



MUSIC, CULINARY DELIGHTS AND A GREAT ATMOSPHERE

# Gastromusic Tenerife



Canarian rock groups, various competitions, cocktail displays and much more will fill the third Gastromusic Tenerife Festival, to be celebrated near the old Customs House on the Esplanada del Muelle in Puerto de La Cruz.

It takes place on April 26 and 27 and promises lots of fun for the whole family. The highlight on Saturday evening will be a performance by the Canarian band Efecto Pasillo, whose musical style combines different sounds such as rock, pop, funk and Latin music, a real feel-good combination. The group from Gran Canaria will be performing their hits *Pan y Mantequilla*, *No Importa que Lleva* and their new single *No te Enamores*. The general ticket price is €15 in advance or €18 at the box office on the evening.

For the first time, a VIP zone will be set up very close to the

stage and it will include three snacks and three drinks each, which are offered by food trucks, exclusively for the VIP area. The VIP zone is limited to 100 people and tickets cost €45. The festival starts on both days at 5pm. On Friday, for example, healthy delicacies for children, wine and beer tasting and the regional competition for the best burger are on the programme. Live music will be provided by the group La Chalana. On Saturday there will be master classes in mixing cocktails and cooking for amateurs. Bands like the rock & roll group Malahierba, Los Vandalos with the best hits from the 80s and Los Troles with more current music will also be playing. At 11pm, the star guests Efecto Pasillo will perform. Tickets are available in advance from [www.tickety.es](http://www.tickety.es) and more information is available at [www.gastromusic.saboresnortecanarias.com](http://www.gastromusic.saboresnortecanarias.com). ■

## TAPA RECIPE

By Shaila Chulani

### Furaido potato - Japanese fry-up

This is a kind of Japanese version of French fries. So how about a little cooking trip to Japanese climes? Basically this tapa consists of red tuna, marinated potatoes fried with flour and a citrus-based tomato mojo.

#### Ingredients

- Red tuna
- Marinara sauce
- Garlic
- The juice and grated rind of a lemon
- Garlic salt
- Oregano
- Boiled potatoes
- Mild olive oil
- Paprika
- Wine vinegar
- Ketchup
- Flour
- Oil
- Algae
- Sesame seeds



#### Preparation

First, prepare the mojo sauce using two parts of tomato to one part of ketchup and adding plenty of garlic, oregano, vinegar, lemon juice and zest and a little of the paprika. Mix everything together.

Cut the raw tuna and the boiled potatoes into cubes and marinate them together in the sauce.

Coat the fish and potato cubes with flour and fry them in plenty of hot oil until they are golden brown. Arrange both together with the mojo sauce on a plate and decorate with sesame seeds and algae. A perfect snack to welcome spring! ■

## AWARD FOR MONTESDEOCA

# Best Tinerfeño cheese

Early in April, a massive amount of visitors attended the regional cheese fair in the museum village of Pinolere, above La Orotava.

A total of 83 cheeses from all the Islands were presented and tasted. This year's award for the best cheese from Tenerife went to the artisan cheese dairy Montesdeoca for a mature cheese made from pasteurised mixed cows' and goats' milk covered with a coating of gofio. Other prizes went to traditionally produced cheeses as well as to those newer varieties processed with non-animal rennet. In this last category, the cheese dairy Fuente de la



↑ Cheeses from all the islands could be tasted at the fair

Tosca won with a semi-mature goats' cheese made from raw milk. Traditional cheeses were

divided into raw milk and pasteurised milk categories. The following raw milk cheeses

received awards: Queseria La Florida (three gold medals), Queseria Fuente de la Tosca (gold), Granja Cho Lucas (silver), Queseria Las Llanadas (silver), Quesos Majuca (silver), Quesos 5Senti2 (one silver and one bronze), Queseria Majuca (silver) as well as Juan Alexis Martín, Queseria Antonio y Juana and Queseria Flores de Teno with one bronze medal each. The winners this year in the category of pasteurised milk cheeses were Queseria El Isorano (one gold, three bronze), Queseria JGMeneses (gold), Montesdeoca (one gold and two silver) and Quesos Benijos-Teidesol (silver). ■

## GUÍA DE ISORA

# Wine winners

Anyone who stands in front of a wine rack containing Canarian wine varieties often finds it difficult to make a choice, especially if they only spend their holidays on the island and don't know the local wines at all.

It can be very helpful if one or the other name has already been mentioned or has some fame, for example the winners of the 30th wine competition

in Guía de Isora, in which the appearance, aroma, taste and harmony of the wines were judged. Three bodegas won a gold medal, with a prize of €400. There was also a trophy, a diploma and 500 stickers that can be used on bottles. For white wines the winner was Moon, for rosés Cumbres de Abona and for reds Viña Norte came out on top. ■



## JAPANESE SUSHI GURU ON PROFESSIONAL VISIT

# How suitable are Canarian algae?



Hirotohi Ogawa is one of the ambassadors of Japanese Sushi art

Hirotohi Ogawa is one of six ambassadors of Japanese gastronomy in the world, especially of sushi, and is also the General Director of the World Sushi Skills Institute.

At the beginning of April he was a guest of the Sushican Group's Nagoya Sushi School to give several workshops and master classes in Tenerife and Gran Canaria. During his seven-day visit, he also visited the Spanish Algae Bank on the pier at Taliarte near Telde together with Eduardo Jiménez Sosa, Managing Director of the Sushican Group. Juan Luis Gómez Pinchetti, biology lecturer at the University of Las Palmas de Gran Canaria, explained to the guest the peculiarity of the native algae and guided him through the facility. Growing algae for food consumption has great potential for the future, as the demand for algae on an international level, and especially in Japan, continues to grow. The Canary Islands are currently experimenting with native algae species. ■