



PRESS RELEASE

Tacos al Pastor Wins DO Cava's Online Competition, 'Recipes of the World', Organised as a Way to Enjoy Cava at Home

- **With its 'Recipes of the World' competition, DO Cava recognised inventive ways of harmonising Cava with culinary creations from around the world.**
- **Each participant was tested on their culinary creativity and was able to share this talent from home during quarantine.**



Winning creation: Tacos al Pastor by @ceci_bo_homecooking



Barcelona, 14 May 2020.- With its [‘Recipes of the World’](#) competition, DO Cava recognised inventive ways of harmonising Cava with five international culinary proposals.

This competition was part of the project that DO Cava is running with Canadian sommelier and expert on aromas and creative harmonies, François Chartier. It is a project based on extensive [research into four different types of aromatic profiles](#) and different styles of Cava, as well as identifying different complementary ingredients which demonstrate that Cava is a world-class option for pairing with food.

The competition, publicised through the DO Cava's social networks and including some of the most famous recipes from across the world, forms part of the project to bring Chartier's study and the idea of pairing food with Cava to a much wider audience. In addition, the recipes suggested take participants on a journey through different international cuisines: Mediterranean, Japanese, Peruvian, Mexican, and North American.

The competition also searched for the best photograph, tagged on social networks as **Sunday Recipes with Cava**, where the challenge was to make one of the suggested recipes and take a photograph of it with the Cava chosen as the best pairing for that dish, and then upload the photo to Instagram or Facebook.

The winner, Instagrammer @ceci_bo_homecooking, won a €100 gift voucher to spend on DO Cava products at Barcelona’s [Celler de Gelida](#) online store. When studying the various entries, the jury evaluated how creatively the dish was presented with the glass of Cava, as well as the variety and number of ingredients used in the recipe.



To make it easier to follow the recipes, there are five videos on the website, with step-by-step instructions on how to make [Black Rice](#) served with Cava de Paraje Calificado (Mediterranean cuisine); [Sushi](#) served with Traditional Cava (Japanese cuisine); [Chifle](#) served with Cava Gran Reserva (Peruvian cuisine); [Tacos](#) al Pastor served with Cava Reserva, (Mexican cuisine) and [Lobster](#) Newberg served with Cava de Paraje Calificado (North American cuisine).

The recipes are still available on the DO Cava website for anyone who would like to try pairing them with a glass of Cava. They are sure to be a hit!

Link to the competition: <http://www.docava.es/recetas-del-mundo/>

DO Cava

With over 60% of international sales, Cava is the Spanish DO with the most exports. It includes over 38,000 hectares of vineyards and more than 6,800 wine producers. It has 370 associate wineries in more than 100 countries. Cava creates universal culinary harmonies, and is present in the most prestigious and well-known restaurants in the world.

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