

Monday, 26 June de 2023

# Truffles and wild mushrooms in gastronomy with Mycotour

## Mycological gastronomy and culinary opportunities

The Myco-Culinary-Hub has been an inspiring and revealing two-day event in which more than 35 chefs, scientists and experts specialized in mushrooms and truffles have gathered to immerse ourselves in the magnificent world of mycological gastronomy and the culinary, agri-food and tourist opportunities they offer.

The participants of the Myco-Culinary-Hub organized at the Basque Culinary Center faced gastronomic challenges presented by the experts, and presented their innovative culinary proposals through dynamics of co-creation and co-innovation moderated by Nahuel Pazos, chef researcher; Cinta Lomba, researcher in the sustainability area, Maialen Estivariz, innovation consultant, and Blanca del Carmen López, researcher in the sustainability area of BCC Innovation to learn together about the mycological and truffle field, and the importance of truffles and wild mushrooms in gastronomy. They have also explored healthy combinations of fungi, legumes and local vegetables, as well as the potential of fungi as an alternative for people with special needs. They have also promoted mycotourist awareness, the responsible use of truffles and truffle products without artificial flavors.

On behalf of the University of Lleida, the doctors Estela Mariné Roig and Natalia Daries Ramón accompanied the Doctor and Dean of the faculty Eduard Cristóbal Fransi attended and presented the Gastrotur project.



Gastronomy is the main character of many of the contents of the tourists.