

# SPAIN



## CHEF : ANTONIO ARRABAL JIMÉNEZ

Born in Barcelona, after two months his family moved to Zaragoza, a city where he studied hospitality. He has 17 years of experience in luxury hotel kitchens in different cities of the Spanish territory. Chef Arrabal has wanted to keep the best of each land and that wealth of influences and flavors tries to transmit it in each dish. As a lover of cooking and good food, he enjoys learning, teaching and also competing. He has participated in numerous culinary championships and was second finalist in the first edition of Top Chef Spain. In 2016 he finally made the decision to materialize a dream that had been shaping him for many years, and created the restaurant La Jamada, the center of Burgos of which he is chef and owner. A few years later, in 2018, LAB La Jamada, a laboratory dedicated to cooking and gastronomic research workshops, of which he is director, emerges. Since 2019 he also works with the Torremilanos Restaurant, contributing his experience in organizing banquets and small and large events in hotels.



**STUDENT: JAVIER ANDRADE**

**School: C.I.F.P. LA FLORA**