

## Jesús Marquina “Marquinetti”, WGI Medal of Honor

Chef Marquina received the [Medal of Honor](#) from the [World Gastronomy Institute](#) (WGI) recognizing his work and his long and successful curriculum of researcher and propagator of food culture. The best Pizza-Maker of all time has won the Pizza World Championship in Italy five times.

### 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). Mr. Marquina received the Award from Mr. José Manuel Iglesias, Secretary-General of the WGI in the company of a representation of the Steering Committee of the Institution. .

The Executive Committee of the World Gastronomy Institute (WGI) has awarded Jesús Marquina its highest award, the [Medal of Honor](#) of the Institution, thereby recognizing the figure and trajectory.

### Mr. Jesús Marquina “Marquinetti”

It is surprising that a Spaniard from Tomelloso (Ciudad Real) wins a “Pizza World Championship” in Italy itself, and competing against the best on the planet, seemed like science fiction. That he wins the World Championship five times is a true miracle, a historical fact only available to an expert whose work dazzles and stands out internationally. Chef Marquina has surpassed all the limits getting Pizza to be recognized as a high quality elaboration, a preparation that has led to Culinary Congresses, Symposiums, Professional Show-Cookings and large events, giving a new vision and dimension to the phenomenon of Pizza, which now besides being the most popular food on earth (the only culinary preparation found in almost all populations of the globe), thanks to the Chef is valued for its gastronomic possibilities.

Considered as the best Pizzaiolo Master in the world, in addition to the informative field, he works in the field of education with his own teaching methods, developed from experience and the immense creativity he exhibits. Owner of his restaurant Marquinetti, author of books, advisor to major brands and companies, Jesús Marquina is also the Director of the Pizzas Section of the Spanish Cooking Selection «La Roja de la Cocina», the Spanish representative competition organization in the circuit of Worldchefs Jesús Marquina, whom the Italians dubbed as «Marquinetti» Italianizing his last name to honor his talent, has innovated the sector with his creations and techniques, receiving multiple awards and being selected to participate in great occasions such as the Anniversary of El Greco or for Create a special pizza for the rock group “Rolling Stones”. In his restaurant and attached school he researches, works and leads a highly qualified team that also wins international championships.

## Master Class «THE PIZZA IS HAUTE CUISINE»

After the Medal ceremony, Mr. Sanchidrián offered to the [Mediterráneo Culinary Center](#) Students a presentation.

The MCC Middle and Higher Grade Students were able to enjoy a Master Class offered by Mr. Marquina about the art and techniques on the Pizza.

. The attendees vibrated with the acrobatics made with the doughs, they also understood the quality pizza in context, when Chef Marquina talked about the 72-hour fermentations, of the different qualities and coupages of flours, of the necessary pastry precision, of soluble and insoluble proteins, of albumin, alveoli, glutinic networks, elasticities, kneading and, yes, also of complementary ingredients and their baked goods. A lesson on unforgettable pizzas that, surely, has changed the way of understanding pizzas for those who were fortunate to enjoy the wise words of the Master.

A Marquinetti Master Class is more than a show-cooking or a theoretical class, it is a transcendent experience that offers a new vision of something apparently as common as pizzas.

The Chef of the Pizzas of Haute Cuisine offered a practical demonstration of kneading and baking advised a team of teachers and students of the MCC, which presented to the Master an own elaboration called "PIZZA MEDITERRÁNEO" designed in collaboration with the experts of the WGI, so that Marquina will value and give valuable and learned advice to improve the elaboration. With some adjustments suggested by the 'Dottore', the new elaboration was presented in public, which has a "bianca" base in Roman style and in which the Mediterranean comes alive thanks to the ingredients being placed in the pizza after baking the flour base The "Mediterranean Pizza" has some slices of Corvina REX, fresh mussels, black olive, salicornia (sea asparagus) and some strategically placed sauce points before lightly sprinkling aromatic herbs.



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