



Added Value

Erlantz Gorostiza has set a milestone in the history of the Canary Island catering industry, having been awarded with two Michelin stars at M.B Restaurant in Hotel Abama. He has been the first chef to receive such level of recognition. Since his arrival in Tenerife in 2010, he has trained a large number of chefs in his kitchens, whilst developing new projects for restaurants that have turned into reality.

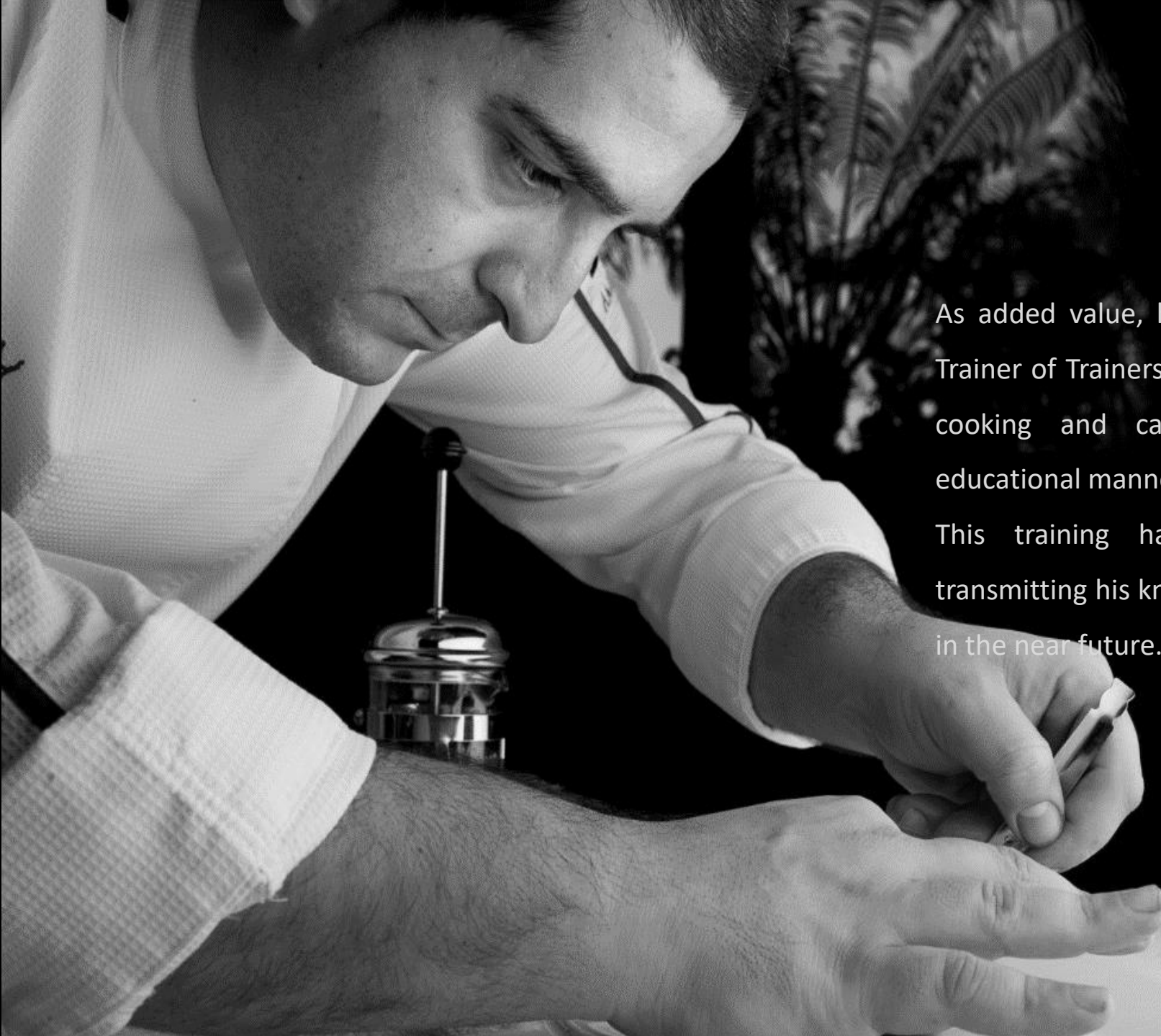


Honest, committed and entrepreneurial are the adjectives that best define Erlantz as a chef, he is an extraordinarily hard-working individual who gives his best on a daily basis. Erlantz's commitment with the Canary Islands goes beyond his kitchen, and he has travelled extensively, visiting every geographical and cultural point of interest in the islands, constantly in contact with the products, and the men at the fields and sea who define the Canarian landscape.

He has filmed interesting documentary series by these men's side: farmers, fishermen, winemakers, cheese and honey makers...

Erlantz has been the voice of them all, and worked hard to give credit to everything they produce. He has been involved personally in making such Canarian products known to other Spanish restaurants and chefs, highlighting their quality and particularities.





As added value, he has received the European Diploma of Trainer of Trainers, increasing his knowledge to give different cooking and catering courses in an authorized and educational manner.

This training has a relevant element of generosity, transmitting his knowledge to the trainees he will be teaching in the near future.

ERLANTZ
GOROSTIZA



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