

Asociación de Cocineros

The Borriquetes

The Association of Chefs of Conil, Los Borriquetes, was founded in 2013 by 70 professionals who (while maintaining different proposals for innovation in their kitchens) have a deep respect for traditional cuisine in common.

The primordial goal of the creation of this entity was the impulse of the gastronomy of Conil de la Frontera and the entire province of Cádiz.

This association of cooks of Conil takes its name from a fish of the area, before rather despised and now very quoted, even reaching around 12 euros per kilo.

During their career they organized many gastronomic events and for some years they have also created dishes whose main ingredient is Aloe vera. They organised three Gastronomic Days of Aloe vera, presenting dozens of innovative recipes based on this millenary plant. For that reason they have a high knowledge about both the benefits of Aloe vera and its requirements to cook it, taking advantage of all its culinary and health-promoting properties.