

National Gastronomy Awards 2017: Albert Adrià Named “Best Chef” in Spain

The 2017 National Gastronomy Award recipients have been announced for the annual recognitions presented by the Real Academia de Gastronomía (Spanish Royal Academy of Gastronomy).

NEWS | JUN 15 2018

This year's awards, which were presented on June 15th in Madrid, saw the coveted prize for “Best Chef” bestowed on one of the most recognizable names in the Spanish culinary world today:

[Albert Adrià](#), who, among other projects, made his mark on the city of Barcelona last year with the opening of his much-anticipated Enigma restaurant.

In addition to this award, other top gastronomy professionals were recognized for their excellence and contribution to the Spanish gastronomic panorama in 2017. They included Juan Manuel del Rey of Madrid restaurant El Corral de la Morería for “Best Maître,” and Rafael Sandoval of Restaurante Coque – also in Madrid – for “Best Sommelier.” Furthermore, Mikel Zeberio won the award for “Best Journalistic Work”; the book [El nuevo arte de la cocina española](#) by Vicky Hayward won for “Best Print Publication”; while website 7 Caníbales received the top award for “Best Online Publication” and Pastry Revolution (Best publication).

Additionally, the awards for the best champions of “Healthy Gastronomy” (both an individual and an organization) were given to Andoni Luis Aduriz of Mugaritz restaurant and the Fundación Dieta Mediterránea, respectively. Finally, the 2017 “Special Award” was presented to [José Gómez of Joselito](#), and the “Lifetime Achievement Award” was given to Vicente Castelló Pérez of Nou Manolín.

