



PRESS RELEASE

September 26th, 2019

Rafael Ansón, Medal of Honor of the WGI

Mr. Rafael Ansón Oliart received the [Medal of Honor](#) from the [World Gastronomy Institute](#) (WGI) recognizing his work and his great merits in the field of gastronomy.

Medal of Honor of the WGI

The WGI Medal of Honor is the highest award of the Institution and is granted to recognize the significant work of professionals, entities and groups that have decisively influenced the development of gastronomy in the world.

The Award Ceremony was organized in the Events Room of [MEDITERRANEO CULINARY CENTER \(MCC\)](#) in Valencia (Spain) where Mr. Ansón received the award from Mr. José Manuel Iglesias, Secretary-General of the WGI, Mr Juan José Burgos (WGI Senior Vice-President and President of Slow Food Madrid), and Mr. Luis Tesón (WGI Corporate Vice-President).

The event was attended by the Host Director of MCC Mr. Enrique Niñerola as well as distinguished personalities, such as Worldchefs Educational Director John J. Clancy, FASCV President Mr. David Remolar, APCCV President Chef Sebastián Romero or Dean from the University of Murcia Mr. Gaspar Ros. A Delegation headed by Mr. Manuel Ferris and Mrs. Teresa Martínez attended on behalf of the [Tourist Foundation València](#).

In addition to his Medal and Diploma, Mr. Ansón received as a present, a travel case with a travel heater for infusions with a selection of teas from the [Dilmah company](#), the best Ceylan Tea.

The Executive Committee of the World Gastronomy Institute (WGI) has awarded Rafael Ansón its highest award, the [Medal of Honor](#) of the Institution, thereby recognizing the figure and trajectory of the Founder and President of the [Royal Academy of Gastronomy \(RAG\)](#) in Spain and which, among many other distinctions, responsibilities and distinctions, is also Founder and Honorary President of the [International Academy of Gastronomy](#).

Mr. Rafael Ansón

On the occasion of his Medal, WGI has been proud to receive [Rafael Ansón](#) in [Valencia](#), which is surely the personality that has contributed most to the enormous evolution that gastronomy has experienced in recent decades. Mr. Ansón has promoted the change of model that has been imposed in the world, from a concept called "Cuisine of Freedom", inspiring, promoting and developing a new way of understanding the 'gastronomic fact', leaving nineteenth-century classicism behind and getting the hotel industry to adopt formulas in which respect for the product and the health of the consumer prevails; breaking rules established for centuries in the ways of eating by allowing food to be tasted now without the rigidity of yesteryear, getting to enjoy a meal can be equated with the search for emotions, both in traditional ways and in those of the most exciting news.

Inauguration MCC Academic Course 2019-20

After the Medal ceremony, Mr. Ansón offered to the [Mediterráneo Culinary Center](#) Students a presentation and he highlighted the importance of the vocation in the professionals of the cuisine, offering valuable advice so that they can become leaders in their work and reach high professional and social levels. The President of the Royal Academy of Gastronomy praised the facilities and spaces of the MCC and he had the opportunity to talk about this avant-garde school, and informed him thoroughly about the initiative.

Subsequently, the Academic Course 2019-20 of the Mediterranean Culinary Center was inaugurated, with the participation of Chef John J. Clancy, International Director of Education of Worldchefs (World Association of Chefs Societies), the largest Chefs Association around the world, with more than 10 million Members in 103 countries. Chef Clancy officially opened the Course and explained what it is like to study in one of the Worldchefs Recognized Schools, since MCC is the only Spanish school that has this quality.

A gastronomic day ... and a delicious event

To conclude the event, the `Expression Cocktail and Show Cooking` was summoned to the press and guests, which began with the presentation of the creation of cocktails designed by José Manuel Iglesias (WGI) in collaboration with the [Federation of Sommeliers of the Valencian Community \(FASCV\)](#), represented by sommelier and Bartender Elizabeth Bravo, Valencian Cocktail Champion. The cocktail is innovative, very visual and delicious and has been called "MEDITERRANEAN BLACK VELVET" and aims to twin the cities of Dublin and Valencia with a drink that, more than likely, will become a classic. It is an original cocktail inspired directly by the "Half & Half" (Lager beer below, [Black Guinness](#) beer above, but not mixed) and the "Black Velvet" (Champagne below, Guinness above), it is a base of the popular cocktail "[Valencian Water](#)" (Valencian version of the "Mimosa", in this case, enriched with Jameson Whiskey) on which surprisingly "floats" Guinness Black Beer (Diageo Group), achieving with physics what looks like magic ... And it is. The power of creative cocktails.

In the culinary section of the event, the Mediterranean Culinary Center offered the tasting of a unique Paella de Haute Cuisine: called «**RICE WITH MARINE PLANKTON, SEA CUCUMBER AND [CORVINA REX](#)**». Seeking to concentrate the purest essence of the sea, the rice was prepared with a fish broth complete with the textures and flavors of Sea Cucumber and the Corvina Rex of [Frescamar Alimentación \(Andromeda Group\)](#), all wrapped in the flavors and intense green color of the Marine Plankton, ingredient discovered to Gastronomy and developed by the renowned Ángel León, nicknamed "Chef of the Sea". The recipe was prepared by Chef Alex Such (MCC Culinary Director) in collaboration with Chef Sebastián Romero, President of the [Association of Cooking Professionals of the Valencian Community \(APCCV\)](#) and Delegate of [Eurotoques CV](#).

An elegant traditional Valencian elaboration was also served, an "All-i-Pebre" de Frescamar Seabass, but with the originality of changing the potato for [Jujube \(Ziziphus jujuba\)](#), a seasonal and exotic fruit, very typical in the Valencian region. MCC presented a basket of this fruit to Mr. Ansón and Chef Clancy.

Within the drinks chapter, Rice was harmonized with excellent white wines from [Bodegas Jeromín](#), selected by Juan José Burgos, President of [Slow Food](#) Madrid. "Puerta del Sol" young and "Puerta del Sol" aged in barrel were the two [Malvar white grape](#) wines chosen as they perfectly fit the marine tones of the rice and bring freshness, woody personality and subtle touches reminiscent of wild fennel, contrasting and achieving an ideal pairing.



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