

SPAIN GOURMETOUR

Food, Wine & Travel Magazine



Cuts from the Ibérico pig.
The Pleasures of the Flesh



Big Names in Wine.
Peter Sisseck



Canary Islands
Gastronomy Revisited

SPAIN GOURMETOUR

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Printed in Spain

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D.L.: M.45.307-1990

ISSN: 0214-2937

NIPO: 705-06-030-X

Publisher

ICEX

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Pº de la Castellana, 14

28046 Madrid

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www.icex.es

Cover

Illustration: Alfredo

Information and Subscription:

Spain Gourmet is a publication of the Spanish Institute for Foreign Trade (ICEX) of the State Secretary for Tourism and Commerce to promote Spain's food and wines, as well as cuisine and culture. The magazine is issued three times a year in English, French, German and Spanish and is only and exclusively distributed, free of charge, to trade professionals, specialized journalists, chefs, cooking schools and other food and wine professionals. For more information, please contact the Economic and Commercial Offices at the Embassies of Spain (see list on page 117-118).

The opinions expressed by the authors of the articles are not necessarily shared by the Spanish Institute for Foreign Trade (ICEX), which cannot be held responsible for any omissions or error in the text.

EDIT

Chestnuts! Lovely hot roast chestnuts! This cry can be heard on the street corners of Moscow these days – in Russian, of course, though by rights it ought to be in Spanish because the chestnut stalls (a familiar sight to many of us, but with the extra appeal of the unusual in that context) are there thanks to Spanish enterprise. Spain, and especially Galicia, has long been an exporter of chestnuts. As you'll discover, the French no longer have the exclusive on marrons glacés; and chestnuts go beautifully with Ibérico pork – yes, that's right, pork, not just cured ham – choice cuts of which receive rave reviews from Spanish and Japanese gourmets. Read on to find out more!

This issue also brings you a very specific take on the Canary Islands, a far cry from the usual tourist clichés: we examine the way in which many cutting-edge chefs are rediscovering the islands' local cuisine. The Canaries have been a stopping off point for travelers since long before Columbus' first voyage of discovery, and their cuisine bears witness to that fact. That part of Spain deserves to be explored anew.

All good things must come to an end, and this issue sees the end of our sip-by-sip world tour in the company of international experts who have shared their favorite Spanish wines with you over the last three years. And we focus the spotlight on the last of our unsung heroes.

There are changes to our team, too. Bettina Krücken has moved on to new things, while Sonia Ortega, coordinator of the magazine since its very first issue 20 years ago, will from now on be devoting her attention to a new gastronomic project that we'll be presenting next year.

Cathy Boirac
Editor-in-Chief



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Andalusia welcomes you with a smile

All of Andalusia welcomes you with a smile – the people, nature and gastronomy...Andalusia, the southernmost region of the Iberian Peninsula cherishes the Mediterranean cuisine and offers a rich variety of healthy and natural food: fruit, vegetables, fish, olive oil, cereals...and exquisite wine: from Sherry, Brandy and Montilla to other, not less remarkable varieties from Malaga and Huelva. An unlimited source of taste and culinary delight, which our region offers for Andalusians, you and all who wish to enjoy them as well.

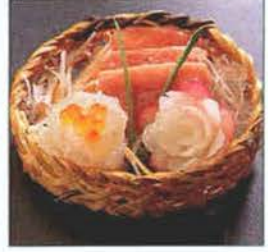
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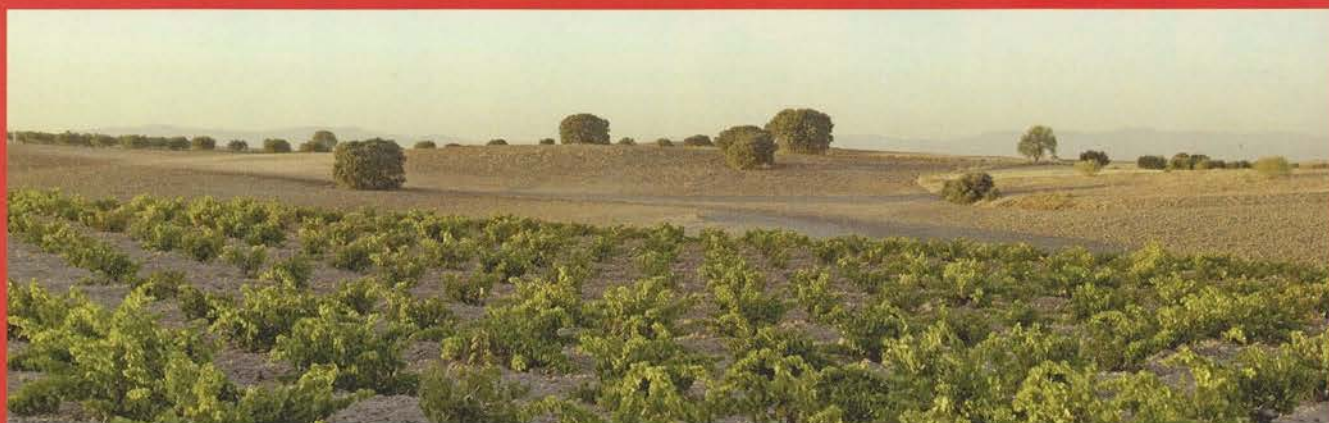
Vinos de Madrid is now going through the sweetest period of its 16-year history. National sales, exports and praise for its quality have never before reached such heights. This anniversary is not only a climax for these wine producers, who have always been near the capital city, playing a leading role in a long historical tradition that dates back to the 8th

SHOWERED WITH AWARDS

This vast leap has been compensated with steady recognition, both from the core market – the Autonomous Region of Madrid – and the external market, winning more than seventy awards at national and international competitions during the past five years. This has led to the emergence of a new generation of wines, produced using the most modern technologies and capable of expressing

OVERSEAS DESTINATIONS

Thanks to this brand name – the best publicity campaigns – and, above all, the impeccable work carried out by the wine producers, the area has seen nine years of meteoric growth on the export market. Germany (29.45%) is the main destination for the wines of Madrid, followed by the United Kingdom (16.02%) and the United States (13.12%), the biggest surprise



The thousand-year-old vineyards of Vinos de Madrid boasts are dominated by the tempranillo and garnacha reds and the malvar and airén whites.

Century. The 'denominación' was actually created as a result of the care and concern of the wine producers, who wanted to reclaim their native land, their roots, and show their ability to enhance the quality of their wines and improve its competitiveness.

Starting back in the eighties, wine producers of the Autonomous Region of Madrid have been making concerted efforts to incorporate modern production systems and satisfy an ever-increasing and more demanding consumer market. Many new brands appeared on the market around this time (during the 1986 to 1990 period, sales of bottled wine jumped from 72,000 to 1,600,000 bottles), signed by winegrowers and entrepreneurs concerned with quality.

the typical character of the land. The appearance of these brands has only been possible thanks to refinements to company structures, traditionally made up of family winemakers, by the entry of solid companies of a competitive nature. This sector is in the throes of an expansion period, and will grow even farther, beyond the limits it has already reached. The Autonomous Region of Madrid has 13 million consumers, thanks to the six million visitors it welcomes every year. This fact, together with the 8,000 hectares of land included in the Denominación de Origen are an important force, as yet unexploited, not to mention the important cachet of the Madrid brand itself, which is already internationally renowned.

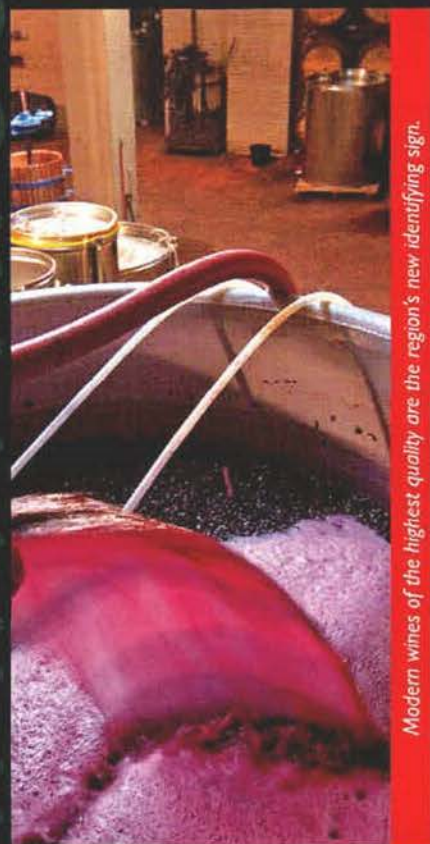
market of the season, where the greatest rates of growth are being achieved.

In just one year, total export sales increased by 23%, rising from 7,715 hectolitres in 2004 to 9,564 the following year. Exports have made the Denominación de Origen Vinos de Madrid the fastest growing market, meaning it now represents 30% of total trade. These processes, whose beneficial effects are being filtered downwards, encourage the modernisation of Madrid's wine producers and their presence at international fairs. This activity receives a great deal of support from PROMOMADRID, a body devoted to promoting Madrid's wines overseas,

which allows our brands to be seen at the most important events in the world calendar.

This trend has produced even wider recognition, which in turn has led to the wines being awarded of numerous prizes and high scores by gurus such as Robert Parker, who awarded three Madrid wines over 90 points (G5 Garnacha Puerta Bonita 2004, Velarde Privada 2001 and El Regajal Selección Especial 2002). Or the case of Michael Franz, specialist journalist on the Washington Post, who highlighted DO Vinos de Madrid as one of the future most interesting emerging winegrowing areas for the United States.

To further consolidate and widen Vinos de Madrid's standing abroad, the Regulatory Council has established some lines of action to concentrate resources on priority markets (Germany, the United Kingdom and the United States) and strengthen brands through participation in the most important fairs, building contacts with the press and organising inverse commercial missions, whose objective is to give visitors in situ knowledge of the vineyards and their wine producers. Lastly, the organisation recommends participating in internationally important competitions.



Modern wines of the highest quality are the region's new identifying sign.



Vinos de Madrid present at trade shows.

THREE AREAS

The history of the new wines of Madrid begins in 1986 with the approval of Madrid's specific 'Denominación' and the division of the area into three sub zones – Arganda, Navalcarnero and San Martín de Valdeiglesias – each distinct and with its own long tradition of wine production. Four years later, the Denominación de Origen Vinos de Madrid was given official recognition, to control and protect the grapes and the wines of the 54 municipal areas in the area to the south of the Autonomous Region of Madrid. Finally, in 1991, the first bottles of wine labelled with the Vinos de Madrid brand appeared on the market.

The first and largest sub zone is Arganda, made up of 27 municipal areas to the southeast of the Region. It is also the largest wine producer, as half of all the vines registered with the Regulatory Committee are located here. Its classic continental climate with abundant sunshine and dry soils, which contain a certain quantity of humus, acidic pH levels and granite subsoil make it an ideal area for producing quality wines. The blanca malvar grape is predominant here, which produces pleasant wine with a tasty, mild flavour and the tinta tempranillo, which produces fresh, fruity, young wines.

Navalcarnero, the second of the sub zones, comprises 19 towns to the south-centre of the province, with dry, non-calcic soils, poor in nutrients, and coarse sand and clay subsoil. The appearance of new up-and-coming wine producers in this sub zone is contributing to the strengthening of Navalcarnero as a benchmark for the wines of Madrid, along with the incorporation of the latest technology in the production process. With a long tradition in the production of rosé wines using garnacha, this red is making some important advances, especially the young wines, which are aged for a short time in oak barrels.

The third of the sub zones, San Martín, in spite of being the smallest with just nine municipal areas, is the second most important

in terms of wine production. It accounts for 35% of the vines registered with the Regulatory Council, which are predominantly of the blanca albillo and tinta garnacha varieties. The vines are cultivated on dry land on granite, poor in humus and with an acid pH, from which reds are produced, with concentrated aromas and flavours, strong overtones of mature fruit, and notes of the homeland, full and flavoursome.

NEW GRAPES

The varieties of grapes authorised by the Vinos de Madrid Regulatory Council are being constantly widened and enriched. To the traditional malvar, albillo, tempranillo or garnacha, grapes from abroad have been added, such as the cabernet sauvignon, the merlot and the syrah, which have adapted excellently to the soils of the denominación. Among the white grapes, the malvar is outstanding, and the reigning variety of the zone. It matures early and produces fresh, aromatic wines. Among the reds, the garnacha is particularly outstanding. It represents a third of all the vines grown and is used to produce concentrated, full-bodied reds. The tempranillo variety, with its low yields and great versatility, is the second most important in terms of production and also plays a leading role.

Among the new arrivals you will find the vigorous cabernet sauvignon, a low yield, constant vine that has become strongly established and the merlot, which is adaptable and is easily grafted to other varieties. The most recent variety to be introduced is the syrah, which produces high quality, very aromatic, fine, complex wines suitable for ageing. Other varieties such as the viura, parellada, torrontés, airén and muscatel à petits grains are also common.



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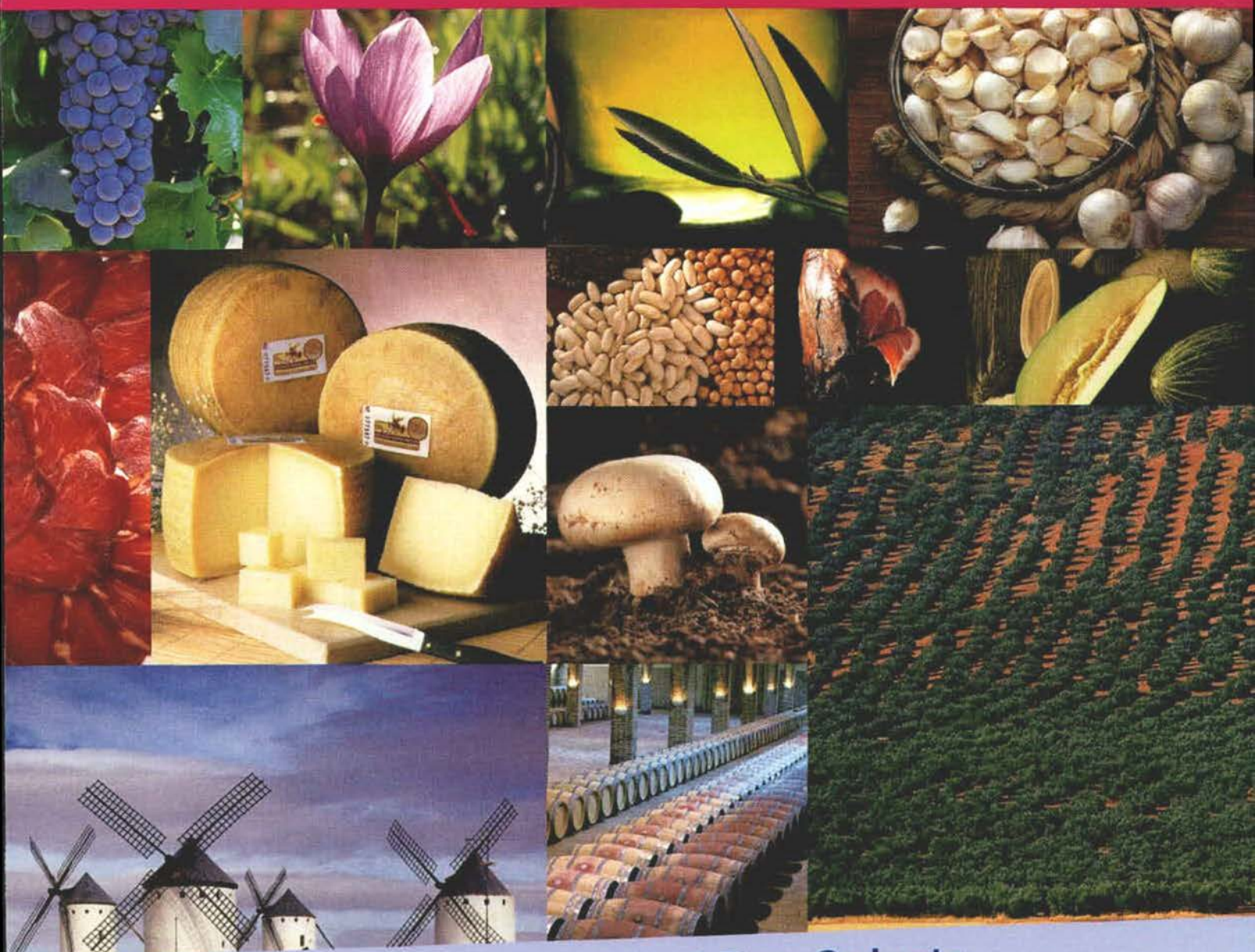


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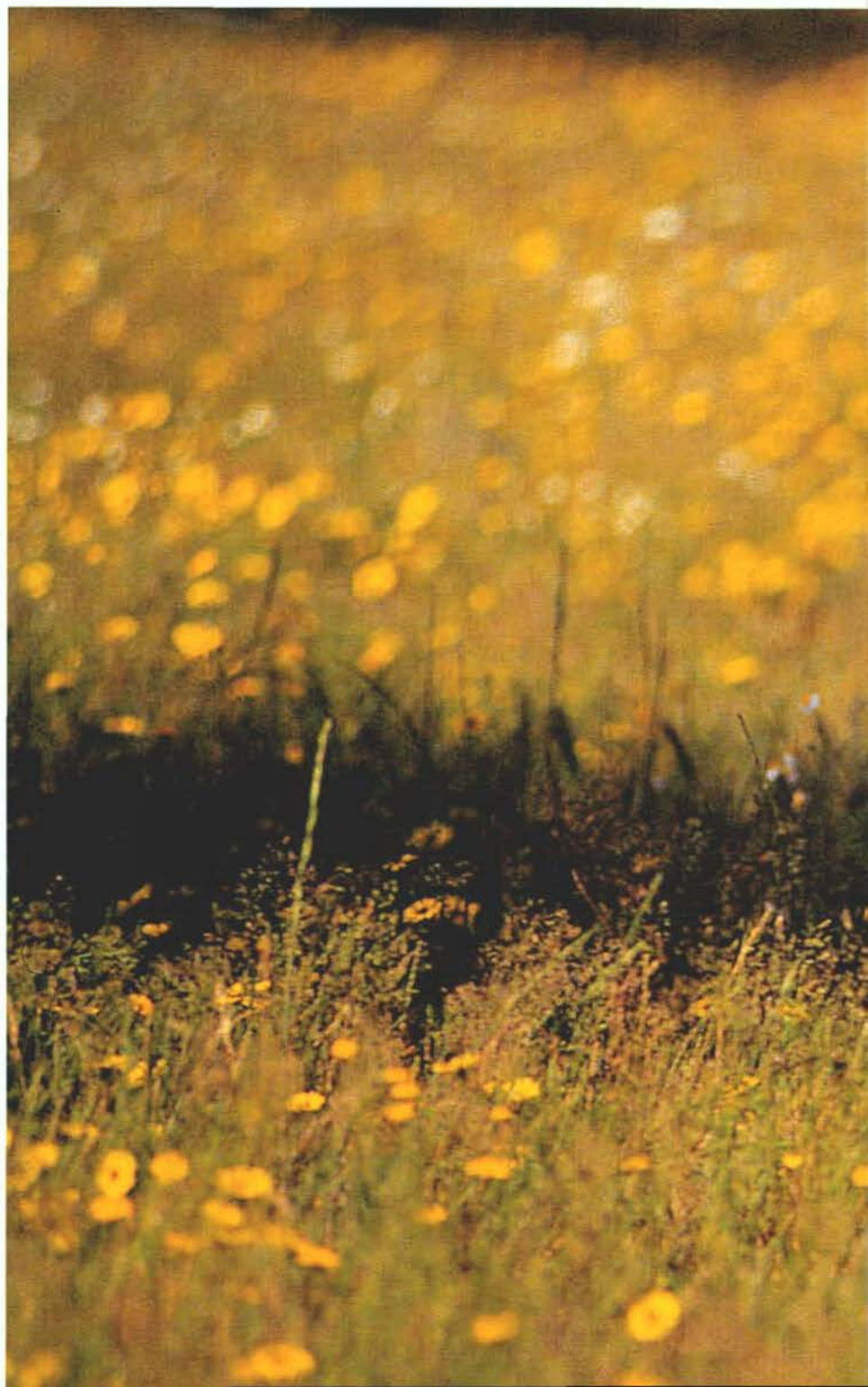
The only 5J Iberian Ham in the world.
And it is from Sánchez Romero Carvajal.



Fresh meat from Ibérico pigs has not been on the market for long, but it is already becoming highly appreciated abroad. European countries and, in particular Japan, are discovering a taste for these juicy cuts, which are marbled with fat that has similar properties to olive oil and is good for your heart. Secreto, pluma and paleta are just some of the evocatively named cuts that are beginning to cross frontiers. This meat is healthy and succulent, and has limitless gastronomic potential. What more could you ask for from a piece of meat?



The pleasures of the

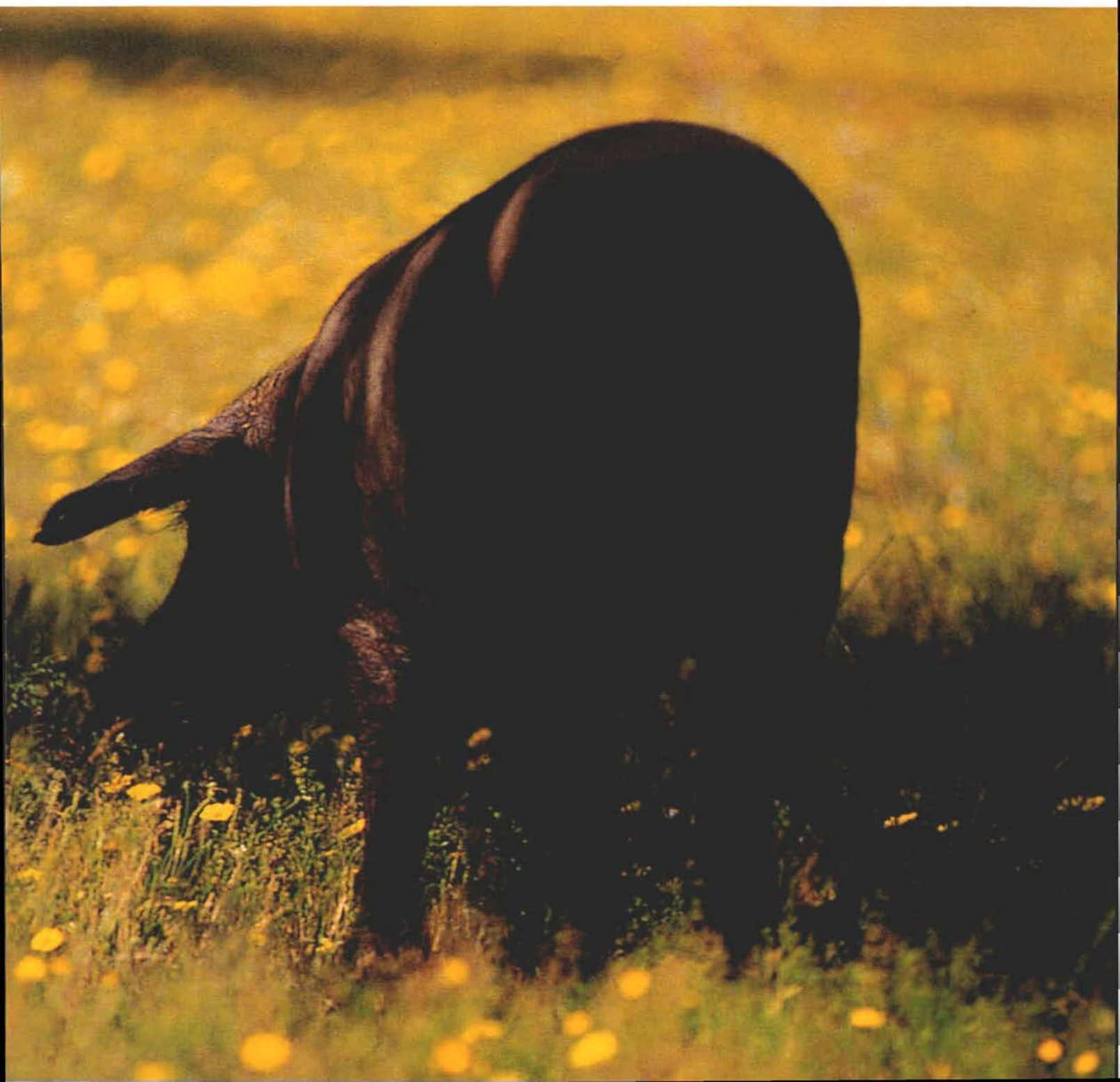


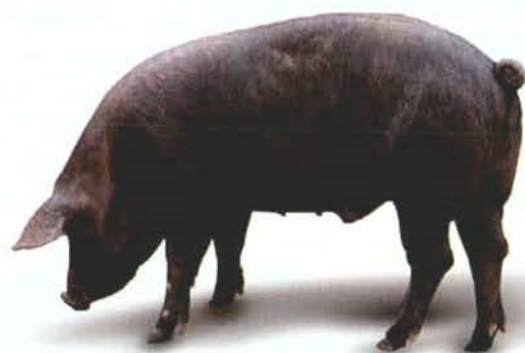
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FLESH





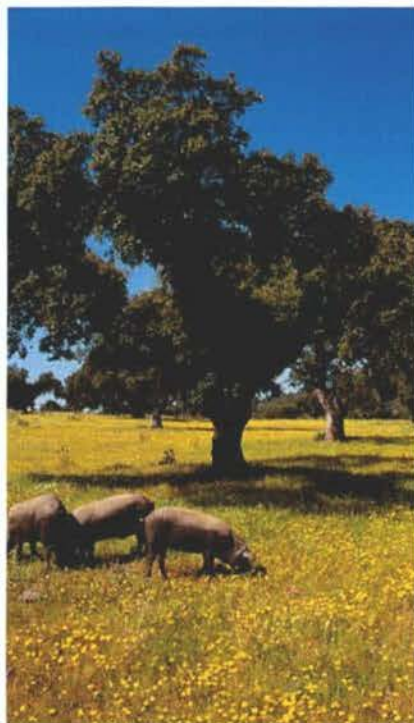
Spain has an enormous wealth of words that can be used interchangeably to refer to pigs –*marrano, cochino, puerco, guarro, gorrino, chancho, verraco* and many more. They are difficult words to translate, but they all have their place in the dictionary. This richness of vocabulary demonstrates the importance that the pig has always had in Spain, where its place in the culture transcends the realms of food and farming.

The Spanish pig has its own name –*Ibérico* (Iberian)– and is, more specifically, *Sus scrofa mediterraneus*, a singular, indigenous race that is notably different from other pigs. It is a descendant of the peninsula's wild boar, and had already been domesticated when the expansionist tendencies of the food-loving Romans led them to conquer Hispania. It is an exclusive animal and unique in many ways. One of the most important reasons for its uniqueness is the environment in which it lives and which has helped to shape the animal's appearance: medium-sized ears, a long snout to enable it to grub around for food, slender legs

that allow it to cover long distances in the search for vittles and a frame that is delicate yet sturdy, capable of bearing the extra load as the animals pile on weight in the *dehesas* during the acorn season (*Spain Gourmetour* No. 56). It is hard to imagine this pig without the *dehesas*. The *dehesas* are parcels of land typical of the Mediterranean forest; there are numerous holm-oaks, cork oaks and gall oaks and unique flora and fauna. The land is carefully farmed and tended throughout the year, and these trees and their exceptional fruit (acorns), together with the other herbaceous plants in the *dehesa*, play a crucial role in the pig's diet. This ecosystem covers 3 million hectares / 7.4 million acres in the south-west of the peninsula, particularly in Extremadura, Andalusia (Huelva, Seville, Córdoba and Cádiz), Castile-Leon (Ávila, Salamanca, Segovia and Zamora) and Castile-La Mancha (Ciudad Real and Toledo). These areas are also home to the slaughterhouses and meat processing industries that turn the animals into fresh and cured meat products.

The keys: breeding and diet

Despite this, the Ibérico pig is not only unique because of the environment where it is raised; the major difference from other pigs is genetic. In fact, if it is compared to the white pig, it can be seen that they are two quite different animals. The meat of the Ibérico pig is darker as it has a higher iron and mineral content, and the human body can absorb these nutrients more efficiently than it can absorb those from vegetables and legumes. As an example, the human body can absorb 100% of the nutrients from the meat of an Ibérico pig, but only 30% of the nutrients in lentils. But, the major difference from other types of pigs is that the peculiar genetics of the Ibérico pig allows a natural infiltration of fat into the muscle mass, which results in the higher percentage of marbled fat in the meat. Logically, this results in the meat being juicier and having more flavor – it cannot be compared to the soft, bland meat of a white pig. And



Iberico pigs in the dehesa.

most remarkably, the fat composition of an Iberico pig, contrary to what might be expected, is very healthy. The fatty acids of *Sus scrofa mediterraneus* consist of between 50 and 55% oleic acid (similar levels to those in olive oil), as its genes are capable of fixing unsaturated fatty acids, something which does not happen in other animal species. The Iberico pig has a strong genetic tendency to synthesize oleic and linoleic acids, and this is enhanced by its diet of acorns in the dehesa. Products from this pig are therefore good for the heart, as these fatty acids favor an increase of high density cholesterol (HDL, the so-called "good" cholesterol) and decrease the level of low density cholesterol (LDL, or "bad" cholesterol). The cholesterol content of the meat from an Iberico pig is around 42 mg per 100 g (0.001 per 3.5 oz), which is very similar to that of meats generally regarded as being healthy, such as turkey, and much lower than in beef or, of course, meat from a white pig. Acorns are important as they promote these healthy qualities; in

fact they are so important that the quantity of acorns in the diet affects the classification of the pig. There are three classifications of pigs depending on their diets: *montanera*, *recebo* and *pienso*. The pigs are slaughtered at a minimum age of ten months, double the minimum for white pigs, and they fatten up most rapidly in the latter stages, when the animal doubles in weight in three or four months. This doubling of weight can be achieved in one of three ways. The traditional *montanera* method consists of releasing the animals into the dehesa

prior to being slaughtered so that, for the last three or four months, they feed exclusively on acorns and fresh plants (this normally happens in October and November, coinciding with the acorn season). This is the ideal method. The animal is free to roam, it is able to exercise and its meat becomes smoother and develops more flavor. With the *recebo* animal, the pig is released into the dehesa as in the *montanera* process, and is free to roam but, at times when there is a shortage of acorns—production varies from year to year—the fattening process has to be completed with animal feeds, particularly cereals and legumes. Finally, animals can be raised on a farm and fed on animal feed (*pienso*) and not released into the dehesa. As a result, they do not eat acorns. The highest quality product comes, of course, from the *montanera* method of raising the animal, which magnifies the qualities of the meat. The other methods, whilst not having the same quality, do maintain the genetic and organoleptic qualities and health benefits of the product.

COLOURS CUTS FROM THE IBÉRICO PIG

The acorn is the Ibérico Pig's basic food.



The most secret meats

There is a Spanish saying "*del cerdo, hasta los andares*" ("from the pig, everything right down to the trotters") as every part of the Ibérico pig, from the head to the tail, can be used. In addition to the delicious *jamones*, *paletas* (the back and front legs respectively) and *lomos* (cured loins) that have made the Ibérico pig famous in so many markets, the animal offers many other cuts of meat and fat that have enormous interest from a culinary perspective (see box pages 28-29).

The *lomo*, *solomillo* (tenderloin), *carrilleras* (cheek) and *costillas* (ribs) have all traditionally been eaten, but that is not the case with other cuts, some of which are scarce, rare or not well-known. *Sorpresa* (surprise), for example, or *castañuelas* (castanets), are only now slowly appearing in Spain thanks to the efforts of some leading chefs. The boom in demand for the meat from the Ibérico pig arrived with the *presa* (shoulder loin), the *sorpresa* and the *pluma* (top loin). Red meats, marbled with fat, that are fragrant and succulent, are rubbing elbows today with the best products in the most important restaurants in the country and, little by little, also outside our borders. Until as recently as only eight years ago, all this other meat was used in the processed pork industry. Outside the areas where the animals are raised, mostly Andalusia and Extremadura (in the south-west of the peninsula), where there is a culture developed around the Ibérico pig, little was known about these succulent, noble meats. Fortunately,

Their meat has an infinite number of gastronomic possibilities.



the companies producing products from these pigs became aware that the fresh meat also had enormous potential in Spain, its natural market, and began to sell it. Today it is on the menu in both traditional and cutting-edge restaurants, and its ever increasing popularity has resulted in it becoming available in supermarkets and food stores.

On the best tables, in the best dishes

All the great Spanish chefs, those masters responsible for putting Spain at the forefront of world cuisine, attest to the quality of this meat – a product that is "unique and sublime, as there is no other animal like it," is the opinion of Alberto Chicote, Head Chef in the kitchens of Nodo and the recently opened Pan de Lujo, both of which are in Madrid. His original cooking style, a fusion of Oriental and Mediterranean, is perfect for this meat – hamburgers made from *presa*

ibérica, *secreto* cured with salt and ginger then delicately filleted and served with a vinaigrette of truffles, ginger, olive oil and soy sauce, and *presa* baked in the oven with limes, yuzu and lemon grass are just some of the dishes on his menu. As he says: "The good thing about the fat of an Ibérico pig is that it is capable of transmitting great flavor – the flavor of the pig and all the other ingredients. It really enhances the flavors of things. It is a really creamy fat that melts in your mouth, and that doesn't happen with the meat from a white pig". Basque chef Martín Berasategui, who has three Michelin stars for his eponymous restaurant in Lasarte (near San Sebastián in the north of Spain) says, "this meat is suitable for all types of cooking – short, long, in a vacuum, roast. It goes with all kinds of ingredients, whether they are acidic, sweet or bitter. It is a great raw material, and is really suitable both for traditional cooking and for modern cookery. The result depends



on the creativity of the chef". Many chefs opt to cook the meat in a vacuum at carefully controlled temperatures that vary according to the cut of meat used. This is the method used, for example, by Andoni Luis Aduriz at his Mugaritz restaurant in Rentería (also in the Basque Country). Aduriz is a chef on the cutting-edge of creative cooking, and has impeccable technique (he has two Michelin stars). He prepares the *carrillera* in a vacuum at 70°C /

158°F to bring out the characteristics of the meat, and accompanies it with its own juices and cream or a purée. He chooses to cook the *presa* by browning it in the oven, letting it rest for five minutes, then slicing it and serving it with red curry (made with almonds, highly perfumed red seeds from the Amazon and garlic). He bathes the meat with the curry and serves the dish on a bed of three types of spinach: "It is such a noble meat that any sub-product becomes a

star. In the near future it is going to be in huge demand because it is extraordinary – it is a real luxury". Ricardo Sanz was the first chef to use meat from the Ibérico pig in a Japanese restaurant in Spain. His Madrid-based restaurant Kabuki, considered by the restaurant guides to be the best Japanese restaurant in Spain, offers dishes with *secretó*, *presa* and ribs. The first two cuts are prepared as *tataki*, the traditional Japanese cut, sealed rapidly on a grill



"From the pig, everything right down to the trotters"

makes a confit of the carrillera using *manteca colorá* (lard from the Ibérico pig with *pimentón*, a type of Spanish paprika), and accompanies it with *migas* (a traditional dish of bread crumbs fried with garlic, *pimentón* and bacon, etc.), a *chorizo* (a type of red sausage) emulsion and raisins. He cooks the *secreto* and the *presa* on the grill plate, "the best way to respect meat", and always serves them with ingredients such as mint, pineapple, melon and citrus fruit that help cleanse the palate of the fat from the meat, and which perfume the dish by providing a sensation of freshness. Another specialist in this meat is Joaquín Felipe, chef at the restaurants Europa and Europa Decó (Hotels Villa Real and Urban (see pages 30-39), respectively, both of which are in Madrid). Every year he organizes celebrations of the Ibérico pig from the viewpoint of cutting-edge cuisine, at which it is possible to try various dishes using the less common cuts of meat. In addition to the *secreto*, the *solomillo* (tenderloin) served as a carpaccio and meatballs made from the *presa*, he was the first to use the *castañuelas*, *sorpresa*, liver and heart, and he even makes *turrón* (a sweet treat made with almonds and honey) using a base of lard from the pig. "Each cut," he says, "is treated differently. The texture of the cheeks is maintained by slow cooking in a vacuum at 65 or 70°C / 149 or 158°F; or we cook them rapidly in a pressure cooker, which gives them a texture like butter. I like to fry the loin lightly and then finish it off in the lard from

to maintain their juiciness and then sliced very finely. He accompanies the meat with ginger root, spring onion and *ponzu* (a traditional Japanese sauce) or Maldon salt, extra virgin olive oil and soy sauce. He marinates the ribs with soy sauce, ginger and rice wine, then coats them in flour and fries them. The cutting-edge cuisine of Dani García at the Calima restaurant (Marbella, Málaga) has deep roots in traditional Andalusian recipes. He

the pig – it is a magnificent fat that behaves like olive oil. We treat the *castañuelas* in the same way as the cheeks, and when a *secreto* is cooked on the grill plate it is tremendously powerful, although I often cook it in a vacuum so that it loses some of its fat, and then finish it off on the grill plate or in the oven. I think that the *presa* is fantastic uncooked, and is also really good baked in salt, or with rock salt". He has an identical philosophy to Dani García in the sense that "the more fat there is in the meat, the more vegetables you need, and vice versa. Tropical fruits like pawpaw, pineapple and oranges go really well with the Ibérico pork, as long as the proportions are right. The main thing is to cook it perfectly. It is so versatile – a perfect ten".

The boom in the Japanese market

Since 1995 cured Ibérico pork products, such as hams, paletas and lomos, have been exported with considerable success, and this penetration of international markets has continued to increase in recent years. The increasing awareness of the quality of the indigenous Spanish pig has enabled other meat from the animal to be recognized in many countries. In fact, the creation of the Institute for the Overseas Promotion of Spanish Meat Products by ICEX (the Spanish Institute for Foreign Trade) in July aims to give the meat a quality image in the export market (see box page 24). According to its

General Director, Julio Tapiador, "our promotional activity is based on establishing sectoral programs, as in the case of the Ibérico pig". In his opinion, "there is a market for this meat in many countries, as the fresh meat appeals to all the senses. It has an attractive color and aroma, an unbeatable taste and fat that is good for the heart".

At the moment, Japan is the most promising country for exporting these

products. The Japanese have a taste for meat that is marbled with fat (such as Kobe beef, a star product in Japanese gastronomy) and Japan is a market that values –and in fact demands and is prepared to pay for– quality. The Japanese have become real enthusiasts for this meat, so it isn't strange that exports of meat from the Ibérico pig have increased spectacularly over the last two years. The company Agroibéricos Deraza

was one of the pioneers. It was formed in 1996 to spread the consumption of meat from the Ibérico pig from regional markets into national and international markets. The company has its own abattoirs and slaughters around 1,500 Ibérico pigs every day (in the three categories of montanera, recebo and pienso), from the production areas of Andalusia, Extremadura and Castile-La Mancha. Although the main market is still Spain, for the past 12 months it has been exporting to European countries such as Holland, Germany, France and Portugal, which are their most important export markets and have their own well-established traditions of enjoying the Ibérico pig. Outside the European region, Japan has been a revelation. Luis Sanz, the Managing Director of the company, says that "when opening markets, communication is an important task. It is not just these cuts of meat that are not known – they do not even know about Ibérico pork or its extraordinary quality. A large part of our success comes down to how much we have invested in communicating the product. That is what we did in Japan two years ago, and there is still a long way to go in that project, as new markets need time to learn about the product and to appreciate it, and we need to adapt to their tastes and requirements". In the case of Japan, local tastes demand specific cuts of meat that are presented very cleanly. "They are very demanding. What's more, our Japanese client even sent a leading representative to Spain for three weeks, and they return every few months to work with us in our plants so that we can adapt to the presentation, formats and cuts that

O V E R S E A S M E A T P R O M O T I O N

The **Institute for the Overseas Promotion of Spanish Meat Products** has now been set up. Given the need to take advantage of synergies in the promotion of all types and qualities of meat produced in Spain, as well as of its processed goods, the Institute for the Overseas Promotion of Spanish Meat Products was created at the end of July. "We have to look after Spain's food and agricultural sectors' images abroad, and by extensively promoting a greater range of products, that image will be reinforced. We have to earn credibility within the market and that will be one of the primary functions of this institute", claims Julio Tapiador, the project's director.

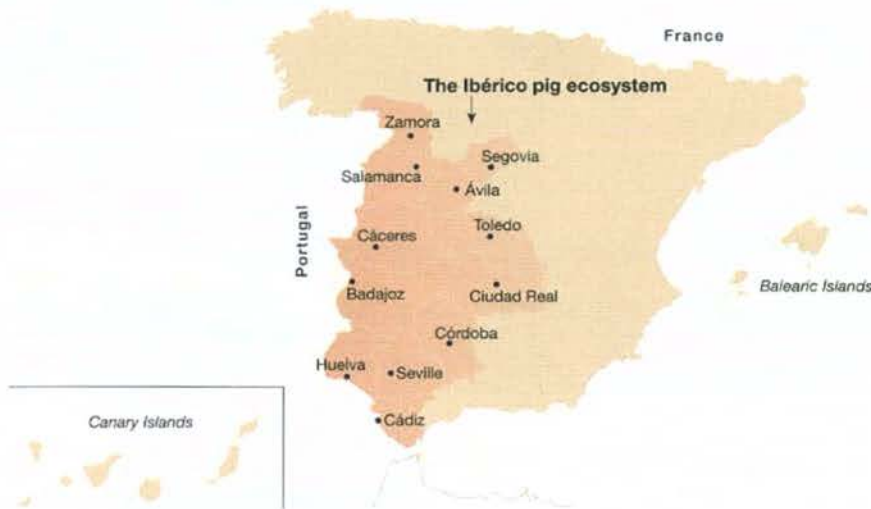
To begin with, the sectors that will make up the institute are Serrano Ham and Ibérico Ham, due to the fact that the companies, which up until now had formed the Serrano Ham and Real Ibérico Consortiums, have joined the project. "Thus, the short term goal is to ensure that each line of goods, voluntarily selected by the industry, fulfils its respective specifications so as to guarantee a quality product to the consumer and thus gain their trust", explains Julio Tapiador. Furthermore, various meat product associations and companies have already applied to join, "because we are also defending the guidelines which will be applied in their fields".

The Institute for the Overseas Promotion of Spanish Meat Products has been set up with the aim of supporting associations and companies through their internationalization processes. In fact, even though the promotional activity undertaken by the institute will be dictated by the needs and demands of its associations, those associations themselves will focus, above all, on consolidating the place of both their fresh and processed products in the European market, as well as on breaking into financially important emerging markets such as the USA, Japan and Mexico. "The activities we have planned are varied and range from attending specialized trade fairs and other such functions to holding meetings with importers or organizing sales events, and also include activities specifically aimed at the sector's media", concludes Julio Tapiador.









are useful for them," confesses Sanz. Deraza sells lomos, *cabeceros* (head of the loin), pancetta and *magros* (fats), which are used in the production of sub-products, such as a type of hamburger. Solomillo, *presa*, *lomo chuletero* (on the bone), *costillas* and *secreto* (cut to be rounder and cleaner) go straight into the Horeca (hotels, restaurants and catering) channel and to large stores. The Ibérico pork arrives in the land of the Rising Sun frozen, but European countries prefer filleted fresh or vacuum-packed fresh meat, although some meat is distributed frozen.

According to Julio Revilla, President of the company Consorcio de Jabugo from Huelva (Andalusia) which has been selling fresh Ibérico pork products since 1987, this is an important difference. "In Europe people are very demanding, as refrigerated products are considered to be higher quality. But it is a more difficult market as, culturally, the Anglo-Saxon world does not like fat. It's all a question of culture and diet. The Japanese, on the other hand, recognize the quality of the meat and the fat, and marvel at the Ibérico

pork, which they know as the Ibérico, as the brand of the product." Consorcio del Jabugo only sells meat from bellota and recebo pigs. All their products are sold to the restaurant sector, except the recebo, which is sold in large supermarkets. Austria, Germany, Switzerland, Portugal, Belgium, Japan and South Korea (which has a taste for fats and pancetta), are the preferred destinations for their meat. They export lomo, *presa*, *carrillera*, *secreto*, *pluma*, *aguja* (a fatter cut of meat from the neck), *solomillo* and *chuletero*. According to Revilla, "the *chuletero* is the star product in Japan, together with a cut known as the kata roast (the *presa*, *pluma* and *aguja* in a single cut) which we only sell to them".

Sánchez Romero Carvajal is another company from Jabugo (Andalusia) that exports Ibérico pork. It sends between 40 and 50 tons per year to a select market. It is not a massive operation, as they only sell *montanera* and *recebo* animals. Production only takes place during four months of the year (from December to May, coinciding with the acorn season), and all their meat

(*presa*, loin, *solomillo*, *pluma* and *secreto*) is sent frozen to importers and distributors. Antonio Moreno, the director of the company, agrees on the importance of the Japanese market "because they value exclusivity and the eating of high quality meat". However, he adds that "the Italians also really like the Ibérico pig, which is much easier to introduce into the south of Europe than the north, where the tendency is for other types of lean meat". Outside Spain the various cuts of the Ibérico pig are known by different names. Throughout most of Europe an approximate translation of the names in English is preferred, although in France they accept the Spanish names and in Japan they accept the Spanish name accompanied by the English translation. That said, the adjective "Ibérico" is becoming more common as a guarantee of the quality of the product.

Raquel Castillo is a journalist specializing in gastronomy.

Recipes page 80, Exporters page 115 and Photo Credits page 128



1. Castañuela



2. Carrillera



3. Lagarto

4. Lomo



5. Pluma

THE CUTS

CASTAÑUELAS (Castanets)

Also known as *castañetas*, the *castañuelas* are found in the jaw and are the salivary glands of the pig. Each head has two (there are also other salivary glands and the thyroid gland, but these are not eaten). What is interesting about these parts is their glandular texture, which is similar to that of sweetbreads, and their corresponding fat. In the areas where the pigs are raised, they have always been highly valued, but their small size makes them difficult to find.

Weight 50-60 g / 2 oz, the smallest cut, together with the *sorpresa*

Location the salivary glands of the pig, in the jaw.

Appearance glands rather than muscle, with glandular texture and corresponding fat.

In the kitchen for stews.

CARRILLERA (Cheek)

The *carrillera* is formed from the muscles of the lower jaw, which are used for movement and chewing. The muscle fibers are interlaced, giving a distinctive texture. It is one of the least fatty cuts from the pig.

Weight 100 g / 3 1/2 oz

Location in the head, the muscles attached to the lower jaw.

Appearance lean red meat with little marbling.

In the kitchen very tender and juicy, perfect in stews and long-cooked dishes.

LAGARTO (Lizard)

This is a long strip of meat found between the *chuleta* and the *lomo* next to the spine. It is very succulent, with similar eating qualities to the *lomo*, although it is smaller and lighter.

Weight from 150 to 250 g / 5 1/2 to 9 oz

Location next to the spine, between the ribs and the loin.

Appearance long, lean cut, red and juicy.

In the kitchen for stews, cooked with tomato, in a sauce, grilled, etc.

LOMO (Loin)

The *lomo* is one of the noble cuts of an Ibérico pig. It is a large, long muscle joined to the spine. It is valued highly for its juiciness, texture and flavor, and its fat content is sufficient but not excessive.

Traditionally the *lomo* was used for cured products (such as *lomo embuchado* or *caña de lomo*), but it is also magnificent fresh. In Spain, the so-called *cinta de lomo* is very popular.

Weight between 1 and 1.5 kilos / 2 1/4 lb y 3 lb 5 oz

Location muscle joined to the spine.

Appearance large, long cylindrical cut, red, juicy and low in fat.

In the kitchen grilled, in breadcrumbs, stewed, roasted. It is also sometimes marinated.

PLUMA (Top Loin)

The *pluma* is joined to the back of the loin and, although it is smaller, it has similar qualities. Its name comes from its flat triangular shape, which is similar to a feather or a wing. It has a wonderful texture and a perfect balance between meat and fat. It has only recently started to be eaten fresh, as it was, until recently, most traditional to include it when making *lomo embuchado*.

Weight between 80 and 100 g / 3 and 3 1/2 oz

Location joined to the back, outside of the loin.

Appearance flat and triangular, similar to a feather or wing. Marbled red meat with a good balance of fat.

In the kitchen juicy when grilled, sautéed or roasted.

PRESA (Shoulder Loin)

The *presa* is part of the head of the loin and is found at the top of the *paletilla*. Due to the marbling of fat, this is one of the most delicious parts of the Ibérico pig. The *presa*, or *presa de paleta* as it is also known, consists of layers of muscle alternating with layers of fatty muscle, which gives it its unique marbling.

Weight around 500 g / 1 lb 2 oz

Location at the head of the loin, above the *paletilla*.

Appearance highly marbled, red meat.

In the kitchen very tender, juicy and full of flavor. As it is versatile, it is delicious grilled, barbecued or roasted. Can also be cooked in a vacuum.

SECRETO (Fore Loin)

The *secreto* is a fan-shaped muscle from the back, in front of the fat of the loin. It is a very fine leaf of muscle, which is very difficult to see when the fat is sliced through vertically. However, when the muscle is sliced horizontally, this hidden fillet appears, hence its name, "secret". Of all the cuts, this is the fattiest, and as a result it is full of flavor. Together with the *presa* this has been one of the most successful cuts over the last few years. However, there are also two pieces of meat, the *secreto de papada* (dewlap) and a cut from the belly (*secreto de barriga*), which are known as the "falso secreto" (false secret) as a result of their similar appearance and fat structure, although these are not as tender as the true *secreto*.

• **Secreto**

Weight from 125 to 250 g / 4 1/2 to 9 oz

Location in the back, in front of the fat of the loin.

Appearance shaped like a fan, marbled with fat.

In the kitchen full of flavor, delicious when grilled, roasted, barbecued or slow-cooked in a vacuum.

• **Secreto de papada (also called "false secreto")**

Weight 400 g / 14 oz

Location underneath the jaw, in a very fatty area.

Appearance very similar in appearance to the *secreto*, it is a lean fillet about one centimeter thick, marbled with fat, but smaller than the *secreto* or *cruceta* (about half the size).

In the kitchen the same as the *secreto*.

• **Secreto de barriga (another "false secreto")**

Weight 600 g / 1 lb 5 oz

Location in the lower part of the animal's abdomen.

Appearance easy to confuse with the two *secretos* that have already been mentioned, although it is thinner and longer, being the largest of the three.

In the kitchen the same as the *secreto*.



6. Presa



7. Secreto



8. Solomillo



9. Sorpresa

**SOLOMILLO (Tenderloin)**

This has traditionally been the most popular cut for eating fresh, although it now shares this distinction with other cuts. It is found in the interior of the lomo, in the sub-lumbar area.

Weight 300 g / 10 1/2 oz

Location in the sub-lumbar region, from the interior part of the loin.

Appearance lengthy but small muscle, tender but with little fat.

In the kitchen it is excellent grilled, as it is tender and full of flavor, but it is less juicy than the presa due to its low fat content. The solomillo is most appetizing when it is cooked whole and served rare. Can also be barbecued, roasted or as carpaccio.

SORPRESA (Surprise)

Often called the third carrillera. This is found in the head in the eye sockets underneath the eye. They are two small oval balls of flesh which, as they are very fibrous, are used in stews.

Weight 40 g / 1 1/2 oz

Location in the head, underneath the eyes.

Appearance two small oval balls of flesh with a fibrous consistency.

In the kitchen perfect for stews. Tender and lean.

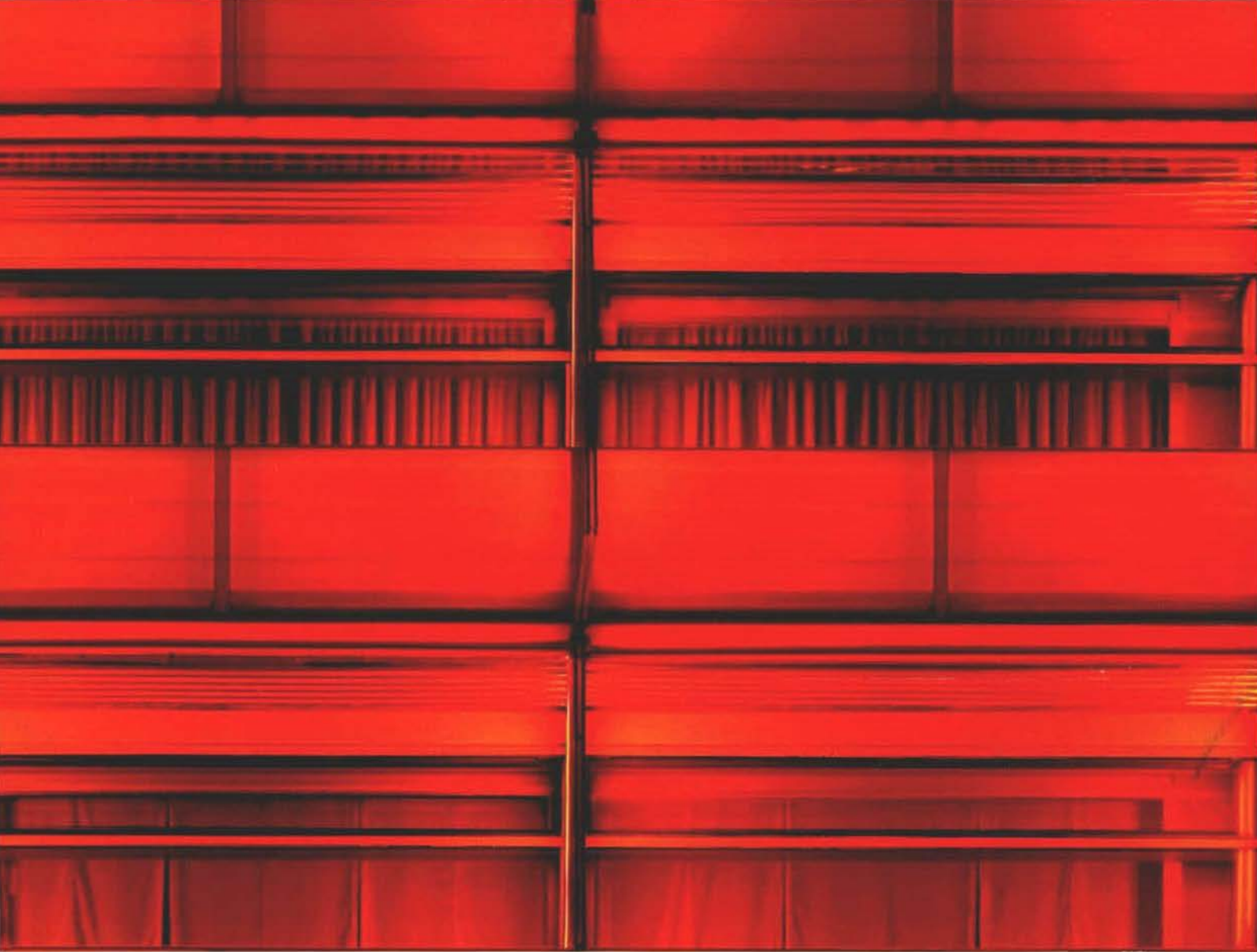
But the culinary use of the pig is not restricted to these cuts, as there are other parts of the pig that are very popular and that have traditionally been used in the

kitchen. These include the *lengua* (tongue, used in stews and for meat products), the *papada* (a 5 kg / 11 lb piece with a lot of fat and characteristic marbling from the dewlap, which is delicious whether fresh, cured or salted), the *pestorejo* or *careta* (consisting of the ear, snout and upper lip), the *costillas* (ribs, 2.5 kg / 5 lb 10 oz of meat and bone next to the diaphragm), of which each animal has two and which are highly succulent due to their fat content, the gelatinous *rabo* (tail) and, of course, the *tocino* (back fat), which covers the majority of the pig.



Madrid

Part II



HOTELS

of substance

We wrap up our tour of the city with the Urban, Puerta América and Santo Mauro Hotels, all of which boast magnificent “hotel” restaurants, meaning that the kitchen caters to hotel guests and must not only make the grade in terms of the cuisine it has to offer, but also has to serve up daily breakfasts and often put on large-scale dinners. These particular facets fall outside the scope of “in hotel” restaurants headed by famous chefs, which we dealt with in our previous report.

TEXT
CARLOS TEJERO

TRANSLATION
SYNONYME.NET

PHOTOS
TOMÁS ZARZA/ICEX

The Urban, a hotel of textures

Located in the historical heart of Madrid, right next to the *Congreso de los Diputados* (Parliament building), the Urban Hotel was unveiled to the public in November 2004 and soon became the city's most trendy hotel. This is not only because it plays host to famous models and movie stars, but also because of its restaurant (which we will take a closer look at

below), its Glass bar –cocktail bar, oyster bar–, and also its terrace, which provides a unique summer vantage point from which to enjoy the truly spectacular urban skyline of the Spanish capital.

From an architectural standpoint, the hotel effortlessly blends steel, glass, wood and stone, all of which afford it a sophisticated and welcoming air, both in its rooms and its public areas. The decor has a distinctly ethnic flavor and draws

inspiration from countries such as China, Papua New Guinea and Morocco. Hotel furniture and accessories have been designed by prestigious studios of the likes of Philippe Starck, Triade, Andreu World and Concepta. The result is a contrasting mix of leather, ebony, glass and marble that cannot fail to impress due to both its aesthetic boldness and the warmth it generates. Pepe García, who is the hotel's Head of Communications and





Hotel Urban

ensures that everything runs smoothly, aptly describes the Urban as "a hotel of textures." Pepe previously worked as a wine waiter in Alain Ducasse's restaurant (Paris) and then with Ferran Adrià in Hacienda Benazuza (Seville), before going on to join the Derby Hotels group, which owns the Urban. The hotel is, however, unlikely to appeal to lovers of formalism, whether artistic or other kinds. For this very reason, Urban's clientele is largely made up of young, cosmopolitan and refined professionals or senior managers who tend to be open-minded and who find cultural and aesthetic fusion appealing. Each of the 96 rooms contains a different piece of art, ranging from Chinese portraits to Hindu figurines. The cellar also showcases an interesting collection

of Egyptian pieces and reliefs. Yet it is not all art and design, as the hotel also places particular emphasis on the human factor. "We are not bothered with good looks when hiring our employees but they must be special in some way and be able to successfully communicate with our kind of customer." Indeed, one can detect a certain natural affability and friendliness among the hotel's young workforce, which takes 15 different nationalities onboard. The good vibes that emanate from the hotel also extend to its restaurant. The *Europa Decò*, which is able to seat 60, has become one of the Spanish capital's most alluring hotspots with its creative, Mediterranean-flavored menu. The architects of the restaurant's success are Francisco Patón, the head waiter, and Joaquín de Felipe, who runs the

kitchen. The two became acquainted whilst working within the Catalan *Paradis* group. The latter started out with the chef trainer Luíís Irizar before completing his training with a three-year spell working in his cousin Juan Pablo's kitchen, the chef of Hotel Aristos' *El Chaflán* restaurant. Yet the person who really opened his eyes to the culinary world was the chef Toni Botella who, towards the end of the eighties, was the head of R&D for the *Paradis* group. "I was a decent enough chef, but very traditional in my approach. Thanks to Toni, I lost my fear of experimenting by using techniques that were being created and developed by other Catalan chefs (Adrià with his foams and Joan Roca with his *sous-vide* approach)." Although Joaquín enjoys working with different ingredients,

particularly Ibérico pork and cod, tuna remains his favorite. His first real contact with the fish came through his cousin Juan Pablo, who had been the first to introduce the Spanish capital to this particular

variety of fish. "Going back eight or ten years in Madrid, there were very few restaurant menus that included tuna. There was also a widespread lack of awareness of the fish amongst the public, who used to get tuna and

bonito muddled up or thought that bonito was some kind of young tuna." Nowadays however, tuna is all the rage. "It is immensely versatile and can be used in many different ways. It's essentially the sea's answer to Ibérico pork. Any cut is good, including the entrails. Tuna can be fried, boiled, pickled and even eaten raw. It also goes well with many other ingredients, such as potatoes, rice and so on."

Joaquín de Felipe



Puerta América, visually stunning

There is a striking building that you simply cannot miss as you enter Madrid from the airport. The design is reminiscent of a giant bird with its wings unfurled and the color of the façade gradually melds from blue to red, and then on to yellow and finally orange. A number of the awnings and panels of the building are also flecked with selected fragments from the poem *Liberté* by the French poet Paul Éluard (1895-1952). The figure behind the stunning construction itself is French architect Jean Nouvel (1945), who was also responsible for Barcelona's daring *Torre Agbar*. The building in question is Hotel Puerta América, which is owned by the Spanish chain *Silken* and was opened to the public in May 2005. According to Javier Tobar, the Hotel Manager, "The year 2002 had previously seen *Silken* open the *Domine* Hotel in Bilbao, the design of which had been headed by Javier Mariscal. Basking in the success of the project, the chain decided to repeat its winning formula in Madrid, although this time it hired a different set of 19 internationally

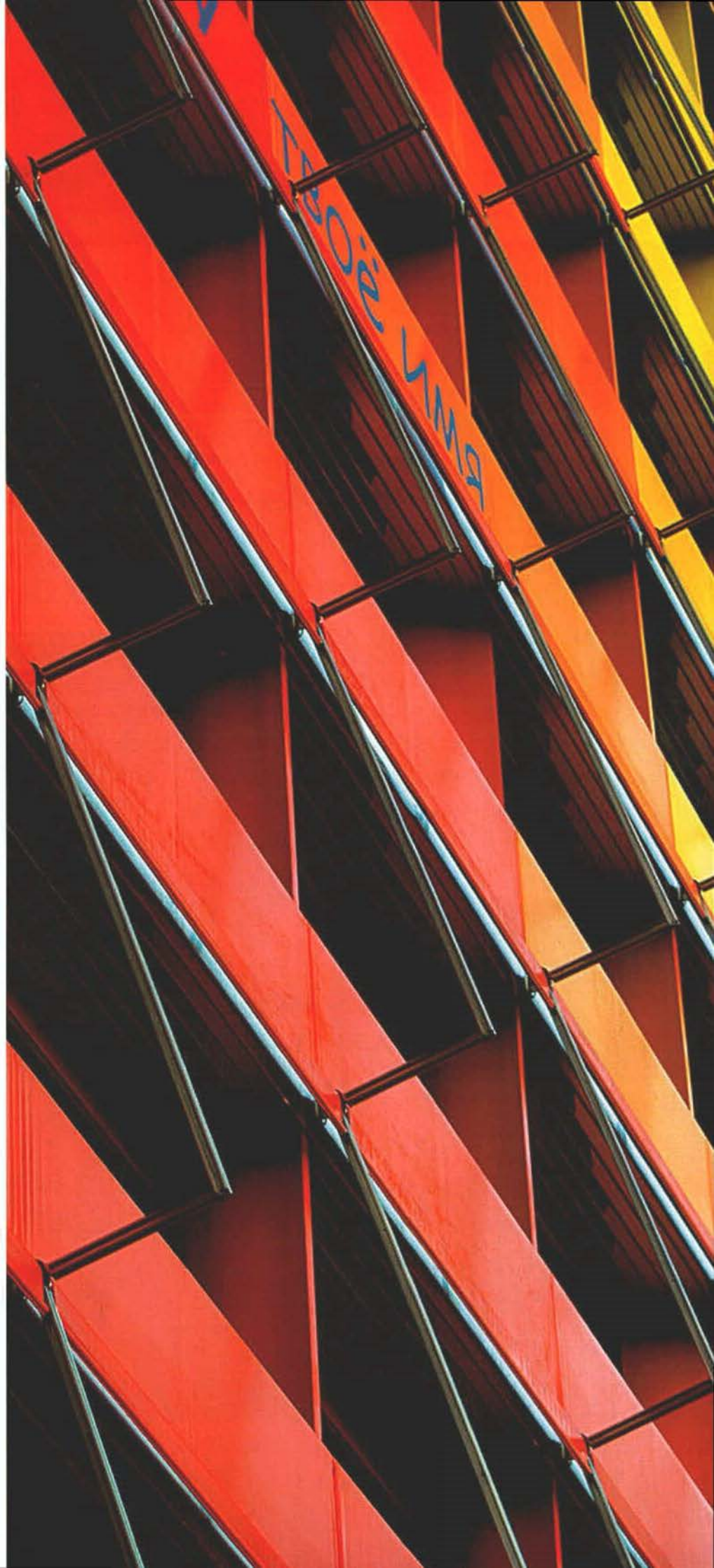
Puerta América cafetería

The façade of Hotel Puerta América



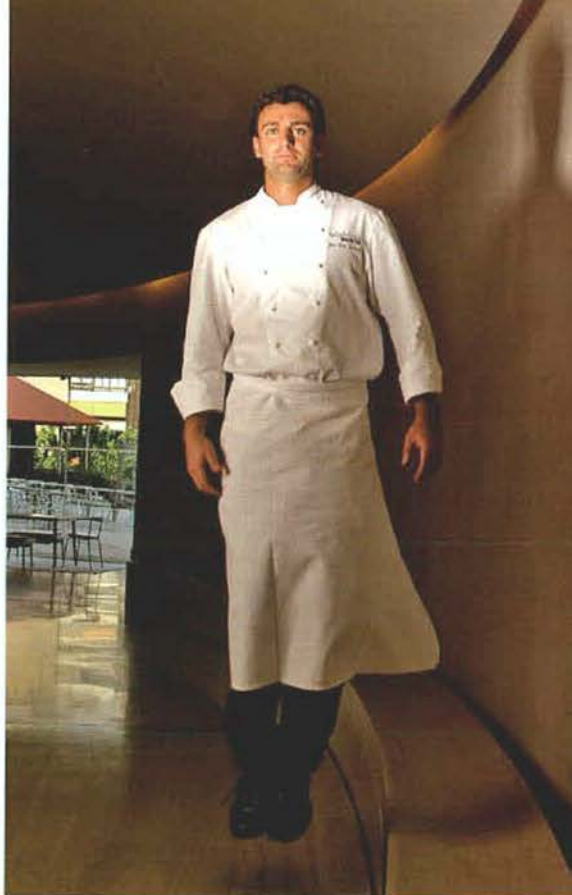
renowned architects and designers.” The company invested 75 million euros in the three-year project, which boasted the collaboration of the formentioned Nouvel, as well as the likes of Norman Foster, Zaha Hadid, Arata Isozaki, David Chipperfield, Mariscal and Vittorio & Lucchino, to name but a few. Each floor was designed by a different studio, all of which enjoyed, as did the façade’s creator, full creative freedom and discretion in every single aspect of their work. Furthermore, the smallest and most seemingly insignificant modification must be approved beforehand by the original artist of the floor in question.

The result is nothing short of spectacular, and offers an enthralling blend of shapes, lighting, spaces, materials and colors; an explosion of coherent, logical and structured



creativity, in keeping with the style of each and every designer. The building as a whole cannot fail to impress, and even the parking lot, with its unique color scheme and graphic elements, is surprisingly original. There is currently no other building in Madrid that is more in demand for advertisements and photo shoots.

Even the name of the restaurant seems a little unusual for an establishment of this kind: Lágrimas Negras (Black Tears), which was suggested by Mariscal due to the shape of the lamps and the color that predominates the restaurant's decor. It is a spacious and open area that draws heavily from minimalism and



José Luis Estevan, Lágrimas Negras restaurant



has a certain New York cocktail bar and Japanese restaurant air. Since the day it was opened in September 2005, the restaurant has enjoyed success beyond the wildest expectations of the hotel. The Head of Wines, Juan Antonio Herrero, was named Sommelier of the Year at the *Madrid Fusión* food and drink summit, just a few months after the restaurant was opened. The kitchen is headed by 28-year-old chef José Luis Estevan, who has had extensive training in both classic restaurants such as Zalacaín (Madrid) and el Cenador de Salvador (Moralzarzal, Madrid), and also in more modern eating establishments such as La Broche (Madrid) and Martín Berasategui (Lasarte, Guipúzcoa). Yet despite the restaurant's modern setting and ambience, his "more classical than modern" style of cooking has been most heavily influenced by maestro chef Salvador Gallego. "Here we are cooking products to eat. We want people to walk away happy. The menu includes the name of the product (hake, turbot, etc.) so that customers can be sure of what they're ordering." The restaurant



Hotel Santo Mauro

does not prepare complicated dishes that require instructions on how to eat and fully appreciate them.

José Luis believes that the current creative boom of Spanish cuisine is as interesting as it is dangerous. He warns that "it's one thing to hold chefs in high esteem, but quite another to turn us into public personalities who are apparently qualified to speak about anything we like, even though we're quite clearly not. We must try to be more humble. Everything that arrives in a flash will make a similar exit. Cooking cannot be based on the use of devices and appliances unless we already have a solid grounding in the art itself. I have met many young chefs who have mastered new culinary techniques but don't even know how to make something as simple as a base sauce or *sofrito* (typical Mediterranean fried onion, garlic and tomato base for sauces and dishes)."

Yet the Lágrimas Negras restaurant does not shun new techniques (foams, alginates), but rather uses them "in moderation. We are not looking for the weird and wonderful or even to innovate. This restaurant

only serves up what has already been discovered. We base our cooking on good products, though the way we present them is indeed modern. We also try to reinvent classic dishes from 30 to 40 years ago, although we have made them lighter and brought them in line with modern trends. Obviously, the world has moved on and so have eating habits, but people still appreciate quality products that can be seen and recognized on the plate."

Still on the subject of old customs and approaches to cuisine, José Luis goes on to say that "the only real praise or criticism that you can truly rely on comes from customers. If the restaurant is good, people will keep flowing in otherwise they simply won't come, even if it has a great reputation or an amazing location. Let's not forget that we are in the services industry and our ultimate aim is to satisfy the customer and not the chef." According to José Luis, half of the restaurant's success can be put down to the fact that "good food ceases to be good if it's poorly served. The waiting staff has a crucial role to play in this regard and can often sort out many problems

that may occur in the kitchen, such as delays between courses. The chef must be in constant communication with both the *maitre d'* and the sommelier, and must try not to think of him or herself as the center of the restaurant. In our case, I have to admit that some people only come here to eat because of the wine, as we have a cellar with 450 different labels and a fantastic sommelier."

Santo Mauro, classic calm

The hotel is located in what used to be the palace of the Dukes of Santo Mauro, which was built by a French architect in 1894. The building itself has a Parisian stately air to it and can be found in one of Madrid's most exclusive districts, which is brimming with diplomatic consulates and embassies. The hotel belongs to the Spanish AC Hotels chain, which owns 62 establishments, mainly in Spain but also in Italy and Portugal. Boasting 51 rooms, the Santo Mauro hotel was designed specifically for lovers of classic

luxury who shy away from older and more grandiose establishments. Mirrors, chandeliers and marble fireplaces take center stage with a selection of designer furniture and abstract paintings. The hotel also has an enormous and carefully kept garden, which includes an outside terrace bar and restaurant for the summer months.

The indoor restaurant is located in the old library, which still has the original oak bookcases and has been extended with a number of adjoining areas, such as the art gallery, now used as a private function room. The restaurant can cater to a total of forty, which is the absolute maximum figure for ensuring top quality cuisine.

Basque chef Carlos Posadas, who previously worked for three years as Head Chef at Madrid's emblematic El Amparo restaurant, has been running the kitchen at the Santa Mauro since March. Although Carlos does not follow any typical approach to cuisine, he confesses that he has always admired French cooking in general. "I believe more in the kitchen than in the chef. We chefs simply refine the many different ways of cooking that exist in the world. I personally like the French approach. I could also say that I admire the likes of Michel Bras, Michel Guérard, and so on, but chefs only refine and add finishing touches to ways of cooking that have years of history or tradition behind them."



Hotel Santo Mauro

As with José Luis Estevan, Carlos encourages professional humility, hard work and the importance of having a solid grounding in the basics of classic cooking. "I am not a researcher. I do not study ingredients together with universities in order to give conferences or talks on the results, nor do I invent new techniques or instruments. This is just not what I do. I am a chef, not a scientist. I use the technology created by others to prepare, combine and balance dishes that

justify their price on the menu." Despite the recent trend of considering haute cuisine as a new art form, Carlos does not consider himself an artist. "I really don't see many similarities between art and cooking. Let's not forget that the work of chefs centers around the stomach. At the end of the day, people are essentially looking for a good meal when they visit restaurants."

Yet Carlos does not consider himself a classic chef. Having said that, he

Carlos Posadas, Hotel Santo Mauro



Hotel Santo Mauro



goes on to add that "it depends greatly on what you mean by classic. In its day, *pudding de cabracho* (scorpion fish cakes) was a great innovation and went on to become a classic dish, but it has since then disappeared without a trace. Nowadays, simple baked scorpion fish seems to be in vogue, just like it was before the fish was turned into cakes. What would you call that? Classic, modern? I am a great fan of simplicity and naturalness. I don't like to provoke as I find provocation tedious in the cooking world."

Carlos Tejero is a journalist and editorial coordinator of Spain Gourmetour.

USEFUL ADDRESSES

Hotel Urban

Carrera de San Jerónimo, 34
28014 Madrid
Tel: (+34) 917 877 770
Fax: (+34) 917 877 799
www.derbyhotels.es
urban@derbyhotels.com
Category: 5 stars
Europa Decó restaurant
Chef: Joaquín de Felipe
Some dishes on the menu: trio of red tuna and squid in sashimi; loin of cod with a sweet sauce and a citrus emulsion; cheese soup with green apple sorbet and tomato jam.

Hotel Puerta América

Avenida de América, 41
28002 Madrid
Tel: (+34) 917 445 400
Fax: (+34) 917 445 401
Category: 5 stars
www.hoteles-silken.com/HPAM/index.php
Lágrimas Negras restaurant
Chef: José Luis Estevan
Some dishes on the menu: tuna tartare with *smetana* (sour cream); loin of hake in a pill sauce; apple wrap with walnut ice cream.

Hotel Santo Mauro

Zurbano, 36
28010 Madrid
Tel: (+34) 913 196 900
Category: 5 stars
www.ac-hotels.com/vw/SMA/sma.htm
santo-mauro@ac-hotels.com
Santo Mauro restaurant
Chef: Carlos Posadas
Some dishes on the menu: foie gras and quince spiral with licorice bread; glazed shoulder of lamb with crunchy *Tuber Melanosporum* (black truffle) salad; imperial chocolate cake with café latté ice-cream and cocoa crunch.



Never TOO MUCH

Peter Sisseck



of a good thing

He came and he conquered. It was at Hacienda Monasterio that his gift and his reputation emerged. His Pingus has united the doyens of the wine world with their highest praise. He is a credit to the winemaking profession through his modesty and non-conformity, and was responsible for starting out “garage wines” in Spain. Within ten years he has become a pure legend.

Text
Luis Cepeda

Translation
Synonyme.net

Photos
Pablo Neustadt/ICEX



His fair looks and worldliness may seem exotic in good old rural Castile where his distinctiveness is now entrenched. Born in Denmark 44 years ago, he brought along with him experience from vineyards in France and California, and now embodies the international success of Spanish wine. At a barrel tasting of his first Pingus, wine critic Robert Parker proclaimed that it was the best young wine he had ever tried. Like a little brother who everyone tolerates and who succeeds through insight and confidence, he is clearly driven and he takes on personal projects to heart. You really get the feeling that he does what he wants because he loves what he does. He is a good speaker and his Nordic accent does not hinder his eloquence, mastering a wide-ranging and persuasive vocabulary. During this interview, at the Fuente Aceña Windmill next to his Quintilla de Onésimo Winery in Valladolid, he spells out his career goals to the sound of the river Duero, objectives which he will undoubtedly reach in the very near future.

You've become a part of the history of Spanish wine in just ten years; do you think you deserve it?

I suppose that over time we end up where we're meant to be, and we all know that things don't happen by chance. I do my work the best I can and that's all, and the way I'm perceived doesn't have much to do with me. The penetration of Pingus into the select wine markets was brought about by acclaim on behalf of the most respected experts and professional critics, and then by curiosity on behalf of wine lovers who keep it there because that's what they want. I carry on with my job, and feel obliged to do so by those who greet the product with such enthusiasm. Obviously I feel flattered that I might be a part of the history of the development and excellence of Spanish wine, as it's here that I've chosen to develop the professional life to which I'm committed.

This profession is all about faith...

You definitely need to believe in what you do. However, in my case I am a winemaker because it's in my genes, it runs in the family. It's also a trade you have to learn. Some say that I'm intuitive and that's fine, because a bit of deliberation can foresee the scope of projects. Nevertheless, some members of my family were winemakers in France and I wanted to train in the historical regions of this country, where traditionally your skill is honed in and competitiveness is required in order to advance the trade as much as possible. I studied agricultural engineering at the University of Bordeaux and specialised in oenology. Along with my uncle Peter Vinding, I then took part in a project to reintroduce Bordeaux white wines at his two châteaux, Domaine la Grave and

Château de Landiras. Subsequently I later spent some interesting time in California working at the Simi de Sonoma winery, immersing myself in the new passion for American wine. Ever since I arrived at Ribera del Duero in 1990 to work at Hacienda Monasterio, I wanted to put my own slant on the finer points I had absorbed in the learning process, and apply them in a region which seemed to me unique and with the potential to produce great wines.

What was it that made it so unique?

I found plots of land that could be worked using basic rules, following the doctrine of biodiversity. A perfect climate; established Tempranillo or Tinta del País stock with the potential of that of Cabernet Sauvignon, Pinot Noir, Merlot, Petit Verdot and the Cabernet Franc, a variety of reds which I had worked with up to that point. All in all, there was a range of factors allowing the wines to have their own character, and the best conditions to capture the quality of the soil. The chance to pilot a winemaking project at Hacienda Monasterio and the desire to distinguish myself from the winery allowed me to expand on the qualities of the land using my own winemaking rules.

But soon you started your own project...

I have always cherished the idea of managing my own small project, something along the lines of what they had started to call "garage wines". These are small undertakings, limited in scope and following very exacting criteria. I happened to get hold of an exceptional plot of quite old vineyard which I had come across in La Horra, on the outskirts of the Burgos and Valladolid provinces. It was like a revelation: although there were only five hectares, there was stock of up to 70 years old of the best

Tempranillo possible. The youngest ones were only 50. We carefully selected one grape at a time, and in 1995 I produced my first experimental wine (less than 3,000 liters) which I called Pingus, as that was how I was affectionately known as a child. When I retired it from the barrel, I was sure that the wine was different and the following year I took it to Bordeaux where it caused a real stir, with the critic Robert Parker going on to award it the highest marks ever given to a Spanish wine.

What's the exact set-up of the vineyard?

There are four well-positioned plots, and it's close to Roa (Burgos), on the outskirts of La Horra where I think you find Ribera's most characteristic Tempranillo. The soil is mainly clay in composition, with some lime, and it is very rocky. The oldest vineyard is the one in San Cristóbal which has

stock of around 75 years in slightly over a hectare, and produces no more than 12 or 14 hectoliters. In the Parroso vineyard there are two plots at two and a half hectares and one of one hectare, with strains of between 65 and 50 years. This is a wonderful vineyard, as it is the one that gives Pingus its structure and its unique basis. A wine's character is bestowed on it by the *terroir* it originates from: wine comes from the ground, and it bears the mineral and climatic features of the land it comes from. In Paulliac Château Pichon and Château Latour there are neighboring vineyards but each one has a distinct character, with the subtleties of the *terroir* out-weighting the fermentation by far.

But still the winemaking needs to be something special...

It has to be as consistent, meticulous and as recognized as

possible. We harvest the grapes when they are fully ripe, almost over-ripe, and we select the grapes at a table in the winery. Although having trained in Bordeaux, the processes I use throughout are much closer to those used in Bourgogne. We carry out the winemaking process meticulously using a state-of-the-art pneumatic press and fermenting the must in wooden vats, with over a week of maceration and frequently stirring the lees with poles. Pingus is the result of a careful combination of grapes from the four plots which, when brought together, give the wine its balance. The aging is produced in new French oak barrels, the duration of which depends on the needs of each harvest without restricting ourselves to that of previous years, although it usually ranges between 18 and 20 months.



And how would you describe the result?

Wines speak for themselves when you try them, and say a lot more than the jargon of wine tasting ever could. A bottle that has been finished tells a great deal about the satisfaction it has given. Wines present themselves gradually, and if either good or exceptional they describe the sensations that build up as you drink them. There are, of course, subtleties in taste, unique features and differences in body between each Pingus harvest, but I think that it is the balance of inner structure and a fullness in one's mouth that are this wine's principal features, along with its generous minerality and ripe fruitiness. Elegance and tannic density are some of the added bonuses.

Some rather unique dishes will be needed to accompany a wine of Pingus' standing.

Not necessarily. I'm all for wine complementing food at the dining table. Wine is for dining, after all, but the complexity one finds in Pingus suggests a wide range of strong dishes. Cured Ibérico ham and salted tuna are excellent options as apéritifs. It will even go very well with hearty fish dishes such as turbot, tuna and skate, with the minerals in red meat, with roasted game and thick stews, working together with the texture and softening the strong sensations for the taste buds. Sipping between each mouthful, without allowing the food to take over, you alternate between the hints of minerals and fruit which stand out in the wine. The rich

combinations of nuances within the wine work through harmony, contrast and enhancement. This wine is suitable for most foods, as it always adds that little bit more.

What are the current production levels for Pingus?

We are restricted to a five-hectare vineyard with very old stock, offering quite a low output of between 11 and 18 hectoliters per hectare. These figures are practically laughable in the normal winemaking business. For ease of use, the vintage warehouse is limited to 150 barrels and, at most, the output for each year is 4,500 bottles: that's all there is.

Is such a small output enough to justify the high prices of Pingus?

The market has guidelines for quality and exclusivity, which would appear to inflate prices. Between the harvest of 1996 and the most recent one of 2004 (which will be available at the end of the year), the price of a bottle ranged from 650 to 1,000 euros. Sales in *premier*, which are those done before the wine is on the market while it's still evolving in the barrels, usually have the price reduced by 20% but, in any case, it's the sellers who fix the prices based on market demand.

Pingus has certainly attained the legendary status amongst Spanish wines, which seemed to be reserved exclusively for Vega Sicilia.

Vega Sicilia has an amazing history, and is something of which we can all be proud. My intention with Dominio de Pingus was to create the best wine possible in Ribera del Duero, and circumstances have brought this legendary status at an early stage. First was the impression the wine caused with the initial harvest at the Vinexpo in Bordeaux, where it was the new thing of 1996. Then the 2005 harvest was given the amazing score of 98 points out of 100 by Robert Parker, a score which few of the *premiers crus* have achieved. When a ship carrying 75 cases of Pingus sank in the Atlantic near the Azores in 1997, an air of mystery and exclusiveness began to surround the wine and its fame shot up as a result. It is true that I wanted to create a great wine, and I believe this is what I've done. Certain unintended events, however, have added to its fame.

Would you say Flor de Pingus, your second label, was born in the shadow of Dominio de Pingus?

Not quite. It's all about me having my own project to go about making a Ribera wine in a different way. For Flor de Pingus, I use grapes from the La Horra area. Its basis is Tinto Fino at 90%, rounded off with Cabernet Sauvignon and Merlot from the Valbuena region. This wine indulges my own meticulous style of winemaking with a great deal of respect for the natural state and the concentration of the fruit, which then undergoes a 14 month aging process in new French barrels. This



process has neither clarifications nor filtrations, in the spirit of preserving its more spontaneous qualities and its mineral potency. There were years in which I couldn't find the right quality in the vineyards, such as in 1997 and 1998, and decided not to make Flor de Pingus.

The Matador wine is your latest experiment...

It's more than just that. It is an opportunity and an undertaking which excites me because of both its

exclusiveness and its scope. The fantastic *Matador* style magazine wanted me to design a wine to go with its sensibility, a representation through wine of what its aesthetic, bold and cosmopolitan ideology really is. Few things excite me more than associating wine with a contemporary artistic trend. With the 2000 Flor de Pingus season I prepared a special cuvée, produced like Pingus, with which I hope to have complemented *Matador's* overall aim.

Dominio de Pingus, Flor de Pingus and Matador are three labels getting close to magnificence in Spanish wine. When does Peter Sisseck get close to ordinary wine lovers?

All the time. I'm still a winemaker and a technical consultant at Hacienda Monasterio in Pesquera de Duero and Quinta Sardonía in Sardón de Duero. I also play a part in producing wines famous for their indisputable quality and commercial competitive edge, even though they are conceptually different to the three labels I develop. These stem from a personal and professional dream, and are much more limited in scope. It has also been a little over six years since I began as a consultant at the Celler Mas Gil in the Catalan region of Ampurdán, where I put together traditional French varieties suited to the soil there. It was also there that I undertook a white wine project with varieties unusual to Spain, which was almost like revisiting my experiences with Uncle Peter and the Bordeaux whites. Maybe you end up where you started out.

Luis Cepeda is a journalist and writer. As a gastronomy expert he has written books such as Los Cien Platos Universales de la Cocina Vasca, Gusto de Reyes, Lhardy, La Cocina de Paradores and Maridaje de Vinos y Platos. He is currently the restaurant and wine critic for Madrid's weekly Guía del Ocio.

Selected
and Tasted
by International
Experts

Sip by Sip



Canada

Michael Vaughan is Canada's most widely read weekly wine & spirits columnist. His features appear Saturdays in the *National Post* newspaper, which is distributed throughout Canada. For three decades his articles have appeared in dozens of publications. Some 200 personal tasting notes appear monthly in *Vintage Assessments*, a professional buyer's tabloid published since 1990. Articles and tasting notes also appear on his website, which receives up to 15,000 hits daily. A founding director of the Society of Wine Educators and an internationally accredited wine judge, he organizes the Canadian Wine Challenge and annual Icewine Olympics. Holding a Ph.D. in Economics, he is the Executive Director of the not-for-profit Food & Beverage Testing Institute of Canada. He writes food and travel features with new restaurant recommendations appearing in Air Canada's *En Route* magazine.



Denmark

Henrik Oldenburg is a master of art and literature, but has written approximately 40 books on wine and food since 1977, among them the world's largest book on Port and the first book on wines from the southern hemisphere. For his annual *Oldenburgs Vinguide* he tastes 8-10,000 wines every year. He is the publisher and editor of the Danish gastronomic magazine *Smag & Behag* and a member of the Danish Gastronomic Academy.



The Netherlands

Harold Hamersma, born in 1956 in Amsterdam, is a wine journalist and writer. He collaborates on a weekly basis with the Dutch newspaper *Het Parool*, with the weekly current affairs magazine *HP/De Tijd*, and regularly writes for Dutch *Elle Food*. In the meantime, he has penned seven books on wine, amongst which *The Wine Almanac* is the best-selling wine book in Holland. Hamersma is also very sought after for judging on panels and as an adviser, and he has a soft spot for Spain, which he calls the "the world's most exciting wine producer at the moment".

Spanish

WINES



Text

Michael Vaughan
(Canada)



Winery González Byass

Wine Tio Pepe

DO Jerez-Xérès-Sherry

Type Sherry

Elaboration Palomino Fino

Who could argue with Spain's classic icon Tio Pepe, which has recently been transformed to a sleeker, updated package for the younger generation? Fortunately, what is inside remains as appealing as ever. It has a pale straw color with a classic Fino nose that has subtle, lemon-tinged, nutty notes. On the palate, it is refreshingly dry with great acidity. There are hints of dried ripe lemon interwoven with some chalky notes. It has an extra dry, tangy finish that lingers refreshingly on the palate.

Matching recommendations

This classic apéritif is great by itself when served chilled. Remember, the colder it is, the less flavorful it will be – so suit yourself. Perfect with tapas, it can also be enjoyed with soups and even seafood dishes, such as poached salmon with herb butter.

Winery: González Byass
Tel: (+34) 956 357 000
Fax: (+34) 956 357 043
atencion@gonzalezbyass.es
www.gonzalezbyass.es



Winery Codorníu

Wine Pinot Noir Rosé

DO Cava

Type Sparkling wine

Elaboration 100% Pinot Noir;
Méthode Traditionnelle

This outstanding value shows how far Spain has come in being able to offer the world a fragrant, pink classic sparkler at a most affordable price. The secret is careful night harvesting, which sees the grapes destalked, crushed and left macerating for three to four hours in order to obtain the desired elegant light orange pink color. The nose shows good finesse with slightly spicy, ripe plum and dried strawberry fruit. Medium-bodied, refreshingly dry and yet harmonious with good mousse, the gentle plum and red berry flavors show excellent persistence.

Matching recommendations

Another perfect pre-prandial that is great by itself when served chilled. It goes marvelously with a variety of hors d'oeuvres, especially oysters, and can easily be enjoyed throughout the meal.

Winery: Codorníu
Tel: (+34) 938 183 232
Fax: (+34) 938 910 822
codinfo@codorniu.es
www.grupocodorniu.com



Winery Bodega Viña Bajoz

Wine Ovación Rueda 2004

DO Rueda

Type White wine

Elaboration 60% Verdejo, 40%
Viura

Coming from 40-year-old vines, this bright, dry, rather crisp white can give a good Sauvignon Blanc a run for its money. Light straw in color, the nose is quite vibrant with attractive, ripe melon aromas. The ripe lemon-melon flavors are complimented by some very gentle grassy notes that linger on the palate.

Matching recommendations

This fruity, versatile, crowd pleaser is oak-free and shines with fresh fish and summer salads. It is best enjoyed in its youth, meaning that while the 2004 is still showing well, the 2005 would be the wine to buy today.

Winery: Viña Bajoz
Tel: (+34) 980 698 023
Fax: (+34) 980 698 020
info@vinabajoz.com
www.vinabajoz.com

**Winery** Bodegas Luzón**Wine** Finca Luzón Tinto 2004**DO** Jumilla**Type** Red wine**Elaboration** 65% Monastrell, 35% Syrah

Speaking of bargains, who can resist buying a case of this delicious red? The Monastrell comes from the Cerrillares vineyard at 600 m, while the Syrah is from the Castillo de Luzón vineyard at 700 m. Both these vineyards have a restrained maximum yield of 4,000 kg of grapes per hectare. The handpicked grapes are separately macerated – longer/cooler for the Syrah and shorter/hotter for the Monastrell all in stainless steel. The wine has a very deep intense purple color and a lovely, slightly spicy, plummy, juicy, ripe raspberry nose. It is zesty, medium-bodied and harmonious on the palate with juicy ripe cherry flavors.

Matching recommendations

When it comes to barbecue ribs doused in smoky tomato sauce, this wine shines. Jumilla is attractive, versatile and ready to enjoy, perhaps ever so slightly chilled.

Winery: Bodegas Luzón
Tel: (+34) 968 780 206
Fax: (+34) 968 781 911
info@bodegasluzon.com
www.bodegasluzon.com

Winery Real Sitio de Ventosilla**Wine** Pradorey Roble 2003**DO** Ribera del Duero**Type** Red wine**Elaboration** 95% Tinto Fino, 3% Cabernet Sauvignon, 2% Merlot

Another bargain from Spain. The grapes are macerated for 12 days with fermentation at 29°C (84°F) in stainless steel after which it is put into American oak for three months and then one month in French oak. Shorter oak aging augments the wine's fruitiness (note that 12 months is required for the Crianza designation). The resulting wine has a very deep, intense purple color and rather spicy, cedary nose with complex, ripe plum and red currant notes. Solid, dry and medium-full bodied on the palate, the spicy, plummy, red currant flavors are followed up by a fine lingering finish.

Matching recommendations

Another very accessible, well-priced red that shows excellent versatility. With just a tad more vanilla on the palate, it is my choice with slightly smoky meats and especially spicy sausages hot off the grill.

Winery: Real Sitio de Ventosilla
Tel: (+34) 947 546 900
Fax: (+34) 947 546 999
bodega@pradorey.com
www.pradorey.com

Winery Miguel Torres**Wine** Gran Coronas 2001**DO** Penedès**Type** Red wine**Elaboration** 85% Cabernet Sauvignon, 15% Tempranillo

Torres' Gran Coronas has been a well-priced major player in the Canadian wine market for as long as I can remember. Judicious aging for 12 months in French and Eastern European oak barrels, of which 30% are new, gives Gran Coronas just the right presence of vanilla. It has an extremely deep, intense purple color and complex, gentle cedary, still youthful, chocolate-ripe plum nose. Firm, dry and well-structured, the slightly spicy, ripe plum purée flavors are accompanied by some chocolate-cranberry notes on the lifted finish. A big red, which can be enjoyed today but will keep for several years.

Matching recommendations

This is one of my reliable choices when putting a tender slab of rib steak on the outdoor grill. The wine's ripe tannins and good natural acidity are a perfect match balancing the steak's proteins and rich meaty flavors. It also goes well with game and, if well-aged, with certain cheeses.

Winery: Miguel Torres
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www.torres.es

Text

Henrik Oldenburg
(Denmark)



Winery Joan Raventós Rosell
Wine Gradiva Brut Segle XXI
DO Cava
Type Sparkling wine
Elaboration Macabeo,
Chardonnay

Cava is a unique type of wine with a unique origin, as its DO is not limited in the traditional way. On the other hand, almost all Cava is produced in Cataluña, like this one. It is not a vintage Cava so the condition depends very much on the retailer. This wine is already a little more than mature when bottled, and in the bottle it will develop further maturity. It is yellow and vivid, with fine bubbles and a delicious nutty taste. Contrary to so many other sparkling wines, it is extremely rich, with honey and apricots and with a refreshing drop of citrus late in the taste. The wine is more fruity than most sparkling wines, but in spite of this and of its natural full-bodied style, it keeps a splendid balance, thanks to its elasticity. It is a Cava with character – and therefore a rare bottle among many easy-drinkers.

Matching recommendation

Serve it cold, but not too cold. It is a unique companion to fish, if the cuisine is also unique. Otherwise, use it as an apéritif or a good glass for comfort.

Winery: Joan Raventós Rosell
Tel: (+34) 937 725 251
Fax: (+34) 937 727 191
correu@raventosrosell.com
www.raventosrosell.com



Winery La Perla del Priorat
Wine Clos les Fites Crianza, 2001
DOCa Priorato
Type Red wine
Elaboration 55% Garnacha, 25%
Cariñena, 20% Cabernet
Sauvignon

Priorato has been one of Spain's rising stars during the last ten years and the DO acquired a DOCa status in 2003, only the second after Rioja. It is remarkable, and it is deserved. Only very few wine regions in the world can compete with Priorato in the noble art of handling Garnacha. I have several wines from Priorato among my Spanish favorites, but I have chosen this one, because the producer is not very well-known. The wine is deep, dark and juicy, with a delicious taste of mature, dried prunes. The structure and the balance in the glass are impressive, and although it is still rather young in this vintage, it can easily be drunk – and enjoyed now. It opens and develops poetically in the glass: it tastes eminent!

Matching recommendation

It is already pleasant and very versatile. It deserves a good beef or a soft cheese.

Winery: La Perla del Priorat
Tel: (+34) 977 825 202
Fax: (+34) 977 825 073
masdelsfreres@laperladelpriorat.com



Winery Bodega Castro Martín
Wine Albariño, 2002
DO Rías Baixas
Type White wine
Elaboration 100% Albariño

In my opinion, Galicia is for the modern Spanish white wines what Priorato is for the red wines. The wine region north of Portugal has specialized in the white grape Albariño, used as Alvarinho for the best Vinhos Verdes in neighboring Portugal. It is a grape which provides freshness and acidity to the wine – the rest depends on the producer. This producer is a family business, founded in 1981. Like so many other growers in Galicia, they only possess a few hectares, so they have to buy most of their grapes from other growers. They must have reliable neighbors, for the wine is crispy and challenging, with prominent acidity, but also with a discreet, gentle sweetness which gives a unique balance. The wine comes from the best corner of Galicia: the Rías Baixas (the low rivers).

Matching recommendation

It is no coincidence that this wine is produced in an area with some of the best seafood in Spain. Drink it cooled with lobster, crabs, prawns, mussels – or with anything else that calls for acidity and dry freshness.

Winery: Bodega Castro Martín
Tel: (+34) 986 710 202
Fax: (+34) 986 710 607
info@bodegascastromartin.com
www.bodegascastromartin.com



Winery Fernando Remírez de Ganuza

Wine Remírez de Ganuza Reserva, 1995

DOCa Rioja

Type Red wine

Elaboration 90% Tempranillo, 20% Graciano aged for 24 months in French (80%) and American (20%) oak barrels. Only the "shoulders" of the grapes are used for this wine.

For many years Denmark was in true love with Rioja, and for some years we were the world's largest importer of Rioja wine. Unfortunately, the prices became just as high as the level of acidity in the old-fashioned red wines, so the Danish consumers fell "out of love". However, things have changed in the beautiful wine region. The wines do not age in wood as long as before, and a new generation of winemakers produce more modern and juicy wines with fruit instead of oak and acidity. This producer is rather unknown, but the wine is remarkably dark, sappy and solid. It has just as much licorice as character and is a wonderful glass of compromise between the "old" and the "new" way of making red Rioja. And do not forget that 1995 was one of the special years where the Rioja wines got the official indication "excelente".

Matching recommendation

The wine is still young, but can easily be drunk now. Decant it and serve any good meat, beef, poultry, venison or lamb. It is one of my favorites with lamb – and it can match both spices and fatness.

Winery: Fernando Remírez de Ganuza
Tel: (+34) 945 609 022
Fax: (+34) 945 623 335
remirez@eniac.es;
remirezdeganuz@eniac.es
www.remirezdeganuz.com



Winery Alejandro Fernández Tinto Pesquera

Wine Pesquera Janus Gran Reserva, 1995

DO Ribera del Duero

Type Red wine

Elaboration 100% Tempranillo; 36 months in American oak barrels

Our Danish winemaker Peter Sisseck ("Pingus", see page 40) has been a challenger to Alejandro Fernández, who was a challenger to Vega Sicilia, so life goes on along the Duero. The beautiful wine I have chosen combines the virtues of Ribera del Duero: the spontaneous fruit and its ability to age after a marriage with good oak. Just when you open the bottle, you may feel that the acidity has started to eat the fruit. But be patient: the wine "revives" after 15-20 minutes in the glass, it becomes more and more vigorous, and the next day you will witness something of a miracle. Now the harmony is perfect, the smoked taste has become graceful, the fruit has got a slight sweetness, and the tannins have become almost charming. Here you will learn why the best red wines from Ribera del Duero develop so uniquely.

Matching recommendation

Decant it to avoid deposit if the wine is as old as this one. After that have some patience and serve the best beef or cut of meat you can find – or maybe a soft cheese (no mold!)

Winery: Alejandro Fernández Tinto Pesquera
Tel: (+34) 983 870 039
Fax: (+34) 983 870 088
pesquera@pesquera.com
www.grupopesquera.com



Winery Dominio de Valdepeña

Wine Marqués de Griñón Emeritus, 2002

DO Dominio de Valdepeña

Type Red wine

Elaboration Cabernet Sauvignon, Syrah, Petit Verdot

The old hunting lodge belonging to Carlos Falcó, Marqués de Griñón, had for many years produced such splendid red wines that something had to be done. The problem was that the property was situated outside Madrid. The wines from this Dominio de Valdepeña ought to have been DO-wines, but they could not – and apart from the geography, they were made of "French" grapes. However, as the property could not be included in the DO in 2003, a new category was invented: *Denominación de Origen de Pago*, given to (two) single estates with wines of a special international standard. Thus this prestige wine "Emeritus", made of Cabernet Sauvignon/Syrah/Petit Verdot from poor Castilla-La Mancha has become a real prestige wine. It combines the character and tannins from the Cabernet with the juicy charm from Syrah and the alcohol and taste of ripe berries from Petit Verdot.

Matching recommendation

The wine is still very young and should be stored for at least 5-10 years. It is extremely solid and it is not asking for food, it is screaming for it. Food ought to be beef.

Winery: Dominio de Valdepeña
Tel: (+34) 925 597 222
Fax: (+34) 925 789 416
service@pagosdefamilia.com
www.pagosdefamilia.com

Text

Harold Hamersma
(The Netherlands)

Translation

Synonyme.net



Winery Txomin Etxaniz
Wine Txomin Etxaniz 2005
DO Getariako Txakolina
Type Dry White
Grape Ondarribi Zuri

Whoever walks into one of the many tapas bars of San Sebastián in the Basque Country and orders a white wine will, without exception, be served the local white: Chacolí or Txakoli. This is a unique wine from the Ondarribi Zuri grape, which thrives only in the few hectares –no more than 200- earmarked for it. This does not in any way mean that the drinker is disappointed. This wine offers crisp, mouth-watering white fruit with a hint of green, sharp citrus, and is surprisingly refreshing and low in alcohol, often only 11%. Chacolí can best be compared to a cross between an excellent cava and an equally fine Muscadet.

Matching recommendations

Superb as an apéritif, but also with tapas, fresh oysters, young herring and sushi.

Winery: Txomin Etxaniz
Tel/Fax: (+34) 943 140 702

Winery Bodegas Castaño
Wine Castaño Dulce 2003
DO Yecla
Type Sweet Red
Grape Monastrell

It was in 1972 that the Castaño family kick-started Yecla as a wine-growing area, and they now possess around 350 hectares of vineyard, principally in this DO in south-eastern Spain. The Castaños are not afraid to experiment, and the quality of their fruit is well and truly up to it. They venture to create not only a wood-aged rosé, but also a delicious Monastrell Sweet Red with hints of raisins, prunes, figs, crème brûlée, roasted almonds, dark chocolate and coffee liqueur. Despite this “kick” and the 16% volume, this Monastrell is neither over-sweet nor flat. It could rather be described as elegant and complex, due to pleasant acidity and soft tannins.

Matching recommendations

Sweet chocolate desserts, nut tart and crème brûlée. This sweet wine also goes well with cheeses; try Cabrales, Gorgonzola, Roquefort and Stilton.

Winery: Bodegas Castaño
Tel: (+34) 968 791 115
Fax: (+34) 968 791 900
info@bodegascastano.com
www.bodegascastano.com

Winery Bodegas Castro Ventosa
Wine Valtuille 2003
DO Bierzo
Type Dry Red
Grape Mencía

This is a splendid northern red, supposedly related to the Cabernet Franc. For a long time it existed in relative anonymity in Galicia and northern Castile, but now, mainly in Bierzo, its potential to produce exciting wines has been discovered. This Valtuille stole the show at the “Spain Master Class”, marking 25 years of the Dutch Wine Guild. It was noted as having “a splendid velvety nose, a scent of violets and raspberries, a fresh taste of blackberries, black cherries and warm tannins. Elegant, fruity and delightfully drinkable”.

Matching recommendations

Pigeon –preferably Anjou- and also rabbit; a nice steak with wild mushrooms, fresh grilled wild salmon and cassoulet. As for cheese, it goes very well with Kernhem.

Winery: Bodegas Castro Ventosa
Tel: (+34) 987 562 148
Fax: (+34) 987 562 191
bodegacastrov@terra.es



Winery Bodegas Pérez Pascuas
Wine Viña Pedrosa Reserva 2001
DO Ribera del Duero
Type Dry Red
Grape Tinta del País and Cabernet Sauvignon

If La Rioja is often described as the crown of Spanish winemaking, then Ribera del Duero is definitely the crown jewels, although it is sometimes suggested that the roles have been reversed. However, it took the region until 1982 to acquire the fiercely coveted DO status, even though the benchmark Vega Sicilia has existed since 1864. Huge investments have been made in the region over the last three decades by, among others, Bodegas Pérez Pascuas (1980) who, unveiled an impressive wine in their Viña Pedrosa Reserva 2001. Made from 90% Tinta del País (Tempranillo) and 10% Cabernet Sauvignon, this wine is aged in oak barrels for 24 months and in the bottle for 18. Deep, exciting and imposing, it has a highly concentrated body that leads the drinker to discover blackberries, cherries, plums, bay leaf and tomato chutney. It also presents traces of spices such as cinnamon, and a pleasant warmth. With its splendid acidity and fine tannins, this is a great Ribera del Duero with a lingering finale.

Matching recommendations

Deer, lamb (preferably simple grilled chops) and hare. It is also an excellent cheese wine, a perfect partner for new, new-matured, matured and ripe Gouda, as well as Manchego, of course.

Winery: Bodega Pérez Pascuas
 Tel: (+34) 947 530 100
 Fax: (+34) 947 530 002
 vinapedrosa@perezpascuas.com
 www.perezpascuas.com

Winery Don Elías Gil
Wine Puig Ventós 2005
DO Terra Alta
Type Dry White
Grape Chardonnay and Garnacha Blanca

Terra Alta, the High Land, was until recently principally known as a grape and "half ready" producer for the cava industry. However, this region in southern Catalonia is increasingly discovering its own strength, like an impressive red that often measures up to those of Priorat, but at a considerably more reasonable price. Experiments here with whites are sometimes successful, as can be seen with this blend of grapes from a small testing lot at the Elías Gil winery. Oak-fermented, creamy, peach, golden apples, grapefruit, anise, almond bitters, pleasant minerality and a careful measure of spice.... it is a real pity that this limited edition only made it to 12,500 bottles...

Matching recommendations

Tongue, turbot (in a creamy sauce or not); sea-devil (but not too spicy), crab and smoked salmon. Also, chicken with truffles and white asparagus in a butter sauce.

Winery: Bodegas Don Elías Gil
 Tel: (+34) 916 221 305

Winery Bodegas y Viñedos Maurodós
Wine San Román 2002
DO Toro
Type Dry Red
Composition Tinta de Toro

In the way that DO neighbor Rueda attained world-fame in a very short time with their crisp Verdejo, Sauvignon Blanc and Viura white wines, so should Toro with their red. Here the Tempranillo reigns, although in this region the grape is quite chauvinistically called the Tinta (or Tinto) de Toro. It is here that the grape is allowed to produce often startling reds which, despite never being particularly delicate or outstanding in complexity, are strong, robust and sometimes magnificent. The San Román 2002 (100% Tinta de Toro) is an example of a typical Toro such as this. Tasting notes mention "jet-black and deep purple fruit, licorice, full-bodied, sprigs of bay, highly concentrated, rich tannins, a real ace. There are clear woody undertones, due to 20 months in French and American oak, which are attained beautifully".

Matching recommendations

Wild hare casserole; some simple grilled Merguez sausages, and of course, wild boar. Cheese: Manchego.

Winery: Bodegas y Viñedos Maurodós
 Tel: (+34) 983 784 118
 Fax: (+34) 983 784 018
 sanroman@bodegasmauro.com

Cooking between three continents

Welcome to the Canary Islands, Spain's southernmost territory and Europe's *de facto* southern frontier, if one thinks of the millions of European visitors that return year after year. Geographically, the Canary Islands are African yet, to make things a bit more pan-continental, America doesn't seem far at all. Be ready to unfold your napkins since the table is the best stage to witness the concoction of influences. Thanks to a growing number of local chefs that have set out to bring new light into the Canary kitchens, the time is just right to get to Spain's least recognized cuisine.



New winds
in the

CANARY

Islands





TEXT
JOSÉ GUERRA

TRANSLATION
JENNY McDONALD

PHOTOS
FERNANDO MADARIAGA/ICEX

The islands are in the path of the trade winds and since ancient times—a trend started by Christopher Columbus who stopped here several times—vessels have taken advantage of the ocean currents that would bring them to the Caribbean and American shores. With the discovery of the New World, the Canary Islands were soon to become a hotbed for culinary exchange. En route to Europe, potatoes and corn merged into the local diet, whereas the first bananas and sugar cane arrived to the Americas via these island ports. The parade of settlers and passersby started well before the arrival of the Spaniards in the 15th century. The Guanches, most likely the descendants of Berbers from the Atlas (mountains in North Africa), were

already here when the Spaniards settled. *Gofio* (a ground mixture of toasted corn or wheat, ubiquitous in the Canary pantry), dates back to that time and is the only food legacy of the original inhabitants. Additionally, two indigenous, pre-Hispanic breeds such as the *pelibuey* lamb and the black pig (both are specific breeds of the Canary Islands) are being revived to everybody's delight.

Agriculture maintains a paramount role in preserving the landscape and is a source of products that provide a cultural background, from bananas and tomatoes—one of the main exports to the rest of Europe—to heirloom potatoes (see box: hot potatoes) and even coffee. The cultivation of the bean started in the 19th century, when it was

introduced from the Caribbean. Wine production on the islands started shortly after the arrival of the Spaniards. The *Malvasía* grape achieves full expression on the islands' volcanic soils. Pioneering winemakers explored indigenous varieties such as *Negramoll*, *Listán* and *Marmajuelo* with excellent results.

Insularity has its challenges. There is some irony in the fact that in the span of a modern lifetime a native may travel more than a dozen times to Madrid or Barcelona, but never come close to visiting all of the seven islands that make up the archipelago. Perhaps the same thought crossed the minds of those who departed to Venezuela and Cuba. Portraits in sepia, showing a close relative that emigrated, were still common in



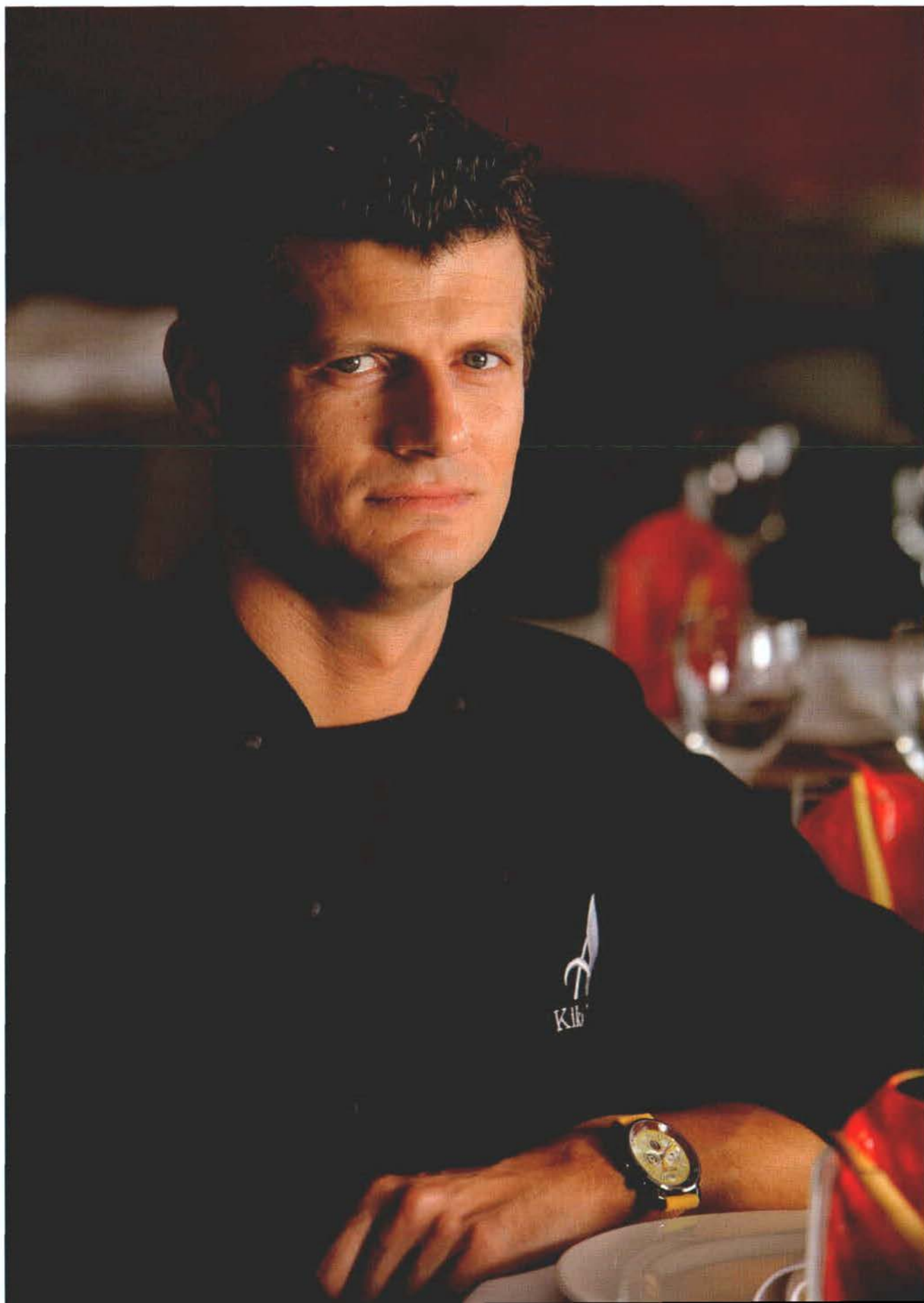
Lava flowers

households until the end of the last century. Geographical isolation and economical precariousness were alleviated in the 1960s with the arrival of international tourism. Since the 1960s, the islands have welcomed a flock of tourists in search of sun-drenched coasts, thus, the farther away a village was from the coast, the more successful it was in keeping culinary traditions untouched. At times, it was hard to preserve indigenous ingredients, but things have changed. Twenty years ago nobody would have paid attention to the cuisine of the islands. Nowadays, even the smallest restaurants pride themselves on carrying a local wine or a local cheese. To the curious traveler, surprises await. "I was very impressed with the

dramatic landscapes of the islands, the friendliness of the people, and some of the foods I found there: seafood, of course, but also dried bananas, *quesadillas herreñas* (a type of cake made of cheese from El Hierro island), *papas arrugadas* (see box: hot potatoes), and the palm-sap honey of La Gomera, as well as the cheeses and wines in general" remembers Colman Andrews, editor of the magazine *Saveur* in the United States, who first visited the islands in 1992. "I even developed a taste for gofio." Not everybody would. Therein lies the challenge: how to seduce visitors with a cuisine that has a history of being humble rather than sophisticated. Whereas ocean currents have turned the islands into a crossroads, new

cooking currents are now helping to bring the ingredients inherited from our ancestors to a new level. Among the islands' chefs there is an unprecedented awareness of their role as culinary revisionists. For them it is almost second nature to fuse past with present in order to provide a common background for a whole archipelago –by definition a succession of isolated entities- that strives to unite on many levels. A growing army of local chefs are reinterpreting the local cuisine of the Canaries, or perhaps they are just being themselves in the kitchen. We talked to some of them. Certainly they are representative of those operating with less exposure and more to come. What follows is their story.

Kiko Casals





I encounter a chef at a crossroads. What's next? As if I had been standing in front of Picasso and witnessing the transition from the blue period –minus the drama– to the rose period. The analogy is not unfounded, since art might have been the trigger of the chef's first steps into the culinary world. "I came into cooking almost by accident, when I was finishing a degree in art history." The restaurant occupies the last floor of the AC Hotel. Circular in shape, it reaches west towards the Canteras beach, where generation after generation of locals relax, joined by a

crescent number of think-out-of-the-box visitors. Towards the east is the buzzing port where passenger and cargo ferries connect the island with the rest of the archipelago, mainland Spain and beyond. They have been doing so for centuries. As the chef looks through the window I wonder what he is thinking about. New projects include a brasserie in Tenerife and a restaurant in Punta Cana. When he mentions the brasserie, his face lights up: it is going to be the ideal place for the native chef. A 100% seasonal menu. A place that transpires life, day after day. "One



Restaurante Anthurium

Pawpaw with orange
(Papaya con naranja)

should be able to do figurative art before going abstract", he said once, regarding cooking careers. Reversing the order, it looks like he has decided to try figurative for a while. "I am a very academic type of person", he confesses. Still, there was an extra something that the cooking route would be able to provide down the line, as the chef discovered when he decided to join the Hofmann Cooking School in Barcelona (*Spain Gourmetour* No. 62): the chance to craft something with his hands and to be able to feel the instant feedback of a satisfied customer. "I missed the physical contact, the chance to transform an ingredient. I wanted to demonstrate that a dish is more than just a combination of ingredients". There is a harmony in his menu, a plot. It should be read as a whole. Lentils that evolve in the dish prove this point. There are different textures as well as different temperatures. On the one hand, the cold foam of mushrooms that starts melting onto the lentils from Lanzarote. Flavors start separately and melt gradually as the meal evolves. The initial concept: a dish that evolves as the meal evolves. How can cold and warm fuse?



Carlos Gamonal

Carlos Gamonal, Jr. and his younger brother and pastry chef Lucas are in the middle of the preparations for a wedding banquet. Together, with their sister Priscilla as sommelier, they run a successful family business that started with their father Carlos and Mesón El Drago, a pioneering restaurant that not only obtained local acclaim but also a Michelin star. When I enter the kitchen, Lucas—who has trained with Oriol Balaguer and Albert Adrià—is finalizing multiple versions of the *pequeño Teide*, a chocolate mousse filled with raspberry and a salted corn praline. I follow Carlos to the main dining room, which has a view of the gardens at the forefront and the Atlantic Ocean in the background.

"My father stresses that flavor is paramount", he explains. "Our

customers will always be able to relate to the flavors in our dishes". There must be a surprise factor. "Isn't it that the ultimate objective of the art of cooking comes in via the visual presentation of the dish?"

"We are constantly researching. We have updated the *puchero canario* (literally, cooking-pot, but also refers to the stew), the most important stew in Spain, if only because it includes produce from Europe, America and the pre-Hispanic *gofio*". In 2004 they presented a vacuum-packed puchero in Alimentaria (Food Trade Fair in Barcelona). He certainly has started his own revolution in the kitchen.

Experimenting and improving the conditions of his peers and opening up ways for businesses to succeed is definitely on his agenda.

Tecnorenacimiento (tecno-renaissance),

a concept he has developed—meaning the renaissance of gastronomy in a new era of technology—points to the fact that gastronomy has returned to be one of society's driving forces; parallelly, technology is there for the chef to take advantage of. "The main difference between a classic and a modern chef is the technology each decides to use". Where are restaurants heading? Longer planning and shorter preparations, according to the chef. He is applying all these principles at El Principito, a restaurant in La Laguna. Vacuum-packed preparations—of puchero, for instance—and the use of the *pacojet* (an instrument that purées deep frozen foodstuff directly to produce a frozen natural tasting mousse of extremely fine consistency) keeps flavors intact and costs down, the key for top end restaurants to succeed in the future.

Sama fish cooked in herb-flavored oil with an almond and fruity wine sauce and saffron (Sama cocida en aceite aromatizado con hierbas, salsa de almendras con vino afrutado y azafrán de la tierra)



Restaurante El Drago





Samuel López Peña

I meet Samuel when he has just finished lecturing a cooking class at the Hotel Escuela Santa Brígida and is about to start serving dinner at Satautai, the school's fine-dining restaurant.

"My mission?" the chef sits on the question for a couple of seconds, as I sit at the table and snack on a refined version of the *almogrote* (a spread of cheese and tomatoes from La Gomera). "To preserve those ingredients that speak of what we are, with an emphasis on those that might soon fall into oblivion because of modern habits". I realize that I might be in the presence of the Indiana Jones of the kitchen. "Just think gofio", he urges.

I think gofio, the only culinary vestige that dates back to pre-Hispanic times. I can't help but digress. Isn't it a confession after all? Our ancestors didn't go as far as to discover the usage of yeasts. They didn't get to enjoy baked bread. When the colonizers arrived, the aborigines were enjoying toasted, grounded grains.

Samuel brings a distinct presentation to the table, one that shows the gofio in all its beauty. He succeeds in maintaining that same ancestral

Infusion of fish broth with scalded gofio and coriander mojo gelatin
(Infusión de caldo de pescado con escaldón de gofio y gelatina de mojo cilantro)

Restaurante Satautai,
Hotel Escuela Santa Brígida



simplicity of the raw ingredients, yet the flavors are improved. His *caldo de pescado con escaldón de gofio* (fish broth with gofio) has all the flavor of the traditional version. It is wholesome in flavor yet light on the palate. A cilantro mojo (*Spain Gourmetour* No. 64), present in the shape of a miniscule gelatine, adds some tanginess. And the fish, a local natural resource, is not only present throughout the broth but also in small bites of an assortment of local fishes. Dish after dish the chef plays with simple elements. It is now time for the *morcilla* (blood sausage) that would normally be enjoyed at barbecues. A *ravioli de morcilla de Teror y foie con gratin de queso* (Ravioli stuffed with blood sausage from Teror served with foie and cheese gratin) might be less subtle than the escaldón, but it obviously hits home with the locals. An uncommon tandem, the blood sausage and the foie go perfectly hand in hand, their sweetness complementing each other. He is not alone in his quest. Technology is definitely on his side, to allow him to present gofio, morcilla and many other products in all their splendor.



F U N I N T H E K I T C H E N

There is one ingredient that isn't missing from the kitchen cabinets of most island chefs: a sense of humor. They often present the customer with an enjoyable experience, one that not only takes into account the place but also conveys the personality of the chef. More often than not, both chef and customer are looking forward to a dialogue. Chef Victor Cruz prepares a menu that is "fun and down to earth", probably because that's the kind of customer he would like to invite to Gom, short for Gomera, at the Hotel Garajonay in Santa Cruz de Tenerife. A dietician turned chef, he doesn't take himself too seriously, although one can see how he strives for perfection in every dish. In sun-drenched San Agustín, in the South of Gran Canaria, Austrian chef Herbert Eder proclaims, with some solemnity, that sun alone is not enough. He brings his clients in the restaurant Bamira what he calls adventure cuisine, an eclectic parade of dishes with roots in central Europe and reflective of his trips to Southeast Asia, where local ingredients have the chance to spark. On the north side of the island, chef Fabio Santana balances a devotion while growing up to local products with some irreverence when using food items that one can see at popular festivals. In a Warhol-esque manner, *turrón* (a sweet treat made with almonds and honey), *rosas* (popcorn) or *kikos* (toasted corn) end up having the royal treatment in his menu.



Jesús González

"I have not changed a bit since I opened the restaurant 11 years ago. My menu has though, a lot" explains Jesús González. Born in Los Realejos on the island of Tenerife, he left for Germany to learn a foreign language. Back on the island, the isolated location of El Duende has proven to provide an ample stage for a tango between two inspiring forces: on the one hand, his cooking would reflect his trips throughout Europe; on the other hand, it would reflect his own approach to Canary Island cuisine. Expect the leading dancers to swap places as the tasting menu unfolds. A dish with local roots—either a reinterpretation of a classic or through the usage of local ingredients—is followed by one with

a Teutonic influence. The result is at the same time atypical and eclectic. An extrapolation of what might have been going on years ago, with a lighter sense of purpose, at a coastal *chiringuito* (a bar at the beach). The cuisine of El Duende is certainly the type of cooking that can evoke passions among followers that arrive, pilgrim-like, year after year. If they are looking for a point of view, they are in the right place.

"I want to convey a sensation, a sense of place", conveys the chef. He succeeds, generously. On the receiving end, the flock of sensations that the guest may register is varied. When I try the *caballa* (a type of mackerel) I am impacted by the thin and vast layer of *bubango* (a local

zucchini) that leads to a bed of black potato purée, crowned with the fish. Simple, indeed. The impossible green, the *bubango*—for which I use a knife and fork as if cutting through a steak—fascinates me. I am equally fascinated by the fish at the end of the green highway. Last time I had *caballa* it was in a sandwich at the park while my brother was taking a morning break.

In another dish, he dresses a blood sausage in black tie. "I like to take a humble ingredient, such as the blood sausage, and dress it up". He serves it with apple compote, meat broth and a thin pasta.

"There is indeed evolution in the cuisine of the islands", he concludes.



Papas with ribs, sweet corn and coriander mojo sauce (Papas con costilla, millo y mojo cilantro)

Restaurante El Duende

H O T P O T A T O E S

Papas (the local word for mainland Spain's *patata*) have been quintessential of the Canary Island diet ever since they arrived on the archipelago in the 1560s, not via Spain or England, but directly from Peru. The indigenous Andean staple is nowadays deeply rooted in local culture. Mention *papas arrugás* (literally, wrinkled potatoes; they are cooked in their own skins and sprinkled with salt) to a group of natives around the table and a sense of conviviality will spread instantly and impregnate even the paper napkins. More than likely, the waiter will bring a *ración*, a more generous serving than a *tapa*, since this dish is, in pure island spirit, more enjoyable if shared, during *parranda* (fiesta) time or if you are gathering outdoors in an *asadero* (barbeque). It is commonly served with either *mojo verde* (green mojo) or *mojo picón* (hot mojo), sauces of Portuguese influx (yes, this archipelago has seen many passersby). Among the *papas antiguas* (heirloom potatoes, as opposed to more recent imported commercial varieties) the tubers best suited for the pairing are the Bonita and the Negra Yema de Huevo, reportedly a jewel among potato lovers.

The Negra Yema de Huevo is just one of the more than 20 varieties of potatoes with origins in the Americas that found a new home in the Canaries. On a recent walk through the market of Arequipa, the volcano-surrounded city of Southern Peru, I encountered ancestors of the Negra Yema de Huevo, with the same yolky interior. Back to the islands: the volcanic soil proved to be the perfect garden for the most vast, most intriguing collection of antique potatoes outside the Americas. How do the uses differ in the kitchen? Because of their consistency, Azucena and Peluca varieties work best in stews. For frying, one may opt for the Meloneras and the Borrallas. The Coloradas de Baga might be the best choice for boiling. Stay tuned for more suggestions; a new DO *Papas Antiguas de Canarias* will explore other options and cover everything, from growing to conservation.



José Rojano

It is late at night and the chef is reading through cookbooks on the islands. We can see the kitchen behind him, now almost empty after a hectic day. To the right, a colorful panel confers a retro air to the place. He first arrived to Fuerteventura, the oldest and closest to the Sahara, and immediately developed an attraction to an island that at first might seem little more than just all sand. Where are the trees? He muttered in disbelief when he landed.

Witnessing how avidly the chef reads through the books in this urban scenario where Madrás restaurant is located, in Las Palmas de Gran Canaria, it is easy to imagine his drive when venturing into the valley of Santa Inés to learn the art of cheesemaking.

Milhojas de tomate y queso Majorero con sorbete de mojo picón y aceite de

Tomato and Majorero cheese Millefeuille with mojo picón sorbet and basil oil
(Milhojas de tomate y queso Majorero con sorbete de mojo picón y aceite de albahaca)

Restaurante Madrás



K A B U K I H O P P I N G

albahaca (Tomato and Majorero cheese millefeuille with mojo picón sorbet and basil olive oil) speaks loudly of his stay on the island. It doesn't lay flat on the plate, but goes up, almost daringly. The layers of flavors are fresh and alternate rhythmically. The mojo picón provides the perfect background and adds enough heat to enliven the experience and drive you to the next bite.

Born in Guipúzcoa, he demonstrates a hard-to-match knowledge of the local culture. His *foie encebollado con guarapo con higo y cebollino* (foie with onion, palm honey and fig) is just superb and is inspired by *carajacas*, a traditional dish with rabbit liver. The dinner comes full circle with the goat cheese mousse with tomato marmalade. "In Fuerteventura, a local cook taught me how to do the marmalade". Superb.

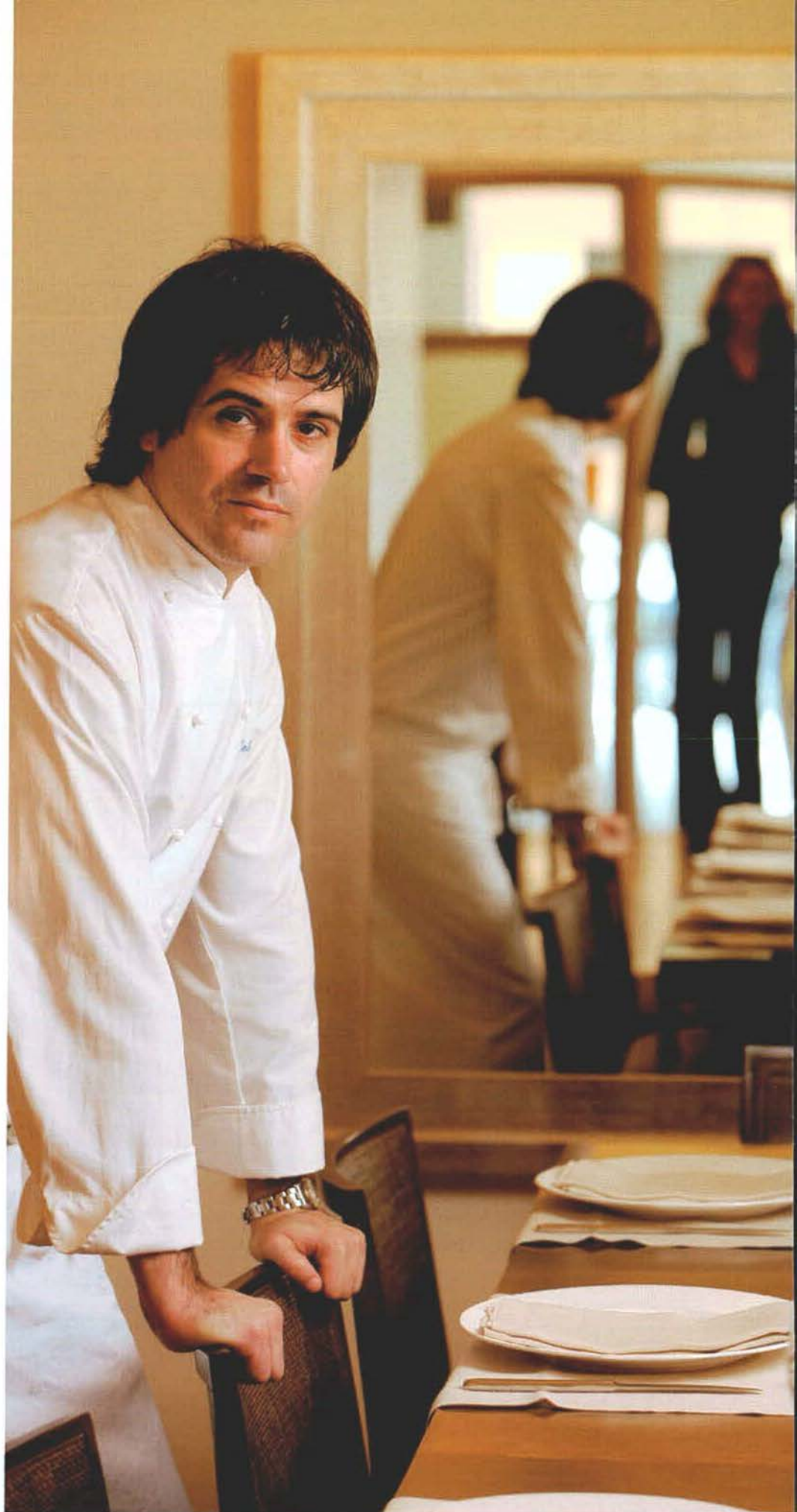
A few summers ago I experienced my first Kabuki performance. "You must go to the Kabuki theater", urged our host Sakiko in Tokyo. It was a day full of firsts. We slurped our first bowl of soba noodles at high noon before the start of what would be a four-hour show. Folded umbrellas populated both sides of the entrance to the theater, and the sky was as blue as the ocean. The audience was mostly female and local and we were among the few that required a translating device. The body language of the performers was so eloquent that I didn't notice that the bulky earplug had fallen out of my ear until it was no longer necessary. At some point in the middle of the production I went for a red bean ice cream, another first. My friend asked me for a green tea ice cream—"eat it before it melts" she whispered while waving the fan at a speed that more than rivaled any motion on stage.

Recently, I visited another Kabuki theater. It happened in Abama, a resort on the western coast of Tenerife that can claim an impressive line-up of culinary talent under one roof. Intense body language came, this time, from behind the counter as the chef prepared an intriguing "usuzukuri". The soba noodles on the menu connected with that first experience, but it was hard to resist the *usuzukuri al mojo verde y papa amugada* (fish carpaccio with mojo sauce and potato). That's chef Rafael Sáez's signature dish—also listed in Madrid's original Kabuki—which reworks local ingredients using Japanese techniques. The list of luminaries is crowned by Martín Berasategui. In El Patio, the Basque chef offers some of his signature dishes and doesn't miss the chance to reinterpret the local cuisine, as with *cordero canario con ñoquis de papa negra, mojo rojo y fideo de espárrago blanco* (Canary lamb with black-potato gnocchis, red mojo and a white asparagus noodle). The parade of restaurants—each with a wink to local produce—goes on: from Italian (with a cold potato cream of Bonita variety) to Argentinean. Abama might make you feel like a gourmand Phileas Fogg around the world.



Nacho Solana

It is Monday and the chef has the day off, "because there is no fish sold on Mondays", he explains. For Nacho Solana, that means he will be spending his evening picking up a new refrigerator or buying a new Thermomix before starting with the necessary preparations for the rest of the week, and he will do it with the same excitement that a father would use to pack the kids' lunch boxes. This is a new restaurant, a playground and a dream come true.



Restaurante Solana

Rabbit salad in salmorejo with pawpaw and goat's cheese (Ensalada de conejo en salmorejo con confitura de papaya y queso de cabra)

"We are craftsmen and imagination is our tool". He needs to reinvent himself constantly. "I get inspired by home cooks". This is a restaurant for minorities, although the menu is extensive and there is work involved for he brings in 12 news dishes every week. The modern wine list is handled by his sommelier and partner Erika Sanz.

"I want to give the cuisine of the islands an extra twist", he proclaims. He works with local ingredients but also likes to combine. After all, our gastronomy is the result of fusions. The *salmorejo* (tomato soup with bread and olive oil), for instance, goes back to the people from Aragón, Basques, Venezuelans... All of them have left their imprint on the islands. His menu is to the chef what a stamped passport is to a globetrotter; it reflects whereabouts. "I have loved to do rices ever since I spent some time on the Costa Brava". Hence, you will always find rice in one form or another on his menu. *Arroz a banda* (rice with fish, typical from Valencia), a classic, stands proudly on the menu, alongside *pescado Canario con arroz cremoso de remolachas y navajas* (Canary fish with creamy rice and razor clams). "I love to work with local fishes". On *La Peninsula* (the way the locals refer to mainland Spain) he worked with Martín Berasategui, Juan Mari Arzak and Ferran Adrià. This is a very personable place and I wonder to what extent the restaurant has become an extension of the chef's own dining room. Only when I leave and I look back do I realize that the chef is as comfortable in his cooking jacket as a kid in his pajamas.

Jose Guerra, born in the Canary Islands, is a marketing analyst in the Foods from Spain department at the Trade Commission Spain in New York. He joined ICEX in 1996 and is editor of Foods from Spain News.



A D D R E S S E S

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Restaurante Bamira

Chef: Herbert Eder
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www.bamira.es

Restaurante El Duende

Chef: Jesús González
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Restaurante El Drago (catering)

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Restaurante El Principito

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Restaurante Gom, Hotel Taburiente

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www.hoteltaburiente.com

Restaurante La Butaca

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Restaurante Madrás

Chef: José Rojano
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Restaurante Solana

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Hotel Escuela Santa Brígida

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Pawpaw with orange

(*Papaya con naranja*)

Chef Kiko Casals,
Restaurante Anthurium

Serves 10

For the orange wafer biscuit: 75 g / 3 oz soft butter; 200 g / 7 oz icing sugar; 50 g / 2 oz flour; 75 ml / 1/3 cup / 3 fl oz orange juice. **For the pawpaw and orange foam:** 375 g / 13 oz pawpaw; 40 g / 1 1/2 oz sugar, 3 sheets gelatin; 125 g / 1/2 cup / 4 1/2 fl oz orange juice. **For the beaten vanilla cream:** 500 ml / 2 1/6 cups / 17 fl oz cream; 3 egg yolks; 60 g / 2 oz sugar; 1 vanilla pod; 300 g / 10 1/2 oz chopped pawpaw; pink peppercorns.

Orange wafer biscuit Blend all the ingredients in the Thermomix at medium speed. Spread onto a Silpat and bake. While hot, form a bowl shape using a ring. Store until use in an airtight container.

Pawpaw and orange foam Lightly cook the pawpaw in the orange juice with the sugar. Strain and add the soaked gelatin. Transfer to a siphon. Chill in the refrigerator for 8 hours. Charge the siphon.

Beaten vanilla cream Infuse the vanilla in the warm cream. Beat the egg yolks with the sugar until pale and stir in the warm cream. Return to the heat and stir to form custard. Chill for 12 hours in the refrigerator. Beat.

To serve Place some chopped pawpaw together with 5 or 6 pink peppercorns in the base of the wafer bowl. To one side, place a quenelle of beaten vanilla cream then fill up with pawpaw and orange foam. Top with a mint leaf.

Recommended wine Marmajuelo. Bodega Viñátigo. DO Ycoden Daute Isora.



Sama fish cooked in herb-flavored oil with an almond and fruity wine sauce and saffron

(*Sama cocida en aceite aromatizado con hierbas; salsa de almendras con vino afrutado y azafrán de la tierra*)

Chef Carlos Gamonal,
Restaurante El Drago

Serves 8

1 large sama fish (2 kg / 4 1/2 lbs) **For the herb-flavored oil** extra virgin olive oil; a few lemon grass leaves; 1/2 green pepper, seeded; 1 small piece fresh ginger; 1 stick green celery; 1 sprig hyssop; 1 sprig fennel; 1 sage leaf. **For the almond sauce** 400 g / 14 oz peeled, flaked almonds; 200 ml / 3/4 cup / 7 fl oz fruity white wine; 800 ml / 3 1/2 cups / 1 pt 8 fl oz mineral water; 400 ml / 1 3/4 cups / 14 fl oz oil from cooking the fish; table salt. **For the garnish** tomatoes cooked in a red mojo sauce, roast cumin seeds, Canary saffron, salt crystals.

Wash and fillet the fish. Without removing the skin, cut into portions. Heat oil in a deep pan with the flavorings to 100°C / 212°F. Season the fish with salt and immerse in the oil. Cook lightly for 8 to 10 minutes without exceeding boiling point then remove the pan from the heat and leave the fish to cool in the oil. Just before serving, remove the fish and bake in the oven at 180°C / 356°F for 3 minutes. Place the almonds, white wine and water in a pan. Bring to a boil and add the oil and salt. Leave to infuse, then blend twice for 8 minutes in the Thermomix at the maximum speed. Add more mineral water if necessary. Strain and transfer to a siphon with 1 charge. Keep warm in a bain-marie.

To serve Pour a generous serving of sauce over the base of a soup plate. In the center, arrange the very hot tomatoes with some of their cooking juices. Sprinkle with a few cumin seeds and plenty of Canary saffron. Top with a piece of fish, skin side up. Sprinkle some fried, chopped garlic over the fish. Place the dish under the grill for a few minutes until the sauce sets and browns. Season the whole dish with salt crystals.

Recommended wine Mocanero Red. Bodega El Mocanero. DO Tacoronte-Acentejo.



Infusion of fish broth with scalded gofio and coriander mojo gelatin

(*Infusión de caldo de pescado con escaldón de gofio y gelatina de mojo cilantro*)

Chef Samuel López,
Restaurante Satautai,
Hotel Escuela Santa Brígida

Serves 1

100 g / 3 1/2 oz cherne head and bones (sparus orphus cernua, similar to grouper); 30 g / 1 oz gofio (toasted commeal); 2 g / 1/10 oz gelatin; 2 g / 1/10 oz cumin; 5 g / 1/6 oz garlic; 10 g / 1/3 oz coriander; 8 g / 1/4 oz rock salt; 5 g / 1/6 oz vinegar; saffron; 20 g / 1 oz onion; 30 g / 1 oz green pepper; 15 g / 1/2 oz red pepper; 5 g / 1/6 oz mint; 5 g / 1/6 oz pimienta picona (cayenne pepper); 15 g / 1/2 oz leek; 15 g / 1/2 oz tomato; 50 g / 2 oz papas (potatoes); 50 g / 2 oz sweet potato; 30 g / 1 oz sargo, sama or bocinegro (fish); 2 g / 1/10 oz onion seeds.

Preparation

Cook the fish head and bones in water with the onion, leek, peppers, tomato (peeled and seeded), a clove of garlic and salt. Flavor the broth with a little mint and coriander.

Mojo gelatin Crush the cumin seeds with a little rock salt, then add a piece of green pepper, the garlic and the cayenne pepper and crush together. Add a dash of vinegar and water. Soften the gelatin in warm water and add. Set aside to cool. Cut the gelatin into small cubes.

Garnish Cut the papas and sweet potato into balls. Cook and let cool. Lightly griddle a very small piece of fish (sargo/sama/bocinegro, etc.).

To serve Place a spoonful of gofio with a little chopped garlic, rock salt and mint in a soup bowl and pour over some of the broth to "scald" it. Top with the lightly cooked fish, skin side up. Decorate the plate with gelatin cubes alternating with papa and sweet potato balls. Top with a few saffron threads and onion seeds and serve the fish broth separately from a jug.

Recommended wine Mondalón White, Bodegas Mondalón Picachos, DO Monte Lentscal.



Papas with ribs, sweet corn and coriander mojo sauce

(Papas con costilla, milho y mojo cilantro)

Chef Jesús González,
Restaurante El Duende

Serves 6

200 g / 7 oz salted pork ribs; 400 g / 14 oz papas; 1 egg white; 300 ml / 1 1/4 cup / 1/2 pt cream; 1/4 l / 1 1/8 cups / 9 fl oz extra virgin olive oil; cumin (10 seeds); 1 bundle coriander; vinegar; salt; 1 can sweet corn.

Preparation

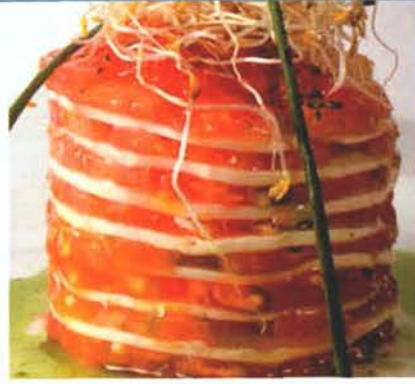
Place the ribs in water and soak overnight in the refrigerator. The next day cook them in unsalted water. Cut into small pieces and set aside. Cook the papas and purée with a little of their cooking water, the cream, egg white and salt. Strain and transfer to a siphon with two charges. Keep hot over a bain-marie.

Coriander mojo sauce Blend the coriander with the oil, cumin, salt and a dash of vinegar.

Open the can of sweet corn and set aside a few grains.

To serve In a cocktail glass, place a few ribs with some sweet corn. Add potato foam and top with some more ribs, sweet corn and the coriander mojo.

Recommended wine Marmajuelo. Bodega Viñático. DO Ycoden Daute Isora.



Tomato and Majorero cheese millefeuille with mojo picón sorbet and basil oil

(Milhojas de tomate y queso Majorero con sorbete de mojo picón y aceite de albahaca)

Chef José Rojano,
Restaurante Madrás

Serves 4

For the millefeuille 4 medium tomatoes; 400 g / 14 oz Majorero cheese; basil; olive oil; alfalfa sprouts; Maldon salt. **For the mojo picón** 4 roast tomatoes; cumin; pimentón (a type of paprika from Spain); vinegar; olive oil; cayenne pepper; salt; garlic.

Preparation

Millefeuille Finely slice the tomato and cheese. Make layers until about 6 cm / 2.4 in high.

Basil oil Blanch the basil in boiling water then refresh in chilled water and blend with olive oil.

Mojo picón sorbet Blend all the ingredients together, strain and place in a Pacojet container to freeze.

To serve Turn the millefeuille out and drizzle with basil oil. Top with a quenelle of mojo picón sorbet and decorate with some alfalfa sprouts.

Recommended wine A dry Malvasía. Bodega El Grifo. DO Lanzarote.



Rabbit salad in salmorejo with pawpaw and goat's cheese

(Ensalada de conejo en salmorejo con confitura de papaya y queso de cabra)

Chef Nacho Solana,
Restaurante Solana

Serves 4

120 g / 4 1/2 oz trimmed rabbit meat; 2 cloves garlic; flesh of 3 red peppers; 1 piece stale bread; 100 ml / 1/2 cup / 4 fl oz white wine; 1 tbsp aged vinegar; 30 g / 1 oz peeled almonds; thyme; oregano; 80 g / 3 oz mixed salad leaves (lollo rosso, oak leaf, watercress, arugula, endives, etc.); 100 g / 3 1/2 oz pawpaw; 50 g / 2 oz sugar; 4 units Capricho de Güimar cheese (a type of goat cheese); 10 g / 1/3 oz La Vera pimentón (a type of paprika from Spain); 250 ml / 1 1/8 cups / 9 fl oz sunflower oil; salt.

Preparation

To make the salmorejo (a thick vegetable sauce, served cold), place the aged vinegar, red peppers, garlic, white wine, bread and La Vera pimentón in a blender. Blend at minimum speed and add the oil. Blend at maximum speed very briefly three times. Place the rabbit meat with salt in a container and cover with the above mixture. Leave to marinate overnight. The next day, simmer the rabbit gently in the salmorejo until tender. Adjust the seasoning. Remove the rabbit from the sauce and break the meat into pieces. Blend and strain the sauce and chill. Cut the pawpaw into pieces and place in a pan covered with water and the sugar. Bring to the boil and cook until syrupy. Blend, then chill.

To serve Wash and mix the salad leaves and dress with the pepper sauce. Place the Capricho de Güimar cheese in the oven at 180°C / 356°F until just warm. Place the salad leaves inside a metal ring and cover with the rabbit meat. Decorate with the pawpaw jam and top with the warm cheese. Garnish with a few watercress leaves and remove the metal ring.

Recommended wine Cráter 2003 (Listán Negro and Negramoll). Bodegas Butén. DO Tacoronte-Acentejo.

Spanish
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Spanish Chestnuts: Staple and Versatile

The ancient Greeks enjoyed them and the Romans used them to make chestnut flour. For centuries, chestnuts were a staple food for country-dwellers in Spain, and today this exceptionally nutritious, natural ingredient is largely associated with haute cuisine. When temperatures drop in autumn, the roast chestnut vendors with their red-hot coals are a welcome sight on city streets. Whether eaten fresh, boiled, roast or candied – they offer variety and flavor, and evoke age-old traditions and family celebrations.



TEXT
ISABEL ESCAURIAZA

TRANSLATION
JENNY McDONALD

The chestnut tree is a noble, generous tree and one that has an especially long life. It is true that chestnuts do not usually grow spontaneously and that they require careful tending while young, but they are very beneficial for the soil in which they grow and often shelter a varied ecosystem. When grown for timber, the trunk is tall and straight, whereas for fruit, it is shorter with a leafier canopy. The trees take years to bear fruit but, once they reach adulthood, they can last for hundreds or even thousands of years. During the summer months, the branches turn a creamy-yellow with the slender male catkins. Then the fruits develop from the female flowers, protected by a capsule that gradually takes the form of a spiky husk. They then drop from the branches during the months of October and November.

Harvesting chestnuts is hard work. The fruit is collected from the ground and has to be extracted from any remaining husks. Many parts of Spain retain some sort of celebration linked to the chestnut harvest in autumn. Lugo and Ourense in Galicia, and the Bierzo district in León both celebrate, on the 11th of November every year, the Magosto festivities, when the tradition is for everyone to go up to the hills to eat chestnuts around a bonfire. Similar celebrations take place in parts of Andalusia, and Catalonia has its *Castañadas*.

In the Sierra de Aracena in Huelva in south-west Spain, Janet Murray, founding partner together with Alastair Brown, of the organic produce company Sierra Rica, tells us about the *apañadoras* – or *apañadoras*, when pronounced with the marked Andalusian accent.

“These are women who go out in groups of four to collect chestnuts in the woods to sell them to the cooperatives”.

At the other end of Spain, in Galicia, José Posada has a company called Marron Glace. “Everyone here knows us,” he says, referring to the area surrounding the Santo Estevo monastery in Ourense, one of Spain’s main chestnut-producing areas, “and they bring their harvests directly to the factory. Most of the chestnuts growing locally have no owner, so the fruit belongs to whoever collects it.” In other cases, the local landowners take on day laborers to harvest the chestnuts. And thus begins the process of production of this winter food that is much appreciated in haute cuisine.

Galician chestnuts

Castanea sativa is the name of the European variety which is said to have originated in Asia. It is also known as the common chestnut and is different from the Chinese, Japanese or American chestnut. Each

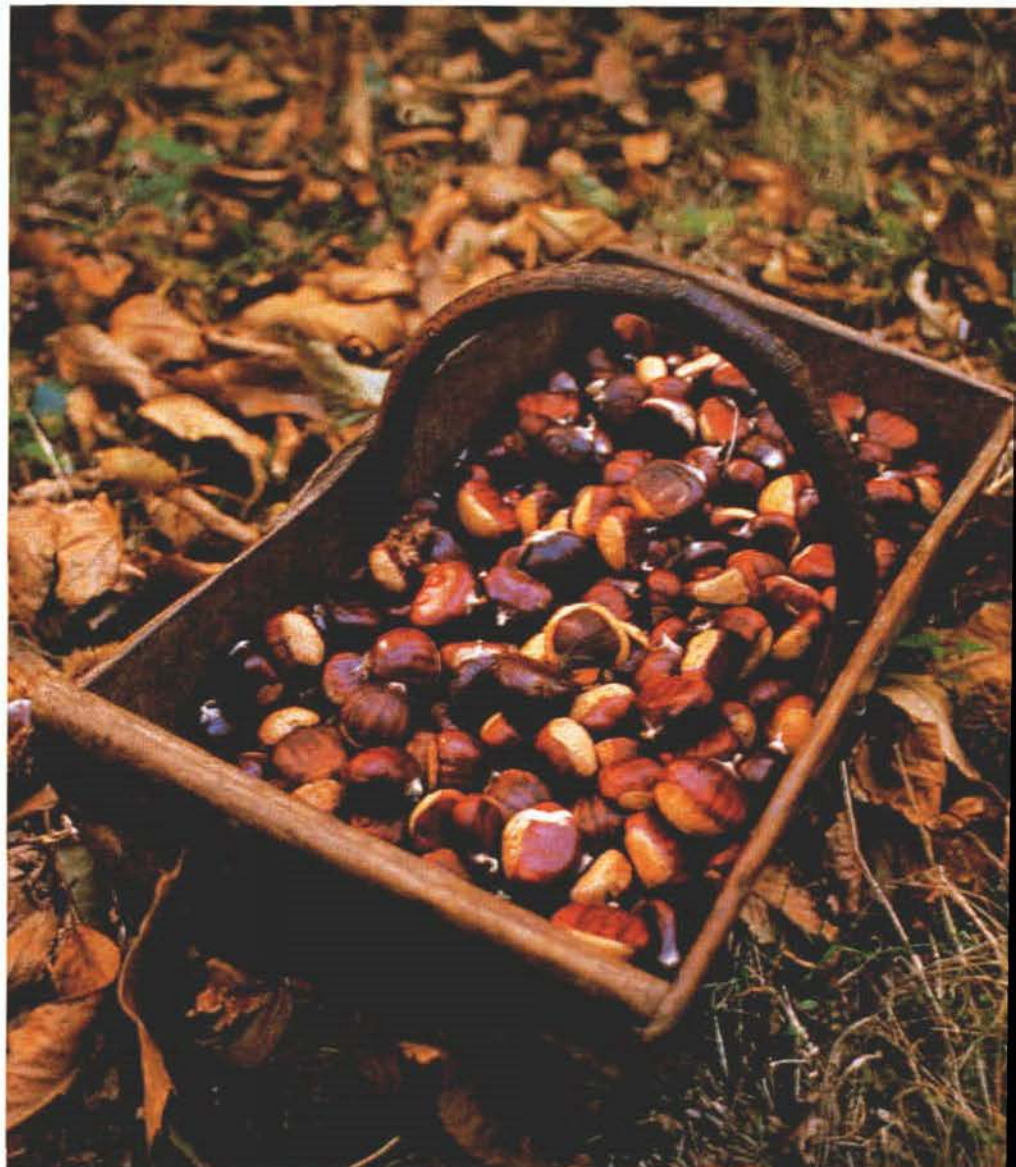
country also has many native varieties, with different flavors, sizes and textures.

Those that come with a single fruit inside the two-part husk are often called by their French name, marron. They are usually large and sweet. The French actually make a distinction between *marrons* and the smaller fruit that divides into two or more which they call *châtaigne*. In Britain, people talk about *Spanish chestnuts*, possibly because they mostly consume chestnuts imported from Spain.

In Spain, one of the most popular varieties is the Galician chestnut because of its flavor, its non-floury texture and its “peelability”. Galician chestnut producers have decided to create a quality seal for their product, guaranteeing its properties and the processing methods used, thus promoting it as a crop. The application for the PGI (Protected Geographical Indication) has already been accepted by the Spanish Ministry for Agriculture, Fisheries and Food and is currently awaiting approval from the European authorities. So the PGI *Castañas de Galicia* will probably be available starting in 2007 and refer to the fruits of the European chestnut that have been obtained, processed and packed in any part of the Autonomous Community of Galicia. Galicia has 81 varieties of native



chestnuts, most of which go straight to the market as fresh produce or are used to make creams and flour. They include Amarelante, Blanca, Loura, Luguesa, Negral, Verde, Rapada, Raigona and Presa as well as the much-esteemed, Famosa, Garrida, Inxerta, Ventura, Longal and Parede. The fruits of the Galician chestnut are usually a shiny light brown, the membrane that separates the fruit from the husk is fairly thin and easy to remove, the texture is not floury and the flavor is sweet. Also, generally speaking, there are no more than three fruits per husk. The chestnut is a perishable product with characteristics that may vary over a short period of time so it is important that the fruit is collected within 48 hours after falling from the tree and that it is transported to the storage area no later than two days after collection. This is the reason why PGI will guarantee that not only have the products been obtained within the region but also that they have been processed and packed in Galicia. In addition to fresh chestnuts, the Protected Geographical Indication will include frozen, dried and bottled chestnuts and chestnut flour. For other processed products, the labels may state that the produce has been obtained under PGI Castañas de Galicia, provided that the necessary checks have been carried out.





A natural food

The chestnut is a very nutritious fruit, mostly comprised of water and carbohydrates. Its low calorie content makes it more akin to a grain than a nut although it falls within the nut category. It also contains vitamin C and minerals, but the amount of these depends on the soil in which the tree grows. The pre-Roman tribes called the chestnut tree the bread tree because they either consumed fresh chestnuts, or dried them and made them into flour so that they could use them over a longer period. Chestnuts have traditionally also been a regular ingredient in rural kitchens, especially in times of shortage. From the Middle Ages and well into the 20th century, they were often a staple food for whole communities of peasants in Europe, at least for a large part of the year. However, during the late 19th and early 20th centuries, the chestnut growing area in Spain, as well as in other countries, decreased drastically. José Posada Enríquez, the son of José Posada, gives several reasons for this. "First, tree diseases such as blight and root rot; second, replacement of the chestnut for easy-

to-grow produce such as potatoes which, since their introduction from America in the 16th century, had become hugely popular; third, the planting of fast-growing trees such as the eucalyptus, originally from Australia; fourth, forest fires; and fifth, the shrinking population in rural areas. These are all factors that have reduced the popularity of the chestnut." Even so, consumption has been maintained in countries where the tree has practically become extinct.

Efforts are being made in Spain today to promote chestnut cultivation, with many projects including activities to promote the health-giving properties of the chestnut. "The projects are largely successful because of the popularity today of traditional products that offer added-value", says José Posada, Jr. "The main growing areas today are Galicia, the Bierzo district in León, the Sierra de Aracena in Huelva, the Ronda Mountains in Málaga, some parts of La Rioja and Asturias".

Inevitably, the chestnut is linked to the idea of an organic product. The natural growing process, manual harvesting and almost complete manual processing in most cases guarantee the product's origin. A

company such as Sierra Rica, whose business model is based on this concept, would not sell chestnut-based products if this were not the case. "In order to obtain organic certification for our products, such as the seal of the US National Organic Program, we have to guarantee that all our suppliers sell us raw materials containing no additives," explains Janet. Even though their plant is in the Aracena Mountains in south-west Spain where they are plenty of chestnuts, in Sierra Rica they prefer to buy their chestnuts from Arotz, a company in Ourense, "because they are easier to peel", she adds, in her Scottish accent. "We only use cane sugar in processing. That's why our products are sometimes slightly darker in color". This company exports 99% of its total production, mainly to the United Kingdom and the US, but also to Japan, Holland, Germany and Switzerland.

A delicate production process

Chestnuts can be used to make sweet creams, purées, soups, cakes and, the star of them all, *marrons glacés*. These require tremendous



care throughout the process. Transformation of the original fruit into this world-renowned glazed candy begins with the selection of the biggest and best fruits at harvest stage. José Posada, Sr. describes the different steps as he guides us around his plant. "First we soak the chestnuts in water to reduce the tannin content". Tannin is an astringent substance found in some fruits that gives them a bitter taste. It is sometimes used to cure leather or as an ingredient in medicinal products. The fruits are then dried. "We put them into a sort of swimming pool that we erect and stir them to let the air in before we begin to peel them. To facilitate peeling, cuts are made in the skin just half a millimeter deep using a machine with blades similar to razor blades. We then steam the chestnuts to soften the skins, and transfer them to machines that rub them with finger-like movements to peel them. Only about half the skin is removed mechanically – the rest has to be done manually because it is essential that no skin is left on the fruit". After peeling and classification, the chestnuts are placed in crates with separations to protect them and are cooked in soft water under

FROM RUSSIA WITH WARM REGARDS



Apart from Japan, the Galician Marron Glace company has another great customer, an enormous country but not one that usually figures on the list of chestnut importers. When José Posada decided to enter the Russian market, he knew this was unexplored territory and that he needed to start from scratch. His intuition told him that chestnuts would receive a warm reception in cold Russia so, paying no attention to preconceived ideas, he set out to organize a promotional campaign to make his product known there.

In April 2003, the company invited food writers, gastronomes, wine experts, food buyers, etc. to a presentation of their products in the Marriot Aurora Hotel in Moscow. They continued with articles and advertisements in food and wine magazines, they gave out samples in supermarkets, participated in trade fairs, attended gastronomy seminars and offered cooking classes with well-known chefs. They traveled all over the immense Russian Federation and discovered, for example, that Barnaul, in the Altai Republic bordering on Mongolia and Kazakhstan, is a luxury tourism resort where chestnut purée is very much in demand in the many hotel restaurants whose customers frequently include millionaire tourists from Japan and the US.

They have now registered a new brand, *Castañero*, to identify their new business line, and have set up roasted chestnut stalls in streets and parks in Moscow, where José Posada, Jr. now spends most of the year. Russia has become the second largest destination for the company's exports, but they continue working and traveling in order to continue growing. Their policy is to provide their sales representatives with the necessary resources and sound arguments in favor of the product's many virtues.

controlled temperature and pressure conditions. They then move on to the sweetening baskets. These are double-walled steel crates where the chestnuts remain for several days soaking in syrup. "We call this the osmosis process", says José Posada. This is when the chestnut becomes impregnated with syrup, usually flavored with aromas such as vanilla. At the end of this process, the product is left to rest for three or four days before glazing.

Glazing is a two-step process that takes 1 1/2 minutes, first in a light glazing bath and then in a thicker one, this time at a temperature of 180°C / 356°F, to give the marron glacé its characteristic crisp, thin outer coating of sugar. It is then ready for packaging and distribution to delicatessens the world over. Marron Glace produces 800 metric tons of chestnuts a year and just over half, 55%, goes abroad directly. "An additional proportion goes to intermediaries in Spain who export it so, in the end and depending on the year, from 40 to 70% is finally sold outside Spain", says José Posada, Jr. Of these 800 tons, 100 are marrons glacés.

A universal cooking ingredient

The first reference to this delicacy describes the fruit candied in honey, a tradition for the ancient Greeks. It saw its peak under the reign of Louis XIV at the Court of Versailles in France and, since then, has been renowned the world over as an exquisite treat, suitable for the most demanding of palates. "Right now, Japan is one of the

largest consumers of marrons glacés, almost at the same level as France", says José Posada. France still has a high level of consumption and is the destination of about 40% of Spanish exports but, alongside this classic market, new customers are appearing. "Chestnuts are highly valued in Japan" he explains. "Together with China, it is the world's largest importer". Sierra Rica also produces chestnuts specifically for the Japanese market. "We have just received an order for a new product", says Janet, "a thick, sweet purée that is very popular there." Chestnuts can be consumed in a huge variety of ways. They tend to be associated with the cold seasons of autumn and winter, especially in European cities where chestnut sellers are a popular attraction in cold weather. In the US, although native chestnuts were practically wiped out by blight, they are a regular feature of Thanksgiving celebrations. The US is the world's fourth largest importer and, according to Janet, "even though this is a seasonal product, consumption is rising especially because chestnuts are seen as a health food".

The British also appreciate chestnuts in stuffings, soups and desserts. At London's Moro restaurant one of the most popular dishes on the menu is a soup made of *chorizo* (a type of red sausage) and chestnuts. "But chestnuts are used in a few other dishes", they admit, "for example, braised cabbage, pancetta and chestnuts are often served with wood-roasted pork. It's a great winter favorite! We also make a chocolate, chestnut and almond cake". Their supplier is Sierra Rica.

Spanish chefs also appreciate chestnuts and include them in their recipes. "The chestnut has a high starch and sugar content, and used to be an essential food in growing regions in Spain", says Paco Torreblanca, head pastry maker at the Totel establishment in Alicante. "We make panettone with marron glacé and Mont Blanc, a dessert made of chestnut puree and vanilla and topped with Chantilly cream. We also prepare chestnut confit, chocolate and vanilla cake with chestnuts..." Other cooks, such as Toñi Vicente in Galicia and Toño Pérez in Extremadura (see page 80) at his Atrio restaurant in Cáceres, also include them in their menus every year.

A wide range of chestnut products are available from the two companies featured here, some for direct consumption and others as an ingredient for other preparations. Marron Glace in Galicia continues to perfect its recipe for marrons glacés and now offers them coated in chocolate or soaked in brandy. They also offer chestnuts at different stages of preparation – natural, pre-cooked or in syrup – for customers wishing to give the finishing touches themselves. The catalogue also includes chestnut creams, one sweet and flavored with vanilla, the other salty. Sierra Rica in Huelva also produces the pre-cooked product, as well as chestnuts in syrup or brandy and chestnut cream, but it has extended its range to include soups in which sweet chestnuts are married with flavors such as ginger and carrot, or tomato and *pimentón* (a type of paprika from Spain). "For the time being, we're not yet producing

marron glacé”, says Janet, “because the process is a very delicate one. But we do offer chestnuts in syrup, which have been through 80% of the process. The only thing we don’t do is the glazing”. It is easy to understand, in spite of the bad times the chestnut tree has been through, why chestnuts still have a place in the cuisine of countries the world over.

Isabel Escauriaza is a journalist who collaborates with the editorial team of Spain Gourmetour.

Recipes page 90, Exporters page 115 and Photo Credits page 128.

 Principal zones for producing and preparing chestnuts



WEBSITES



www.marronglace.net

Website for Marron Glace, a company located in San Cibrao das Vinhas (Ourense, Galicia). It offers extensive information on the company’s products, in particular marron glacé, as well as news and recipe sections. It also contains plenty of documentation on the chestnut, from its environmental importance to its nutritional value, even including some historical facts. (English, Japanese, Russian, Spanish)

www.sierrarica.com

Website for Sierra Rica, a company located in Aracena (Huelva, Andalusia) dedicated to the production of canned vegetable and organic goods. It contains information on the company and all of its product range, as well as recipes and links to its distributors in the United Kingdom and Germany. (English, Spanish)

www.tonivicente.com

Website for the Toñi Vicente restaurant in Santiago de Compostela (Galicia). A visit to this site will provide you with the menu and

sampler platters created by this Galician chef, as well as a recipe section and a photo gallery of the restaurant. (Spanish)

www.torreblanca.net

Website for the leading pastry chef Paco Torreblanca, including links to his personal site and that of his patisserie Totel, located in Elda (Alicante). Information on his professional career, the books he has published, a photo gallery and suggestions on how to prepare tarts and sweets are just some of the delights on offer on this website. (Chinese, English, French, Japanese, Spanish)

www.restauranteatrío.com

Website for Atrio restaurant in Cáceres (Extremadura). Run by chef Toño Pérez and José Polo, Atrio has been awarded two Michelin stars. Its website provides information on the restaurant’s history, its dining room, the wine cellar and the gastronomic creations on offer from its menu. It also has a news section. (English, French, Spanish)

10 RECIPES



Restaurante Atrio

It was in the fragrant atmosphere of a bakery that childhood friends Toño Pérez and José Polo first had the idea of setting up a restaurant together. Two decades after its inauguration, Atrio has become the culinary pride of Extremadura. Toño is a self-taught cook whose creations reflect his devotion to quality ingredients and to the roots of Extremaduran cuisine. His passion for his work, zeal for constant improvement and interest in the international scene are three of the clues to solving the enigma of Toño's prestige. And his love of art has led him to include some of his own drawings in Atrio's extensive wine list, the work of José Polo, with over 2,500 wines. The wines recommended here are José's own selection.



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Secreto of Ibérico pork, seafood and reduced vegetable and herb juice

(Secreto de ibérico, frutos de mar
y zumo reducido de hierbas y hortalizas)

The *secreto* (fore loin) is one of my favorite cuts, one that brings back very special memories of barbecues in the countryside with good company. A *secreto* from a pig fed on an acorn-rich diet is a real delicacy, so I think it's best cooked in the simplest way possible.

Serves 4

1 secreto of Ibérico pork (as large and thick as possible); 4 crayfish, approx. 100 g / 3 1/2 oz each; 4 scallops; 4 squid; 4 green asparagus spears; 4 small, fresh scallions; 8 mange-tout; 1 leek; 200 g / 7 oz spinach; 2 cloves garlic; 1 bundle tarragon, chervil and chive; 250 ml / 1 1/8 cups / 9 fl oz extra virgin olive oil; Maldon salt

Sear the pork and the washed crayfish, scallops and squid to brown and seal in the juices. Cut the pork into rectangles measuring 3 x 7 cm / 1 1/4 x 2 3/4 in and keep warm.

Vegetables:

Blanch lightly, leaving firm so that they can be finished on the hot plate. Cut the leek into diagonal 1 cm / 1/2 in slices. Sear on both sides. Use the rest of the leek and the other vegetables to make the reduced vegetable juice.

Vegetable and herb juice:

Blanch the spinach with the tarragon, chive and chervil. Blend the spinach and herbs with the vegetable trimmings. Brown the garlic in the oil and add. Blend to obtain a very thin, smooth cream, adding a little of the cooking water if necessary. Season with salt. The texture should be that of a slightly sticky juice.

To serve

Arrange the pork pieces in the center of the plate and add the seared seafood and vegetables. Place in the oven at 160°C / 320°F for 30 seconds to warm up. Garnish with a few fresh tarragon and chervil leaves. Serve, then at the table pour over a little of the vegetable and herb juice.

Preparation time 45 minutes

Cooking time 8 minutes

Recommended wine Chivite 125 Aniversario Chardonnay (Bodegas Julián Chivite). Barrel fermentation ensures that this wine combines perfectly with both the seafood and the pork. Best after several years in the bottle.



Ibérico sirloin with pork seasoning purée and oregano

(Solomillo ibérico con puré de
matanza y orégano)

My idea when devising this recipe was to recall the flavors of the preparation used during the traditional pig-slaughtering season for flavoring the various pork products.

Serves 4

4 Ibérico pork sirloins; 100 g / 3 1/2 oz blood sausage; 100 g / 3 1/2 oz Extremaduran *chorizo* (a type of red sausage, made from pork blood, fat, garlic, pimentón and lights); 1/4 kg / 9 oz potatoes; 1/2 l / 2 1/6 cups / 17 fl oz wine; olive oil; oregano; *pimentón* (a sort of Spanish paprika); salt

Place the sirloins in a marinade of olive oil, pimentón, salt and oregano for 24 hours. Cook the potatoes and make a light purée, add the blood sausage filling, extra virgin olive oil and season. Make some incisions across the top of the sirloins, insert some of the chorizo meat and roast for about twelve minutes.

To serve

Place a spoonful of purée in the center of the plate and top with the roast pork. Drizzle with pan juices.

Preparation time 20 minutes

Cooking time 1 day

Recommended wine Enate Merlot-Merlot by Bodegas Enate, a full, fleshy wine that can stand up to the personality of the pimentón.



Ibérico pork presa in a pickle sauce

(Presas ibérica escabechada)

The idea of preparing pork in a pickle sauce is common in Extremaduran traditional cooking. A very versatile dish, it can be served cold with salads and a mustard vinaigrette; with the pickling vegetables, either hot or cold; as in the recipe; on crisp slices of toast, etc.

Serves 4

1 Ibérico pork presa, approx. 88 g / 3 oz; 1 onion; 1 leek; 1 celery stick; 1 carrot; 6 cloves garlic; 1 bay leaf; 1 sprig thyme; 1 tsp black peppercorns; 1 1/4 1/4 cups / 1 3/4 pt olive oil; 2 1/8 1/2 cups / 3 1/2 pt water; 250 ml / 1 1/8 cups / 9 fl oz sherry vinegar. **For the garnish:** 1 zucchini; 8 baby carrots; 8 sprigs cauliflower; 8 asparagus tips; 8 sprigs broccoli

Pork

Brown the meat on a hot griddle. Cut the vegetables en brunoise, add the oil and the other ingredients. Fry lightly for 6-8 minutes. Add the meat. Cover with water and simmer for 20 minutes. Set aside to cool then leave to stand for 24 hours.

Garnish

Cook the vegetables until al dente and set aside. Cover with the pickle sauce.

To serve

Arrange vegetables on the plate and top with the sliced pork. Pour over a couple of spoonfuls of the pickle sauce.

Preparation time 20 minutes

Cooking time 10 minutes

Standing time 1 day

Recommended wine

Clos D'Agón, by Bodegas Mas Gil, undoubtedly one of the most interesting Spanish whites. A very complex wine with mineral touches. We recommend serving it after 4-5 years in the bottle.



Ibérico pork pluma with almond and cauliflower cream and aniseed-flavored young shoot juice

(Pluma ibérica, cremoso de almendra con coliflor y jugo anisado de brotes tiernos)

The idea with this recipe is to play with the contrasts between the bitter and aniseed flavors and others that are sweeter and nuttier. I enjoy comparing sharp, sweet and salty flavors. Alongside so many different sensations, the pork predominates and gives unity to the dish.

Serves 4

Ibérico pork pluma; 1 bundle fresh basil; 1 small cauliflower (200 g / 7 oz); 30 g / 1 oz flaked almonds; 30 g / 1 oz butter. **For the salad:** arugula, mini red chard, tarragon, chervil, fennel, broccoli and chive sprouts, balsamic oil, extra virgin olive oil, salt

Almond and cauliflower purée

Cover the cauliflower and almonds with water and cook. When soft, blend in the Thermomix with the butter to obtain a very thin purée. Season.

Salad

Wash the arugula, red chard, tarragon leaves, chervil, fennel and shoots. Drain well and set aside.

Basil vinaigrette

Blend the basil with the extra virgin olive oil to make a smooth emulsion. Leave to stand for 10 minutes then add the balsamic oil.

Pork

Sear on a hot plate with a drop of oil until sealed and brown but still pink inside. Roast in the oven (160°C / 320°F) for 4 minutes.

To serve

Heat the pork at 180°/ 356° F for about 2 minutes, depending on the

thickness of the cut. Cut into 4 pieces and arrange on the plates with the leaf salad. Add some almond and cauliflower purée. Drizzle over a little of the basil vinaigrette.

Cooking time 10 minutes

Preparation time 30 minutes

Recommended wine We suggest Mauro, from Bodegas Mauro, an elegant and balanced wine that blends perfectly with the different ingredients.



Roast loin of Ibérico pork with thyme on a warm pepper salad

(Pieza de lomo ibérico asada con tomillo sobre zorongollo tibio)

I think one of the best ways to cook a loin of Ibérico pork is to roast it. Since it is a fairly lean, compact meat, roasting means we can check that it cooks to exactly the right degree to give a moist, tender meat. I like to accompany roasts with *zorongollo*, a red pepper salad, as it is a frequent feature in summer menus in Extremadura.

Serves 4

800 g / 1 3/4 lb Ibérico pork loin; sprigs of dried thyme; salt and pepper. **For the zorongollo:** 600 g / 1 lb 5 oz red peppers; 1 tomato; 1 bulb garlic; 4 fresh scallions; extra virgin olive oil; sherry vinegar; salt

Ibérico pork

Trim off any fat, season lightly and roast in the oven with the thyme, salt and pepper for 20 minutes at 180°C / 360°F. Keep warm at 70°C / 150°F.

Zorongollo

Place the peppers, tomato, scallions and garlic in an oven pan. Add a splash of extra virgin olive oil and roast. When soft cover with aluminum foil and leave to sweat for 30 minutes. Peel and seed the peppers, then cut into strips. Chop the tomato, scallions and garlic. Mix and dress with oil, vinegar and salt.

To serve

Place a circle of red pepper salad in the center of the dish and top with the sliced loin of pork. Drizzle with the roasting pan juices.

Preparation time 30 minutes

Cooking time 1 hour 20 minutes

Recommended wine Contino Reserva 2001 (Compañía Vinícola del Norte de España, Cvne). This is an elegant yet complex wine with structure and verve.





Ibérico pork cheek with lobster and pimentón sauce

(Carrillera de
 ibérica
 con bogavante
 y ajada
 de pimentón)



My intention here was to combine two very different products –lobster and Ibérico pork cheek– without losing their separate identities. When the Ibérico ham melts over the lobster, it impregnates it with the delicious Ibérico fat. The pimentón sauce gives the whole dish a very Extremaduran touch.

Serves 4

2 lobsters weighing 500 g / 1 lb 2 oz; 200 g / 7 oz fatty Ibérico ham; 2 Ibérico pork cheeks; 1 bundle garlic shoots; 1 bouquet herbs; black peppercorns; 1 tbsp sweet La Vera pimentón; 2 medium-sized potatoes; 4 cloves garlic; 1/4 l / 1 1/8 cups / 9 fl oz olive oil; salt and Maldon salt

Lobster

Cook in boiling salted water for 8 minutes. Leave to cool, then peel and cut the tail in half. Crack the elbows and claws and remove the flesh.

Ibérico pork cheek and Ibérico ham D.O. Extremadura:

Cut some wafer-thin slices of ham and use to wrap the lobster tails. Simmer the pork cheek for 4 hours with the garlic shoots, bouquet of herbs, peppercorns and salt.

Potatoes

Cut 8 very thin slices of potato using an electric slicer. Trim to form rectangles. Place on greased silicone paper and dry out in the oven at 120°C / 248°F for 20 minutes until transparent.

Cook the remaining potatoes in boiling salted water and make a purée. Add olive oil and season with salt and pepper.

Pimentón sauce

Brown the garlic in olive oil. Remove from the heat and add the pimentón. Leave to stand for 1 hour. Add some spoonfuls of the pimentón, garlic and oil mixture to the potato purée until fairly liquid.

To serve

Cut 4 pieces of Ibérico pork cheek into rectangles 6cm x 3cm x 2cm / 2 1/2 x 1 1/4 x 3/4 in and sear in an oiled skillet. Place the cheek and lobster in an oven pan and pour over a little of the pimentón, garlic and oil mixture. Heat for 3 minutes. Place a spoonful of the pimentón sauce on each plate. Add the pork and top with the lobster tail, elbows and claws. Finish with the fried garlic cloves and pour over a little of the pimentón, garlic and oil mixture. Top the lobster with the potato wafer and sprinkle with Maldon salt.

Preparation time 2 hours 20 minutes

Cooking time 4 hours

Recommended wine

Viña Tondonia Blanco Reserva by Bodegas R. López de Heredia Viña Tondonia, one of Spain's great white wines. We recommend the historic vintages: 1957, 1964, 1968, etc.



Sirloin of Ibérico pork with grape sauce, sweet chestnut croutons and nuts

(Solomillo de ibérico braseado con salsa de uvas, migas dulces de castañas y frutos secos)

I use this recipe during the hunting season or with Ibérico pork sirloin because the meat needs to have personality to go well with the sweet, fruity flavors. The sweet chestnut croutons and nuts, wonderful on their own, make a perfect partner for the rich meat.

Serves 4

4 pork sirloins; 4 leek leaves, blanched; 4 tbsp Málaga wine; pepper; salt. **For the sweet**

chestnut croutons: 12 roasted chestnuts; 500 g / 1 lb 2 oz white bread; 125 ml / 1/2 cup / 4 fl oz olive oil; 250 ml / 1 1/8 cup / 9 fl oz Málaga wine; 1 dried pepper; flaked almonds; pine nuts; raisins; hazelnuts; walnuts; brown sugar. **For the grape sauce:** 100 g / 3 1/2 oz smoked bacon; 500 ml / 2 1/6 cups / 17 fl oz game stock; 50 g / 2 oz dried pepper; 250 ml / 1 1/8 cup / 9 fl oz Málaga wine; pimentón; 100 g / 3 1/2 oz raisins; garlic cloves; 1 knob butter; pepper; salt

Pork sirloins

Season with salt and pepper and brown. Sprinkle with Málaga wine and wrap in the blanched leek leaves. Lightly grease the leeks. Roast the sirloins in the oven at 200°C / 392°F for about 6 minutes and set aside.

Croutons

Take bread from the day before and cut into small cubes. Sprinkle until



thoroughly damp with water seasoned with salt, pimentón and Málaga wine. When soft, leave to drain for a few minutes. Dice the bacon and fry. When brown, add the nuts and raisins, the peeled and diced chestnuts, the chopped garlic and chopped dried pepper. Brown, add the bread and stir constantly until browned. Sprinkle with brown sugar. Serve hot.

Grape sauce

Reduce the Málaga wine to burn off the alcohol. Add the raisins, then the game stock. Reduce to half and season with salt and pepper. Add the knob of butter.

To serve

In the center of the plate, serve a small pile of croutons, top with the sirloin in its leek wrapping and pour over a little grape sauce. Serve very hot.

Preparation time 60 minutes

Cooking time 9 minutes

Recommended wine Matallana (Compañía de Vinos Telmo Rodríguez), an elegant wine with a good structure that will bring out the best in the sirloin.

Cochones with a light chestnut soup and cinnamon-flavored milk foam

(Cochones, sopa ligera de castañas y leche merengada)

Once a standard feature of the subsistence diet in Extremadura, cochones (softened by cooking in water or milk) represent the personality of this land. I have made some changes by serving them with a cinnamon-flavored milk foam.

Serves 4

500 g / 1 lb 2 oz fresh chestnuts, washed and shelled; 400 g / 14 oz sugar; 1 1/2 l / 6 1/2 cups / 2 1/2 pt milk; 2 cinnamon sticks; 2 vanilla pods; 15 g / 1/2 oz agar agar; 3 units star anise; rind of 1/2 lemon; 1 tbsp powdered cinnamon; 1 tbsp soy lecithin

Cook the washed chestnuts in water with the star anise and 200 g / 7 oz sugar. When soft, remove from the syrup and leave to cool.

Heat the milk in a pan with the cinnamon sticks, vanilla pods and 200 g / 7 oz sugar. Scrape the seeds out of the vanilla pods.

Remove the vanilla pods and cinnamon sticks from the milk and add the cooked chestnuts.

Add the agar agar and cook for 5 more minutes, then chill.

Bring to boil 500 ml / 2 1/6 cups / 17 fl oz milk with the remaining sugar, and the powdered cinnamon, soy lecithin and lemon rind. Leave to stand for 30 minutes, then remove the lemon rind and beat to obtain a foam.

To serve

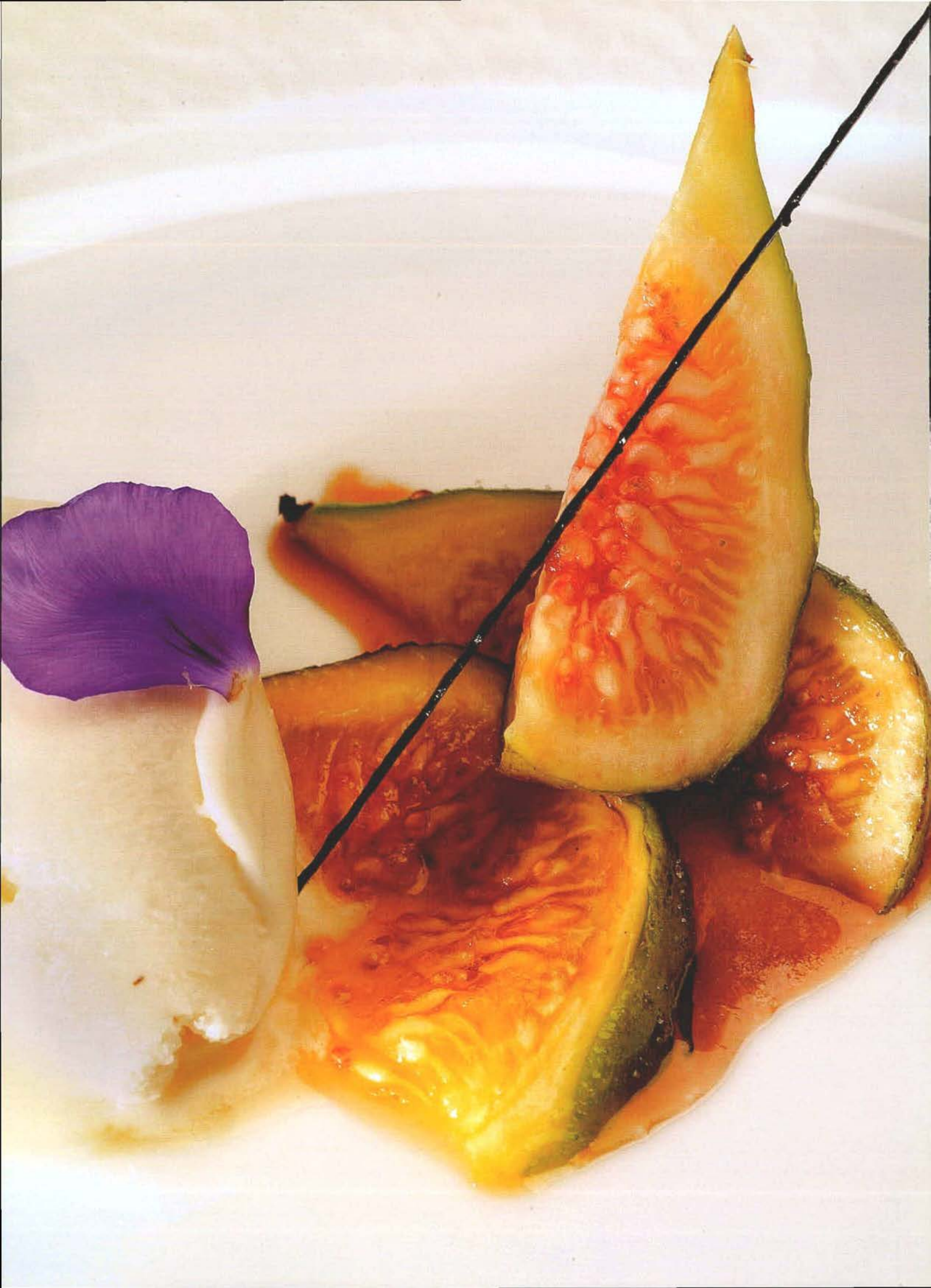
Serve a small pile of cooked chestnuts with a little of their cooking liquid. Sprinkle with powdered cinnamon and add some cinnamon-flavored milk foam.

Preparation time 20 minutes

Cooking time 30 minutes

Recommended wine Tokaji 6 puttonyos (Bodegas Vega Sicilia), one of the most outstanding, enigmatic dessert wines in the world, tasting of fruit.





Roast Almoharín figs with chestnut ice cream and a vanilla cream

(Higos de Almoharín asados con helado de castañas y cremoso de vainilla)

Figs and chestnuts make perfect partners (try filling a dried fig with a roasted chestnut). This gave me the idea of serving chestnuts both hot and cold and marrying them with a vanilla cream.

Serves 4

8 purple Almoharín figs; 200 g / 7 oz cane syrup. **For the vanilla cream:** 1 1/4 1/4 cups / 1 3/4 pt cream, 35% fat content; 1 1/8 cups / 9 fl oz fresh egg yolk; 180 g / 6 oz sugar; 8 g / 1/3 oz sheet gelatin; 4 vanilla pods. **For the chestnut ice cream:** 1 1/2 l / 6 1/2 cups / 2 1/2 pt milk; 100 gr / 3 1/2 oz powdered milk; 130 ml / 1/2 cup / 4 fl oz cream, 35% fat content; 225 g / 8 oz sugar; 100 g / 3 1/2 oz inverted sugar; 175 ml / 3/4 cups / 7 fl oz egg yolk; 250 g / 9 oz chestnut paste

Vanilla cream

Infuse the vanilla in the warm cream. Mix the sugar with the egg yolks and add the cream. Soften the gelatin in water then drain and add. Heat to 86°C / 186°F. Strain and pasteurize at 4°C / 39°F.

Ice cream

Mix and pasteurize all the ingredients for 2 minutes. Cool to 4°C / 35°F and leave to stand for 24 hours. Beat and freeze at -25°C / -13°F.

To serve

Cut the figs in half, sprinkle with brown sugar and caramelize with a blowtorch. Place in the oven for 2 minutes at 180°C / 350°F. Serve two spoonfuls of vanilla cream, top with the roast figs and add a quenelle of chestnut ice cream.

Preparation time 1 hour

Cooking time 4 minutes

Recommended wine Molino Real (Compañía de Vinos Telmo Rodríguez), a white Málaga wine with just the right elegance and balance to go perfectly with the figs and ice cream.

Chestnut, cocoa and light coffee sorbet

(Castaña, cacao y sorbete ligero de café)

This dessert combines chestnuts with a chocolate covering containing 70% cocoa. The result is a perfect balance between sweet and bitter flavors and between different textures. The finishing touch is a light coffee sorbet.

Serves 4

Chestnut bavaois: 250 ml / 1 1/8 cups / 9 fl oz milk; 250 g / 1 1/8 cups / 9 fl oz cream; 2 vanilla pods; 120 ml / 1/2 cup / 4 fl oz egg yolks; 80 g / 3 oz sugar; 200 g / 7 oz chestnut paste. **Coffee cream:** 500 ml / 2 1/6 cups / 17 fl oz cream; 5 egg yolks; 150 ml / 2/3 cup / 5 fl oz coffee; 75 g / 3 oz sugar; 3.5 g / 1/8 oz gelatin. **Cocoa sponge:** 5 eggs; 100 g / 3 1/2 oz flour; 50 g / 2 oz cocoa powder; 125 g / 4 1/2 oz sugar. **Coffee sorbet:** 225 ml / 1 cup / 8 fl oz milk; 225 ml / 1 cup / 8 fl oz cream; 30 g / 1 oz coffee beans; 100 g / 3 1/2 oz sugar; 80 g / 3 oz glucose; 2 g / 1/12 oz gelatin. **Chocolate mousse:** 525 ml / 2 1/4 cups / 18 fl oz cream; 525 g / 1 lb 3 oz cocoa covering (70%); 650 ml / 2 3/4 cups / 1 pt 3 fl oz lightly-beaten cream. **Caramelized chestnuts:** 300 g / 10 1/2 oz chestnuts; 120 g / 4 oz sugar. **Biscuit base:** 220 g / 8 oz chestnut praline; 105 g / 3 1/2 oz cocoa covering (70%); 155 g / 5.5 oz Royaltine (pailletée feuilletine). **Bitter cocoa crisp:** 90 ml / 1/3 cup / 4 fl oz syrup; 155 g / 5 1/2 oz cocoa powder; 25 g / 1 oz glucose

Bavaois

Scrape the vanilla seeds into the milk and heat. Add the chestnut paste, sugar and egg yolks and make a custard. Leave to cool, then add the lightly-beaten cream.

Chocolate sponge

Beat the eggs with the sugar until the mixture has tripled in size. Add in the cocoa and flour. Bake at 210°C / 410°F for 6 minutes.

Chocolate mousse

Melt the cocoa covering and mix with the cream. Leave to cool a little, then fold into the lightly-beaten cream using a spatula.

Biscuit base

Melt the covering and mix with the praline and the Royaltine.

Coffee sorbet

Mix the milk and cream and flavor with the coffee beans. Add the sugar, glucose and softened gelatin and place in the freezer.

Coffee cream

Mix the egg yolks and the sugar and add the warm cream with the coffee. Heat while stirring to make a custard then add the soaked gelatin sheets.



Caramelized chestnuts

Make a syrup with the sugar, add the chestnuts and stir until coated and caramelized.

Bitter cocoa crisp

Mix all the ingredients in the Thermomix then transfer to a piping



bag and squeeze onto a Silpat. Bake for 5 minutes at 180°C / 356°F.

To serve

Assemble the cake in the following order – biscuit base, chocolate mousse, chocolate sponge and chestnut bavarois. Chill for 24 hours.

Decorate the base of the plate with a circle of reduced Pedro Ximénez sherry. Cut a triangular serving of cake and place in the center. To one side, add a spoonful of coffee cream and, to the other, a quenelle of coffee sorbet. Top with a caramelized chestnut and the cocoa crisp.

Preparation time 45 minutes plus 1 day in the refrigerator

Cooking time 11 minutes

Recommended wine Pedro Ximénez Añada by Bodegas Alvear, the perfect match for this combination of chestnut, coffee and cocoa.



On the move

Ebro Puleva buys New World Pasta in the US

The Spanish company Ebro Puleva has taken a further step to consolidate its position as one of the world's leading companies in the pasta sector through the purchase of New World Pasta, the leader in the United States and Canada, for a sum of 362.5 million euros. The purchase forms part of the company's Strategic Plan for 2006 -2009. According to Ana Antequera, the company's spokesperson, the aim is twofold: firstly, to increase the group's presence in the United States, "a very interesting market for Ebro Puleva" and, secondly, to increase its market share in the pasta sector. This purchase will place Ebro Puleva in second place amongst the world's pasta producers, strengthening its position in the US food sector. "Ebro Puleva prefers to work in sectors where it can become a leader," says Antequera. "This would be very difficult in the milk or sugar sectors, but we have been successful with rice for which we

are the world's number one." This position was underpinned with the purchase of Riviana Foods (2004) and Panzani (2005). "This is the path we're planning on following in pasta", she adds, "the idea being to reinforce our leadership and expand our international presence."

New World Pasta is one of the main companies in the dry pasta sector in the United States and Canada, with market shares of 28.5% and 40.9% respectively. One of the operation's main added values is that it generates synergies. Coordination amongst New World Pasta, Riviana and Panzani should allow the sharing of knowledge, technology, experience and innovation.

Date of foundation: 2001

Activity: Production, sale and research in the food sector, mainly in rice, sugar, dairy products and pasta.

Workforce: 7,248

Turnover 2005: 2.4 million euros

Export quota: 46.71%

www.ebropuleva.com

Osborne to produce brandy in Brazil

The Spanish Osborne group has reached an agreement with the Brazilian Miolo group to produce and distribute brandy in Brazil under the name Brandy Osborne. Osborne's objective, according to África Romero, public relations officer in the international department, is "to guarantee product quality, from the raw material to the bottle".

The initial capital outlay, in this latest step in Osborne's Latin American activities, is five million dollars. The group is already present in Mexico and Venezuela and, to a lesser extent, in Colombia, Ecuador and Peru.

The new group will be using Brazil as a springboard for selling Brandy Osborne in other countries such as Chile, Bolivia, Argentina, Uruguay and Paraguay. Romero considers this to be a promising market, and says, "Brazil has been reporting very good financial results and it offers excellent growth opportunities for international brands".



TEXT

MARÍA BENITO CASADO

TRANSLATION

JENNY McDONALD

ILLUSTRATIONS

JAVIER VÁZQUEZ

The new Brandy Osborne made in Brazil is distilled 100% from quality wines aged in oak barrels for one year, under the control and supervision of Osborne Spain, using the *soleras y criaderas* system.

Year of foundation: 1772

Activity: Production and sale of wines, spirits, Ibérico pork products, bottled water, eau de vie and energy drinks.

Workforce: 1,150

Turnover 2005: 313 million euros

Export quota: 9.1%

www.osborne.es

Bodegas Real goes to China

"The Chinese market is an attractive one. In spite of the difficulties created by fragmentation and lack of familiarity with wine, the number of Chinese consumers of quality wine is growing quickly", says Alfredo del Río, Export Manager of Bodegas Real. In order to take its wines to China, this winery from La Mancha has joined forces with a group of Chinese and

British investors, the La Man Cha Co, which has the backing of corporations such as the Jim Mao Group (a large Chinese investor group with businesses in a number of different sectors).

The chosen wines for this initiative are from the bodega's top range – Vega Ibor and Finca Marisánchez. Both are prize-winning wines that are mostly sold to top-ranking restaurants and international hotels.

The company's goal, according to Alfredo del Río, is "to create an image of prestige by investing in trade fairs and promotion. That way our sales can grow in parallel with rising numbers of consumers with purchasing power and a taste for wine. The Chinese market is just waiting to be developed".

Another key to entering the Chinese market has been cooperation with other wineries in La Mancha. This has helped in logistics and minimizes risks. The end result should be positive for all concerned and, as Del Río says, "The rewards to be shared out will be much greater than if we were to go there on our own".

China plays a key role in the winery's internationalization strategy – not only does it offer good prospects for the future but it opens a door into Asia. In December, Bodegas Real will be participating in the Food & Hotel fair in Shanghai. Del Río states that they hope to start seeing high returns from this market at the time of the Olympic Games in Peking in 2008.

Date of foundation: 1989

Activity: Wine production and sales

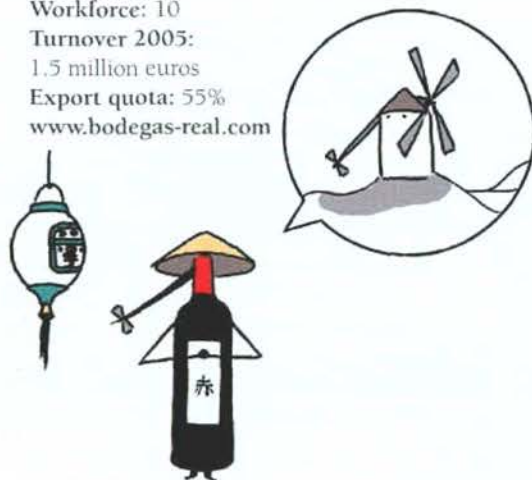
Workforce: 10

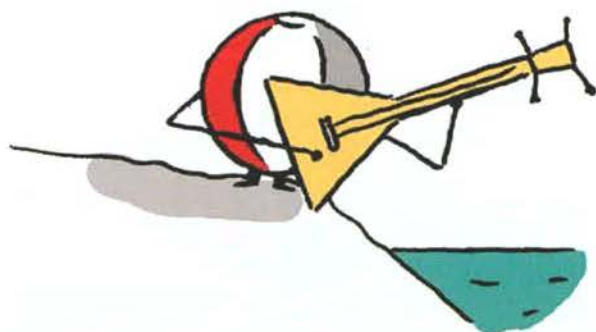
Turnover 2005:

1.5 million euros

Export quota: 55%

www.bodegas-real.com





Riu Hoteles grows in eastern Mediterranean

The first hotel opened by the Riu Hoteles group was in Romania and, last May, it opened its ninth in Bulgaria. Although a firm decision has not yet been taken, the company's spokesperson Miguel Ángel Violán states that they will probably be opening a new establishment in Romania "because Riu is increasingly interested in the eastern Mediterranean and has been there for the last six years". That was when they first entered Bulgaria and Cyprus. These hotels focus on family stays and mainly address Central European generating markets, especially Germany. ClubHotel Riu Miramar, on the Bulgarian Black Sea coast, is a 4-star establishment with 500 rooms. Riu Fantasy Beach, the chain's first hotel in Romania, is located in Mamaia on the sea front in what is known as the Romanian Riviera, one of the country's best holiday areas. It has a total of 305 rooms.

The group has seen its workforce grow by 1,000 to 2,000 new jobs a year. Over the last eight years (since mid-1998 to mid-2006), the Riu staff has doubled – from 9,000 to 18,000, and the idea is to close this year with 19,000. Set up in 1953 in Majorca as a small, family-run business, Riu is today the 26th largest hotel chain worldwide, with 110 establishments in 18 countries.

Year of foundation: 1953
Activity: Beach accommodation
Workforce: 18,000
Turnover 2005: 1 billion euros
Export quota: 60%
www.riu.com/index.php

Agroles sets out to conquer the United States market

The Agroles cooperative from Catalonia sells its Romanico extra virgin olive oil in the United States, mostly in New York, under the name Catalan Gourmet. "The Big Apple has the highest level of consumption per capita in the US", states Luis Claramonte, Business Development Vice-President. "That's why we began there. Also because the high geographical density of stores makes it an attractive location for introducing a new product". But this has just been the first step. Now that they have launched the brand, the company believes it will be easier to stir up interest amongst retailers in other locations. The idea is to move from New York to Boston and Philadelphia.

The channel chosen for introducing their oil is through gourmet stores and restaurants and they are already present in 50 New York establishments. They are also working with two retailers in Canada and another on the west coast. "Our main objective," says Claramonte, "is to increase our market share. The idea is to step up the number of direct customers to reach 80 in the New York area and to work with three other distributors in the US and one more in Canada."

Claramonte describes the company's opportunities as follows. "The US market is unique. It has a population of 300,000,000 with one of the highest consumer levels in the world, and immense economic potential. This makes it a very interesting prospect for us." Catalan Gourmet, the name adopted by

the Spanish company in the US, has three partners – the Agroles cooperative, the entrepreneurs Rika Saito and Luis Claramonte. Agroles brings together a number of different oil producers in the Les Garrigues area in Lleida, as well as almond and hazelnut producers in the same area and in Aragón, La Rioja and Navarre.

Date of foundation: 2005
Activity: Olive oil and almond production and sales
Workforce: 24
Turnover 2005: 7 million euros
Export quota: 25%
www.agroles.com



More news
www.spaingourmetour.com



Text
María Benito

Translation
Jenny McDonald

Photos
Isidro de la Cal

Integrating for success

ISIDRO DE LA CAL

After pioneering the industrial production of bream and pollack, the Galician company Isidro de la Cal is now working on the production of grouper. But its initial success came in the 1980s from inland trout farms. The introduction of new farmed species has been made possible by the company's emphasis on research. Its efforts were rewarded in 2003 with the Galician Award for Business Innovation. Based in La Coruña, the company is a leader in the fish production and sales sector, its main value being that it controls the whole process from catch or rearing to the actual market. The next step is to start selling directly to the customer under the company's own brand.

Galicia, in the north-west of the Iberian Peninsula, was already a land of fishermen when the Romans arrived. This long-standing tradition has contributed to the fame of Galician fish in Spain and abroad. The Galicians know their trade and, for centuries, have been passing on their skills and experience from generation to generation. A stroll along the narrow streets and around the small squares of La Coruña makes this perfectly clear—hundreds of restaurants and bars compete to offer the best of the sea's produce.

Isidro de la Cal Llorente must have known what he was doing when he emigrated from Roa in Burgos to this city of Celtic origin on one of the small peninsulas that are so characteristic of the Galician coast. He was determined to build a future for himself and his family and in 1953 he set up a company to sell fish throughout Spain. He also tried his hand at fruit and vegetables but that was not so successful so he decided to focus on the fresh fish business. Isidro de la Cal today is a large, growing company that has

expanded not only in size but also in variety. The objective now, according to José Antonio Bretón de la Cal, grandson of Isidro de la Cal and the group's Executive Vice-President, is "to become the largest fresh and frozen fish business in Spain and, if possible, in Europe". The group has a complex structure. Some of the companies are wholly-owned, others have other industrial partners and in others Isidro de la Cal has a minority stake. The activities include marine and inland fish farming, processing, sales and

services. "We are completely different from other companies", says José Bretón. "We are a commercial company that now also produces, the idea being simply to take advantage of the company's existing distribution network and contacts".

Looking ahead

According to Bretón, Isidro de la Cal has a clear edge over its competitors. "With our structure, it's easier for us to get to know our end customer and adapt our production to what the market needs. We are faster and more flexible." Anticipating market change is one of the company's main concerns, but it doesn't necessarily turn out right. "We once carried out a test with packaged fish," says Bretón, "and the results were disastrous. It was too early—the early 90s—and the market wasn't ready." Another of the company's advantages is that it carries out its own production so it does not depend on outside suppliers. Their first attempts at aquaculture took place in the 1980s when they realized that the market would soon need a stable product with a constant supply. Since they already had customers and their own fleet of vehicles, they decided to try producing trout and were successful. "We carried out both vertical and horizontal integration," says José Bretón. "Seeing the different units—farming and transport—as a single business was the key to our success." The latest step has been the fish processing plant in the Espíritu Santo business park near La Coruña, the company's largest investment to

date and one that should give added value to its products. Covering an area of 280,000 feet, it should lead the way to the production of ready-to-serve dishes and should provide more options for working with frozen products. At present they are considering bringing out branded products although the only one for the time being is Pastemar, pasteurized mussels.

Conquering new markets

Isidro de la Cal began exporting in 1995. At the beginning, according to the company's Export Manager, Gabriele Serico Obendorf, its Spanish origin was not very positively perceived, "but things have changed a lot since then". The company has been able to keep practically all its original customers. The key is to offer a good service, a fresh, top-quality product, and meet deadlines. The fact that the company is in control of the whole process—from production to distribution—is a help because "more control means better service". It is also essential to offer information to customers. When dealing with a product that, at the time it is ordered, is still in the sea, customers must be kept informed of any unexpected events so that they can find alternatives if necessary. Exports mainly go to European countries—especially Italy and Germany—but the company is preparing to export to the United States for two main reasons. Firstly, the US is one of the world's largest

markets because, alongside Spain, it is one of the only markets that figures amongst the top ten as both exporter and importer. Secondly, fresh fish needs consumers with high purchasing power as the cost of distribution makes it an expensive product. Moreover, consumption per capita is growing faster than in Europe. The company's idea is to enter this market in the medium term with both trout and turbot. One of the most successful products in international markets is organic trout. The Isidro de la Cal group has adopted a certified, organic production method in accordance with the standards of the German association Naturland which was set up in 1982 for organic agriculture. Now it enjoys great prestige in Germany as well as being a member of the IFOAM, the International Federation of Organic Agriculture Movements. Basically, in order for trout to obtain this certification, it must be reared in waters having sufficient quality and a specific population density depending on the natural oxygen content. Health and hygiene controls must also be carried out and feed must be as natural as possible, with neither colorings nor genetically modified components. Consumption of organic fish in Spain is practically non-existent. José Bretón blames this on lack of information about the product. According to Bretón, Isidro de la Cal has the largest organic trout farm in Europe (producing 50 metric tons a year) in the area of Carballo (La Coruña). The company's Quality and Environment Department has implemented an Environmental Management System based on the EMAS European Regulation (Reg 761/2001 CE) and complies with the UNE-EN-ISO 9001:2000 quality certificate and the 14001:2004 environmental management certificate.

Aquaculture: a success story

Isidro de la Cal started with inland trout farming to achieve an all-year-round product. When problems arose with their turbot supplier, they moved



towards sea farming. One of their guiding principles was to produce native species, and this led them to experiment with bream farming, one of their greatest successes. There was a high demand and catches were failing and, in the words of José Bretón, "We stepped in to fill the gap". This logical move achieved success three years ago and now, with annual production of 170 metric tons, Isidro de la Cal –according to Bretón– is the only company in the world farming and selling this species. He is proud of the achievement and with good reason, because it is no simple business to begin farming a new species. Their research took them ten years.

There are three things that make this an uphill struggle – first, catching live specimens and achieving their reproduction because it is not known when they become sexually mature, then making sure the young survive, and finally, ensuring their economic viability because they grow fast. Bretón acknowledges that farmed fish do not have a very good reputation but he is convinced that will change with time. "All people need to do is to visit a fish farm to see that there is nothing artificial involved". Bretón considers that farmed fish offer advantages over caught fish, for example, traceability and freshness. Traceability makes it possible, using registered codes, to quickly trace the background of a foodstuff to see how it has been used and recover information for the whole of the food chain. It is impossible in the case of normal fish because there is no way of knowing where the fish has been or what it has eaten. On fish farms, on the other hand, records are kept on feeds, environmental conditions, temperature or any type of disease, so traceability is complete. Another advantage is that farming is much more reliable than fishing. It is always possible to know how many kilos will be available and this helps the product to reach markets in a fresher condition. And a constant supply may also have an effect on prices.

When asked about food safety, the grandson of Isidro de la Cal says,

"Everything's under control. This is a new industry and we've been able to learn from the mistakes others have made." The fish feed is basically fish flour supplied by carefully supervised feed producers. "We take extreme care with what we give our fish to eat," says Bretón. "We are the first consumers of our product". He is clearly proud of the results.

This Galician company is optimistic about prospects for the fish farming sector. They expect growth and hope to increase their participation in the sector either with new farms or by collaborating with other companies. They consider the greatest promise to lie in the medium term.

Research for the future

The group's vice-president stresses the importance of the company's research department, located in Valdoviño (Ferrol). "We cannot imagine progress without a fully-operational R&D department". The research work being done received recognition in 2003 with the Galician Award for Business Innovation granted by the Galician Council for Innovation and Industry. The award was set up to encourage innovation amongst small and medium sized enterprises. The company's researchers are currently working on several projects. One is the design, development and evaluation of a floating device for the farming of flat fish (as part of the European Union PROFIT program, with support from the Technical

Research Program of the Spanish Ministry of Industry, Tourism and Trade and the Galician R&D Plan). Another is to develop equipment for the humanitarian slaughtering of fish (as part of the Cooperative Research Action for Technology CRAFT Project within the European Union's 6th Framework Program). They are also developing a vaccine to treat a type of parasitosis in turbot (PETRI Program to encourage the transfer of research results set up by the Spanish Ministry for Education and Science and in force since 1995). The use of artificial intelligence is also being studied as a way of inserting traceability labels in fish to resolve problems of illegal, unregulated fishing (with the support of the European Union's General Department for Fishing).

Current projects include starting this year to sell farmed pollack. Research continues with grouper, however, as reproduction has not yet been fully successful.

The company has grown little by little over the years – from selling crates of fish in the La Coruña harbor to becoming one of the leading companies in the fish and shellfish sector. Perhaps the secret can be found in José Bretón's statement, "We love to work hard". In his fable on the laborer and his family, La Fontaine (a French writer) said, "Work is the only capital that cannot fail". At Isidro de la Cal, hard work has brought high returns.

Maria Benito has worked in local media, and is currently an intern journalist with Spain Gourmetour.





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María Jesús Sanvicente

We finish off our series on personalities with María Jesús Sanvicente, the owner of Spain's oldest *ultramarcos* store. La Confianza (literally, "The Trust") is the name of this establishment which, still situated in Huesca's old market square, has barely changed since 1871. How a grocery store that still sells some of its products in bulk can survive in the 21st century is a question that María Jesús has no hesitation in answering: "My father always said that this store was not a business, but a service".

TEXT
CARLOS TEJERO

TRANSLATION
SYNONYME.NET

PHOTOS
MATÍAS COSTA/ICEX

A few months ago the Madrid Writers School carried out an online survey to find out what the most beautiful word in our language was. Anyone who wanted to take part could do so by voting for his or her favorite word. Writers and intellectuals were also asked and some of them, such as the academic Arturo Pérez Revete (Cartagena, 1951) chose the word *ultramarinos* "because it has Latin, it has the sea, it has history, aroma and memories..." Ultramarino means "that which is at, or comes from, the other side of the sea", and in Spain it is often used in the plural to mean those stores which sell groceries and various cleaning products.

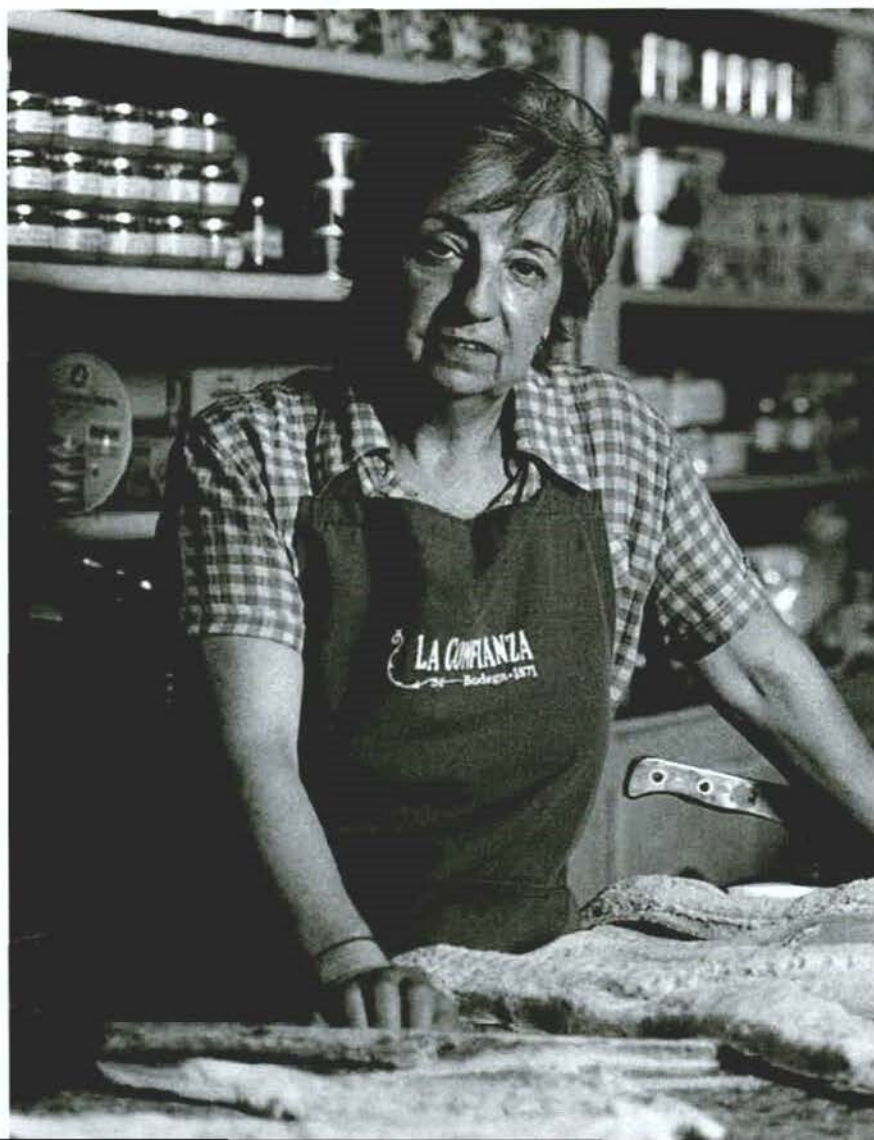
Today these kinds of stores have all been replaced by supermarkets or, a more recent trend, by delicatessens. What set the *ultramarinos* apart was that the goods were sold in bulk, something which hardly ever happens these days. Logically, the majority of products sold today in the few remaining *ultramarinos* stores, such as La Confianza, are pre-packed, but there are still some products that consumers don't mind buying unpackaged. These include non-seasonal groceries which are not subject to fashions and trends, such as cod, olives and, above all, those spices which, with their fragrances of

times gone by, provide that unmistakable scent for these quirky establishments.

The human factor

María Jesús Sanvicente is a slight yet lively woman who has spent almost all of her 61 years in this store. She was born in what was then the family home, situated on the upper floor. As the oldest of four sisters, she was chosen by her father Víctor to help out in the store. This is really where she grew up: "our doll houses were made up of display stands for Maggi soups, with different compartments making up the bedrooms".

María Jesús studied to be a teacher ("my father wanted all his daughters to have an education") but never went into the profession. The store became her life, and she has dedicated all her time and energy to its development. Since its beginnings, La Confianza has always had its doors open every day of the year, including Sundays and holidays. There were periods when this was not allowed. "We were fined from time to time, but my father paid them and we craftily kept opening, hidden away in the back store". The police eventually gave up, and would even send the occasional lost tourist their way, as well as anyone coming down from the mountains to Huesca on holiday who couldn't find anywhere open to pick up a few grocery items. I asked María Jesús if she's not tired of the store or the people, with so many years running here and there, all day every day with no rest. She looks at me like I have two heads. "Even the thought of getting up on a Sunday morning and saying 'I won't open today' is impossible". This



philosophy of serving the customer above and beyond everything else was instilled in her by her father, and goes right back to the store's initial creator. Even though it has belonged to the Sanvicente family for five generations, the store was actually founded by Hilario Vallier, a Frenchman who was married to a woman from Huesca. When he died his widow and son kept the business going, but when the son also passed away the store was passed on to the Vidal family who, after a short period, sold it to María Jesús' great-grandfather.

In the store's basement—which has been converted into a welcoming wine cellar—there are two similar photos, both in black and white. They are of the same setting, the door of the store, but one was taken in 1909 and shows María Jesús' great-grandfather with his assistant. The other was taken just a few years ago, and is of María Jesús' father and son, both called Victor. It is clear to see that the place has hardly changed at all. The front of the store is made of wood, painted in green and white with the red sign reading "Ultramarinos La Confianza, desde 1871". The store has two other doors, on either side, with two windows in the middle that display a regional selection of what can be found inside: Somontano or Ribera de Gállego wines, Loarre almonds, preserved Calanda peaches, honey from the nearby Guara Mountains, *trenzas* (sweet, filled pastries) from Huesca, chocolate from Benabarre...

Faithful to tradition

The store is rectangular and is about 12 meters / 39 feet long by 4 meters / 13 feet wide. It is an open area with no columns, and has a high ceiling

painted in three colors that represent Mercury, the god of trade and profit, as well as still-lives of diverse products. These are the work of León Abadías, a local artist who taught Santiago Ramón y Cajal (Nobel Prize for Medicine, 1906) who, in his youth, flirted with the fine arts.

What really catches the eye is the sharpness of the painting and the impeccable state of the original flooring. "Nothing has been restored" says the owner, "despite the huge amount of people who have passed through these doors over the last 135 years". Over this floor heavy barrels of olive oil were rolled and huge boxes of soap were dragged towards the basement, yet not one single floor tile was ever cracked. The wooden shelves that cover the front wall are original features, with only the doors missing. "We have them in storage. We took them off because they started to be a bit of a nuisance—they weren't sliding doors and, as they opened outwards, the space between the cabinets and the counter was reduced to the bare minimum. It didn't matter in the past because we could take our time serving people, but nowadays everyone seems in such a hurry..." Even as it is, I can see that the long passageway is barely three feet wide. The counter is also an original feature, and has become well and truly rooted to the floor over the years. Moving it to gain space would mean totally changing the store's appearance, something which the Sanvicente family is not willing to do. Victor, however, a stickler for tradition, wants to put the doors back on (María Jesús also has a daughter, but she doesn't work in the shop, as "she studied art history and now works in the Huesca Museum").

The shelves have row upon row of perfectly ordered jars and containers of vegetable and fish preserves, as well as other products in various formats. The store is dotted here and there with old objects that are no longer used: weights, scales, keys... Off to one side is the "office", a small space separated by a kind of wooden and glass screen, also decorated with adverts for products which are long-gone. As the table that was there before wasn't suitable for the computer, it was moved out into the shop itself. It's now used to display huge blocks of traditionally-made chocolate ("made of pure cocoa, not cocoa butter"), which is also sold in bulk. "We have had to cover it up with plastic now, as lots of tourists come along and take a chunk, thinking it's a free sample". This is partly due to the fact that La Confianza broke its local boundaries last May when it starred in a short report in the *New York Times* travel section. Alongside the office there is a cabinet containing many drawers full of spices available in bulk: aniseed, cinnamon, cloves, *guindilla* chilies, oregano, pepper, *pimentón* (a type of Spanish paprika)... "We are the only store in Huesca that sells them in this form for the *matacía*", (the name given to the slaughter season in this area, when the pigs are killed in order to make various sausage products). "We still get people coming here from the villages saying 'Listen, I'm going to kill a 300 kg (660 pound) pig'. We ask them what they are going to do with it—make *tortetas* (a sausage typical of the area), black pudding, or chorizo and hams. Based on what they tell us we give them the exact quantities of the spices they need". On top of the spice cabinet is a stuffed and mounted piglet which, despite opinions to the contrary, does not look out of place in this context.

By the office, the top part of the side wall is dominated by a huge mirror, under which there is a sign with wooden letters spelling out "Comercio de Vallier. Precios fijos" (Vallier Business. Fixed Prices). The original clock looks over the shop, hung in the center on the upper part of the shelving. It still works but it doesn't tell the right time ("we'd have to climb up a ladder, wind it...").

The store has never had central heating. "We were often chilled to the bone, but my father wouldn't hear our complaints, saying 'if you're cold then move around and that will warm you up' ". There is also the pulse issue.

"With the heat the pulses get woodworm"; this is how María Jesús describes the appearance of weevils in the pulses. "Today pulses come pre-packaged and are treated so that they don't get any insects, but this makes them hard". Unlike most modern establishments, La Confianza still sells pulses in bulk that are untreated and, therefore, more tender: "These are *faves* (Asturian beans)" says the owner, pointing to the various spaces underneath the glass counter-top, "*pedrosillano* chickpeas (small grain), *lechoso* chickpeas (large grain), lentils from Gomecillo (a Salamanca village)-the best in Spain, *plancheta castellana* beans, *carilla extremeña* beans, *boliche* beans, *pilarica* beans..."

Alongside the pulses there is another glass unit with olives and pickles. Further along, at the end of the marble counter, there is a space for cod "from the Faroe Isles, which is the best cod, with its intense white flesh and moiré skin". María Jesús takes out a whole fish and explains how it should be cut depending on the way in which it is to be cooked. "The fillets for cod in tomato sauce or cod *a la vizcaína* (a sauce based on dried red peppers), and the underbelly and the finer cuts for *pil-pil* (olive oil emulsinated in fish stock)..." The pieces are placed on the counter and they are cut on the cross with two

large knives. One of these is original, and dates back to when the shop first opened its doors—you can only tell from the wear and tear on the handle, as the blade itself is perfect. "It's never been sharpened, as the salt from the cod does the work for you".

On the other side of the store is a refrigerated display unit—an inevitable concession to move with the times—where the cheeses and sausages are kept, all of them coming from the surrounding area. On this unit there is a black and white photo from the turn of the century, where you can see that almost everything remains the same except for the customers—who seem wealthy—and the attendants with their traditional loose shirts. "We have an advert from the store that dates back to 1915, and says that we offer the most select products: Bologna sausages, Parisian pheasants... and sometimes I think, good Lord, we've gone down a notch or two".

This is because La Confianza is not a delicatessen. That, however, is a very relative concept. For Antonio, María Jesús' husband, for example, who has joined in the conversation, a delicatessen is a modest dried herring with a Muscatel grape, products that they usually sell once September comes around. "We only sell a little caviar, and even then it's just with the baskets we do for Christmas. But expensive products have no turnaround, and they're not profitable. Huesca is a city with a middle-class population of 45,000, and you have to know your market". What is remarkable that there are no hams on display. "We have never sold them" explains María Jesús. My father didn't sell them because the butcher was right next door. In the good old days all us shopkeepers were friends: there was competition, but it was healthy competition. Now things have changed a lot, but we still get by without selling hams. I don't know, I suppose we don't see it as one of our products".

They didn't sell wine before either, but now that has changed. Víctor, the son and heir to the store, has injected his own new business ideas. The basement area, formerly used for storage space, has been reformed and turned into a vaulted wine cellar with a beautiful bare brickwork. Here they display and sell wines, mainly from Aragón (Somontano, Campo de Borja, Cariñena) but also from Rioja and Ribera del Duero. The cellar is also used for group dinners. "I have to prepare 33 cheese salads for tonight" warns María Jesús in a slightly worried tone (it is, after all, almost seven in the evening). She doesn't make things difficult with the cooking, as she serves meals based on the shop's own products. The cellar is decorated with old bits and pieces: weights and measures "that my father used for bartering in the post-Civil War period", a pump for dispensing olive oil, a container to hold it in, a coffee roaster ("we would bring the green coffee here and roast it ourselves"), a ration card from 1947... There are also various devices from the harvesting and weaving industries, lost in the mists of time. I hope this is not a subconscious premonition from Víctor, the son, who carries out these tasks. He's very good with his hands. "The fire truck that you see there" says María Jesús, pointing out a beautiful, red truck hanging from a little niche "was made with recycled material, and is an exact replica of the old car that the town council has preserved as if it were gold". "It used to be in the window, but we had to take it away as the fire brigade would come every five minutes asking us to sell it, which we didn't want to do".

On the way back to the store I see the portrait of a clergyman: it is Father Vallier, one of the sons of the store's founder who was ordained a Claretian Missionary in Chile. "We think that the store has survived for so long firstly because of the people of Huesca, who have always come to

shop here, and after that, thanks to ourselves, who have loved this store with all our hearts and have been helped along by Father Vallier. He protects us. We have a lot of faith in him”.

The caramelico

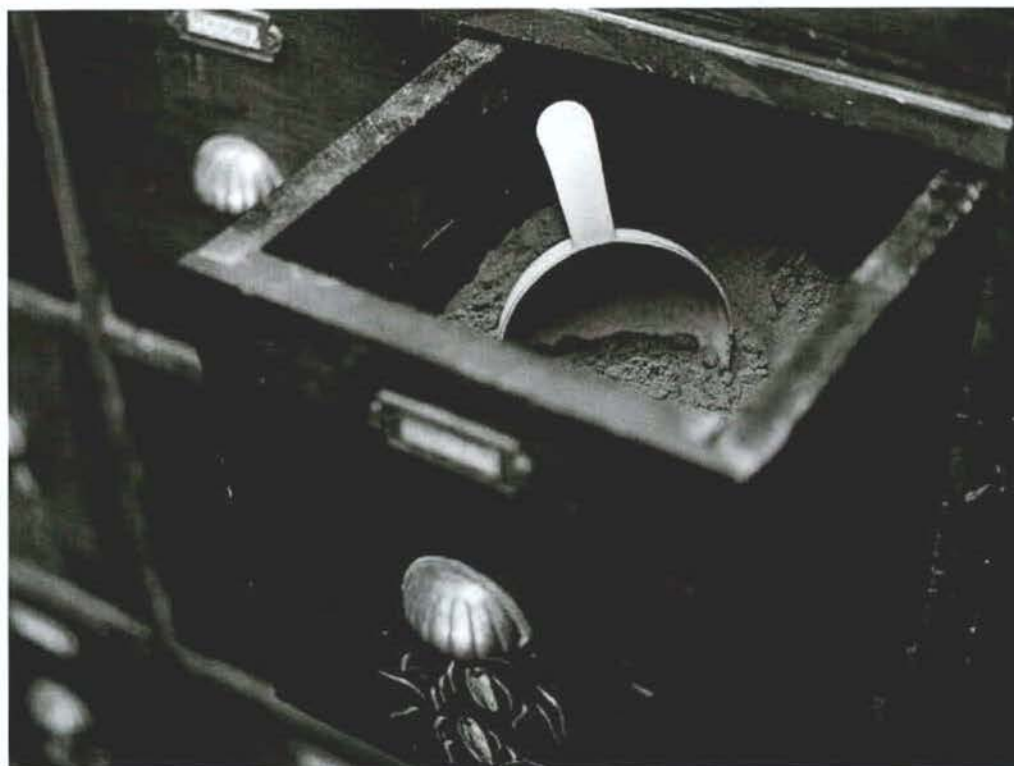
It's not easy for a shop like this to survive in today's modern world, with highly changeable consumer habits and large supermarkets competing at impossible prices thanks to their negotiating power with suppliers. It may very well be that the key lies in the service offered. Sometimes, however, this is not enough.

“Customers are not so loyal these days. Before we would have the same customers, coming in on the same days, at the same times. We knew that Julia would be along, then Paca, then ‘the woman from around the corner’, then ‘so-and-so’. María Jesús’ father would often give different customers nicknames, like “the wheat woman”, (during the years of poverty she would bring wheat to exchange it for some other kind of product). “But he always treated them with affection and respect. Nobody left the shop without a well-meant comment or without a *caramelico* (wee sweetie). In Spanish, the Aragón accent is characterized by the suffix “-ico” added on to many words, giving them the same friendly and affectionate tone as the “wee” used by the Scottish. At Christmas time the old familiar faces always come back, no matter how long they've been away. “It's a kind of tradition. They mostly come to do the Christmas lottery, buy a calendar, and pick up a few things on their way. They say to me ‘the only reason we don't come by is that, since we moved, you're a bit too far away’. Inside I'm thinking ‘Far? But everything is so close in Huesca’, but I always tell them not to worry about it, and thank them for stopping by”. Throughout the two hours I spend in

the shop various customers come and go, most of them youngsters. They're from the neighborhood. A girl buys some salt and vinegar. Another, a bottle of water. A worker from the construction site comes in and picks up a bottle of Coca-Cola. A young man in a suit drops in. He seems a stranger to the area, looking surprised to be in such an unexpectedly pretty store, and asks if they sell rice. “Oh, is there a wedding in San Pedro?” asks María Jesús. “Well, I'll give you the good stuff, to bring the happy couple luck”. A pastry supplier also stops by. “Come back again next week because they're operating on my husband, and I don't know when he'll be back, and you know my son doesn't deal with your supplies”. “Of course, don't worry” replies the supplier. “Do you have any *palmeras* left (chocolate-covered pastries)?” When it's time for me to go I pick up two bottles of Somontano wine as a present (“don't feel like you have to”) and, when I come up from the cellar,

I see a basket of recent arrivals: cherries that look so appetizing that I can't resist. “Go on, try them” says Antonio. “Just wait and see how good they are!” They are fresh, plump and smooth cherries, juicy and with small pits. “This is a treat. They are from Bolea (a village close to Huesca). They're taken directly to Madrid's El Corte Inglés (famous department stores with a good selection of food) but we have family in the village, so we sell them too”. “Give him some to take with him” orders María Jesús, and Antonio puts half a kilo in a bag for me. “And my *caramelico*?” I joke. “You won't miss out on that” says the owner. “I already told my son: ‘when your father and I aren't here, don't forget about the traditions – don't let anyone go without their sweetie, that's the most important thing!’”

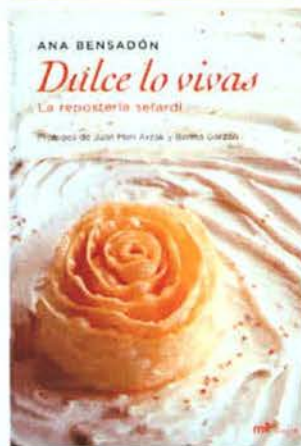
Carlos Tejero is a journalist and editorial coordinator of Spain Gourmetour.



LASTING IMPRESSIONS

Text
Gabriela Llamas

Translation
Jenny McDonald



elBulli 2005. Bright red, with a content that invites reflection and will leave no one indifferent. What about the application of industrial techniques to haute cuisine and to raw materials to upgrade them? Maybe it depends on who's doing it. Ferran Adrià's career has been marked by innovation but also by a firm commitment to quality and excellence. His professorship at the Camilo José Cela University in Madrid confirms it. This publication reports on the creations of a single season, mostly marked by freeze-drying and similar techniques such as dehydration. It defines the elBulli philosophy in twenty-three sentences

that could be resumed in just one – the importance of collaborating with experts in different areas (history, the arts, design, industry...) and of new technologies to achieve culinary progress. It comes with a CD with videos of the year's most emblematic techniques and preparations, and also recipes. Illustrated with magnificent photos by Francesc Guillamet.

(www.elbulli.com;
books@elbulli.com)

El gran libro de los vinos de Jerez (The great book of sherry). Several authors. This important book for the layman offers a journey through an age-old culture, also with a version in English. It introduces non-expert readers into the world of sheries from all points of view – historical, social, anthropological, oenological, linguistic, architectural, gastronomic and economic. Not everyone knows that Manzanilla does not come from Jerez but only from Sanlúcar, thanks to the latter's unusual microclimate. Sheries are wines in a class of their own for a number of natural factors but especially because of their unique ageing method. Biological aging beneath a "veil" of yeasts is a fascinating phenomenon, one that can only arise in what are known as the "cathedral bodegas" in which there is plenty of air, proper ventilation and the right conditions of temperature and moisture. These conditions are transmitted to the inside of the barrels through the pores of the wood. The veil of yeasts, specific to this area, forms naturally inside the barrel, covering and protecting the wine and preventing it from contact with the air. It is beneath this layer that "fino" is aged. As the level drops, the

barrels are filled up. The new wine enters the newest barrels at the top and is gradually transferred to those at ground level, the solera.

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centroandlibro@terra.es)

Dulce lo vivos. La repostería sefardí (A sweet life.

Sephardic pastry-making). Ana Bensadón. The publication of this book represents a landmark in the history of confectionery and pastry-making because of the very rich gastronomic legacy it describes. In Sephardic cuisine, meat and dairy products may not be combined. Ana Bensadón's chocolate mousse made with olive oil is a miracle of lightness and balance. Yeast-free pastries are eaten during the Passover celebrations. Many desserts such as hazelnut sponge, orange and almond flan and mousse are made without dairy products or yeast. They are delicious and hint at the wisdom of knowing how to adapt to circumstances. Anyone who has tasted Ana's cakes, pastries, biscuits or jams will appreciate the complication and patience required for handling what are apparently simple ingredients. (Ediciones Martínez Roca, S.A.; www.mrediciones.com)

The world of olive oil

Acete de oliva todo mal quita - desde la Antigüedad hasta hoy (Olive oil removes all evil – from ancient times to today). The therapeutic properties of olive oil have been known since ancient times. In this carefully-produced book, Augusto

Jurado offers a compilation of texts of all sorts on the virtues and medicinal properties of olive oil. He has made some unexpected finds, such as the "Treatise on the Evil Eye" by the Renaissance writer Marqués de Villena, which discusses how the evil eye can be detected by the olive oil test. With plenty of photos, engravings and illustrations, the book is structured in three parts. One on supernatural cures, sacraments, miracles, prayers, folk healing, incantations and the evil eye. Another on natural medicine, cures over the centuries, medical and pharmaceutical treatises and curative and cosmetic formulae. The last part covers present-day medicine, cuisine and cosmetics, with proverbs and a full bibliography.

(Edita Comunicación Gráfica, S.L.; cgedicion@arrakis.es)

Variedades del olivo en España (Olive varieties in Spain). Several authors. This book is a compendium of the studies carried out on olive varieties in Spain over the last thirty years, with photos and illustrations. No such studies were carried out until the 19th century. The 1970s saw the start of systematic study and cataloguing and, more recently, the focus has turned towards genetic improvement and biotechnology.

(Ministerio de Agricultura, Pesca y Alimentación; centropublicaciones@mapa.es; Mundi-Prensa Libros, S.A.; libreria@mundiprensa.es; www.mundiprensa.com)

Culture and literature

Saberes y sabores del legado colombino. Gastronomía y alimentación en España y

América s. XVI-XXI

(Knowledge and flavors, the legacy of Columbus.

Gastronomy and food in Spain and America from the 16th to 21st centuries). Julio Valles Rojo. This book reminds us of the importance of the discovery of America for our current diet. It gives full, documented information on the supplies carried by the ships sailing to the new continent, the products exchanged, references made by the chroniclers at the time, recipes, weights and measurements (with their equivalents), and a glossary. America was quick to adopt Spanish products such as grapes, wheat, lemons, pigs, beef cattle and horses. This was not the case with products imported into Spain, such as potatoes, chocolate, tomatoes, turkey, pepper, pineapple, vanilla, avocado, corn, strawberries, sweet potatoes, sunflowers, peanuts, tobacco, and many others, which took a long time to catch on.

(Ayuntamiento de Valladolid; www.ava.es; Lidiza; info@lidiza.es)

Lo que hemos comido

(Things we have eaten). A book of digressions on the subject of food, with chapter headings that include "A few good things – caviar, oysters..." and "Romesco sauce". Josep Pla was one of the great Catalan writers. This full edition of his gastronomic works is surprisingly up-to-date, even though he died 25 years ago. Essential reading for those interested in Mediterranean cuisine in general and Catalan cuisine in particular because of its enlightened opinions and insightful commentaries. The prologue is by chef Santi Santamaría and the photos by

Català-Roca. (Ediciones Destino, S.A.; www.edestino.es)

Léxico científico gastronómico, las claves para entender la cocina de hoy (A scientific and gastronomic lexicon. Keys to understanding cuisine today). Authored by elBullitaller and the Alicia Foundation (for food and science), this publication helps us understand the role of science in cuisine. ElBullitaller was created in 1997 with the aim of separating culinary creation from the daily work of the restaurant. Its directors are Albert and Ferran Adrià. The idea of the lexicon is that it should continue to grow. If readers have suggestions, they can send them to:

lexico@alimentacioiencia.org (Editorial Planeta, S.A.; www.editorial.planeta.es)

Comer con Isabel de Castilla. La cocina en tiempos de la Reina

Católica (Eating with Isabel of Castile. Cuisine at the time of the Catholic Queen). Julio Valles Rojo. The ingredients, influences, utensils, etiquette, service, religious considerations and customs of a traveling court.

(Excm. Diputación Provincial de Valladolid; angel-pedrosa@dip-valladolid.es)

La salazón de pescado, una tradición en la dieta mediterránea (Salted fish, a tradition in the Mediterranean diet). Lorena Gallart Jornet, Isabel Escriche Roberto, Pedro Fito Maupoey. A bilingual, Spanish-English publication which includes recipes covering historical and technical aspects of a process that is still largely a manual one. Salting makes it possible to preserve very perishable foods for a long time and to trade with them. Since ancient times, the

Spanish eastern coast has been an important center for salting food. Some of the products subjected to salting are cod, tuna, bonito, ling, meager, sardines, mackerel, anchovies, smooth-hound and octopus. The parts of the tuna that are salted are the loin and roe, and salted tuna tripe is considered a delicacy. (Editorial UPV, Universidad Politécnica de Valencia; www.editorial.upv.es)

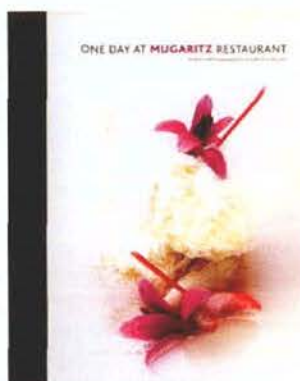
Palabra de cocinero, un chef en vanguardia (As good as his word, a chef on the cutting edge). Santi Santamaría, 3 Michelin stars. This publication offers a selection of articles printed in the *La Vanguardia* newspaper between 2002 and 2005, reflecting the writer's interest in improving consumer information and the quality of our food.

(Salsa Books, Grup Editorial 62; correu@grup62.com; www.grup62.com)

Porca memoria. Recuerdos de comida y cocina de un par de verracos (Porca memoria. Memories of eating and cooking by a couple of hogs). Hasier Etxeberria and David de Jorge. A writer responsible for a literature program on TV and a writer/chef have put together a very personal, hilarious and sarcastic book. Their recipe book was reviewed in the previous edition of *Spain Gourmetour* for May-August 2006. (RBA Libros, S.A.; rba-libros@rba.es; www.rbalibros.com; www.porcamedia.com)

The chef and the restaurant

One day at Mugaritz Restaurant. A trilingual publication in Danish, English and Spanish. The



authors consider that there has rarely been such avant-garde cooking as that seen in 2006 in the Mugaritz restaurant, located in Errenterria, just outside San Sebastián in the Basque Country. Claes Bech-Poulsen has photographed the restaurant from every angle, and Bent Christensen, a food writer, has followed and interviewed Andoni Luis Aduritz and reflects on his personality, opinions, how he treats products and his philosophy. Bo Bech, a cook and gastronome, analyzes and interprets the creations of the chef he considers the most innovative and revolutionary on the current culinary scene.

(www.bentchristensen.com)
Galileo, la cocina de Flavio Morganti (Galileo, the cuisine of Flavio Morganti). A restaurant project from start to finish, in photos and with some recipes from a Galician-Italian crossover cuisine using local ingredients. Anchovies with celery and seaweed, sea bass with fennel, squid with tagliatelle, a new Galician stew, pasta with lobster, a ham terrine with royale of turnip

tops. In the words of the Galician journalist Cristino Álvarez, they "break with routine and look at things in a different way".
 (Aica Ediciones; www.aica.net)

Recipes

Las recetas de Antonia. Cuarenta años de comida casera en Casa Zaca (Antonia's recipes. Forty years of home cooking at Casa Zaca). Antonia Cornejo, the cook and founder of this mythical restaurant, maintains the high standards that brought her renown for her excellent traditional cuisine using the best raw materials. Her famous dishes include "important potatoes" (potatoes in a garlic and parsley sauce), bean stew, *escabeches* (fish or meat in a pickle sauce), stuffed onions, *pisto* (stewed summer vegetables), lamb stew, tongue and lambs' feet. This book contains many of her recipes.

(Edita Casa Zaca, La Granja de San Ildefonso, Segovia. +34 921 470 087)

Sabores de la Costa Blanca (Flavors from the White Coast). Carlos Llorca and Ángeles Ruiz. Few tourists in Spain are unaware that the home of *paella*, (a rice-based dish)—and its pasta equivalent, *fideuà*—is the Mediterranean coast around Valencia and Alicante, otherwise known as the Costa Blanca. But the aim of this book is to describe some of the other gastronomic offerings from this area. Many of them focus on the use of the *ñora*, a small red pepper, but there is much more.

Other typical products include salt fish, a huge variety of fresh herbs (sowthistle, purslane, creeping thistle, bladder campion, poppy leaf, nettle, fennel, lemon balm, etc.) and an abundance of outstanding vegetables and pulses. Along the coast, there are sailor-style stews, and inland, *gazpachos*. These, unlike the Andalusian variety, stem from an ancient dish made from meat, broth and unleavened bread. And, of course, the many types of *coca* (a flat cake) and savory pastries. Regional cuisine at its best.
 (Edita Patronato Provincial de Turismo de la Costa Blanca - Diputación de Alicante; www.ladipu.com; galbert@dip-alicante.es)

Con sabor a santidad (With a saintly flavor). José Antonio Fidalgo. Recipes from convents and monasteries based on the link between the name of a saint and a food.

(Editorial Everest, S.A.; www.everest.es; comunicacion@everest.es)

Bocadillos, sandwiches y tostas (Sandwiches of all sorts). Joseba Guijarro Ramos. Traditional and modern sandwiches.
 (Editorial Everest, S.A.; www.everest.es; comunicacion@everest.es)

Ravell. Las recetas del Corazón de Barcelona (Ravell. Recipes from the heart of Barcelona). Josep M. Batista is a journalist and a neighbor of Mantequeria Ravell, a classic food store in Barcelona, founded in 1929, that offers a selection of Spanish and international gastronomic products. Jesús

Benavente, the establishment's chef for over thirty years, created the recipes.

(Viena Ediciones; www.vienaeditorial.com; viena@vienaeditorial.com)

The Spanish Table Cookbook. A handbook for using paella pans, cazuelas, ollas & cataplanas and suggestions for entertaining using Spain and Portugal as a theme. Steve Winston.

Alongside the recipes, this book explains how to use basic ingredients and cooking utensils from the Iberian Peninsula. Earthenware pots, a mortar, the *porrón* (a wine flask with a long spout to drink from), *paella* pans and even the Portuguese *cataplana* (a metal casserole dish with lid). The ingredients explained include borage, tiger nuts, capers, *ñoras* (small red peppers), *pimentón* (a type of paprika from Spain), chili peppers, white beans, lupin seeds, etc. Mention is also made of wine, music and some curiosities found in the stores explored by the author. Rather than just a book, he describes it as his way of thanking all the establishments that have welcomed him over the years.

(www.spanishtable.com; cookbook@spanishtable.com)

Great Dishes from Spain. Janet Mendel has been living in Spain for over twenty years and is one of the great writers on Spanish traditional food. Her books include *Cooking in Spain*, *The Best of Spanish Cooking*, *Cooking from the Heart of Spain* (see *Spain Gourmetour* No.65). She has

also written articles for a number of publications, including this magazine. This book is for readers interested in exploring the mysteries of Spanish cuisine. The photos by J.J. Wood illustrate a selection of the most emblematic recipes. (*Ediciones Santana, S.L.; info@santanabooks.com*)

Tapas & Sherry. Rasmus Kjaer, Soren Frank. Interest in the world of Sherry and tapas is spreading across frontiers. Here a cook and a wine writer have published an excellent book – in Danish – with excellent photos and some original tapas. (*Aschehoug Dansk Forlag A/S; www.aschehoug.dk*)

The world of wine

Los vinos del sol (Wines of the sun). Pedro Luis Nuño de la Rosa. Fondillón, made in Alicante from Monastrell grapes, is an unfortified, dessert wine that goes back to the 15th century. The Moscatel grape too, with its aromas of rose, orange-blossom, citrus fruits, mandarin and honey, is used to produce attractive, distinct wines, both sweet and dry, that make perfect partners for salted fish. (*Diputación de Alicante; www.ladipu.com; galbert@dip-alicante.es*)

Valdepeñas y sus vinos (Valdepeñas and its wines). A description of the La Mancha wines that are always found in the taverns of Madrid such as La Dolores, La Bola or La Flor de Valdepeñas. (*C.R.D.O. Valdepeñas; c.r.d.o.valdepenas@telefonica.net*)

Museo de la cultura del vino Dinastía Vivanco, arquitectura (Dinastía Vivanco wine culture museum, architecture). Jesús Marino Pascual. A bilingual, Spanish-English publication on the architecture of this magnificent museum in La Rioja. There is plenty to learn from this incredible display of objects from the time of the Pharaohs to today. (*Museo de la Cultura del Vino Dinastía Vivanco; www.dinastiavivanco.com*)

Guía Jesús Flores de los mejores vinos de España, 2006 (Jesús Flores Guide to the best Spanish wines, 2006). (*Activa Unity Comunicación; aulavino@telefonica.net*)

Tourism

Do not disturb. Hoteles y fotografía: una hermosa historia contada en 100 imágenes (Do not disturb. Hotels and photographs: a beautiful story in 100 pictures). This project by Hoteles Barceló explores the relationship between hotels and contemporary cultural creation. The one hundred photos by great photographers depict private scenes featuring both well-known and unknown personalities in surprising situations. The locations are hotel rooms the world over. Each photo reflects a story in itself. Marilyn Monroe, Reagan and Gorbachev, Dali and many others portrayed by great names such as Cartier Bresson, Robert Capa, Schommer, Alberto Garcia Alix and others. And, to top it off, the book comes with two never before published

texts by Elena Poniatowska and Lorenzo Silva. (*Barceló Hoteles & Resorts / La Fabrica Editorial; a.pacheco@barcelo.com; amatias@lafabrica.com*)

Hoteles con encanto, España 2006 (Hotels with charm. Spain 2006). Fernando Gallardo, author of other works within the collection of guides and one of the most respected hotel reviewers in Spain, introduces the latest edition of this guide. (*Santillana Ediciones Generales, S.L. El País-Aguilar; www.elpaisaguilar.es*)

El Camino del Cid (The Route followed by El Cid). Juanjo Alonso. In 2007, Spain will be celebrating the 8th centennial of the creation of one of the most important works in Castilian literature, *El Cantar de Mio Cid*. This book suggests some historic routes through eight provinces, with detailed maps, history, accommodation and restaurants. (*Santillana Ediciones Generales, S.L. El País-Aguilar; www.elpaisaguilar.es*)

El Camino de Santiago a pie (The road to Santiago on

Viticultors and winemakers since 1647



Latest Reviews:

- *Decanter UK*, Tim Atkin: **5/5 stars**, "This has to be one of the best value icon reds in Spain".
- *El País*, Carlos Delgado: **9,5/10 points**, "A touch of brilliance".
- *Campsa Guide'06*: **95/100 points**.
- *Proensa Guide'06*: **97/100 points**.
- *García Santos Guide'06*: **9/10 points**.



BODEGAS JULIÁN CHIVITE
DE PADRES A HIJOS DESDE 1647

foot). Paco Nadal, author of other guides in the same collection, offers a new edition of this classic, a must for pilgrims headed to Santiago.

(Santillana Ediciones Generales, S.L. El País-Aguilar; www.elpaisaguilar.es)

Top 10 Costa Blanca y Costa Cálida (Top 10 Costa Blanca and Costa Cálida). The coasts of Valencia, Alicante and Murcia. Of special interest is the new El País-Aguilar website with a fabulous interactive map indicating the guides available for the different geographical areas, as well as new sections.

(Santillana Ediciones Generales, S.L. El País-Aguilar; www.elpaisaguilar.es)

Gastronomic guides

Dónde comer bien en Madrid (Where to eat well in Madrid). Ana de Letamendía. A new guide with a careful selection of the best restaurants in the city and the community of Madrid. One hundred and thirty-five recommendations are given, not only for good value-for-money but also for service, the wine list, the decor and the atmosphere. In addition to traditional Spanish cuisine, there is also creative, regional and international cuisine, with a broad, interesting selection to suit all tastes. All sorts of practical details and sections on the main gastronomic products of the region.

(Editorial Everest, S.A.; www.everest.es; comunicacion@everest.es)

Dónde comer bien en la Comunidad Valenciana (Where to eat well in the Valencian Community). Clara Millo Talón. One hundred and two establishments selected for their good value-for-money and excellent ingredients. Three chapters, one for each province in the Community – Alicante, Castellón and Valencia. Top

marks are awarded to El Poblet in Denia and Ca Sento in Valencia.

(Editorial Everest, S.A.; www.everest.es; comunicacion@everest.es)

El camionero recomienda: guía de los mejores restaurantes de carretera

(The truck-driver's recommendations. A guide to the best roadside restaurants). José María Sallés. The 500 best restaurants in Spain recommended by 500 truck-drivers and arranged by autonomous community, province and town.

(Ediciones Robinbook, S.L.; www.robinbook.com; info@robinbook.com)

La guía de comer en carretera 2006 (The guide to roadside eating.) Ignacio Medina. This year's edition comes with three hundred new restaurants because it now also covers Ibiza, Fuerteventura, La Palma and Lanzarote.

(Grupo Anaya, S.A.; www.anayatouring.com)

Mis mejores escapadas de golf y gastronomía (My best golfing and gastronomic holidays). Pepe Iglesias, a well-known hotelier, journalist, writer and wine taster, writes of places that offer both top-quality golf and excellent gastronomy.

(Asturias Gastronómica, S.L.; www.pepeiglesias.net; director@pepeiglesias.net)

Guía Vinoselección de restaurantes de España 2006 (The Vinoselección guide to restaurants in Spain 2006). Vinoselección is the most innovative wine club in Spain. This guide, drawn up by club members and restaurant customers, converts thousands of people into food writers via the club's web site. If they feel so inclined, readers can become authors by filling in the evaluation form at the end of the book.

(Editorial Espasa Calpe, S.A.; www.laotragua.com; info@laotragua.com)

EXPORTERS

The following list includes a selection of exporters. It is not intended as a comprehensive guide and for reasons of space, we cannot list all the companies devoted to export of the featured products. The information included is supplied by the individual sources.

Food Products

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www.lendadellac.com

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Fax: (+34) 959 123 342
cserran@jet.es

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Fax: (+34) 941 13 59 13
isabel@franciscomoreno.com
www.franciscomoreno.es

Conservas y Ahumados Lou, S.L.
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conservaslou@hotmail.com
www.conservaslou.com

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Fax: (+34) 988 22 14 52
info@marronglace.com
www.marronglace.com

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Fax: (+34) 982 454 508
comercial@arean-hijos.com
www.arean-hijos.com

Marron Glace, S.L.
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Fax: (+34) 988 23 07 54
info@marronglace.net
www.marronglace.net

Sierra Rica, S.L.
Tel: (+34) 959 127 327
Fax: (+34) 959 127 328
info@sierrarica.com
www.sierrarica.com

Xarki, S.L.
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Fax: (+34) 952 501 330
xarki@hotmail.com
www.xarki.com

Source: ICEX

Ibérico pork

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Tel: (+34) 902 151 110
Fax: (+34) 925 841 141
deraza@deraza.es
www.deraza.es

Bernardo Hernández, S.A.
Tel: (+34) 923 580 000
Fax: (+34) 923 580 001
beher@beher.com
www.beher.com

Comercial Jabu, S.L.
Tel: (+34) 959 122 712
Fax: (+34) 959122 757
direccion@jjabu.com

Covap, S.A.
Tel: (+34) 957 773 888
Fax: (+34) 957 773 845
covap@covap.es
www.covap.es

Derivados del Cerdo Ibérico, S.A.
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dci@sierramayor.com
www.consorciodejabugo.com

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Fax: (+34) 923 415 252
raul@embutidosfermin.com

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Fax: (+34) 923 028 209
fabrica.jamonsalamanca@grupomrs.es

Julían Martín S.A.
Tel: (+34) 923 580 007
Fax: (+34) 923 580 634
ana@julianmartin.es
www.julianmartin.es

La Prudencia S.A.
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Fax: (+34) 921 198 664
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Montesano Extremadura, S.A.
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Fax: (+34) 924 750 506
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info@resti.com

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bodegapirineos.com
www.bodegapirineos.com
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www.francoespanolas.com
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C.R.D.O. Rueda

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cajaespanacomex@
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info@cenlo.com
www.cenlo.com
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González Byass, S.A. (Tío Pepe)

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Grupo Gourmets

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IAN – Industrias Alimentarias de Navarra

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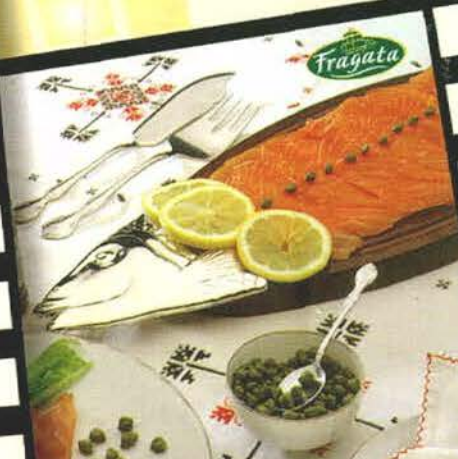
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