

# FROM THE FOREST TO THE CUTTING EDGE

## IX INTERNATIONAL CONGRESS OF CUISINE AND MYCOLOGICAL TOURISM

27/28  
OCTUBRE 2025



## PROGRAM

### Monday, October 27

8:00

From the Delegación Territorial de la Junta de Castilla y León (C/ Linajes, 1), field trip (groups of 25) to the mycological center with field workshops on mushroom classification, located on Monte Valonsadero. Return at 10:50 a.m. to the Aula Magna Tirso de Molina.

11:30

Aula Magna Tirso de Molina. Opening Ceremony.

12:00

Aula Magna Tirso de Molina. Mycological cuisine at the Arzak restaurant. Culinary presentation by chefs Igor Zalakain and Cynthia Yaber. Arzak Restaurant (3 Michelin Stars)).

13:00

Aula Magna Tirso de Molina. Presentation and round table on scientific outreach and tourism. **Mycotour Mycotourism Innovation Laboratory**. Moderated by Dr. Fernando Martínez Peña, Scientist at the Spanish National Research Council (CCA-INIA-CSIC) and Director of the European Mycological Institute (EMI). Participants: Yolanda Santos, Councillor for Tourism and Environment, Soria City Council Chema Paraled, Journalist, Dos Esferas Comunicación Mathias Rocheleau-Duplain, General Director, Mycosphaera, Canada. Dr. Shota Nakano, Researcher, HOKUTO Co., Ltd., Japan. Luz López Palacios, Business Process Facilitator, XqNo.

14:15

Lunch at the Cloister, Fundación Duques de Soria.

16:00

Specialized mycological cooking workshops across 3 city venues:

- **Municipal Market Cooking Classroom. Sweet mushroom cuisine-** Restaurante Caleña (Ávila). Diego Sanz Llorente and Cristina Massuh.
- **Cooking Classroom Bécquer Civic Center. Pickling different mushroom species and their evolution with various meats and fish.** Restaurante Los Villares, Melania Cascante, with Dr. Eva Guillamón (Center for Food Quality, INIA-CSIC / Associated Unit "Agrolab de Alimentos Saludables," Soria)).
- **Santa Clara Convent. Workshop: Forest myco-culture - the art of domesticating wild mushrooms, discover it yourself.**

Coordinated by Dr. Fernando Martínez Peña, Scientist at CCA-INIA-CSIC and Director of the European Mycological Institute (EMI). Participants: Corporate overview of HOKUTO Co., Ltd. and recent advances in the cultivation of Boletus hiratsukae, Dr. Shota Nakano - Mushroom Research Laboratory, HOKUTO Co., Ltd. (Nagano, Japan). Advances in the cultivation of saffron milk caps (Lactarius deliciosus group), Dr. Alexis Guerin-Laguet - Mycotree Ltd., Christchurch, New Zealand.

18:00

Aula Magna Tirso de Molina. Presentation by Marsia Taha Mohamed Sala (Best Chef in Latin America). **Amazonian cuisine at Arami and its implementation with fungi and cyanobacteria.** Arami Restaurant (La Paz, Bolivia).

19:00

End of the day. Dinner on your own.

### Tuesday, October 28

9:30

Specialized mycological cooking workshops:

- **Municipal Market Cooking Classroom. Mycological cuisine of La Raya.** Mar Marcos, Restaurante España (Fermoselle, Zamora), and Dr. Laura Mateo-Vivaracho, Department of Biochemistry, Molecular Biology, and Physiology, Faculty of Health Sciences, Soria Campus, University of Valladolid.
- **Aula Magna Tirso de Molina. Theoretical workshop on Indian cuisine and mushrooms.** Satish Sridhar, Manon Gingold and Naveen Patwal.
- **Cooking Classroom Bécquer Civic Center. Mushroom cuisine at El Tilo de Vallecas Restaurant.** Carlos and Alba de Pablo, El Tilo de Vallecas Restaurant (Soria).

11:00

Aula Magna Tirso de Molina. Presentation: **Mushrooms at El Bardal**, Benito Gómez, 2 Michelin Stars, El Bardal Restaurant (Ronda, Málaga).

12:00

Aula Magna Tirso de Molina. Presentation by Samy Benabed. **Fungi and wild products in Samy's cuisine.** Auberge Saint-Mathieu Restaurant, Quebec, Canada. Michelin Green Star.

13:00

Aula Magna Tirso de Molina. **Mushrooms from the León mountains in the cuisine of Restaurante Pablo and their harmony with wines.** Juanjo Losada (Michelin Star) and sommelier Lidia Martín, Restaurante Pablo, León.

14:00

Closing Ceremony.

14:30

Closing of the Congress. Lunch at the Cloister, Fundación Duques de Soria.