

THE SHARED WORLD OF HAUTE CUISINE, FUTURE PATHS
23, 24 & 25 JANUARY 2017

MONDAY JANUARY 23RD

TIME	AUDITORIUM
09:50 - 10:00	WELCOME BY Jose Carlos Capel (Madrid Fusión president)
10:00 - 10:25 5' ppt-des	ALIVE FOOD Mario Sandoval (Coque, Spain)
10:25 - 11:00 5' ppt-des	LANDS Germán Martitegui (egui, Argentina)
11:00 - 11:30 5' ppt-des	FROM CACAO TO CHOCOLATE Maria Fernanda Di Giacobbe (Cacao de Origen, Venezuela)
11:30 - 12:05 5' ppt-des	CREATIVE BARS Ronny Emborg & Mathieu Camion (Atera, NY)
12:05-12:30 5' ppt-des	15 YEARS OF MADRID FUSIÓN Albert Adriá, Andoni Luis Aduriz, Juan Mari Arzak, Martín Berasategui, Quique Dacosta, Rafael García Santos, Ángel León, Francisco López Canis, David Muñoz, Joan Roca, Pedro Subijana.
12:30 - 13:05 5' ppt-des	THE DIFFICULT PATH OF SIMPLICITY Niko Romito (Reale, Italy)
13:05-13:40 5' ppt-des	MULTISENSORIAL EXPERIENCE Jonnie Boer (De Librije, Holland)
13:40 - 14:15 5' ppt-des	NEW HORIZONS David Muñoz (StreetXo, London)
TIME	TASTING SPAIN

16:00 - 16:15 5' ppt-des	WELCOME SABOREA ESPAÑA Pedro Larumbe (Saborea España)
16:15 - 16:45 5' ppt-des	OLD POTATOES Juan Carlos Padrón (El rincón de Juan Carlos, Spain)
16:45 - 17:10 5' ppt-des	PEOPLE WHO COOK WITH COMMON SENSE Carlos Zamora (Deluz & Cia, Spain)
17:10 - 17:45 5' ppt-des	COOKING HISTORY Albert Raurich (Dos Pebrots, Spain)
17:45 - 18:20 5' ppt-des	USING SEAWATER IN THE KITCHEN Iván Domínguez (Alborada, Spain)
18:20- 18:55 5' ppt-des	AROMATIC GARNISHES Oriol Castro, Eduard Xatruch, Mateu Casañas (Disfrutar, Spain)
18:55 - 19:30 5' ppt-des	FROM BREAKFAST TO BRUNCH Marga Coll (Miceli, Spain)

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TUESDAY JANUARY 24TH

TIME	AUDITORIUM
10:00 - 10:35 5' ppt-des	What was lost is found: re-discovering Pre-hispanic Filipino Cuisine. <i>Tatung Sarthou</i> (Philippines)
10:35 - 10:55 5' ppt-des	MADRID FUSIÓN MANILA 2017 - LAUNCH
10:55 - 11:30 5' ppt-des	9 TYPES OF COOK THAT ARE SPEARHEADING THE WORLD OF GASTRONOMY <i>Jesús Sanchez</i> (El Cenador de Amos, Spain) & <i>Leandro Fernández</i> (An expert in Enneagrams)
11:30 - 12:05 5' ppt-des	THE BEST SUSHI IN THE WORLD? <i>Takayuki Otani</i> (Ootanino Sushi, Japan)
12:05- 12:40 5' ppt-des	<i>Andrew Wong</i> (A.Wong, U.K)
12:40 - 13:00	TRUFLE AUTION By Esmeralda Capel
13:00 - 13:35 5' ppt-des	NO REFERENCES <i>Janice Wong</i> (2am:dessertbar, Singapore)
13:35 - 14:10 5' ppt-des	LANDSCAPES <i>Mauro Colagreco</i> (Mirazur, France)
14:10 - 14:45 5' ppt-des	HUMAN RELATIONS – The key to the cooking of the future. <i>Joan Roca</i> (El Celler de Can Roca, Spain)
TIME	TASTING SPAIN
16:00 - 16:35 5' ppt-des	CURING FISH <i>Pepe Solla</i> (Casa Solla, Spain) and <i>Roberto Rodríguez</i> (Galicia)
16:35 - 17:10 5' ppt-des	ARZAK: NATURE, EXTRAPOLATION AND THE FUSION OF CULTURES <i>Elena Arzak</i> (Arzak, Spain)
17:10 - 17:45 5' ppt-des	ICY SENSATIONS <i>Fernando Sáenz</i> (DellaSera, Spain)
17:45 - 18:20 5' ppt-des	WILD FRUIT AND SEEDS <i>Miguel Ángel de la Cruz</i> (La Botica de Matapozuelos, Spain)
18:20- 18:55 5' ppt-des	RECIPES RESCUED FROM OBLIVION <i>Santi Taura</i> (Santi Taura, Spain)
18:55 - 19:30 5' ppt-des	TERRITORY AS IDENTITY <i>Nacho and Esther Manzano</i> (Casa Marcial, Spain)

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WEDNESDAY JANUARY 25TH

TIME	AUDITORIUM
10:00 - 10:35 5' ppt-des	CREATIVE BARS Álvaro Garrido (Mina, Spain)
10:35 - 11:10 5' ppt-des	FRUIT, THE ESSENCE OF FLAVOUR Charlie Otero (La Comuni3n, Colombia)
11:10 - 11:30	Revelation chef Award
11:30- 12:05 5' ppt-des	GREEN DESSERTS Kurt Schmidt & Gustavo Saez (99restaurante, Chile)
12:05 -12:40 5' ppt-des	NATURAL THICKENERS Mauricio Giovanini (Messina, Spain)
12:40- 13:00	GUEST COUNTRY FAMILY PHOTO: ARGENTINA. Mauro Colagreco (Mirazur) Mauricio Giovanini (Messina) Germán Martitegui (Tegui) Hernan Luchetti (Celler can roca) Julieta (Mugaritz) Estanis Careno (Sudestada) Carito Lourenzo
13:00- 13:35 5' ppt-des	LIGHTS IN THE ABYSS Angel León (Aponiente, Spain)
13:35- 13:45	Award "Best european chef of the Year " Angel León (Aponiente, Spain)
13:45 -14:20 5' ppt-des	CHANCE PARTNERS Andoni Luis Aduriz (Mugaritz, Spain)
TIME	TASTING SPAIN
16:00 - 16:35 5' ppt-des	THE PODIUM OF THE 10 DISHES AND PRODUCTS THAT CHARACTERISE THE CUISINE OF SPAIN. Jose Carlos Capel, Mario Sandoval
16:35 - 17:10 5' ppt-des	ANGUILLIFORM FISH Fernando Pérez-Arellano (Zaranda, Spain)
17:10 - 17:45 5' ppt-des	BIODYNAMIC COOKING Iolanda Bustos (La Caléndula, Spain)
17:45 - 18:20 5' ppt-des	THE DOVECOTE: FROM SUBSISTENCE TO EXCELLENCE Luis Alberto Lera (Mes3n Labrador, Spain)
18:20- 18:55 5' ppt-des	BEEF: REFINING, WARMING AND COOKING Carles Tejedor and Miquel Ristol (Oilmotion, Spain)
18:55 - 19:30 5' ppt-des	SWEET COUNTERPOINTS Paco, Jacob and David Torreblanca (Bombonerías Torreblanca, Spain)