

La Rebaná has the best young chef...

Carlos Caballero is only 23 but has won an Andalusian award for his work

Carlos Caballero is only 23 years old but he already has the award for best young chef in Andalucía in the Cervatillo prizes for the year 2000 tucked into his belt. His great eagerness for success, his enterprising spirit and his love of modern cuisine were what led him to make the decision to take on the running of an establishment opposite the cathedral in Malaga. Moreover, the premises won the national architecture prize, but its previous owners did not make the most of this.

Carlos has managed to adjust perfectly to the surroundings and to put into practice a type of cuisine that is half-way between well prepared classical dishes and modern ones properly understood, in other words without clashes which make no culinary sense. As appetisers he has a whole range of slices of bread with sauces, "porra" (like a thick gazpacho) with ham, Iberian black pudding etc. as a concession to what a good part of the clientele at establishments of this type demand.

The menu itself is made up of portions and half portions of dishes, and it is these that make it obvious just how professional this young Malaga chef is. The fine lettuce salad with Iberian ham and thyme cheese is well designed both



Inside La Rebaná

FERNANDO GONZALEZ

for its colour and its combination of flavours, but the amount of salt used should be cut down so that these combinations can be appreciated all the better. The smoked cod with tomato chutney is subtle and the contrast of flavours is spot on. Almost the same thing can be said of the Dublin Bay prawns and Iberian bacon, where the fusion of bacon impregnating the prawns creates a savoury sensation that is quite different from the usual one

you get when you eat this shellfish. The terrine of foie gras with quince jelly and stewed fruit is not up to the same level as the other starters, and will still have to be worked on, especially if Carlos wants to keep on serving foie gras to his clients.

The area in which Carlos really falls down is the fish dishes. He has admitted that he is studying the possibility of including a greater variety of cooked fish.

One of the dishes that well and truly illustrates what this young man has to offer is the paper thin fillets of duck with brie cheese and Pedro Ximénez wine. This really is a fine dish, rich in subtlety and with excellent textures which are not at all easy to combine.

La Rebaná
Calle Molino Lario 4, Malaga
952 608 534