

Nacho Manzano ❀❀❀
*talk about his favourite Spanish ingredients
 with Barcelona-based food hunter, Annette Abstoss*

*As Inauguration of the Instituto Cervantes Culture Course
 "Spanish star chefs and the ingredients
 that inspire them"*

❀❀❀ *Chef of Iberica at the UK and holder of two Michelin stars at
 Casa Marcial in Arriondas and one Michelin star at NM in Oviedo, both in Asturias*

***Nacho Manzano talk about his favourite Spanish ingredients with
 Barcelona-based food hunter, Annette Abstoss***

Embassy of Spain in London on April 29 at 6:30pm

Instituto Cervantes London, with the support of the Embassy of Spain in the United Kingdom, the Spanish Ministry of Agriculture, Fisheries and Food (MAPA) and the Spanish Chamber of Commerce in the United Kingdom, is organising a course on the finest ingredients in Spanish cuisine. Barcelona-based food hunter Annette Abstoss curates it and features accomplished chefs.

The opening event features Nacho Manzano's talk about his favourite Spanish ingredients. It will be held at the Embassy of Spain in London on April 29 at 6:30 pm by Nacho Manzano, chef of Iberica in the UK and holder of two Michelin stars at Casa Marcial in Arriondas and one Michelin star at NM in Oviedo, both in Asturias.

This event will introduce our six-session course, Star Spanish Chefs, and the ingredients that inspire them, each dedicated to a different Spanish region.

18:00 registration

18:30 event starts

Welcome remarks by HE José Pascual Marco, Ambassador of Spain to the United Kingdom.

Screening: *Carácter* by Maria Pagés (3 min., by MAPA).

Presentation of the course by Víctor Ugarte, Director of Instituto Cervantes London, and Annette Abstoss, Spanish gastronomy expert, who will chair the talk on top Spanish ingredients with: Nacho Manzano is interviewed by Annette Abstoss about Nacho's favourite ingredients from Spain.

With a tasting of Spanish products by



During the presentation, Annette Abstoss will introduce via videocall some of the chefs who will participate in subsequent sessions, including:

- Jesús Sánchez, holder of three Michelin stars at Cenador de Amós in Cantabria and recognised as 'The Best Digital Chef' by HIP in 2023
- Paco Morales, holder of three Michelin stars at Noor in Cordoba
- Oriol Castro, holder of three Michelin stars at Disfrutar in Barcelona, which ranks second on the World's 50 Best Restaurants list



Chef Nacho Manzano



Annette Abstoss
Barcelona-based food hunter