you to discover and enjoy the variety and culinary richness of all the regions of Spain. Researchers and curators of traditional recipes, **creators of contemporary cuisine with roots**, dishes with identity, local and local produce, seasonal raw materials, talent in the kitchen... And all of this in safe destinations and with a rigorous protocol that offers travellers guarantees in all services.

Local and sustainable cuisine

The firm commitment to local produce translates, in addition to a differentiated cuisine with a marked local identity, into a **contribution to the economic and social sustainability of the environment** in which they operate. Supporting local producers not only allows them to supply themselves with **top quality organic products**, but also gives a decisive **boost to the local economy**, to maintaining the rural environment and to stopping depopulation in generally disadvantaged areas.

A national benchmark

This commitment to traditional and regional cuisine has earned it **numerous awards** such as the extraordinary 'Foods of Spain' prize awarded by the Ministry of Agriculture, Fisheries and Food for being a benchmark in the promotion of Spanish gastronomy within and beyond our borders; the 2018 'Cubi' award for 'Gastronomic Institution' for defending Spain's gastronomic heritage, the National Gastronomy Award for the Best Gastronomic Institution for recovering the heritage, culture and traditions of regional gastronomy and, now, the **Gastronomy Academy of Extremadura Award for Regional Cuisine**.

Parador of Guadalupe and Real Monastery of Santa María general views.



Parador of Guadalupe. Caldereta extremeña (*Extremaduran stew*).

Façade of the Parador of Cáceres.



Parador of Plasencia.
Pollo a lo "Padre Pedro"
(Chicken 'Padre Pedro' style).



Guardians of Extremaduran tradition

This philosophy is faithfully reflected in the gastronomic offer of the **seven Paradors**, located in the Autonomous Community of **Extremadura**, all of them historic and exponents of an **up-to-date traditional cuisine**. The cuisine is based on the unique dehesas and fertile valleys, and their menus pay homage to the Iberian pig, with the **acorn-fed ham, DOP Dehesa de Extremadura**, as the main product, to their highly appreciated and varied cheeses, to the quality meats, such as the famous 'Dehesa de Extremadura' ham, and to their traditional **cheeses**, quality meats such as **Corderex IGP lamb** or **100% native breed Retinta veal**, **local sausages** such as lomo doblado, patatera de Malpartida or morcilla de la Puebla Guadalupe, **rice from Vega del Gadiana** or the irreplaceable **pimentón de la Vera**.

Its offer is full of typical dishes of **pastoral and monastic heritage** such as migas (fried breadcrumbs), cod, zorongollo (salad of red peppers and roasted tomatoes), rin-ran (tomato salad with paprika from La Vera), tomato soup, ajo blanco extremeño ((cold garlic and almond soup), chicken 'Padre Pedro' style, patatas a lo pobre or revolconas (poor man's potatoes) , lamb stew or roasts, not forgetting **traditional desserts** such as sweet repápalos, convent mille-feuille, técula-mécula or a surprising **homemade cheese and honey ice cream** that has become one of the icons of the chain.

Travelling to the Paradors in Cáceres and Badajoz means immersing yourself in the **essence and culture of Extremadura's cuisine**, exploring the diversity of flavours and textures that characterise each region. It is a unique opportunity to discover the regional gastronomy and enjoy an enriching experience exploring new sensations through each of its restaurants.

Parador of Zafra.
Buñuelos de bacalao
(Codfish fritters).



Façade of the Parador of Mérida.



AEXG Extremadura
GASTRONOMY
AWARDS

D.O.P. Torta del Casar. Regulatory Council Extremaduran product

A journey through 25 years of Denomination of Origin

2024 marked a special milestone in its history: 25 years have passed since **Torta del Casar** achieved recognition as a **Designation of Origin**. A quarter of a century dedicated to preserving and promoting a **unique cheese, born from the soul of Extremadura** and which represents much more than a simple product: it is its identity, its pride and its connection with the land of Casar, with the land of Extremadura.

In the late **1990s**, the popularity of **Torta del Casar** was growing outside our natural territory. This fame brought with it great opportunities, but also certain risks: **its essence had to be protected**, that special character that made this cheese inimitable. Thus **the Denomination of Origin was born**, as a way of ensuring that **Torta del Casar** remained authentic, that each piece that reached the consumer faithfully reflected its traditional practices, its land and the work of its breeders and cheesemakers.

Obtaining the Denomination of Origin was not easy; it implied the **commitment of farmers and cheesemakers** to work together to protect their way of doing things. But they also knew that, by accepting this collective commitment, they would not only be ensuring the quality of **Torta del Casar**, but also contributing to the preservation of a culture and way of life deeply linked to our land.



Thistle (*Cynara Cardunculus*): a key element in the production of **Torta del Casar**

Thistle



Isotype or symbol of the
D.O.P. Torta del Casar Regulatory Council

Care and control during the maturing process, with constant 'volteos' (turning), will ensure that each Torta del Casar evolves correctly, acquiring its creamy texture.



1999 - 2024
25
aniversario 

Commemoration of the 25th anniversary of the D.O.P. Torta del Casar / Isologue

The Protected Designation of Origin only accepts milk from sheep belonging to the Merino and Entrefino breeds.

Today, when they see their producers following these processes with the same dedication as 25 years ago, they feel that **the DOP has been a guardian of their roots**. Thanks to it, they have preserved **ancestral practices** that are now part of their identity and that might otherwise have been lost over time.

Perhaps one of their proudest achievements is to see how **Torta del Casar** has crossed borders, taking **the name of Extremadura to different corners of the world**. And so, every time someone, anywhere in the world, tastes Torta del Casar, they are experiencing a little piece of our land and our passion.

During these 25 years, they have also learned that preserving does not mean remaining static. They have embraced **innovation**, always looking for ways to make **production more sustainable**, to improve without sacrificing authenticity. Every change, every improvement, is always done with respect and love for their, for our tradition.

As they say today, when they look back and see all that they have achieved, they cannot help but be moved, because celebrating these **25 years** is to **remember every step**, every effort, every sacrifice that has brought them this far. But it also means **looking forward** with the hope that, in another 25 years, Torta del Casar will continue to be a symbol of our land, our culture and our commitment to authenticity.

Finally, it remains for us to thank not only the **breeders and cheesemakers**, but also the two **presidents of the Regulatory Board**, Ricardo Regalado and Ángel Pacheco, for the fact that Torta del Casar has become a worthy international **standard-bearer** for the **quality and authenticity** that **Extremaduran and Spanish products** offer to the world.



AEXG Extremadura
GASTRONOMY
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ROSA Group

Export of Extremaduran game products for gastronomy

From Extremadura to the world

Rosa Group is made up of a group of companies mostly dedicated to the **food sector**. A team of more than 75 professionals committed to good work that offer their most demanding customers the authentic and exclusive flavour of Extremadura's gastronomy.

Manuel Rosa Ortiz began his activity in **1940** as a **small family business**, with a wholesale food products warehouse in **Villanueva de la Serena** (Badajoz). It gradually diversified its activities and transformed itself into a group of companies with different activities.

Specifically, the Rosa Group has **five main companies**: national and regional distribution of **frozen and refrigerated food products**, a **game meat** company (with its own cutting plant), a **stone fruit** farm, a **cattle farm** and, finally, a **Purebred Spanish Horse** farm.

The Rosa Group has **peach, nectarine and plum** farms with the best and most environmentally friendly production techniques. It owns 400 hectares of fruit trees on the La Jarilla and El Bodonal estates, two enclaves next to the Guadiana River, in the heart of Vegas Altas.

Rosa Group has **40 years of experience** in **distribution** to traders, retailers and the HORECA channel (hotels, restaurants and cafés) in **Extremadura and neighbouring provinces**.

It is also dedicated to the **distribution** to **wholesalers and large supermarkets** throughout the **country**.



Deer, wild boar, fallow deer or mouflon. Specialisation in meats that accredit Manuel Rosa Ortiz SC as a leading company in the sale of big game meat.



Deer and wild boar ragout, in wine or with plums, specialties of Manuel Rosa Ortiz SC.



Deer and wild boar lean meat, products from the gourmet line produced by Manuel Rosa Ortiz SC.



To provide this service, they have large-capacity **refrigerated facilities** and leading logistics companies with a **fleet of large-tonnage refrigerated lorries**.

They have managed to develop and grow thanks to both their range of **national and imported frozen products**, as well as their **direct service to customers' premises**.

As for the sale of **big game meat**, the main reason why the Academy has decided to award the Rosa Group, **Manuel Rosa Ortiz SC** is a **leading company in the sale of big game meat**, specialising mainly in **deer and wild boar**. They have been specialists in the game meat sector **since 1940**.

In addition, despite adapting to **technological changes** and using the **most innovative processes**, they still maintain their traditional **hand-cutting of meat**.

Their main objective is to offer the best game meat, with **perfect cuts and to taste**, thus satisfying the needs of the most demanding customers. In short, **personalising** each and **every order** of fresh and frozen meat.

We would like to highlight some of the pieces they prepare, such as **wild boar loin**, **wild boar ragout**, **venison sirloin**, **venison loin** or **venison steaks**, among many others. There is also a wide range of **fallow deer** and **mouflon meat products**.

In addition, Manuel Rosa Ortiz SC has a **gourmet line of products made with game meat**, whether lean deer and wild boar, as well as ready-to-cook ready meals.

Their raw material consists of **more than 80% game meat** and **the rest of the ingredients are natural**, with which they manage to produce excellent and delicious processed products, ready to be implemented in our diet in a quick and **healthy** way.



AEXG Extremadura
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Smoked octopus,
one of the
surprising
dishes of
BOADA

Boada

Restaurant

Extremaduran Restaurant

Just let yourself be surprised!

Located in Villamiel, a picturesque and unique village in the Sierra de Gata (in the north of Extremadura), **Boada** is a signature restaurant that opened its doors in 2018. With a unique and very personal gastronomic proposal, Boada has managed to establish itself as a culinary reference in a town of just 400 inhabitants. Its success lies in a **fusion cuisine** that combines the best of **Extremaduran products with Peruvian, Asian and Latin American influences**, creating sophisticated and surprising combinations that never cease to innovate.

Under the direction of Raúl Colán, chef, co-owner and manager, the restaurant is based on a simple but profound philosophy: to take care of every detail and make diners feel at home. Despite its location far from the big cities, Boada has managed to stand out thanks to its **personalised service**, the quality of its products and the **dedication of a committed team**.



Raúl Colán.
Chef,
co-owner and
manager of
BOADA



Restaurant recommended
by the Repsol Guide in
2023 and 2024.



Tuna tataki
seared in soy
and Teriyaki
sauce

BOADA

De aquí y de allá, el Ceviche quiere más
(From here and there, Ceviche wants more):
Peruvian fish ceviche in leche de tigre (tiger milk),
roasted corn and crispy sweet potato and plantain.



Chicken
chilli
croquette



Chocolate
sphere



The restaurant, recommended in the **Repsol Guide 2023-2024**, maintains a discreet but powerful essence, offering a first-class gastronomic experience without resorting to ostentation. Its cuisine is constantly adapting, frequently changing its menu to keep surprising diners. In addition, the wines that accompany the dishes are carefully selected, with a commitment to interesting novelties from Portugal.

The key to its success lies not only in the **quality** of the food and the **originality of its dishes**, but also in the care taken to guarantee a **close and exclusive service**. Reservations are limited to ensure quality service and a unique experience. **Boada** is not just a restaurant, but a **destination for food lovers** looking for **something different**, a sensory journey through unexpected flavours, where each dish is a small work of art.



Grilled Iberian
pork loin
with sautéed
vegetables and
demi-glace sauce



Chef Raúl Colán
plating some of
his original and
surprising dishes.



Baked
Catalan-style
cannelloni
stuffed with
veal



HARMONIES

by Rafael Ansón

The glitter of the Michelin stars in Spain

The famous red guide made public its annual awards a few weeks ago, at a gala held at the Auditorio y Centro de Congresos Víctor Villegas in Murcia. In addition to its well-known stars (with one new restaurant with 3 stars; three with 2; and 32 with 1), there are 86 new recommended restaurants, 15 Bib Gourmand, 9 Green Stars and 4 special awards.

Michelin was, for many years, the most important gastronomic reference in the world. Today it continues to play a major role, and many restaurants are eager to be recognised by the prestigious French guide, which was created in 1900.

New stars in Spain

At the gala, the new list of stars, spread throughout Spain, was revealed. **Casa Marcial**, by the Manzano brothers, in the Asturian village of La Salgar, joins the list of **three-starred** restaurants.

The three new establishments distinguished with **2 stars** in this latest edition are **Alevante** by Ángel León and **Lú Cocina y Alma**, in the Cádiz towns of Chiclana and Jerez de la Frontera, respectively; and **Retiro da Costiña**, in Santa Comba (A Coruña). I am sure that there are many more Spanish restaurants that deserve them, given the high level of our gastronomy at the moment.

The guide has been more generous, this year, with the businesses recognised with **1 star**, among which there are **32 new ones**, spread over several communities: Catalonia, Madrid, Castile-La Mancha, Castile and Leon, Basque Country, Aragon, Galicia, Andalusia, Canary Islands, Valencia and Murcia.

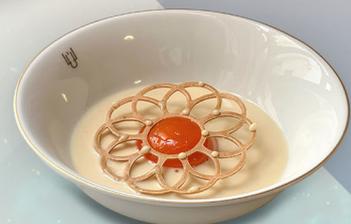
casa Marcial



Alevante
ÁNGEL LEÓN



LÚ
COCINA Y ALMA



José Luis Paniagua
Sommelier 2024 Award.
Atrio Restaurant



Cristina Díaz
Head Waiter Award.
Maralba Restaurant

Other awards

In addition to the stars, other distinctions have been awarded: Bib Gourmand, Recommended Restaurants, Green Star and Special Awards.

Michelin's **Bib Gourmand** seal, awarded to 9 restaurants this year, highlights outstanding gastronomic businesses for their quality food at more affordable prices.

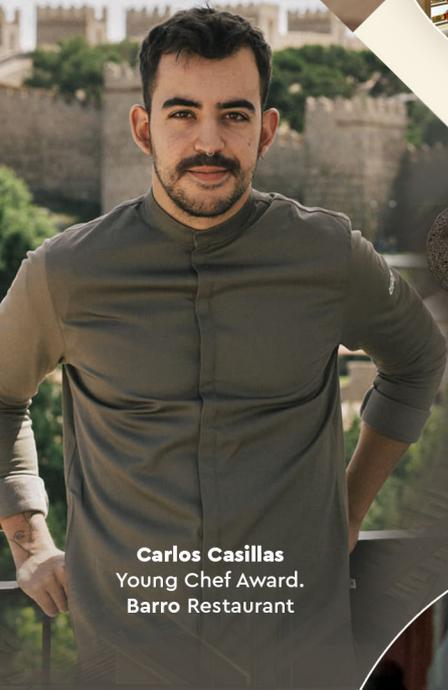
And I don't want to leave out those that the guide has singled out as **recommended restaurants**, selected for the quality of their cuisine. In this edition, 86 restaurants have been added to the 752 with this distinction in Spain.

The **Green Stars** recognise the most cutting-edge establishments in terms of sustainability practices. There are 10 new restaurants classified with this distinction.

Four **Special Awards** were also presented: the **Head Waiter Award** went to **Cristina Díaz**, from the Maralba restaurant in Almansa; the **Sommelier 2024 Award** went to **José Luis Paniagua**, from the three-star Atrio in Cáceres; the Best **Young Chef Award** went to **Carlos Casillas**, from the Barro restaurant in Ávila; and the **Mentor Chef Award** went to **Pedro Subijana**, alma mater of the Basque restaurant Akelarre.

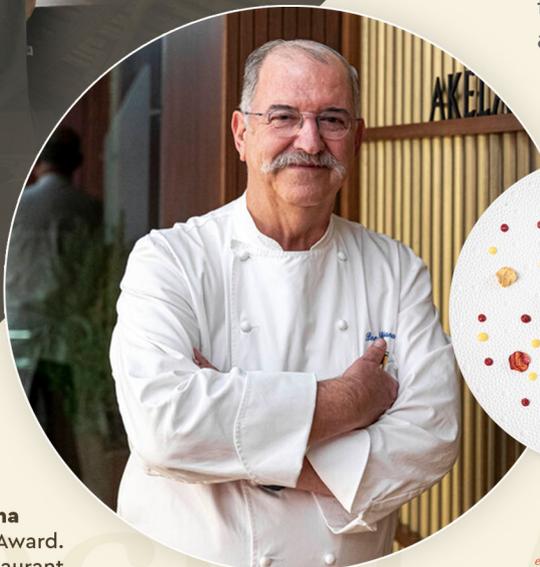


Chicken ice cream.
Barro Restaurant



Carlos Casillas
Young Chef Award.
Barro Restaurant

BARRO



Pedro Subijana
Mentor Chef Award.
Akelarre Restaurant



AKELARÉ

PEDRO SUBIJANA

Flor de bacalao,
brandada y remolachas.
Restaurante Akelarre



VERSÁTIL



MICHELIN STARS

a | t | r | i | o



Michelin in Extremadura

And I would like to make a special mention to the region of Extremadura. In addition to **Atrio**, which has held **3 Michelin stars** since 2022 (thanks to the fabulous signature cuisine of Toño Pérez and the extraordinary wine cellar and dining room run by José Polo), **Versátil**, in the Cáceres town of Zarza de Granadilla, stands out with **1 Michelin star**, which reward its modern cuisine combined with tradition, local produce and local wines.

But there are also restaurants with the **Bib Gourmand** distinction: **El Molino**, in Madrigal de la Vera; **Nardi**, in Hervás; **La Finca-Villa Xarahiz**, in Jaraíz de la Vera; **Alberca**, in Trujillo; and **Acebucho**, in Zafra.

And two new establishments have been awarded the seal of **approval** in addition to the 14 that already existed (4 in the province of Badajoz and 10 in the province of Cáceres). They are **Miga** and **Borona Bistró**, both in the city of Cáceres, with roots in the most traditional recipes but completely recognisable, updated and brought up to date.

Rafael Ansón

Founding President and Honorary President of the Real Academia de Gastronomía



Alberca



Nardi



MICHELIN BIB GOURMAND



Acebucho



El Molino



La Finca-Villa Xarahiz



WINE OF THE MONTH

by Marcelino Díaz



CAVA

Paiva Brut Nature

Dehesa de Arriba Wineries
Martínez Paiva Group

Almendralejo, Badajoz

Although it is obvious that **cava** is a wine of obligatory presence, according to Spanish tradition, on the tables of the recent Christmas celebrations, the truth is that we find it equally suitable as a special accompaniment to any meal during these days, thus **welcoming the new 2025** with the **distinction and elegance** that the occasion deserves with a superb Spanish sparkling wine with the Cava designation of origin, in this case the excellent **cava from Extremadura, Paiva Brut Nature**.

La **Dehesa de Arriba** is the latest winery to join the Cava appellation in Almendralejo. It is a **subsidiary of Martínez Paiva Wineries** and its shareholders are the **third generation** of this saga of winegrowers and winemakers from Almendralejo.

Paiva Cava Brut Nature is made from **Macabeo and Chardonnay** grapes grown in their **vineyards in Frontón and Cebadero**, which are harvested by hand and transported to the winery in 20 kg cases. There they are pressed whole without crushing, obtaining a first quality must that is fermented with great care at low temperatures and in small containers.

The result is a great base wine with an optimal alcohol/acid balance which, after the foaming process and the subsequent **ageing in the bottle -between 9 and 18 months-**, gives rise to this magnificent Guarda brut nature cava, which we **recommend to the readers of the Atril** to celebrate the beginning of the New Year 2025.

D.O.
CAVA

PAIVA



GALARDONES Y PREMIOS

- TEXSOM International Wine Awards 2021 (EEUU) – "Silver Medal".
- International Wine Challenge 2021 (Reino Unido) – "Bronze Medal".
- CINVE 2021 – "Silver Medal".
- Oenoforum 2022 – "Gold Medal".
- VINEESPAÑA 2022 – "Silver Medal".

Alfonso Martínez Zambrano

Founder and partner of
Dehesa de Arriba Wineries
MARTÍNEZ PAIVA GROUP



After **42 years** of making **Cava in Almendralejo**, the farmers registered in the D.O. Cava are beginning to reap the economic rewards of that act of generosity that the **Díaz González family** made by defending in the courts the right to continue making cava in our city, extending it to all farmers and winemakers who wished to register in the D.O. Cava.

Tasting notes Paiva Brut Nature



Appearance. Pale white colour with some yellowish glints. Great effervescence with abundant fine bubbles.



On the nose. Intense, with hints of different fruits and a pleasant bakery background.

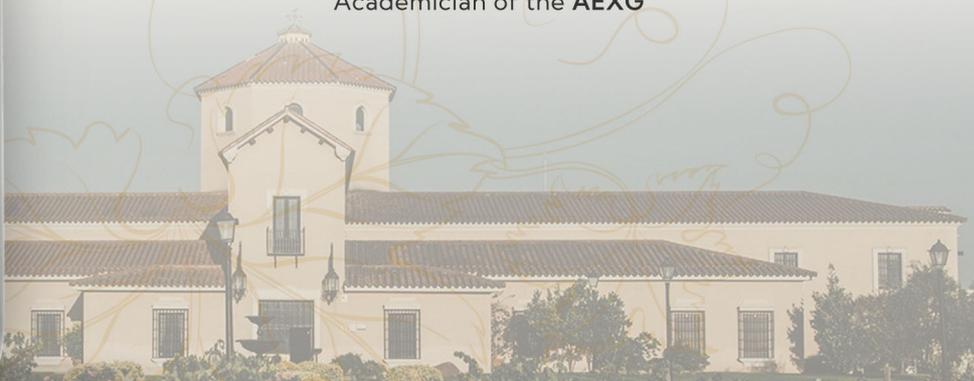


In the mouth. Complex, elegant and balanced on the palate.

It is a cava conceived to accompany any of the excellent meat and fish dishes that are prepared in the kitchens of Extremadura's homes and restaurants at the beginning of the year.

Marcelino Díaz

Academician of the AEXG



el ATRIL

THE AEXG MAGAZINE

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