

VIII International Congress of Mycological Cuisine and Tourism

Soria Gastronomica and Junta de Castilla y León

Soria Gastronómica is the only International Congress of Cuisine and Mycological Tourism, which every two years gathers in the city of Soria a good number of experts related to the different fields of mushrooms and mushrooms, with the aim of discussing and debating various aspects of these: such as tourism (microtourism), cuisine (conservation techniques, their characteristics, flavors, harmony with other foods and wines...). This congress is a benchmark in the world of gastronomy and mycology at an international level, because edition after edition it brings together the best and most distinguished national and international chefs together with experts in tourism, science and nutrition.

Soria Gastronómica will also address the importance of gastronomy as an attraction factor for tourism. Wines and their harmonies with mycological cuisine will also have their place in this biennial mycological event. The Congress will feature presentations, round tables, technical and training demonstrations, competitions and prizes.

Castilla y León treasures a great diversity of wild mushrooms, with a catalog of 2,700 species, many of them edible, of which 50 are marketed, together with cultivated ones such as the black truffle, which represents a great wealth for the local economy. The mastery, quality and good work of the cooks of Castilla y León position the mycological gastronomy of our Community among the most recognized nationally and internationally, and the tourism professionals contribute to the fact that Castilla y León has become one of the leading territories in micotourism

Microtourism makes possible the deseasonalization of the tourist sector, since the collection of mushrooms can be carried out during the four seasons of the year. This makes it possible to design tourist products throughout the year and thus extend the enjoyment of micotourism.

On behalf of the University of Lleida they will attend and present two projects: Estela Marine, Head of Tourism Marketing, University of Lleida (Gastronomic Image del destino) and Natalia Daries, director of the Department of Economy and Business of the Faculty of Law, Economy and Tourism of the University of Lérida (Adaptation of the websites and customer profile of high-end restaurants)



FOTO: SORIA GASTRONOMICA

SORIA GASTRONOMICA