

A GOURMET GIFTING LIST FOODIES WILL LOVE THIS CHRISTMAS

The essential Christmas shopping list for the foodie in your life.

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With the festive season fast-approaching, gifting is top of mind for many. And for the foodie in your life, it can be challenging to know where to start: they recognize quality and good produce, and their refined palettes aren't easily impressed. But those seeking the perfect Christmas gift for a foodie can call off the search, as we're here to share the ultimate gifting list of gourmet Spanish delights that will ensure those days of indecision are over.

How do you make a foodie happy? With any of these gifts...

For the fusion-loving foodie

For the fusion-loving foodie, start with one of Galicia's most acclaimed cheeses: San Simón da Costa PDO, made with love in the province of Lugo from a traditional recipe handed down for decades. With a base of cow milk from the Rubia Gallega, Pardo-Alpina or Frisona breeds, the taste is pure delight, particularly when paired with a glass of fruity, high acidity white grape, Albariño, a grape variety grown in Pontevedra and A Coruña.

To complete this gift, a few tomatoes from La Cañada PGI. These deeply flavorful tomatoes are grown in the Almeria region and are best when dressed with a good Spanish extra virgin olive oil: a bottle of any of its 31 Protected Designations of Origin or Protected Geographical Indications will round out a very special gift.

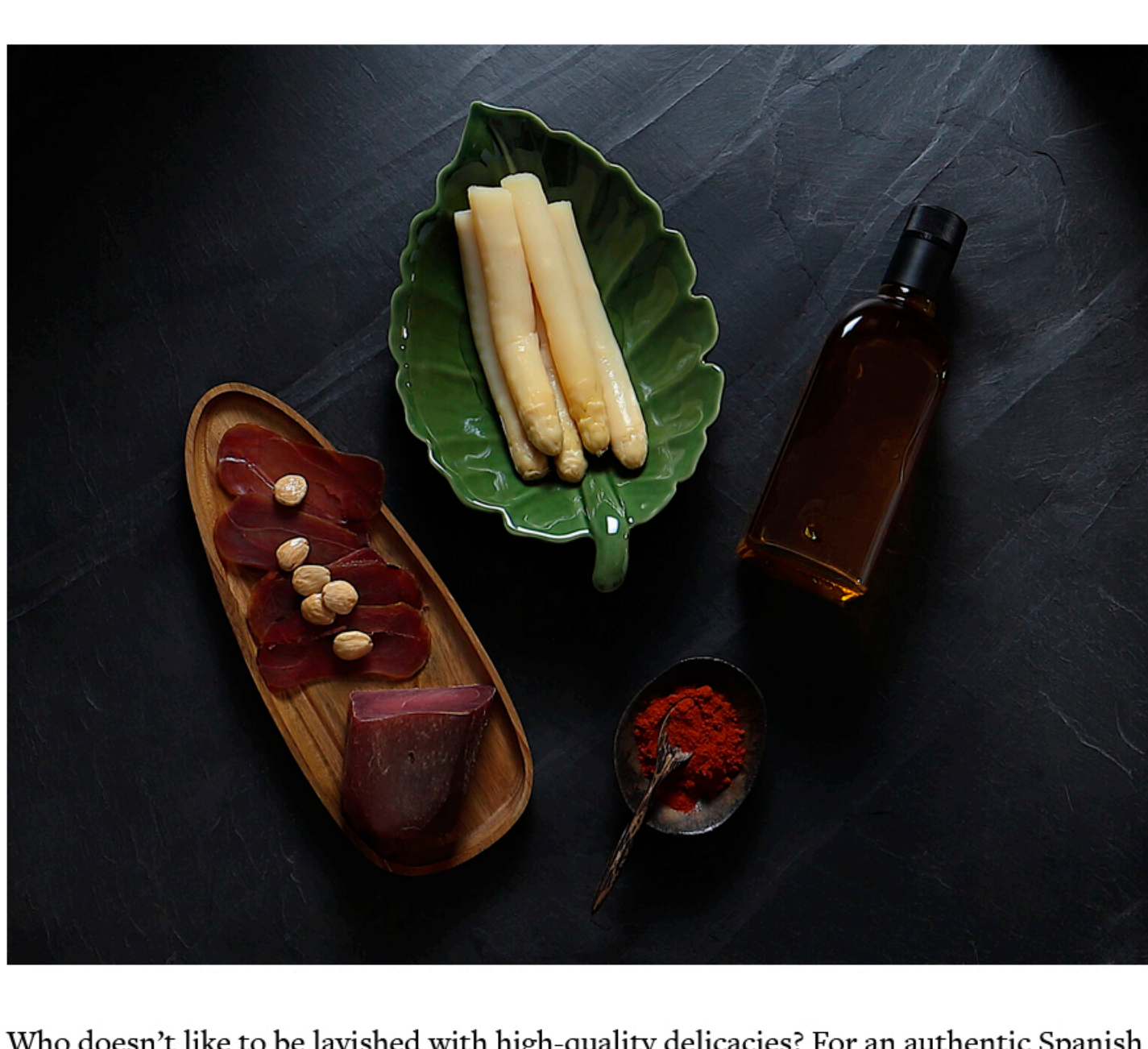
For the gourmet foodie



Here's the kit to ensure your beloved foodie enjoys a tribute to the highest of gourmet standards: a full menu that will earn you their endless appreciation. The culinary feast should begin with one of the finest Spanish meats, the Ternasco de Aragón PGI. Fed on mother's milk supplemented with concentrates and white straw, it's a tender, mouth-watering meat.

Pair it with some Patatas Gallegas, a potato with a PGI that covers the Agria, Fina de Carballo and Kennebec varieties; they're delicious cooked and served with a pinch of salt to enhance the flavor.

For the foodie who sees snacking as a way of life



Who doesn't like to be lavished with high-quality delicacies? For an authentic Spanish snack, you can't go wrong with a little Barbate Mojama PGI or Isla Cristina PGI Mojama to whet your appetite. This salted fish, one of the most revered in Spain, is made with the best part of the yellowfin or bluefin tuna caught off the coast of Cádiz and cured using the Almadra technique inherited from the Phoenicians. Along with the mojama, how about some canned asparagus from Navarra PGI? Produced from asparagus grown in the Navarre, Aragon and La Rioja regions, it's the perfect serve.

A jar of the acclaimed Pimentón de la Vera PDO is another top choice. It is lovingly made from one of four varieties of peppers typically grown in Extremadura: Jaranda, Jariza, Bola and Jeromín. The result of their harvest, drying, smoking and grinding is a culinary treat like no other. And to top off the surprise, a bottle of Extra Virgin Olive Oil, a cornerstone of the Mediterranean diet and classified as Intangible Heritage of Humanity by UNESCO.



For the foodie with a sweet tooth



Most of us have a sweet tooth, and that's a good thing in Spain, particularly when Christmas is just around the corner. Because it's around the holidays when pantries are filled with traditional products made from honey, cinnamon, sugar, pistachio or almond: recipes passed down from the time of Arab rule, which had a major influence on Spanish food culture.

The perfect sweet snack to share when loved ones pass by during the festive season, there's nothing like some huesos de santo (stuffed marzipan tubes), Mantecados de Estepa PGI (shortbread cookies), Turrón de Alicante PGI (nougat) and Mazapán de Toledo PGI (marzipan) to get guests in the festive mood. Believe us: you're guaranteed to give them a very Merry Christmas.

For the foodie who enjoys the simple things in life

Whether for a quick dinner packed with flavours or a snack shared with friends to spice up an evening of conversation, it's often the simplest Spanish canned products that pair perfectly with life's finest moments.

For example, a mouth-watering bluefin tuna caught using the almadra method, a delicacy venerated even beyond Spain's borders, or mussels caught in any of Galicia's estuaries—Vigo, Pontevedra, Arousa, Muros-Noia or Ares-Betanzos—which are covered under the PDO Mejillón de Galicia and boast outstanding flavor and an intense orange color. The final suggestion: some piquillo peppers from Lodosa PDO that have been roasted, peeled and canned. They're a unique delicacy for their silky texture and sweet and spicy taste.

Find out more at [Spain Food Nation](#)