

Food For Thought

FFT.ie



HOME

NEWS

FEATURES

EVENTS

JOBS

PROPERTY

CLASSIFIEDS

PURCHASING

ByMark Murphy ----- Jun 13, 2018



The official launch of Food On The Edge 2018 took place the evening of June 12th in Albert Adrià's Hoja Santa restaurant in Barcelona.

The launch was attended by Irish chefs and media who travelled to Barcelona for the announcement of the 2018 themes and list of speakers to date. Speakers at the launch included the Irish Ambassador to Spain, Ms. Sile Maguire, previous Food On The Edge speakers and Spanish chefs Albert Adrià (of el Barri group in Barcelona), Quique Dacosta (of Quique Dacosta in Dénia Alicante) and Eduard Xatruch of Disfrutar, who also catered for the event.

Speaking at the launch, JP McMahon, Food On The Edge symposium director, said: "We are thrilled to be able to launch Food On The Edge in Barcelona this year. When I was first thinking about the idea of Food On The

Edge, Albert Adrià was one of the first chefs to show his support and come onboard - so I'm delighted to be able to acknowledge that and host the launch here in his restaurant, Hoja Santa."

Signature snacks at the launch were prepared by JP McMahon, Albert Adrià, Quique Dacosta and Eduard Xatruch. Albert Adrià prepared nube de tequila (tequila cloud), Quique Dacosta created rodaja de tomate (tomato slice), Eduard Xatruch served up tatin de foie-gras y multiesfericos de maíz (multi-spherical tatin of foie gras & corn) and JP McMahon prepared ostra, algas marinas (ramsons oyster, seaweed, ramsons). Drinks were served by Food On The Edge partners, Estrella Damm and San Pellegrino.

Irish Ambassador to Spain, Sile Maguire, said: "Irish people know more about Spanish food than the other way around. There are 2m visits a year from Ireland to Spain, which proves the very strong relationship between the two countries. JP is contesting the idea that Ireland is all about drink and fun. Spain is our second biggest market for fish and seafood. Spanish people are enjoying Irish produce even when they don't know it."

JP announced the main themes for this year's event, which has the added theme of Conversations: "conversations amongst peers, amongst mentors and their mentees, conversations about challenges and opportunities and of course, the conversations that take place over the dinner table."

JP McMahon closed the event by paying tribute to recently deceased Anthony Bourdain: "The issue of mental wellbeing in the industry was one that developed organically in last year's symposium but was very prominent and became a key topic. This year, we will dedicate the symposium to the memory of Anthony Bourdain in the hope that it will highlight the importance and seriousness of the issue."

The 2018 Food On The Edge venue is The Bailey Allen Hall at the National University of Ireland Galway (NUIG). The event on the 22nd and 23rd of October will be a mix of 15 minute talks by speakers, panel discussions and masterclass sessions.

A two day ticket Early Bird ticket is available until 31st August 2018 for €300 which includes access to all talks plus lunches and entry to the wrap party. Organisers say tickets are selling fast, with a sell-out show last year. Bord Bia and Gather & Gather will be a principal partners of the event this year with Estrella Damm and San Pellegrino returning as major sponsors.