Catalonia and Aragon

8 February 2023

The autonomous communities of Catalonia and Aragon are found in Spain's northeastern corner and are home to exceptional produce and wine, and some of the best restaurants in the world.

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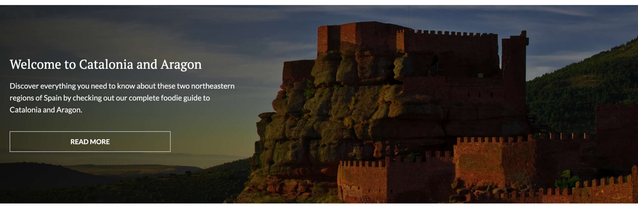
When thinking about the Northeast of Spain, a lot of people's minds will immediately leap to images of Barcelona. However, whilst Catalonia's capital is obviously an important part of the region's identity both in terms of food and culture, it's just one small element of a broader area, which has plenty to offer by way of produce, wine and restaurants.

Between the two of them, the regions of **Catalonia and Aragon** (situated to the west of Catalonia) boast both stunning Mediterranean coastline, and therefore a bounty of amazing seafood, but also thriving olive groves and vineyards further inland. Aragon is also famed for its lamb and has PGI protected status for three breeds of sheep, while the Catalan Pyrenees has similar recognition for its beef.

This produce, amongst other local specialities including Aragon's world-famous **black truffle**, is showcased in restaurants across the Northeast of Spain. The most notable of these is the three-Michelin-starred El Celler de Can Roca in **Girona**, which is widely regarded as being one of the best restaurants in the world.

Read on to find out more about the food and wine of these two beautiful regions.



Welcome to Catalonia and Aragon

Discover everything you need to know about these two northeastern regions of Spain by checking out our complete foodie guide to Catalonia and Aragon.

READ MORE

Inside the Aragonese kitchen

Migas aragonesas

by GBC Kitchen

The autonomous community of Aragon has a number of its own traditional dishes which make use of the area's specialities, including its prized lamb and black truffle. Check out these classic Aragonese recipes for a true taste of the region

Slow-roasted lamb shoulder with allioli
by GBC Kitchen

Rabbit with snails and grated black truffle
by GBC Kitchen

Teruel's award-winning black truffle

The small village of Sarrión in the Aragonese province of Teruel is famed for producing and selling some of the finest black truffle in the world. Find out more here.

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A taste of Catalonia

Girona: Catalonia's culinary gem

by Great British Chefs

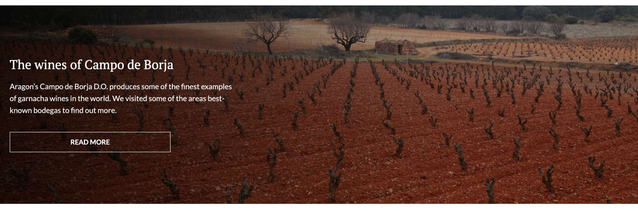
It may not be the region's biggest city, but Girona is a must-visit spot for any foodies visiting the area. Find out more about the city where one of the best restaurants in the world is located, try preparing some of the classic dishes you'll find on menus there, or read on below for tips on cooking escalivada and Catalonia's famous green onions, calcots.

Leeks with romesco
by GBC Kitchen

Suquet de peix
by GBC Kitchen

How to cook escalivada

How to cook calçots



The wines of Campo de Borja

Aragon's Campo de Borja D.O. produces some of the finest examples of garnacha wines in the world. We visited some of the areas best-known bodegas to find out more.

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