

Networking-24/07/2009

## Second day in Barcelona Deluxe Networking

The presentation was made by Mamen Martinez, director general of OROGOURMET, who explained to participants the new frontier cuisine of the moment: the use of edible gold and silver. In fact some of the dishes prepared by the Danzarama and welcome cocktail, were performed with the noblest of metals and is increasingly used in cooking. Clearly the evolution of cuisine, especially in Catalonia. "All aspects are very important when preparing the dishes, taste, smell, textures ... and of course the presentation thereof. How often we say, we eat with their eyes, "explained the CEO to a very interested audience.



And he continues, "when someone is a gift of gold, that gold is definitely a precious metal and precious, you are giving away a gem ... butis the fact that it is Edible Gold, which will convert this product into something surprising, different, original, and truly unique. No doubt something will go unnoticed "

Many companies referenced in this field were present at this time organized by BARCELONA Networking Deluxe: Hoffman School Godiva, Golden Gourmet, Mestres, Lonja de Tapas, Tasting Hotels Platform, Sacha, The Tastet of Vilarnau and Vilaplana.