SPAIN

Taste & Heritage



ESPAÑA

#alimentosdespaña



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DE INDUSTRIA
Y TURISMO

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Parque Natural de Somiedo, Asturias.
Principado de Asturias.



Sa Calobra, Mallorca.
Islas Baleares.



INTRODUCTION

Spanish gastronomy is closely linked to the country's regions, traditions and way of life. It is also a part of Spanish culture that has travelled far beyond its borders.

Developed by the Spain Tourism Board in Singapore, this initiative is designed to introduce people across Southeast Asia to the richness of Spanish cuisine while showcasing Spain as a premier global destination.

To bring this vision to life, we have partnered with a select group of top-tier Spanish chefs currently working across the region, chosen for their dedication to sharing authentic culinary traditions. Given total creative freedom, these chefs present personal stories alongside signature recipes conceived as tapas, small plates or pintxos, a defining symbol of Spanish social dining that embodies sharing and flavour.

Accompanied by imagery of the Spanish regions that inspired them, this guide bridges two cultures through the universal language of food.



Bodegas Marqués de Riscal, Elciego.
Álava, País Vasco.

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Broken Eggs Txoko Style

- **2 medium potatoes**
- **1 egg**
- **4 Padrón peppers**
- **4 slices Ibérico ham**
- **1 txistorra (pork sausage)**
- **1 red pepper**
- **3 pork rinds**
- **1 cup extra virgin olive oil, divided**
- **Sea salt and black pepper to taste**

Oskar Urzelai Indonesia

Born in Spain's Basque Country, Chef Oskar Urzelai Lazarobaster brings over 35 years of international expertise to Txoko Restaurant Jakarta. He has worked in Michelin three-star establishments across Spain, Cuba, Thailand, and Cambodia. Now, he leads Txoko's culinary team and brings his global passion to Jakarta with an evolving menu of fused flavours. By blending diverse techniques with sustainable practices, he offers an authentic taste of Spanish and Basque gastronomy.

Recipe

For "Broken Eggs Txoko Style," gently fry small, irregular potato chunks in olive oil for 15 minutes until tender. Sauté red pepper slices and blend them into a smooth sauce. Next, fry eggs sunny side up in hot olive oil, achieving a traditional crispy "con puntilla" edge.

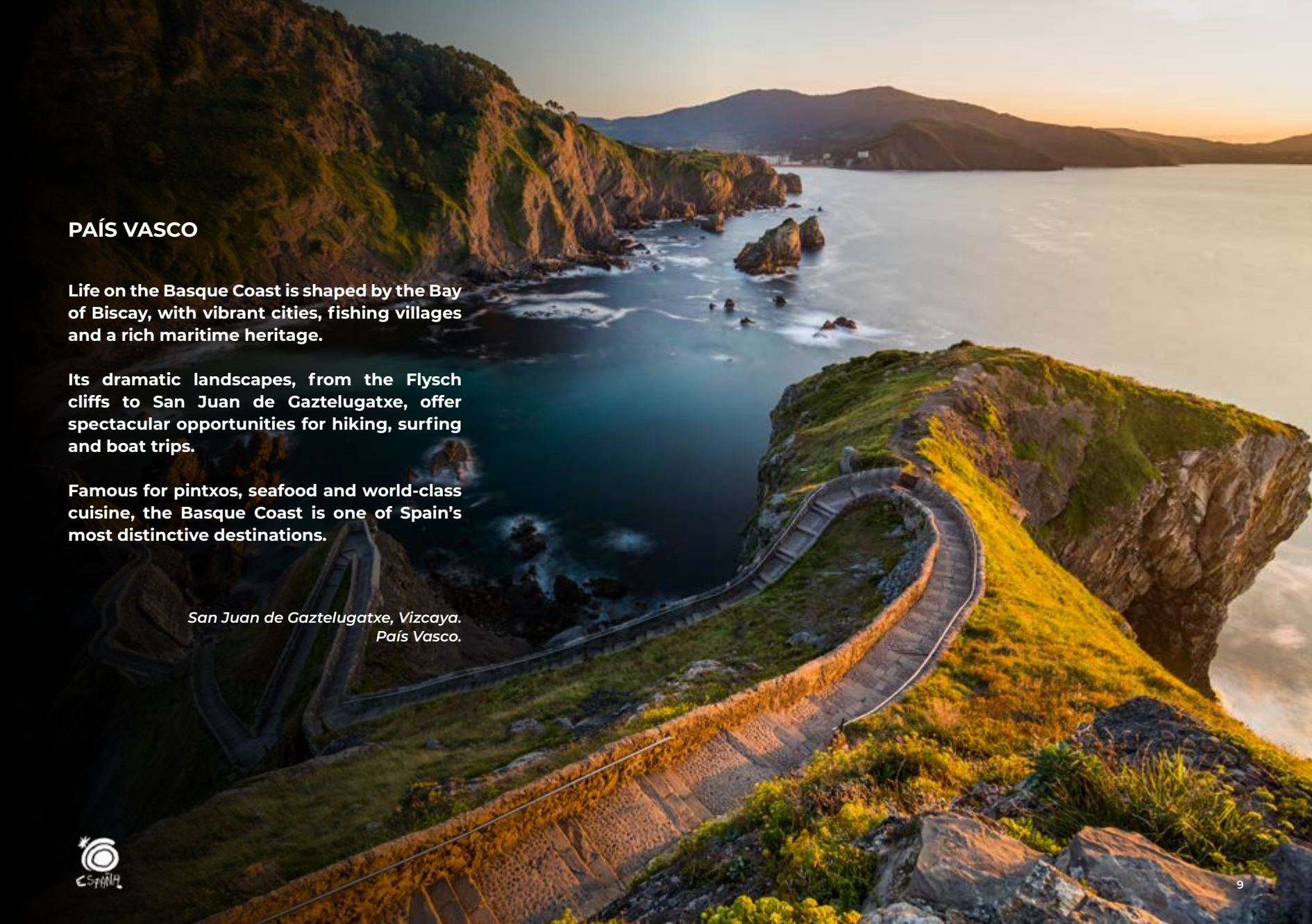
To assemble, spread the red pepper sauce in a cazuela or serving plate, then layer with the salted potatoes. Top with Padrón peppers, fried txistorra, halved Ibérico ham slices, pork rinds, and the fried egg. Season with sea salt and black pepper, then serve immediately. Make sure to break the yolk before eating so all the rich flavours combine.

PAÍS VASCO

Life on the Basque Coast is shaped by the Bay of Biscay, with vibrant cities, fishing villages and a rich maritime heritage.

Its dramatic landscapes, from the Flysch cliffs to San Juan de Gaztelugatxe, offer spectacular opportunities for hiking, surfing and boat trips.

Famous for pintxos, seafood and world-class cuisine, the Basque Coast is one of Spain's most distinctive destinations.



San Juan de Gaztelugatxe, Vizcaya. País Vasco.

ANDALUCÍA

Andalusia is a land of culture, history, fiestas, nature and exceptional cuisine, shaped by centuries of Christian and Islamic heritage.

Its inland landscapes combine majestic mountains, endless olive groves, white villages and historic cities such as Seville, Córdoba, Jaén and Granada.

From the Alhambra and Renaissance towns to Iberian ham and traditional stews, Andalusia offers an authentic taste of southern Spain.



Olvera, Cádiz. Andalucía.

Nacho Sarasa García

Vietnam

Nacho Sarasa García, a chef from Seville, trained in several Michelin-starred restaurants before moving to Southeast Asia. After Bali, he settled in Ho Chi Minh City, Vietnam, where he found not only inspiration but also a second home, blending Spanish culinary heritage with the vibrant flavors and culture of Vietnam.





Grilled peach, yogurt foam, basil gel & extra virgin olive oil

PEACHES IN SYRUP

- 4 ripe but firm peaches
- 500 ml water
- 250 g caster sugar
- 1 strip lemon peel
- ½ vanilla bean

BASIL GEL

- 150 g fresh basil leaves
- 200 ml water
- 25 g sugar
- 2 g agar-agar

YOGURT ESPUMA

- 300 g Greek yogurt
- 120 g whole milk
- 50 g heavy cream
- 8 g honey
- 3 g salt
- Zest of ½ lemon
- 5 g extra virgin olive oil

Recipe

His culinary roots are in Andalusia, where he discovered his passion for cooking. Its cuisine celebrates simplicity, seasonality, and quality ingredients like extra virgin olive oil and Mediterranean fruit. This dessert reflects that philosophy through a modern interpretation of classic flavors: grilled peaches in syrup paired with light yogurt foam, vibrant basil gel, and olive oil. Together, they create a fresh, balanced dessert capturing southern Spain's essence.

To prepare, blanch, peel, and poach peach halves in a simmered syrup of water, sugar, lemon peel, and vanilla for 8–12 minutes; cool and refrigerate in syrup. For the yogurt espuma, whisk all ingredients until smooth, strain into a 500 ml siphon, charge with N2O, and chill. Finally, for the basil gel, blanch and blend basil with water, strain, bring to a boil with sugar and agar-agar, set, and blend until smooth.





Marta Alonso Malaysia

Born in Salamanca, Marta moved to Malaysia in 2015, where she founded Marta's Kitchen to share authentic Spanish flavours. Today, with locations in Desa Sri Hartamas and Genting, her mission remains bringing the warmth, hospitality, and traditional cuisine of Spain to every table.

Huevos Rotos con gambas al ajillo

- **250 g potatoes**
- **2 free-range eggs**
- **150 ml olive oil (for frying)**
- **¼ tsp salt**
- **1 tbsp olive oil**
- **100 g peeled and deveined prawns**
- **1 tablespoon garlic, thinly sliced**
- **2–3 dried cayenne chillies**

Recipe

One of Spain's simplest yet most comforting dishes, Huevos Rotos originated in Castilla and Madrid. It features crispy fried potatoes topped with fried eggs, which are broken just before serving so the rich yolks coat the entire dish. Traditionally served with cured ham or chichas in parts of Castilla, this version pairs the classic recipe with garlic and chilli prawns, bringing a fresh Mediterranean touch to a timeless favourite.

To create this dish, cut the potatoes into thick batons, dry them well and fry in olive oil until golden and crisp. Fry the eggs, keeping the yolks perfectly runny. In a separate pan, gently cook the garlic in olive oil with dried chilli, then add the prawns and cook until just pink and tender. To assemble, layer the potatoes, eggs and garlic prawns. Break the yolks just before serving so they flow over the potatoes, and finish with a sprinkle of sea salt flakes.



CASTILLA Y LEÓN

As Spain's largest region, Castilla y León is a grand canvas of art, history, and human legacy, from the ancient origins at Atapuerca to the monumental splendour of World Heritage cities like Salamanca, Ávila, and Segovia.

As dusk settles, golden light illuminates sandstone plazas, giving way to a lively evening atmosphere that invites you to slow down and discover Spain's historic heartland cuisine.

Catedral de Salamanca, Salamanca. Castilla y León.

CATALUÑA

Southern Catalonia combines history, Mediterranean landscapes, and gastronomy. Its Roman heritage in Tarragona, the vineyards of Priorat, and the coastal scenery of the Costa Daurada reflect a cultural legacy shaped by centuries of medieval and modern influences.

Home to the famous calçots, olive oils, seafood, rice dishes and prestigious wines, the region is celebrated for its outstanding gastronomy, based on local produce and deeply rooted culinary traditions.



Sitges, Barcelona.
Cataluña.



Puerro “calçot” asado con romesco

- **1 leek**
- **25 g butter**
- **5 g smoked oil**
- **Roasted hazelnuts**
- **Romesco sauce**
- **Parmigiano Reggiano**

Xavi Palau Singapore

Originally from Barcelona, Chef Xavi brings over 12 years of experience in modern Spanish cuisine. Having worked at Catalunya Restaurant and FOC Group in Singapore, he now leads Cendra, where he reinterprets authentic Catalan flavours with contemporary techniques and a deep respect for tradition.

Recipe

This dish is inspired by traditional calçots with romesco sauce, a celebrated seasonal specialty deeply rooted in Catalan gastronomy, especially during the winter months and early spring. This dish reinterprets this long-standing regional tradition by providing an elegant presentation and applying contemporary cooking techniques.

To prepare, char the whole leek directly on the grill over an open flame until its entire outer layer is completely burnt. Afterwards, it is allowed to cool down properly at room temperature. Next, the piece is vacuum-sealed together with softened butter and a generous portion of smoked oil. To finish the process, it is cooked with precision at a low temperature of 76 °C for a period of between 20 and 40 minutes, depending on the leek’s specific size, thus guaranteeing an exceptionally tender texture full of rich aromatic nuances.





Charcoal-grilled Almadraba bluefin tuna, tomato concassé & tagarnina salad

TAGARNINA SALAD
- Cooked tagarninas
- Lemon juice
- Extra virgin olive oil
- Thinly sliced shallot
- Sea salt
- Black pepper

TUNA
- Wild Almadraba bluefin tuna loin
- Sea salt flakes
- Freshly ground black pepper

TOMATO CONCASSÉ
- Ripe tomatoes
- Shallot
- Picual extra virgin olive oil
- Sea salt



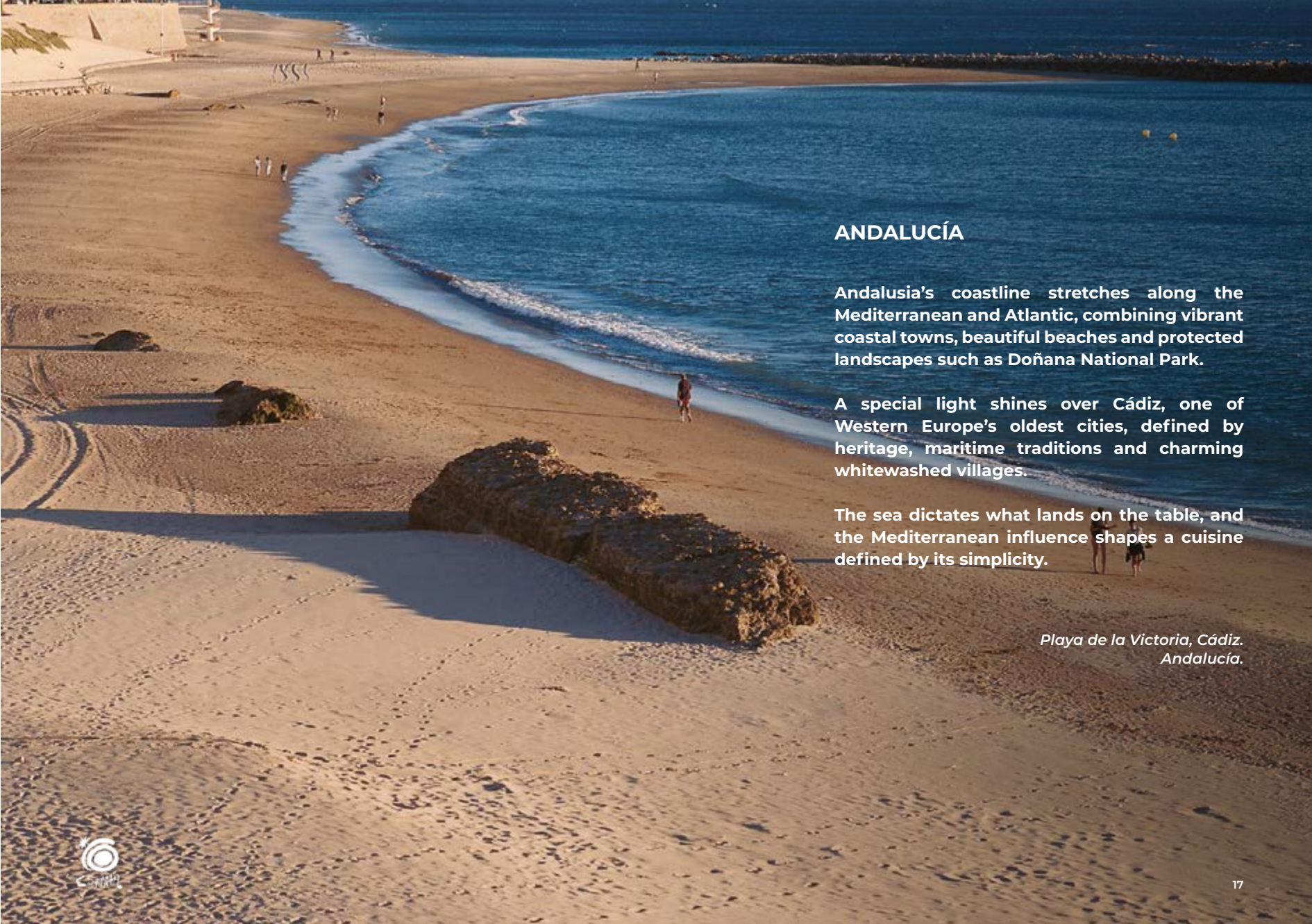
Alejandro García Indonesia

Born in Seville, Alejandro García was deeply shaped by Andalusia and its culinary traditions. Today, as Chef de Cuisine at ERRE & Urrechu at Gran Meliá Jakarta, he brings more than ten years of experience across Europe, the Middle East and Asia. For Alejandro, representing Spain's diverse culinary heritage in Indonesia is both an honour and a responsibility.

Recipe

This dish is his personal tribute to Andalusia, his birthplace, where every single ingredient reflects a piece of its identity. Bluefin tuna, sustainably caught along the Cádiz coast, represents the sea. The vibrant tomato concassé celebrates the fertile farmland of Seville, Málaga, and Almería, while Jaén's Picual extra virgin olive oil seamlessly unites all the elements. Finally, tagarninas, traditional wild vegetables, honor the region's rich rural heritage. Simple charcoal cooking highlights these authentic flavors and traditions.

For a vegetarian alternative, replace the tuna with charcoal-grilled king oyster mushrooms or eggplant, preserving the tomato concassé and tagarnina salad to retain the dish's true spirit.



ANDALUCÍA

Andalusia's coastline stretches along the Mediterranean and Atlantic, combining vibrant coastal towns, beautiful beaches and protected landscapes such as Doñana National Park.

A special light shines over Cádiz, one of Western Europe's oldest cities, defined by heritage, maritime traditions and charming whitewashed villages.

The sea dictates what lands on the table, and the Mediterranean influence shapes a cuisine defined by its simplicity.

Playa de la Victoria, Cádiz. Andalucía.

REGIÓN DE MURCIA

The Region of Murcia is defined by the Costa Cálida, where the Mediterranean meets the Mar Menor, shifting from white sands to striking rock formations.

Inland, history runs deep. The port of Cartagena, prized by Carthaginians and Romans, still proudly displays its amphitheatre, while the regional capital sits surrounded by a fertile river valley.

This "Orchard of Europe" fuels remarkable gastronomy, a true celebration of local ingredients and Mediterranean lifestyle.

Minas de Mazarrón, Murcia.
Región de Murcia.



Juanjo Carrillo Singapore

Juanjo Carrillo is a Barcelona chef passionate about Spanish cuisine and tradition. Having cooked across Spain, Hong Kong, Australia, London, and Kuala Lumpur, he currently leads FOC Group in Singapore. He holds a special affection for Murcia, his grandparents' land, where he spent childhood summers loving its unique gastronomy, products, and traditions.



Crispy Foie Gras & Herring Caviar Sandwich

- **120 g foie gras terrine**
- **40 g herring caviar**
- **Phyllo pastry**
- **Butter**
- **Luster sugar**
- **Edible gold leaf**

Recipe

Born from Juanjo's desire to transform luxurious gastronomic ingredients into a fun, elegant bite, this crispy foie gras and herring caviar sandwich delivers a refined experience in just two bites. The delicate, golden phyllo pastry offers an exceptionally crunchy texture that contrasts seamlessly with the creamy foie gras terrine. Meanwhile, the herring caviar adds a vibrant saline touch, creating a balanced and light combination.

Preparation requires absolute precision regarding texture and temperature. First, the foie gras terrine is blended into a smooth, cold cream. Double-layered phyllo pastry crescents are brushed with melted butter, sprinkled with luster sugar, and baked at 180°C until crisp. Once cooled, 15 grams of foie gras are piped between two layers and gently pressed. After freezing the sandwiches until firm, their edges are coated with herring caviar and crowned with edible gold leaf before serving very cold.





Galician-Style Octopus

- **2 large pre-cooked octopus legs (~700 g)**
- **600 g potatoes**
- **50 g butter**
- **100 ml cooking cream**
- **1 tsp + extra smoked paprika**
- **50 ml extra virgin olive oil**
- **Flaky sea salt, to taste**

Victor Santos Malaysia

At the helm of Bocado's kitchen, Spanish Chef Víctor Santos brings his culinary expertise to Malaysia. Inspired at age twelve by how food brings people together, his career spans Spain and Swiss luxury hotels. Renowned for adapting Spanish flavors globally, he now embraces Malaysia's vibrant dining scene and warm hospitality.

Recipe

Galician-style octopus is far more than a simple recipe; it represents a deeply rooted communal tradition. In Galicia, local towns host vibrant octopus fairs, bringing people together around long shared tables. Traditionally enjoyed on wooden plates with simple picks instead of cutlery, this classic pulpería dish blends rich culinary history with comforting flavors.

Bringing this tradition into the home kitchen begins by boiling peeled potato chunks in salted water for twenty minutes until tender. The hot potatoes are then mashed with butter, cream, and seasoning to create a silky parmentier base. Meanwhile, pre-cooked octopus legs are gently warmed in water or steam for four to five minutes before being sliced into thick rounds. To serve, the warm octopus is arranged over the smooth parmentier, finished with a generous drizzle of olive oil, and dusted with smoky paprika.



GALICIA

Marking the northwestern edge of Spain, Galicia is a land of misty green valleys, dense forests, and towering cliffs along the untamed Costa da Morte.

At its heart stands Santiago de Compostela, final destination of the Way of Saint James, welcoming travellers into its magnificent cathedral.

Culinary tradition is driven by local ports and fertile lands. From octopus and fresh seafood to crisp Albariño wines, every meal offers a taste of northern living.

Serra da Capelada, A Coruña. Galicia.



CASTILLA-LA MANCHA

Castilla-La Mancha is a land of vast plains, iconic windmills and rich heritage, famously linked to the adventures of Don Quixote.

Its historic treasures include Toledo, the "City of the Three Cultures," as well as Cuenca's Hanging Houses and Almagro's historic theatre.

Its traditional cuisine reflects its rural heritage, with dishes such as pisto manchego, hearty stews, Manchego cheese and regional wines.

Consuegra, Toledo.
Castilla - La Mancha.

Sergio Nieto Vietnam

Sergio Nieto is the Culinary Director for Meliá Hotels International, currently based in Cam Ranh, Vietnam. Born in La Mancha into a hospitality family, he studied in Toledo and began his career in Seville, before continuing through the Basque Country and Madrid. Since 2019, he has lived in Asia, passionately defending and sharing Spain's extraordinary cuisine, products, and traditions.







Confit Cod with Pilpil Sauce and Concentrated La Mancha Pisto

CONFIT COD
- Desalted cod loin (skin-on)
- Extra-virgin olive oil
- Garlic & dried chilli

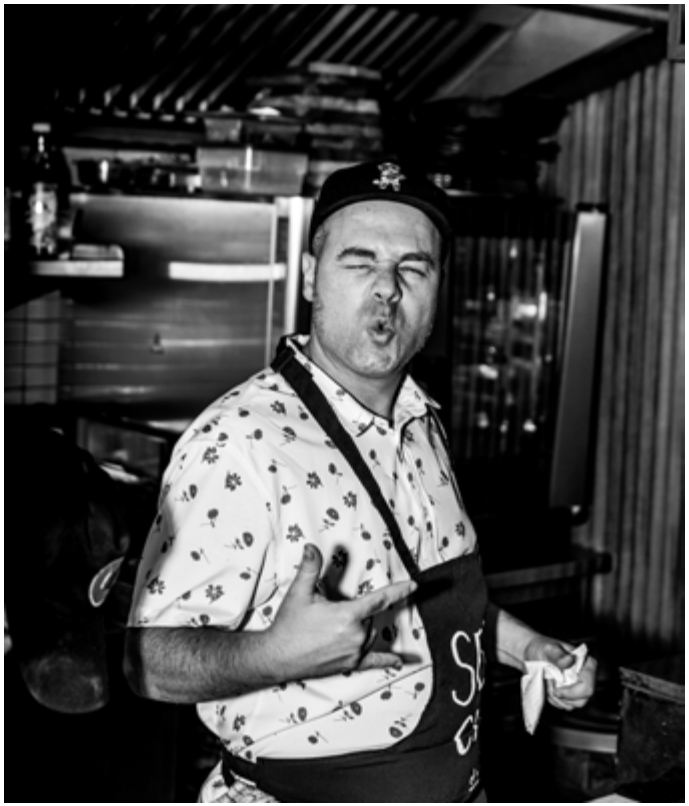
PILPIL SAUCE
- Reserved cod oil & cod gelatine
- Garlic
- Salt (optional)

MANCHEGO PISTO
- Tomatoes, red & green peppers, garlic
- Extra-virgin olive oil
- Salt & sugar (optional)

TO FINISH
- Parsley / herb oil
- Extra-virgin olive oil

Recipe

This dish brings together two places that have shaped Sergio's life as a chef. The pisto represents La Mancha, where he was born, and recalls his paternal grandfather, a chef whose version of this traditional vegetable stew remains part of his culinary memory. The cod connects him with the Basque Country, where he continued his training and discovered the importance of technique, product, and restraint. The fish is gently confited in olive oil until tender and succulent. Its gelatine is then emulsified with the oil to create a smooth pilpil sauce. The pisto is cooked slowly and reduced to concentrate its sweetness and intensity. Together, they unite family, origin, and professional learning on one plate.



Willy Trullás Thailand

Born in Barcelona in 1977, this chef trained at top establishments, including Michelin three-starred Georges Blanc. After moving to Shanghai in 2007 to promote Spanish gastronomy, he co-founded his first restaurant, “el Willy,” in 2008. Its success sparked an organic expansion across Asia with several unique culinary concepts.

Salmon Explosion

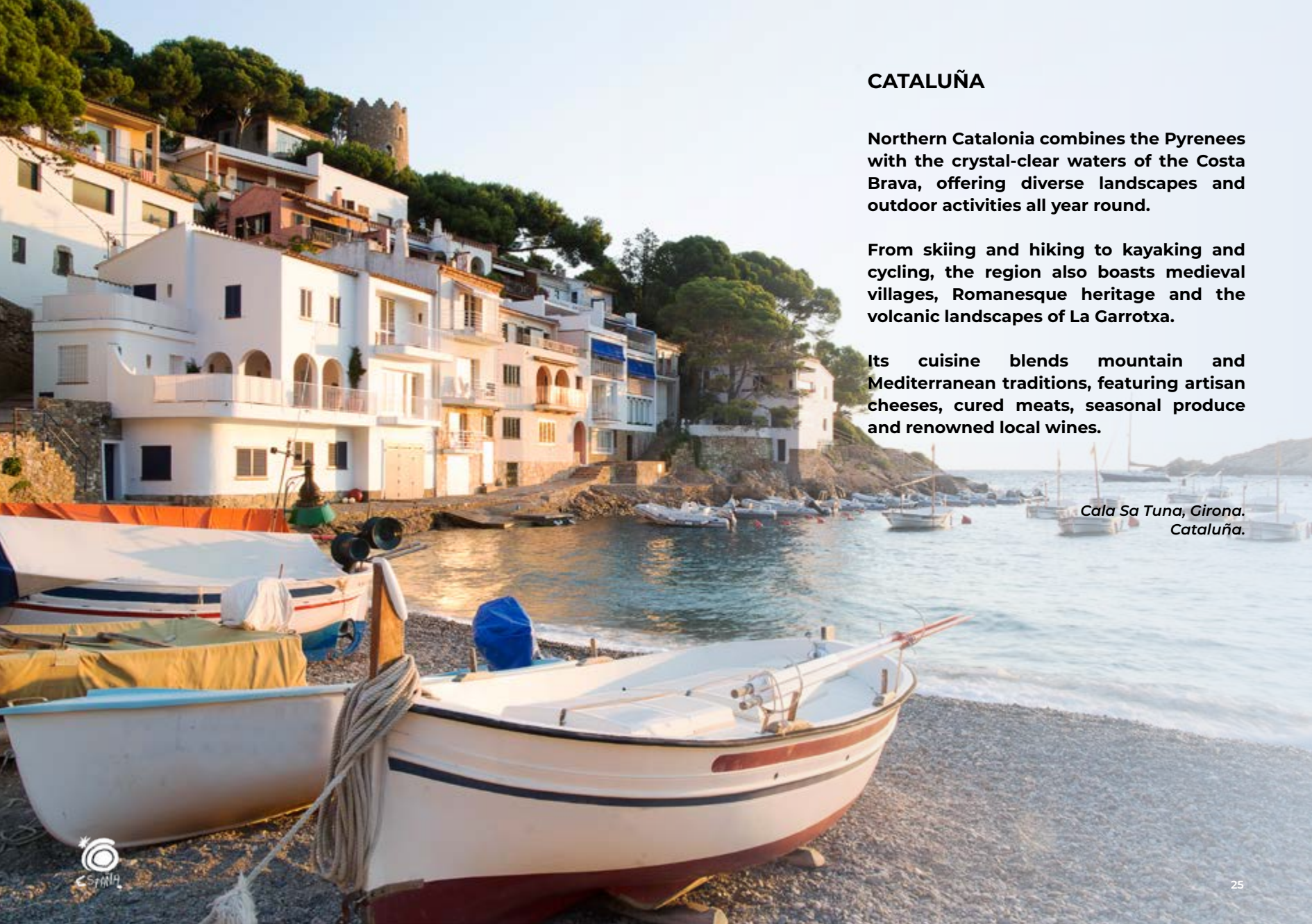
- **100 g smoked salmon**
- **5 g chopped black truffle**
- **320 g flour**
- **190 g milk**
- **10 g dry yeast**
- **5 g salt**
- **500 g light sour cream**
- **266 g honey**
- **134 g truffle oil**

Recipe

This bite-sized creation harmonizes crisp textures with rich, aromatic layers. The preparation begins with the round airbag, a delicate dough of flour, milk, yeast, and salt, rolled paper-thin and baked until it puffs into a light, golden shell. For the fillings, a silky truffle sour cream is crafted by whisking sour cream with truffle oil and honey, while a rich Truffle Honey is blended separately to provide a sweet, fragrant drizzle.

To assemble, each crisp airbag is filled through a small opening with the chilled sour cream mixture. A neat 20-gram roll of premium smoked salmon is placed on top, finished with chopped black truffle and a final touch of truffle honey. Together, these elements deliver an explosive contrast of temperatures and textures in a single bite.





CATALUÑA

Northern Catalonia combines the Pyrenees with the crystal-clear waters of the Costa Brava, offering diverse landscapes and outdoor activities all year round.

From skiing and hiking to kayaking and cycling, the region also boasts medieval villages, Romanesque heritage and the volcanic landscapes of La Garrotxa.

Its cuisine blends mountain and Mediterranean traditions, featuring artisan cheeses, cured meats, seasonal produce and renowned local wines.

Cala Sa Tuna, Girona. Cataluña.



PAÍS VASCO

The inland of Basque Country reveals a quieter side of the region.

Around the vineyards of Rioja Alavesa, medieval villages sit with contemporary wineries and traditional family cellars, while its capital, Vitoria-Gasteiz, adds rich cultural heritage.

Beyond the wine, local cuisine rooted in seasonal produce, and natural parks like Gorbeia and Izki, alongside the Way of Saint James, invite visitors to explore the region at a slower pace.

Vitoria-Gasteiz, Álava.
País Vasco.



Elena Pérez de Carrasco Singapore

Elena Pérez de Carrasco is a pastry chef from Vitoria-Gasteiz, Spain. For over 15 years, she has worked in restaurants and bakeries across Spain, Italy, the UK, and Singapore. She loves combining creativity with tradition and sharing desserts that tell a story and reflect where she comes from.



Goxua

PASTRY CREAM

- 500 ml milk
- 1 strip orange peel
- 1 strip lemon peel
- 1 vanilla bean
- 1 egg
- 4 egg yolks
- 100 g sugar
- 40 g cornstarch
- 40 g unsalted butter

WHIPPED CREAM

- 500 ml heavy cream
- 50 g sugar

SYRUP

- 300 ml water
- 300 g sugar
- 1 shot rum (optional)

ASSEMBLY

- 8–12 ladyfingers
- Caramel topping

Recipe

Goxua is one of the most iconic desserts from Vitoria-Gasteiz, where Elena was born and raised. Growing up in Vitoria, Goxua was always part of the local culinary tradition and a dessert she associates with family celebrations. Preparing it for this project is her way of sharing a small part of her hometown.

To prepare, heat the milk with orange peel, lemon peel, and vanilla until it boils. Whisk eggs, egg yolks, sugar, and cornstarch until smooth, then slowly add the hot milk while whisking. Return the mixture to the saucepan and cook until it thickens. Stir in the butter, strain, and chill completely. Whip cream with sugar until firm, and make a simple syrup with water, sugar, and rum to soak the ladyfingers. Assemble in individual glasses by layering a syrup-soaked ladyfinger, pastry cream, another soaked ladyfinger, whipped cream, and a thin layer of caramel on top. Chill before serving.





Red cornetfish in vinegar over salmorejo

SALMOREJO

- **Tomato**
- **Breadcrumbs**
- **Olive oil**
- **Confit garlic puree**
- **Sherry vinegar**
- **Salt**

FISH

- **Red cornetfish fillet (previously frozen for food safety)**
- **Rice vinegar**
- **Salt**

RED PEPPER GEL

- **Roasted red pepper**
- **Salt**
- **Sugar**

CONFIT GARLIC PUREE

- **Single-clove garlic (tỏi cô đơn)**
- **Butter**
- **Rosemary**

Ignacio de Grado Vietnam

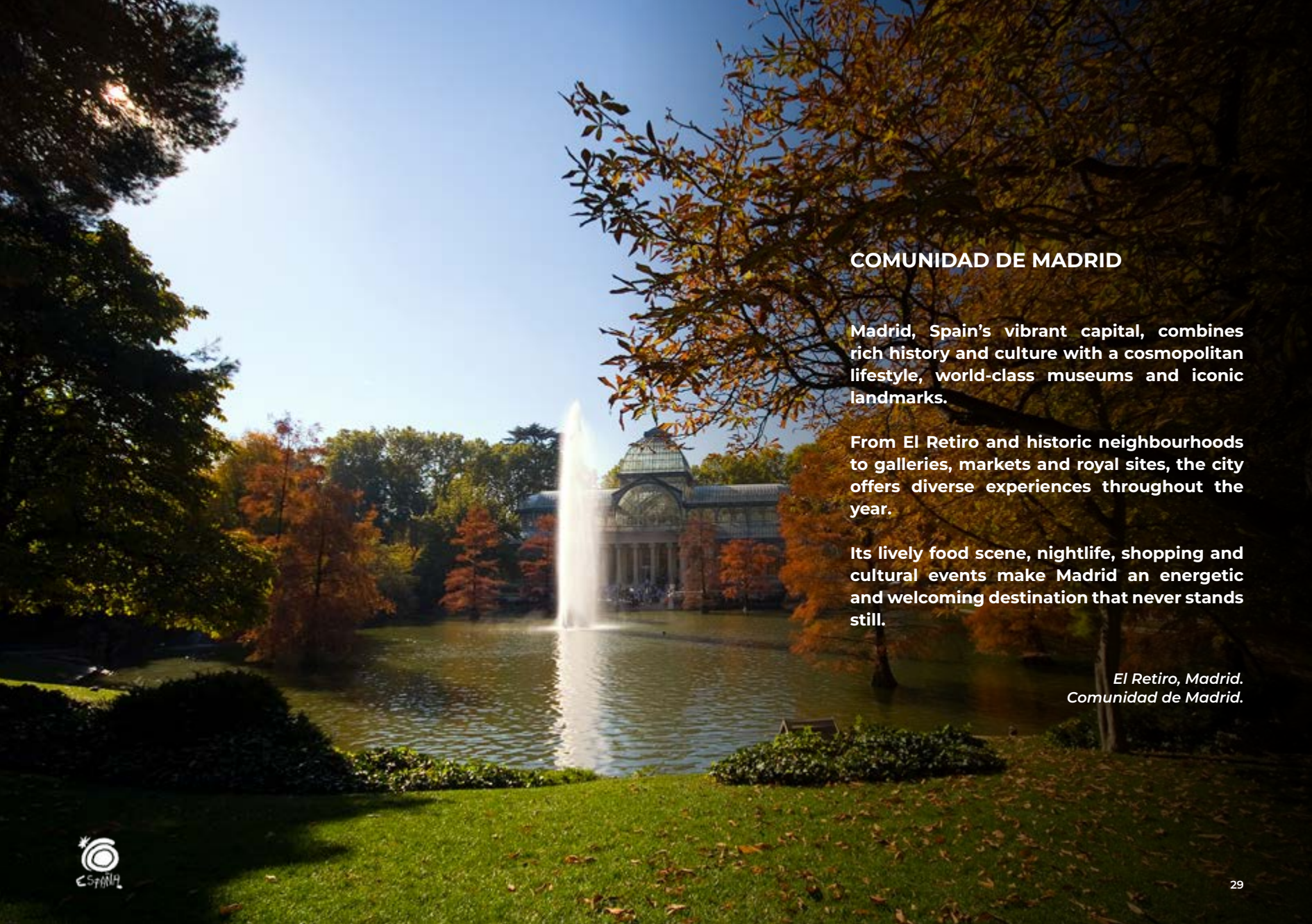
A former engineer, Ignacio is a self-taught chef and painter. Since 2025, he has owned and managed Casa María, an artisan Spanish restaurant in Ho Chi Minh City, Vietnam. He divides his days between the kitchen and the studio: two manual crafts, the same obsession with the raw material.

Recipe

This dish is a tribute to southern Spain interpreted through a Vietnamese lens. Although from Madrid, Ignacio considers Andalusia an iconic region, and many of his close friends live there. This tapa captures those sunny aperitifs, Spain's exceptional seafood, and its incomparable extra virgin olive oil.

At Casa María, they were already making their own version of marinated anchovies using white anchovies from Ninh Thuận. While experimenting, they received specimens of red cornetfish—*Cá chìa vôi*—featuring a striking physiology and exceptionally firm flesh, ideal for both grilling and marinating. They chose rice vinegar, milder than wine vinegar, so the curing process pairs smoothly with the subtle nuances of the salmorejo. It is a tapa of contrasts, best enjoyed cold.

They serve it with compressed cherry tomatoes, red pepper gel, and garlic puree confit in butter and rosemary. To finish, a few drops of Cornicabra extra virgin olive oil are added upon plating.



COMUNIDAD DE MADRID

Madrid, Spain's vibrant capital, combines rich history and culture with a cosmopolitan lifestyle, world-class museums and iconic landmarks.

From El Retiro and historic neighbourhoods to galleries, markets and royal sites, the city offers diverse experiences throughout the year.

Its lively food scene, nightlife, shopping and cultural events make Madrid an energetic and welcoming destination that never stands still.

El Retiro, Madrid.
Comunidad de Madrid.

COMUNIDAD VALENCIANA

Beyond Valencia's beaches and paella, the inland region offers a very different side of the destination. From the mountain landscapes of Montanejos and Navajas to charming villages such as Bocairent, the region is home to strong local food traditions, shaped by what grows and is produced there. Seasonal mushrooms, local olive oil, wine, fruit and traditional dishes are part of a culture where food is closely linked to the land and to sharing time around the table.



Baños de Montanejos, Castellón. Comunidad Valenciana.



Luis Martínez Philippines

Born in Valencia, Luis was trained as a veterinarian before pursuing his career as chef seven years ago. He moved to Siargao for a hospitality project, but the pandemic and a typhoon changed his path. He founded Alma Siargao before moving to Manila, where he created Terraza Martínez, Taperia Martínez and Sala Martínez, with Terraza recognized by Michelin in 2025. His latest project is Brasa Martínez.



Mushrooms Parfait from Brasa Martínez

FOR THE MUSHROOM PARFAIT

- 400 g mixed seasonal mushrooms
- 60 g butter (for sautéing) + 80 g softened butter (for emulsifying)
- 30 ml soy sauce
- 30 ml mirin
- 150 ml heavy cream (35% fat)
- 3 egg yolks
- Salt and freshly ground black pepper

FOR THE RED WINE CARAMELIZED ONIONS

- 2 large red onions (julienned)
- 150 ml red wine
- 1 tbsp sugar (or honey)
- 1 tbsp butter

FOR THE PICKLED RED ONION

- 1 small red onion (thinly sliced)
- 50 ml apple cider vinegar (or white wine vinegar)
- 50 ml water
- 1 tsp sugar
- ½ tsp salt

Recipe

This dish originates from Chef Luis Martínez's late-summer mushroom hunting trips in inland Valencia, where the day always ended with a rustic meal and local wine. He wanted to extend the life of wild mushrooms by turning them into a smooth parfait, recreating the texture of a classic liver mousse using plant-based ingredients.

To prepare, the mushrooms are sautéed in butter, reduced with soy sauce and mirin for depth, blended with cream and egg yolks, and cooked gently in a water bath until set. The parfait is served over a base of red wine caramelized onions, topped with extra sautéed mushrooms, toasted nuts, pickled red onion, and a splash of extra virgin olive oil.





Arroz Negro

SOFRITO BASE (120 G NEEDED FOR RECIPE)

- 4 kg peeled onions
- 3.2 kg tomatoes
- 200 g peeled garlic
- 400 ml extra virgin olive oil

RICE & SEAFOOD

- 400 g Bomba rice
- 120 g prepared sofrito base
- 150 g cuttlefish
- 150 g baby squid
- 8 pcs prawns
- 1 L fish stock
- 6 g squid ink
- Salt
- Allioli

David Caral Malaysia

Born in Barcelona, David Caral has built an international career across Spain, London, Miami, New York, and Southeast Asia. Currently based in Kuala Lumpur, he brings authentic Spanish culinary traditions to Asian audiences, combining rich gastronomic heritage with quality ingredients and a contemporary approach.

Recipe

This *arroz negro* bridges David's Barcelona roots with his work in Kuala Lumpur. Cuttlefish, baby squid, and prawns lend deep seafood character, while Bomba rice absorbs the rich fish stock and squid ink, built upon a slow-cooked sofrito base. Served directly in the paella pan with allioli, this dish is crafted for sharing. To prepare, gently sauté garlic in olive oil, add onions, and cook over low heat for 10 hours. Stir in tomatoes, reduce until thick, and set aside 120 g.

In a paella pan, sauté the cuttlefish, then stir in the sofrito, rice, and squid ink. Pour in hot fish stock and cook without stirring. Top with separately sautéed baby squid and prawns during the final minutes. Rest briefly before serving.



CATALUÑA

Located on Spain's northeastern Mediterranean coast, Barcelona is renowned for its modernist architecture, maritime history, and culinary scene. The region's gastronomy is deeply tied to the Mediterranean Sea, local market produce, and traditional rice dishes, where coastal traditions meet agricultural valleys across Catalonia.

Parque Güell, Barcelona. Cataluña



CANTABRIA

Cantabria, in northern Spain, features a diverse geography combining coastal areas, inland valleys, and Picos de Europa mountain range. It is a land of diverse heritage, from the cave art of Altamira to the architecture of Santander, and a cuisine enjoyed in traditional taverns and after-dinner gatherings, highlighting mountain stews like cocido montañés, rabas, and iconic pastries like sobaos and quesada pasiega.

Parque nacional de Picos de Europa, Cantabria.

Chele González

Philippines

Chele González, originally from Torrelavega, Cantabria, trained at elite Spanish restaurants including elBulli, Arzak, and El Celler de Can Roca. After moving to the Philippines in 2013, he revolutionized Southeast Asian fine dining by blending Spanish culinary roots with vibrant local flavors.





Secreto Ibérico

SECRETO IBÉRICO
- 1 secreto Ibérico (160 g)
- Rock salt, brown sugar, black pepper, garlic, thyme & oregano (for curing)

PINAKBET PUREE
- 323 g pumpkin
- 40 g garlic
- 100 g tomato
- 100 g eggplant
- 40 g cilantro stem
- 40 g white onion
- 500 ml water
- 35 g butter
- 30 g coconut cream
- 20 g bagoong

CILANTRO OIL
- 200 g fresh coriander
- 50 g parsley
- 200 ml canola oil

PICKLED GREEN CHILI
- 1 L coconut vinegar
- 300 g green chili
- Salt

BICOL EXPRESS SAUCE
- 15 ml olive oil
- 10 g ginger
- 10 g garlic
- 50 g red onion
- 75 g tomatoes
- 40 g bagoong
- 90 g lemongrass
- 4 g chopped red and green chili
- 200 ml coconut milk
- 300 ml pork stock
- Xanthan gum

Recipe

Rooted in Cantabrian traditions, this dish fuses Spanish heritage with bold Filipino culinary elements. Tender Iberian pork is elevated through technique and local flavors, offering an innovative bridge between Spain's rich gastronomic roots and Southeast Asian culture.
To prepare, combine rock salt, brown sugar, black pepper, garlic, thyme, and oregano in a bowl. Rub the mix evenly over the secreto Ibérico and let it cure for 45 minutes. Transfer to an ice bath for 5 minutes to remove excess saltiness, then seal and sous vide at 65°C for 24 hours. Serve the tender pork alongside smooth pinakbet puree, rich Bicol Express sauce, vibrant cilantro oil, and sharp pickled green chili.

Turespaña is the executive public body attached to the Ministry of Industry and Tourism responsible for promoting Spain as a travel destination internationally. Its core mission is to position the Spain brand worldwide through market intelligence, strategic marketing, and support for the commercialisation of tourism products. Operating through an extensive overseas network of Tourist Offices, Turespaña promotes a sustainable, high-value, and quality tourism model.

#Alimentos de España is an institutional strategy led by the Ministry of Agriculture, Fisheries and Food to showcase the quality, diversity, and wealth of the Spanish agri-food and fisheries sector. This initiative promotes Spanish food products, highlighting protected quality designations such as PDOs and PGIs, while fostering their recognition and consumption both locally and internationally.

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