

SPAIN



CHEF : RUBÉN ARNANZ

At just 29 years old, he is recognized with one Michelin star in Segovia, becoming one of the youngest chefs to be recognized with this distinction. Traveling through different countries and learning from diverse cultures, Arnanz has cooked and trained in some of the world's best restaurants, subsequently driving the New Castilian Cuisine. He collaborates with major food companies, leading a team of biologists and nutritionists in the creativity, research, and development department for new products and food solutions that reach households. He has presented his first book titled "Ancha es Castilla," where he highlights the value of the New Castilian Cuisine. Collaborating with 16 national and international schools and universities, he has recently been recognized by OAD Europe Top 50 New Restaurants.

