



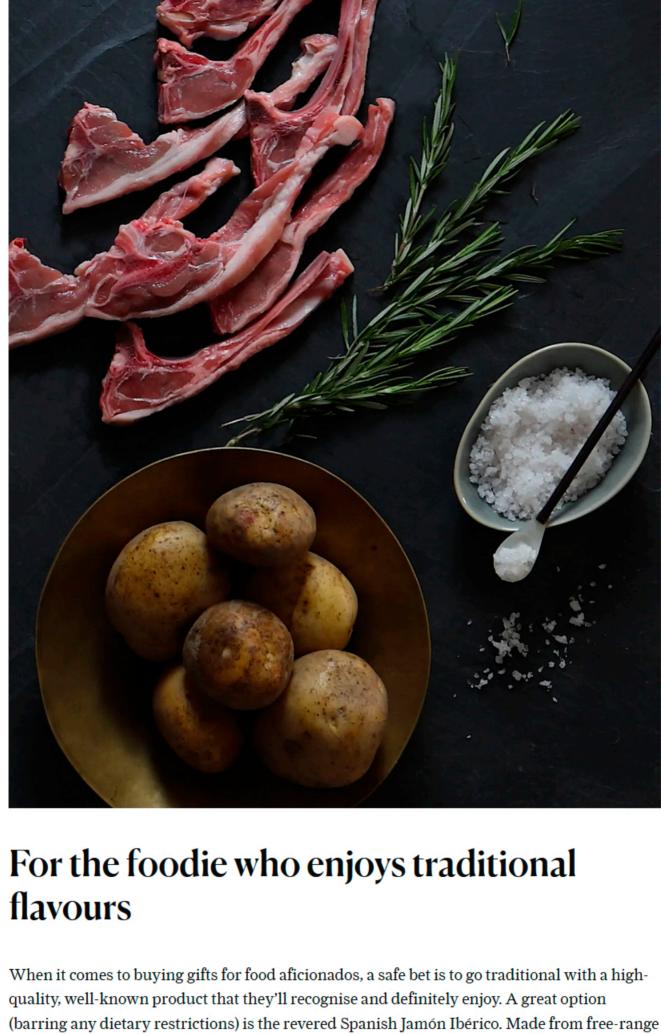
CONDE NAST TRAVELLER PARTNERSHIP

The best Spanish foods to give at Christmas Delight any foodie with these delicious present ideas



shopping for upcoming Christmas gifts or planning ahead for a birthday, these Spanish foods

are bound to be a hit with any recipient.



And with cheese, there must be wine; opt for something different with a sherry. Produced exclusively in southern Andalusia, Marco de Jerez sherries are some of the finest in the world - aged naturally in caskets and available in varieties such as Fino, Amontillado, Palo Cortado and Moscatel, any one of them would be a welcome addition to any table.

pigs that have spent their entire lives snuffling through the Iberian undergrowth and

montanera), this ham has an incomparable flavour.

origin) Manchego, made from Manchego sheep's milk.

growing fat on a diet of acorns during the autumn and winter months (a period known as la

Spanish cheese is also a sure success, with 200 different types to choose from. The varying

production methods, but one that remains a favourite is the PDO (protected designation of

characteristics of each cheese showcase the country's diverse landscapes, weather, and





of life For a snack in pure Spanish style, go for a Barbate Mojama PGI or Isla Cristina PGI Mojama. This salted fish is made with the best part of the yellowfin or bluefin tuna caught off the coast

regions, for a heartier snack.

For the foodie who sees snacking as a way

of Cádiz and cured using the Almadraba technique inherited from the Phoenicians. It's so iconic in Spain that it's considered the Jamón Ibérico of the sea, and makes for a unique gift. Pair it with some distinctive canned asparagus, grown in the Navarre, Aragon and La Rioja

A jar of the acclaimed Pimentón de la Vera PDO is also a great gift choice. It's typically made

Extremadura before being dried, smoked and ground. And any snack can be made more

from one of four varieties of peppers - Jaranda, Jariza, Bola and Jeromín - grown in

exciting with the liberal glug from 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 With Christmas just around the corner, Spanish pantries are filled with traditional products made from honey, cinnamon, sugar, pistachio or almond: recipes that have been passed down for centuries and are indicative of the Arabic influence on Spanish food culture and which make a great alternative to chocolates or sweets. Some of the most traditional (and delicious) to package up for loved ones include huesos de santo (stuffed marzipan tubes), Mantecados de Estepa PGI (shortbread cookies), Turrones de Alicante PGI (nougat) and Mazapán de Toledo PGI (marzipan).

For the foodie who's always on the go

Spanish canned products are the ultimate present for anyone with a busy lifestyle, easy to store in the cupboard until they're needed for a quick supper, a snack shared with friends to spice up an evening of conversation, or a late-night meal after a busy day. Choose products that share the same high quality as fresh ingredients; such as bluefin tuna, or the intensely-

To find out more about Spain's quality food and wines, visit Spain Food Nation.

flavoured orange-hued mussels caught in Galician estuaries such as Vigo, Pontevedra, Arousa, Muros-Noia or Ares-Betanzos, which are covered under the PDO Mejillón de