

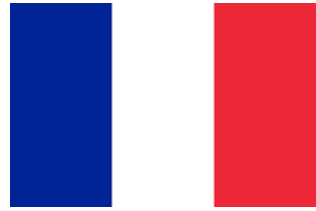
## **Session 12: Raw mycological recipes: marinated and lacto-fermented dishes.**

- \* Chef Regis y Jacques Marcon**
- \* Jean Rondet**
- \* Mélania Roy**
- \* Alain Borde**

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# FRANCE



**NAME: Chef Régis Marcon and Chef Jacques Marcon**

In the heart of the countryside, set against a backdrop of mountains and forests, over twenty-five years Régis Marcon and his wife have transformed the small family inn into a three star restaurant (2005): « **Régis et Jacques Marcon** ». Jacques is once again running the business. His culinary skill and know-how is closely linked to healthy eating and wellbeing, based on a selection of organic or sustainable produce, using seasonal farmed or wild ingredients that include a wide variety of local mushroom species. As part of its commitment to healthy eating, the restaurant favours cooking techniques that limit the use of sugars. Indeed, the restaurant philosophy is deeply rooted in nature, as well as creativity, innovation and a commitment to contributing to local development and sharing know-how and experience.

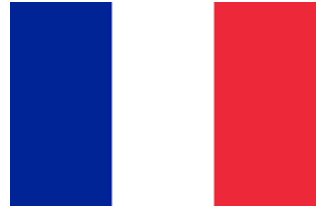
(Photo : Philippe Barret)



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# FRANCE



**NAME: Jean Rondet**

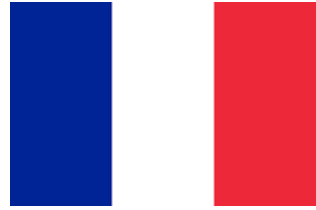
Jean Rondet, a phytopathologist and agricultural engineer, has dedicated forty years of his life to the territorial promotion of mushrooms both in France and abroad. A former engineer at the Ministry of Agriculture, and later responsible for the Union Grand Sud for forest communes, today he works as an independent consultant specialising in international cooperation projects. His work centres on the development of rural areas and mycological innovation. He is also particularly interested in the nutritional value and properties of mushrooms and putting them to use in the preparation of food.



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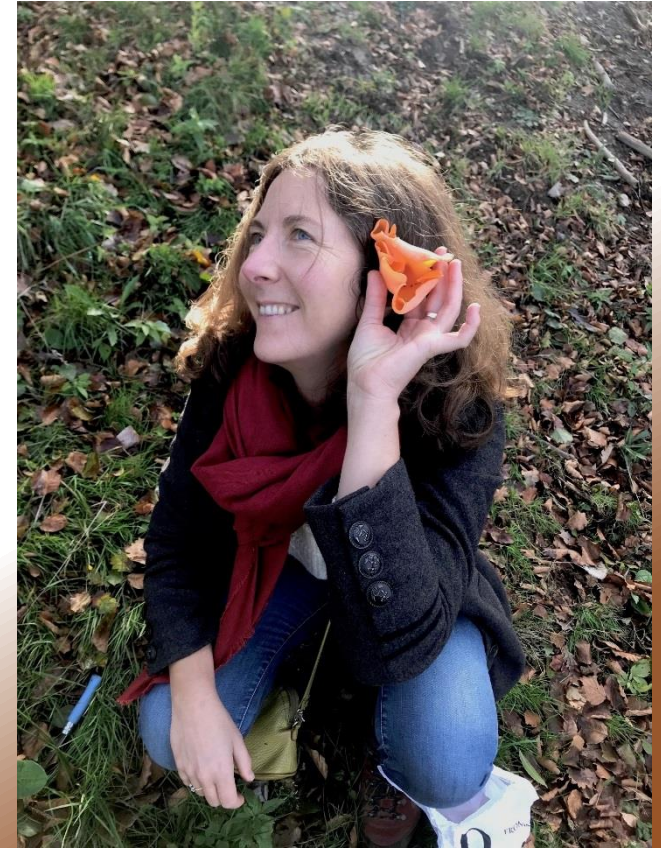
# FRANCE



NAME: **Mélanie Roy**

Mélanie Roy is a lecturer and investigator in Ecology and Evolution at the Toulouse 3 University and conducts her research at the Evolution and Biological Diversity Laboratory. She is passionate about mushroom diversity, undertaking research projects into their colonies in highly-conserved forests, northern forests, the Amazon jungle and Patagonia, as well as ancient European forests. She is a particular expert in symbiotic ectomycorrhizae, studying not only their diversity, but also their bio-geographical history and their functional importance for certain ecosystems, which are particularly threatened by climate change and land usage. Through participatory projects, she considers the use of mushrooms particularly in French Guiana, and is involved in the organisation of events and mycological inventories.

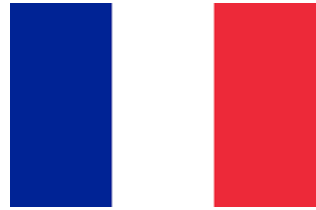
She is also particularly interested in the use of mushrooms in the food industry for both their gastronomic and nutritional qualities



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# FRANCE



## NAME: Alain Borde

Alain is the third generation at the helm of Maison Borde, an SME specialising in the distribution and sale of wild mushrooms.

Holder of a Business School diploma and trained in food conservation techniques, Alain is a true entrepreneur who manages the business with equal doses of passion and realism. He has created an export business, introduced a certification policy, diversified activity and turned Borde into the European leader in dried mushrooms. He is currently involved in a Mushroom space that includes a museum and cookery school.

### **Maison Borde, the experts in wild mushrooms**

Founded in 1920 in Saugues, Auvergne, over time this small family business has grown into a major reference in the wild mushroom sector. It distributes and sells dried, canned, frozen and lightly freeze-dried mushrooms. The firm's long-standing expertise enables it to offer products for large-scale distribution, industrial and professional use (particularly chefs) throughout France and internationally in more than 65 countries.

This SME plays a key role in the local economy and is committed to forging partnerships with local chefs including Régis and Jacques Marcon, Philippe Brun and Jean-Pierre Vidal .



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## Session 13: Molecular cuisine with mushrooms

- \* **Chef Oriol Castro**
- \* **Dr. José Antonio Bonet**
- \* **Dra. Eva Guillamón**
- \* **Jordi Serentill**
- \* **Feli Sánchez-Espuelas**

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# SPAIN



## NAME: Chef Oriol Castro Fons

He was born in Barcelona in 1974 and after attending the Joviat School in Manresa and the Pastry School of Barcelona, he works for various notable restaurants including Martin Berasategui and Paco Torreblanca's Total Patisserie. At the end of the 90's, he begins an internship in the pastry station of elBulli Restaurant under the direction of Albert and Ferrán Adriá and Juli Soler. During his uninterrupted years in the elBulli team, he expanded his culinary formation in other top restaurants like Charlie Trotter, Chicago and Michel Bras, Laguiole. In 1998, he becomes responsible, along with Albert and Ferrán Adriá, of the creative team of elBulli, dedicating a large part of his work to research and development of new dishes for the gastronomic offer of elBulli. During this time in elBulli, he was part of work teams that dedicated themselves to the development of elBulli Catering, the execution of cooking classes, the elaboration and conceptualization of all books published, the production of videos to disseminate the gastronomic work, as well as the development and conceptualization of the Bullipedia. In 2008 he becomes co-founder partner in CookingValue, a Company specializing in Gastronomic Consulting. Later, he opens Restaurant Compartir (2012) and Restaurant Disfrutar (2014), awarded as the Best New European Restaurant in 2016, same year in which it was also recognized with its first Michelin Star, adding the second one in 2017. In 2019, Disfrutar is ranked number 9 on the list of The World's 50 Best Restaurants.



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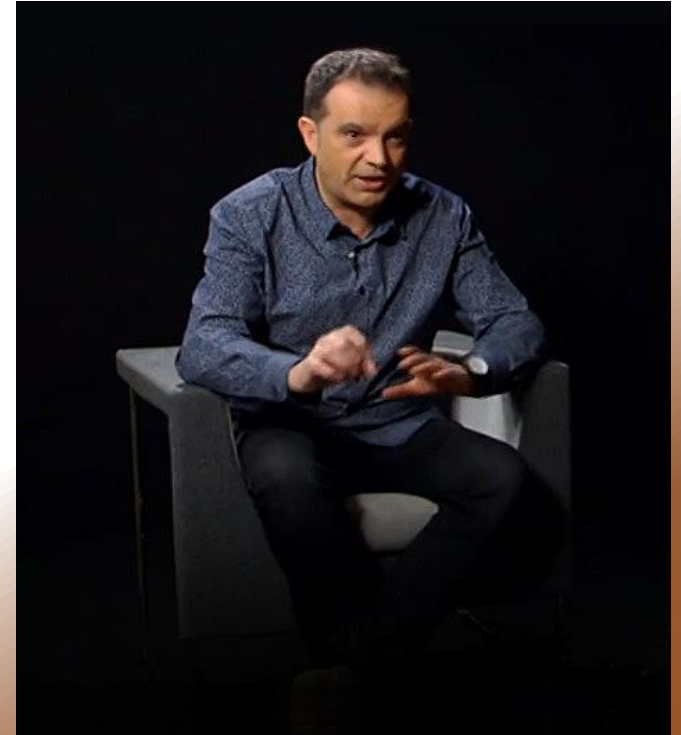
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# SPAIN



**NAME: Dr. José Antonio Bonet**

Dr. José Antonio Bonet in forest engineering, is a university graduate from the University of Lleida (UdL) and also an associate researcher at the Forest Science and Technology Centre of Catalonia (CTFC), where he was the general director. His scientific career has focused on non-timber forest products, with a specialisation in the field of mycology. His domestic and international activity has been frenzied, participating in more than 50 projects, including large European ones. He is currently involved with his group in different national and international interdisciplinary research projects focused on strengthening the relationship between forest management and fungal diversity and productivity, using molecular biology techniques, modelling techniques, and multi-scale approaches. As a result of his research, he has written over 100 publications including in indexed journals, books, and book chapters, focusing primarily on the dynamics of fungi and forest management.



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# SPAIN



**NAME: Dra. Eva Guillamón Fernández**

Holder of a PhD in Food Science and Technology from the Complutense University of Madrid. During the early days of her research career she worked in the Food Technology Department at the Spanish Institute for Agricultural and Food Research and Technology (INIA). She currently works at the Food Quality Centre in Soria, where she studies bioactive compounds, particularly in wild mushrooms and legumes.



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**NAME: Jordi Serentill**

Laumont is a company specialised in the truffle and mushroom trade with an annual turnover of more than €25M. It is the industry leader in Spain. It has a presence in the wholesale markets in Barcelona, Madrid, and Bilbao and a handling centre in Valladolid for the mushrooms and a centre in Tàrrega, Lérida, for the truffles.



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**NAME: Feli Sánchez-Espuelas**

Feli Sánchez-Espuelas has been involved in the truffle sector through the family business since the early 1990s.

Her activity is based mainly on black truffle harvesting (*tuber melanosporum*) and the production of mycorrhizal holm oaks used in truffle farming. She also dedicates much of her time to the promotion truffle farming through truffle tourism.



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