

Biography

Miguel Ángel de La Cruz, Chef Restaurante La Botica de Matapozuelos, Valladolid

Self-taught, practice a natural, artisan, derived from the landscape, cook committed to put in value everything that offers your nearest environment, sensitivity and naturalness in each development, his proposal was guided by the tireless rhythm of nature that with the change of season offers new ingredients.

Feel admiration for the product close, managing a network of small local producers that supply your kitchen with natural products, in many cases obtained from respect for the environment and its conservation.

A scholar of the gastronomic culture of the region and the possibilities that it offers in the kitchen, he is the author of the book ***"El cocinero recolector y las plantas silvestres"***, *"The chef collector and wild plants"*.