Interview with Julián Errarte, new President of Fagor Industrial

Fagor Industrial’s line of research, development and innovation is in full swing and not short of ideas.

Continues on page 2
The end of the summer season has brought us back to our daily routine, to a situation in which the economic crisis is still hanging over us. Yes there are slight symptoms of recovery that enable us to contemplate the immediate future from a more optimistic point of view, although without becoming euphoric. That is why it is more important than ever for Fagor Industrial to maintain a business balance, to continue leading the sector and, as has been the normal trend over time, to figure among the best.

To figure among the best because that is what the latest installations supplied by the company for cooking, refrigeration and keeping food demonstrate. At the Hotel Porta Fira in Barcelona, the Atea restaurant, one of the best in Bilbao, and the Mugaritz restaurant, in the province of Gipuzkoa, among many other prestigious, leading hotel and catering establishments. These are important milestones in the domestic market, which Fagor Industrial also wants to continue marking on the international stage, in order to leave evidence of its quality all over the world. This is all the result of a joint effort, commitment, effective solutions, seriousness, talent and dedication. These are the values that guide us along the right path.

And if Fagor Industrial’s presence inside our borders offering comprehensive solutions for the hotel, catering and laundry sector is important, commitment to its production plants and sales offices in countries across the five continents also stands out. This is well reported in this issue of Fagor News in which we highlight and recount the company’s achievements on the international scene as a result of its firm commitment to each and every sales office abroad.

As examples, I can highlight the collaboration agreements in the Czech Republic, equipment for shopping centres and the launch of a corporate web site and showroom in Turkey, as well as the opening of new offices like those in Bávaro in the Dominican Republic, where we also took part in the Asonahores sales fair, dedicated to the hotel and catering sector and held in Santo Domingo at the end of August. Because if Fagor Industrial’s projects for its
customers all over the world are important, it is also essential to continually show at fairs how the company’s products are at the forefront of technology and how good its before- and after-sales service is. And we still have some fairs to come in order to establish large scale contacts in what is left of the year, such as in Indonesia, Budapest and China. In addition to our recent participation in the Hospital Catering Seminar in Alicante, Hospec 2010 in Menorca, together with the main suppliers from the hotel sector, and Milán (Expodetergo).

What’s more, this year at Hostelco we shall be presenting a new range of fast-spin washing machines, mainly aimed at the self-service sector because of the savings in time and energy for the washing and drying processes, whose features are similar to those of other top range models. A new benchmark product that shows that Fagor Industrial’s line of research, development and innovation is in full swing and not short of ideas.
III CONFERENCE ON HOSPITAL FOOD AND NUTRITION AT THE HOSPITAL UNIVERSITARIO REINA SOFIA IN CÓRDOBA

From 18 to 22 October, with someone from Fagor Industrial’s management team there

Under the slogan ‘New challenges in hospital catering’ the Hospital Universitario Reina Sofía in Córdoba organised, from 18 to 22 October, the 3rd Conference on Hospital Food and Nutrition. It started on the first day with two roundtable discussions, from 09.15 to 11.00 and 11.30 to 13.30, respectively, after the opening ceremony.

In the first, which dealt with the subject of ‘new technologies: cook & chill and equipment’, Francisco Javier Sánchez Carretero, Director of Fagor Industrial’s Groups Division, explained what is new in group catering equipment. He was accompanied during the debate by the Chairman of the Spanish Hospital Catering Association, José Luis Iáñez Galán, the head of the Food Unit at the Hospital Gregorio Marañón in Madrid, Francisco Reina Benjamin, and the head of the Catering Service at the Hospital Universitario Arnau de Vílanova in Lleida, Joan Martí, who talked about the experience with cook & chill in a hospital environment and setting up a hospital kitchen. Another of the subjects covered was the organoleptic conditions of cook & chill.

The second roundtable discussion dealt with the subject of food safety and training and was moderated by the senior technician in Nutrition and Food Control at the Hospital Universitario Reina Sofía in Córdoba, José Ferreira Vacas. The discussion, with the participation of a number of expert speakers, went into the level of implementation of self-control systems outside the hospital environment, the importance of training for food handlers in hospital catering, traceability as a tool for continuous improvement and the legal aspects of food regulations.

The second day of the conference was dedicated to food workshops for patients with tumours and patients who need food that is easy to chew. The workshops, aimed at professionals in the Food and Nutrition Area, were given in the morning at the Catering College in Córdoba by the Alicia Foundation. On 21 October a special buffet lunch was held for children in the computer room at the Children’s Hospital, and the next day was an open day at the hospital kitchen for all family members and friends who wanted to visit the facilities.

Also, to celebrate the event, during the week of 18 to 22 October, restaurants in Córdoba, catering colleges and the hospital cooks prepared their best dishes for the hospital patients. Every day, the following chefs were at their stoves preparing their delicacies: Juanjo Ruiz, from the restaurant at the Hotel AC Córdoba Palacio, Periko Ortega, from the Casa Pepe de la Judería restaurant, Timoteo Gutiérrez, from the Cordoba Parador, the cooks from the Real Círculo de la Amistad and a number of professionals from the Food Service at the Hospital Reina Sofía.
Fagor Industrial was at the XVI International Expodetergo Fair, one of the global points of reference in the professional laundry sector, which was held in the Italian city of Milan from 15 to 18 October.

During the event, Fagor Industrial showed its new range of washing machines for the professional sector, with a completely new styling. A design in which Fagor Industrial’s engineers wanted to achieve total harmony in the most modern environments, and offer users the maximum in ergonomics to make the tasks of washing, cleaning and maintenance easier.

This new range of professional washing machines from Fagor Industrial is headed by its LR fast-spin range, which is the company’s most important new product. With capacities of 10, 13, 18 and 25 kilos, these machines have been designed to offer a better performance than normal for a mid-range appliance, making the best use of energy during the wash, spin and drying processes.

Completely built in stainless steel, all the models in the LR range incorporate electronic control of the imbalances present in spin-drying, which enables the G factor to be increased to more than 200, which means that more water is removed and more effective energy savings.

Fagor Industrial also presented at Expodetergo the models from its LA high spin-speed, with capacities of 10, 13, 18, 25, 60 and 120 kilos. This range has been designed to achieve an optimum level of features, and at the same time offer effective savings in water and energy consumption. Its two types of programmers – Simple Microprocessor (M) and Programmable Microprocessor (P) – offer a total of 99 wash programmes; the washing machines can also be connected to a PC to control the programming from there.

“Expodetergo has traditionally been one of the most important fairs in the world in the laundry sector, and we wanted our participation to be up to the mark”, said Peio Bengoetxea, Fagor Industrial’s Marketing Director. “This is why we went with the latest models in our fast-spin and high spin-speed ranges, which offer professionals in the sector the best technological features, including PC connection, and a perfect combination of performance and energy savings. A presentation that has ensured us success in terms of attention from the public and professionals, even at a fair as competitive as Expodetergo”.

FAGOR INDUSTRIAL PRESENTS ITS NEW WASHING MACHINES AT THE EXPODETERGO FAIR IN MILAN
FAGOR INDUSTRIAL AND THE COSMO RESTAURANT CHAIN, A GUARANTEE OF SUCCESS AND A FUTURE IN THE UNITED KINGDOM

Fagor Industrial’s sales office in the United Kingdom has been responsible for the installation of the refrigeration and dishwashing equipment for the COSMO restaurant chain, specialising in Pan Asian food, which is in the middle of a full expansion process in the UK. The commercial relations between the two companies are a guarantee of success and also a boost to the globalisation process of this restaurant chain which has outlets in Bristol, Cardiff Bay, Chatham, Coventry, Eastbourne, Hastings, Hastings Royale, Romford, Swindon, Tunbridge Wells, Wolverhampton and Croydon.

With its benchmark products and services, Fagor Industrial has met the most innovative and demanding requirements of COSMO, which offers among its main attractions freshly prepared food and live cooking stations where prestigious chefs prepare exquisite dishes using fresh, quality ingredients, with more than 25,000 people trying the tasty dishes on offer in their restaurants every week.

COSMO offers a gastronomic journey through the culinary delights of nine different countries: China, Japan, Korea, Malaysia, Thailand, Mongolia, Singapore, Vietnam and India. Its expert chefs are continually looking for new, authentic recipes in which to combine tempting spices, flavours and aromas, and traditional cooking techniques to satisfy customers who can enjoy as much food as they like for one price. Each restaurant in the chain is designed with its own customised features. In the case of COSMO in Croydon - scheduled to open in November - the restaurant has a capacity for 800 people, ten live cooking rooms and more than 300 dishes available.
THE KHAN SHATYR SHOPPING CENTRE IN ASTANA, KAZAKHSTAN, CHOOSES FAGOR TURKEY

Khan Shatyr, the biggest shopping centre and entertainment complex in Astana, in Kazakhstan, has chosen cooking, refrigeration and dishwashing appliances from Fagor Industrial Turkey for its main restaurants. This is one of the most emblematic projects in Central Asia and stands out for its entertainment areas. The shopping centre, which is 150 metres high and has a volume of 1.5 million cubic metres, is banking on a new style of life focusing on luxury shopping, restaurants, coffee shops and leisure activities. The project, designed by the famous architect Norman Foster, reflects a giant, transparent tent and aims to be the focus of entertainment and shopping in Astana.

FAGOR TURKEY LAUNCHES A NEW CORPORATE WEB SITE

Fagor Turkey launched a new corporate web site in September under the slogan ‘Together we evolve’. The web site (http://www.fagor.com.tr/), created with the same structure as the Fagor Industrial web site in Spain, will help professionals to keep up with new products and any new projects carried out by the company.
NEW FAGOR SHOWROOM IN KASIMPASA, IN THE CENTRE OF ISTANBUL

In collaboration with one of its most experienced cooking appliance dealers, Delta Mutfak, Fagor Turkey has opened the first official showroom in Kasimpasa, a point of reference in terms of industrial cooking in Turkey. The showroom will be the ideal place for meetings with customers from across the region and will serve to show Fagor Industrial’s most innovative products. The plan is to open more showrooms like this in Astana and Almaty (Kazakhstan) and in Teheran (Iran). Delta Mutfak was named the official supplier for the World Basketball Championship held recently in Turkey.

FAGOR INDUSTRIAL’S SALES OFFICE IN PRAGUE COLLABORATES WITH THE BRISASOL PROPERTY AND TOURISM GROUP

Fagor Industrial’s sales office in Prague has always had close relations with the Brisasol Property and Tourism Group, based in Salou. As the Group was really pleased with Fagor’s catering equipment in Spain, the recently set up Fagor Gastro Cz was asked to install all the equipment and provide technical after sales service for the first 4-star hotel completed by Brisasol in 2006 in the centre of the capital of the Czech Republic under the name 971 Prague. Since it was opened it has been offering its services mainly to tourists from Spain and other Spanish-speaking countries.

Due to the success of this first hotel, the management team at Brisasol started construction of another hotel in the central area of Florenc. They worked with the Fagor sales office in Prague from the start, with Fagor completely designing the kitchen, which was technologically equipped with machines from a number of Fagor industrial factories, at a cost of €270,000. It is expected that the first Spanish tourists will be able to start enjoying the new installations at Christmas this year.
FAGOR INDUSTRIAL MEXICO TAKES PART IN ABASTUR FOR THE EIGHTH CONSECUTIVE YEAR

Fagor Industrial Mexico has recently taken part, for the eighth consecutive year, in the most important Latin American forum for suppliers in the hotel and catering industry, ABASTUR.

The fair, which celebrates its 25th anniversary this year, was held at the Banamex Centre in the Mexican capital on 21, 22 and 23 September. With a total of 34,000 square metres, 500 exhibitors and close to 1,200 stands, the fair, which received more than 23,000 visitors, has become one of the biggest exhibitions in the sector in South America.

Fagor Industrial Mexico went to ABASTUR 2010 with the aim of reasserting its consolidated position in the industry in South America. So, with a stand occupying 150 square metres, the Mexican sales office found the ideal framework for establishing relations with suppliers and companies. Everyone who came could see in situ the wide range of lines and products that Fagor Industrial has, as well as the quality that makes the brand stand out.

NEW FACILITIES IN BÁVARO

From 22 September, the Sales Office in the Dominican Republic has new facilities in Bávaro. In order to be closer to customers and to be able to offer better service, they have moved to a new centre which has an office area and a building containing a warehouse and spare parts store.

In August, the Sales Office also took part in the ASOHANORES 2010 Trade Fair, where it was able to establish new trade relations.
FAGOR INDUSTRIAL’S QUALITY COMMITMENT TO THE MOST IMPORTANT HOTEL CHAIN IN COLOMBIA

The Hoteles Estelar chain is the most important in Colombia. Right in the heart of the financial and business area of the city of Medellín is located the Hotel Estelar Milla de Oro, a hotel with 168 rooms and four conference rooms.

As a result of its commitment to hotels meeting the strictest demands and requirements in the sector all over the world, Fagor Industrial Colombia has been privileged to equip all the catering areas in the new hotel.

The main kitchen is equipped with machines from the 900 range, a convection oven, refrigeration and dishwashing equipment, and stainless steel accessories. Refrigeration, dishwashing equipment and accessories have also been installed in the self-service canteen for employees and in the functions area.
San Sebastian will once again become the world focus of gastronomy when a new edition of San Sebastián Gastronomika is held from 21 to 24 November. Fagor Industrial will be present at this really important event as an official sponsor, equipping the main stage, all the scullery areas and with an 18 square metre stand in the exhibition area.

Continuing with the international spirit of the congress, New York will be the special guest with the active participation of top chefs from the Big Apple of the stature of Colman Andrews, David Bouley and Anthony Bourdain, among others. They will be joined by the best Spanish chefs like Arzak, Berasategui, Adría and Subijana.

As with last year’s congress, the organisers have decided to focus on the world around gastronomy, such as cookery, wine and health. So they have scheduled four different, but complementary sub-congresses, called San Sebastián Gastronomika Alta, dedicated to cosmopolitan, urban cuisine; San Sebastián Gastronomika OFF, to highlight new trends in hotels and catering; San Sebastián Gastronomika Popular and San Sebastián Gastronomika Market, professional networking only.

Within these areas there will be new things like, for the first time at San Sebastián Gastronomika, a Competition for the Best Wine Waiter in Spain 2010, the I International Jordi Estadella Gin and Tonic Competition, as a tribute to the late journalist and gourmet, and the first conference on Gastronomic Tourism, with the collaboration of Saborea España and Donostia Turismo.
Nine of the most prestigious chefs in the world met at the end of July in San Sebastián to set up the International Advisory Board of the Basque Culinary Center. Led by its president, Ferrán Adriá, the international chefs Yukiko Hattori (Japan), Massimo Bottura (Italy), Michel Bras (France), René Redzepi (Denmark), Dan Barber (USA), Gastón Acurio (Peru), Alex Atala (Brazil) and Heston Blumenthal (UK) visited the building work for the Faculty and the Research and Innovation Centre, which will be completed next summer, and tackled the dynamics of how the Advisory Board will work in the future.

They also discussed the role of gastronomy in the social and economic development of a country; new trends in gastronomy; the development of new areas of research and the training of future professionals to lead the sector; the training and research centres to look to in each country and the importance of international training for professionals in the world of gastronomy.

The main aim of this recently created body is to provide strategic advice to the Board of Trustees of the future Faculty of Gastronomic Science as well as the Research and Innovation Centre and, thereby, achieve international renown. “This is “a project open to the rest of the world, which aims to generate new professionals and knowledge in gastronomic science” commented Joxe Mari Aizaga, vice-rector of the University of Mondragón and director of the Basque Culinary Center, at the presentation of the International Advisory Board.
THE MINISTRY OF HEALTH CREATES A WEB SITE WITH INFORMATION ABOUT THE COMPOSITION OF FOODS

The Ministry of Health has presented, via its web site, a database which citizens can consult the composition of around 500 of the foods and dishes most consumed by Spaniards, so that they know what and how they are eating.

The Spanish Database of Food Composition (BEDCA), as it is known, is aimed not just at users but also at the food industry, government and health professionals, and has among its main aims the promotion of healthy eating habits and the prevention of disease.

This document contains, in a unified fashion and based on international criteria, the composition tables for foods and gives each of them a code to identify them unequivocally. Moreover, it offers the chance to consult any individual food or group of foods or specific component. The guide can be accessed directly at www.bedca.net or via the Spanish Agency for Food Safety and Nutrition (AESAN).

START OF THE TRAINING PROGRAMME FOR FOREIGN PROFESSIONALS IN HAUTE CUISINE

Once again the Institute of Foreign Trade (ICEX) has begun the Training Programme in Haute Cuisine aimed at future professionals from other countries younger than 30.

These training programmes, started back in 2007, aim to train a group of future professionals and also familiarise them with the more traditional ingredients in Spanish cooking in order to achieve a greater international dimension. This will help create a network of contacts in international haute cuisine and transmit a modern, up-to-date image of Spain.

The programme, which lasts for eight months, can be attended by students who have completed the first three years at catering college in countries like France, Germany, Norway, Canada, Brazil or Japan, among many others. The training is divided into three stages. The first focuses on learning Spanish, whilst during the second some of the best restaurants in the country open their doors to the students so that they can further develop their own cooking techniques. Finally, a culinary competition will assess the recipes created by each student, which have to include at least three ingredients from a list of local produce.
**COOKERY BOOKS**

Mediterranean diet, healthy, one-course meals, salads of every kind and for every taste, healthy recipes, cooking on a budget and a multitude of tapas figure in these new cookery books with which Fagor News offers all its readers the chance to get cooking.

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<thead>
<tr>
<th>Title</th>
<th>Synopsis</th>
<th>Publisher</th>
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<tr>
<td>‘Mejor comer bien que hacer dieta’</td>
<td>(Better to eat well than go on a diet)</td>
<td>Grijalbo</td>
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<td>Synopsis: The culinary journalist Eva Celada and the prestigious chef Mario Sandoval suggest we get back into the kitchen and, more specifically, to the Mediterranean diet to tackle illnesses resulting from poor eating like cardiovascular disease and obesity. What they are proposing is clear: recipes with healthy, natural ingredients and without depriving yourself of anything but not being excessive. The book is divided into ten convenient sections and contains, in addition to menus, nutritional advice, cooking tips and a complementary diet to look after ourselves better on a day-to-day basis.</td>
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<td>‘Más de 700 recetas fáciles, baratas y ligeras para mantener la línea’</td>
<td>(More than 700 easy, cheap and light recipes to stay in shape)</td>
<td>RBA</td>
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<td>Synopsis: Contains easy explanations about how to prepare dishes in a short time with simple ingredients and utensils. These are cheap recipes as the dishes are prepared with seasonal products, with the best market prices and are designed to help you stay in shape as they use ingredients that are low in fat and are cooked in a healthy way. Each recipe comes with the calorific value of each dish so that diets can be planned based on the energy levels required.</td>
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<td>‘Platos únicos: recetas fáciles y equilibradas para el menú de cada día’</td>
<td>(One-course meals: easy, balanced recipes for every day)</td>
<td>Everest</td>
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<td>Synopsis: Presents a wide range of Mediterranean, exotic and North European dishes. From pizzas, savoury flans, soups, a variety of salads, meat and fish dishes, rice dishes to omelettes. Suggestions that offer the practical advantage of a one-course meal, combined with health, nutritional properties, and healthy balanced food. The recipe section is full of alternatives, suggestions for drinks to go with the food, secrets and ideas for guaranteed success.</td>
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<td>‘La salud en la cazuela: el placer de lo sano’</td>
<td>(Health in a pot: the pleasure of healthy eating)</td>
<td>Dilema</td>
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<td>Synopsis: The author, Jorge Castellote, gives a lesson in healthy meals to prevent behaviour disorders from affecting your food and stop food from becoming an addition or an emotional substitute. Thanks to his experience in the catering industry he is able to come up with a wide range of recipes in which carbohydrates, proteins and amino acids are more attractive and nicer when covered in sauce, aromas and textures.</td>
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<td>‘Más que tapas’</td>
<td>(More than tapas)</td>
<td>Almuzara</td>
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<td>Synopsis: Thirty chefs of recognised international prestige offer a similar number of original recipes using Andalusian products that combine perfectly with different gastronomic techniques. The real protagonists are the chefs who also talk about their experiences, their professional careers and their points of view about dealing with life in the kitchen.</td>
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<td>‘1080 recetas de cocina’</td>
<td>(1,080 recipes)</td>
<td>Alianza Editorial</td>
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<td>Synopsis: This new edition from Simone Ortega is full of innovations that make it a convenient, practical guide. It has been a landmark in the cookery book world. Three generations have learned to cook from this book which has become one of the most popular cookery books with close to two million copies sold.</td>
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<td>‘Cocina económica’</td>
<td>(Cooking on a budget)</td>
<td>Libsa</td>
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<td>Synopsis: In this book María Aldave presents cooking on a budget for times of crisis and all pockets without abandoning taste and healthy eating habits with rice, vegetables, pasta, pulses, meat and fish together with delicious desserts. The combinations are countless as the menus cover starters, main dishes and desserts.</td>
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<tr>
<td>‘500 Ensaladas’</td>
<td>(500 salads)</td>
<td>Blume</td>
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<td>Synopsis: An easy-to-use guide to preparing salads during the different seasons of the year. A total of five hundred recipes, as well as advice, dressings and complementary ingredients. It includes exquisite ingredients like mozzarella cheese, tomatoes, mint, chilli peppers and garlic. Warm, cold, garnishes, dishes, spices, creams, but above all quick, fresh and healthy salads.</td>
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**GASTRONOMIC BLOGGERS**

In this issue in which FAGOR Industrial continues with its commitment to web 2.0 technologies in the gastronomic bloggers section we find two different ways of expressing yourself in the kitchen with the tasty dishes of Rafa Prades, in his blog “Con los Cinco Sentidos” (Using Your Five Senses) and Belén Otero with her blog “Cocinar para dos” (Cooking for two).

After having basically taught himself in the home environment for thirty years, in June this year Rafa Prades completed a post-graduate degree entitled Expert in Culinary Technology which he has complemented with some cookery workshops with César Ráez, el Taller de Pan Iñan Yarza and L’essence de deux. In his blog “Using Your Five Senses” (http://conlocoscincosentidos.blogspot.com/) classified as enogastronomic and under the slogan “stories of a gastronomad” he offers more than a hundred recipes of all kinds, from fish and meat, to pasta, stews and desserts, among a wide range of dishes.

Back in 2000 he was part of the virtual community “A comer foro gastronómico” where he reviewed restaurants, and has also won one of the categories in the gastronomic photography competition organised in one of the past Tapas & Blogs, namely the one at Mario Sansó’s restaurant.

Aimed at cooking for couples or a reduced number of diners is Belén Otero’s blog “Cocinar para dos” (http://www.cocinarpara2.com/) which offers a wide range of recipes with quantities given for dishes for just two people.

In a cheerful, spontaneous way, she explains a countless number of recipes which include appetisers, rice dishes, milkshakes, sponge cakes, creams and soups, salads, starters, créme caramels, tapas and tortillas (like bruschetta) or one-course meals. The recommendations at the end of each recipe about how to serve the dish or what to serve it with are really interesting as they are the result of her own experience in the art of good cooking and eating.

Her latest blogs include enfrijoladas and torta de elote or corn bread, where she deals with her participation in a competition of Mexican recipes. She also includes tostas de guisantes and garlic mushrooms, two very popular dishes we can eat as tapas but with Belén Otero’s special touch with taste really good and special.

**TIRAMISÚ WITH MARBÚ BISCUITS**

[WWW.COCINARPARA2.COM](http://www.cocinarpara2.com)

**Ingredients to serve three**

- 250 g mascarpone cheese
- A drop of Cointreau
- 2 eggs
- 4 1/2 not very heaped tablespoons of sugar
- Coffee (about 150 g)
- Marbú biscuits (brand of Marie biscuits) (about 100 g)

**PREPARATION:**

Separate the yolks from the whites. Beat the yolks with some of the sugar (3 tablespoons not very full) and the mascarpone cheese.

Make some strong coffee and add the rest of the sugar (1 and 1/2 table spoons) and a generous drop of Cointreau.

Beat the whites until they stiffen (you can do this with a wire whisk, a Thermomix® at speed 3and 1 1/2 with the butterfly, programming for 1 minute per white, or by hand) and add to the yolk and cheese mixture mixing with a spatula.

Put the biscuits in the coffee and let them soak, until they “offer no resistance”. They have to turn into a crumbled biscuit paste.

Put a layer of biscuits into a dessert glass or plating ring, then a layer of mascarpone, another of biscuits and a last one of mascarpone. Sprinkle with cocoa powder or Nesquik®.

**SARDINES ON ZORONGOLLO**

[WWW.CONLOCOSINCOSENTIDOS.BLOGSPOT.COM](http://www.conlosincosentidos.blogspot.com)

**Ingredients to serve 4**

**For the sardines:**
- 2 red peppers
- 2 tomatoes
- 2 cloves of garlic
- Extra virgin olive oil (D.O. Gata Hurdes)
- Sherry vinegar (D.O. Jerez)
- Table salt

**For the presentation:**
- Maldon salt
- Thyme

**Zorongollo is a salad of roasted red peppers and tomatoes - typical of Extremadura-, which once dressed is eaten cold, either on its own or with grilled sardines, fried river fish... In this dish it is complemented with marinated sardines. This dish should not be confused with Zarangollo from Murcia (a potato, pumpkin and pepper stew) or Zarangollo from Extremadura (a potato, pumpkin and pepper stew) or Zarangollo from Murcia (a type of ratatouille with courgettes and onions).**

**PREPARATION:**

You need to prepare both the zorongollo and the sardines well ahead.

Preheat the oven to 180 °C and bake the peppers ad tomatoes, coated in oil, for about 30 minutes. Turn them over every 10 minutes.

Put the peppers and tomatoes in a covered pan, so that they sweat. When they are cool, remove the skin and the seeds. Cut the pepper into strips and crush the tomato in a mortar.

Dress with the juice they released and vinaigrette made with oil, vinegar, salt and very finely chopped garlic (without the germ).

Leave to macerate for 24 hours in the fridge.

Clean the sardines, separating the two fillets.

Put them in cold water for half an hour to remove any blood.

Prepare some brine with the water, coarse salt and vinegar. Marinate the sardines in this mixture for 12 hours in the fridge.

Drain them and cover them with olive oil, in which they should be kept for 2 hours.

**PRESENTATION**

Put some zorongollo on a plate, and place two rolled up marinated sardine fillets on top. Sprinkle with a little Maldon salt and decorate with a spring of thyme. Serve cold.

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**ZoroNgoLLo**

Sardines on grilling sardines. This dish should be complemented with marinated sardines. This dish should not be confused with Zarangollo from Murcia (a potato, pumpkin and pepper stew) or Zarangollo from Extremadura (a potato, pumpkin and pepper stew) or Zarangollo from Murcia (a type of ratatouille with courgettes and onions).
Located in an old farmhouse in Errenteria, in the province of Gipuzkoa, the Mugaritz restaurant has made the news quite a few times. For a long while, because of its exceptional surroundings, and its excellent cuisine, which it has been awarded two Michelin stars. And recently because of a fire, which forced the restaurant to close for four months whilst its kitchen was completely rebuilt.

This misfortune, which caused a big commotion in the gastronomic world, was however something that those in charge of the Mugaritz, led by its owner and chef Andoni Luis Aduriz, took advantage of to take on a series of changes connected to the rebuilding that would eliminate the establishment’s weak points and result in a refurbished, improved restaurant fully adapted to the 21st century. Changes in which the Fagor Industrial Group has played one of the leading roles.

“We are the result of twelve years work and a trajectory that has matured with time.”
Rebuilding the restaurant keeping faith with its principles

“I suppose that this is the easiest thing to say when something like this happens”, says Andoni Luis Aduriz when asked about the criteria for the rebuilding work. “But in our case many things have overlapped. The fact that there was a feeling of uncertainty about the restaurant itself with forty odd workers, and on the other hand, the professional side of the restaurant where I had to think if I really wanted to rebuild or if it was the time to even change the space... Another thing we had to deal with was that we had hundreds of reservations from all over the world made by people who we weren’t going to be able to feed, who we had to help find somewhere else, even call them all to explain the situation, change their bookings for some time in the future...” Finally, the decision was taken: a refurbished Mugartiz was going to arise from the ashes, but without betraying the principles that had made it a point of reference in world gastronomy.

“Sometimes when something like this happens, people try and justify it or think it is a prediction about the future, a sort of radical change. And we don’t know how to do that”, explains Aduriz. “We are the result of twelve years of work and a trajectory that has matured with time. It’s true that we have taken advantage of the situation to reassert even more what we were doing. And as what we are doing has nothing to do with what conventional cooking has offered, the construction of our dishes follows different mechanisms, and at the end there is a big surprise... I usually say that for many people it is as if the kitchen were unfinished. And I like that. And it is what we wanted to transfer everywhere, the dining room for example we wanted to strip bare... We wanted to put the importance on the actual quality of the materials”.

But, to achieve the new goals, it was necessary to have partners with the experience to guarantee that such a level could be achieved. Fagor Industrial was one of those chosen.
Fully re-equipped

The Mondragón firm has collaborated on the creation of the new Mugaritz by supplying and installing all the cooking and refrigeration equipment. This includes two different cooking areas—one for the restaurant work and one for staff meals—and five cold-storage rooms in the basement. The company has also been responsible for the supervision and fitting out of the new washing area, with a machine for crockery and dishes and another for glassware, as well as a new plonge area for washing kitchen utensils. Finally, the company was also involved in the rebuilding of the waiters’ service area, where the wine, water, and coffee machines are kept with all the items necessary for service in the dining room.

“Because of the fire, it was practically impossible to take advantage of anything in the kitchen area or in the basement area where the cold-storage rooms are. It’s all new”, says Iban San Salvador, Fagor Industrial’s Director for Northern Spain and the man in charge of the whole equipping process. That “all new” is, perhaps, the best way of describing Mugaritz’s initiative to make the most of the changes they were forced to carry out. “Apart from making better use of the square metres available, their aim was to improve the day-to-day working experience, by redistributing the space and the equipment. In terms of building work, they have changed the extractors, floors, walls, everything. And they have used silestone for the work surfaces and walls”.
Service in record time

The rebuilding work on the restaurant started a few weeks after the fire; Fagor Industrial came on board the project at the end of April, when the first meetings were held with the team from the Mugaritz. It was also back then that they visited the installations and could experience first hand what Iban San Salvador remembers today as “a devastating impression. The cooking area had been razed to the ground, there was nothing left. And the rest of the restaurant, mainly the dining area, was not so damaged, but the walls and ceilings were covered with soot, and looked terrible”. All told, Fagor Industrial’s participation in getting the new Mugaritz up and running was completed in barely a month and a half; “a record time, and what’s more, with total efficiency, because they were really clear about what they wanted”, remembers San Salvador.

Collaboration between the two companies benefitted from the mutual understanding between a supplier with years of experience offering complete solutions to leading establishments, and a customer who had full complete confidence in that sound experience. “Andoni Luis Aduriz was very interested in working with Fagor Industrial”, recalls Iban San Salvador. “He presented us with a very advanced initial project that he had prepared with his team, and from there he placed his full trust in what both Fagor Industrial was doing and his collaborators coordinated with us”.

“For us the kitchen has to meet certain requirements”, explains Andoni Luis Aduriz. “Obviously first of all it has to fit in with the

“This kitchen is going to mark a before and after, I really mean that.”
way we work, which is quite singular, due to a paradox of the Mugaritz: for us products are tools to construct dishes with, we strip them of any value. We try not to offer a product-based cuisine... But of course, that product, as a mechanism or tool has symbolic values and its organoleptic characteristics, which we want to highlight or protect. So given the chance to do everything again, what we did was to change the structure of the kitchen, adapt it to the way we work, to the movements and journeys we make, to the protocols we have... In the end, it's really a matter of not breaking the heat chain and then, obviously fitting out the kitchen with the best technologies, which we know work for us”.

Adapting to the space
Fagor Industrial’s ability to adapt the component parts of a kitchen to the characteristics of a given physical space was one of the most important aspects for Mugaritz when choosing the company as its supplier, above all given the special dimensions of its kitchen area, resulting from the architecture of the large house it is in. All the component parts, from the units to the kitchen range, were made to measure, adapted to the shape and design of Mugaritz, always based on making the best use possible of space, and respecting the greater amount of natural light in the refurbished area. There were some special challenges, like the extractor fans, which had to be adapted to the special height and slope of the ceilings. “I’m really pleased with the kitchen we’ve got now, it’s a lot better”, says Andoni Luis Aduriz. “Perhaps the only thing I don’t like is not something material, it’s knowing that to get this fantastic kitchen I nearly died! That’s the only thing that annoys me, that between an old kitchen and not having gone through what I have. Now that we can’t go back or choose, I’m really pleased. This kitchen is going to mark a before and after, I really mean that. Today, the restaurant is up for it, we’re really up for it. We’re tremendously confident in ourselves and we’re going to triumph”.

Back at full steam
The refurbished Mugaritz reopened its doors on 15 June, and the warmth with which its return has been received, by both its customers and its colleagues in the catering industry, is the best evidence that rebuilding was the right policy. “Given how complicated everything has been we are happy, because in just two or three weeks we are reasonably up to speed, in terms of both coping and regaining the quality and requirement levels we have when we are operating at full steam”, says Aduriz. For Andoni Luis Aduriz, operating a full steam is much more than the day to day
of running his restaurant. When you ask him about the projects he is participating in one way or another, he can go on and on: “We are working on project with the engineers from Fagor Home Tech, and we are just about to publish the first science and gastronomy magazine. In terms of culture we are still working with La Fura and are starting several cultural projects, a very innovative one that has to do with how the creative structures in the world of music and in that of gastronomy can come together, and collaboration with the choreographer Jon Maya. As far as research is concerned, we are working on several projects, like food for senior citizens, and the challenges or little details we have on a day-to-day basis”.

Mugaritz is back in shape in Spanish cooking, a sector that Andoni Luis Aduriz thinks is “better than ever. It has taken off, has been recognised all over the world, but it’s also done its homework well and there are restaurants involved in really amazing
projects, and not everyone is doing that. There are colleagues who are doing things really well and that is the best thing about it, competition is good. In fact, I would be more worried if I saw that people were resting on their laurels, not doing anything, not wanting to grow... Right now Spanish cuisine is one of the most influential in the world. It is setting trends, and that is what is really important”.

Now that the impression is over, and after the long months getting everything ready and still overwhelmed by the welcome from the public, both Aduriz and his team are “on a high. In the last few years we have worked to allow ourselves a structure that would enable us to look to the future with a lot of enthusiasm. And if, besides, we have a better restaurant, and a much better kitchen, then great. It’s given us a lot of strength”.

A chef you would have liked to have worked with? Michel Bras
Someone you would like to have cooked for? Manuel Vázquez Montalbán
A raw material. Passion
A restaurant. Mibu, in Tokyo
A chef. Ferrán Adrià
A pleasure. Talking with friends, with someone interesting.
A wish for the future. To be up to any challenge. On a personal level as well. To be a good son, a good partner and a good father.
CASE STUDIE

SPECIFICATIONS

TYPE OF INSTALLATION
2 star Michelin restaurant. Considered the 5th best restaurant in the world.

LOCATION
Errenteria, Guipúzcoa, Spain

PROJECT DATE
Carried out in 2010

OFFICE THAT COORDINATED THE WORK
Bilbao Office

FAGOR EQUIPMENT

COOKING AREA:
Gas cooker, bratt pan, deep-fat fryer, Visual Plus ovens, preparation table, support tables, fry-top, gastronorm tables, Simphony cooker, salamander, extractors, hot cupboard...

PLONGE AREA:
Utensil washer, sinks, set of aluminium and polyethylene shelves...

WASHING AREA:
Dishwasher, delivery and wash run-in table, tap, shower, run-out and going-over table...

BAR AREA:
Snack table, coffee maker unit, support table, gastronorm tables, shelves...

COLD-STORE AREA:
Set of cold stores and aluminium shelves

COLD ROOM AREA:
Preparation tables, ice cube maker, blast chiller, vacuum packer...
FAGOR PEOPLE

Julián Errarte
New President of Fagor Industrial

Q & A
PERSONNES FAGOR

After 17 years in different jobs in Production and Research and Development in Fagor Electrodomésticos’ Refrigeration Business, Julián Errarte joined Fagor Industrial’s Industrial Management team a decade ago, and for the last four years has been working in the company’s Logistics Area. He is the new President of Fagor Industrial.

What are your first sensations in the role of President?

In the short time I’ve been in the job I’ve barely had the time to start looking at how the company is doing, learning about the main concerns and the projects under way. But enough to know that Fagor Industrial has successfully got through the worst of the crisis and is in good shape to tackle the future with success.

What line are you going to follow in the global development of the company?

Fagor Industrial has had stunning development in the global market in the last decade. In these turbulent times we have to consolidate our position, and come out of this general crisis stronger, with fresh impetus, just like we have in the past.

What are your priority goals for the company?

Convinced that there are enormous possibilities open to Fagor Industrial I would like to get the entire workforce working together with enthusiasm. This will be the best foundation on which to build the future, a future that will only be brilliant if the people in the organisation play their part.

What possible changes and new actions do you plan to take to offset the economic crisis which is still hanging over the national and international scene?

The actions to tackle the crisis have already been taken, with the speed and flexibility required for them to take full, positive effect. This means that we are adapting very well to the new situation and we have been able to get successfully through the worst of the storm. We shall be keeping our eye on the changing environment, and do what is necessary to adapt to it in a flexible way.

What line are you going to follow in terms of relations with customers, distributors and professionals?

Being close to our customers is one of Fagor Industrial’s identifying features, and will continue to be so. Good service for which we are recognised in the sector, is a constant concern for our people, and we shall continue to improve and innovate in the services we offer, in the knowledge that what is good for our customers, is also good for Fagor Industrial.

One of Fagor Industrial’s biggest assets is its human resources, what do you think and what message would you like to give them?

We are all tired of hearing so many captains of industry saying that people are the biggest asset in their companies, when their actions are not usually in tune with their words. So, instead of just saying it, I hope that our people can sense and feel that it is...
so, that Fagor Industrial is its people and their contribution to a joint enterprise. Let our actions speak for us. On the other hand, I’m quite sure that if this company is where it is, it is thanks to so many people who have given it their best, and we haven’t always recognised that.

Quality is another of Fagor’s most valued assets, what are you going to do to keep us at the top in terms of excellence?

We have always placed a lot of importance on the quality of our products. Whilst some bow to the pressure to save money without consideration, Fagor has not and will never lose sight of the fact that without quality there is nothing, no products, no customers, no future.

What are your impressions about the company’s future?

I’m optimistic and think that we can say without sounding presumptuous that Fagor Industrial is going to have a splendid future. After dizzy, but well consolidated growth, the way in which the company has navigated through the storm of the crisis and the strength with which we are tackling the immediate future, do not indicate otherwise to me.

QT

FAGOR PERSONNEL / IN BRIEF

Age: 52.
Character: Calm, optimistic, stubborn.
Hobbies: Reading, walking in the hills, skiing, cinema.
Favourite food: Roast lamb and a good salad.
A challenge: Fagor Industrial.
A colour: Turquoise.
A date to remember: Two, the births of my two daughters.
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