

Andalusia

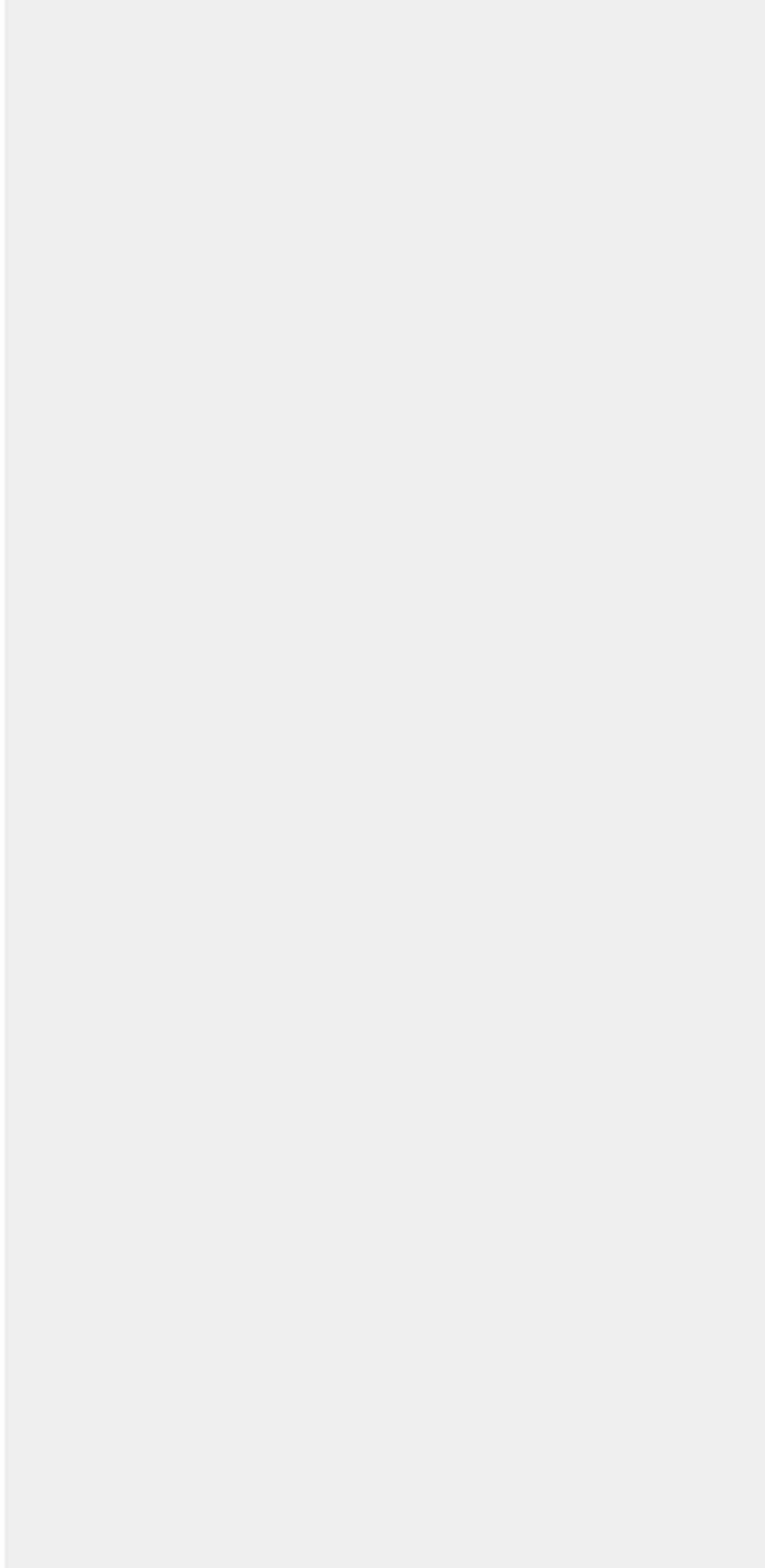
2 March 2023

Spain's southernmost region Andalusia is home to diverse landscapes, vibrant cities and fantastic food and drink. Here, we take a closer look at a stunning area.

As Spain's most southerly region, Andalusia is known for its warm climate, long coastline – boasting some of the most popular beaches in Europe – and Moorish architecture. It is home to cities including Seville, Cordoba, **Málaga** and Granada, and is the birthplace of flamenco music and dance.

The size of the region means its variety when it comes to food and drink is not a surprise, with fantastic seafood and excellent produce. Many of its dishes use some of the best olive oil in the world, with **Andalusia** home to thirteen different protected geographical areas producing extra virgin olive oil. Olive varieties including Picual, Hojiblanca and Gordal are grown there, but the region can also lay claim to being the vegetable garden of Europe. Its rich bounty includes strawberries, tomatoes and avocados, which are joining olives as hugely important industries for the region. Andalusia is also one of the homes of the black Iberian breed of pigs, which are fed on acorns and cured and aged from eighteen to thirty months to create the prized Iberian acorn-fed ham. Its long coastline also makes its seafood a point of pride, with sardines, red prawns and tuna among its most beloved catches.

And when it comes to drink there is also plenty to celebrate – D.O. sherry is the most famous wine in Andalusia, but other fortified wines such as D.O. Málaga and D.O. Montilla-Moriles are returning to their former glory, with winemakers reviving lost traditions. Read on to learn more about the produce, wine and restaurants of the area, or try one of chef **Dani Carnero's** recipes at home.



Welcome to Andalusia

From seafood to wine, delve into the brilliant produce and dishes Andalusia has to offer for food lovers with our guide to the region.

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Dani Carnero



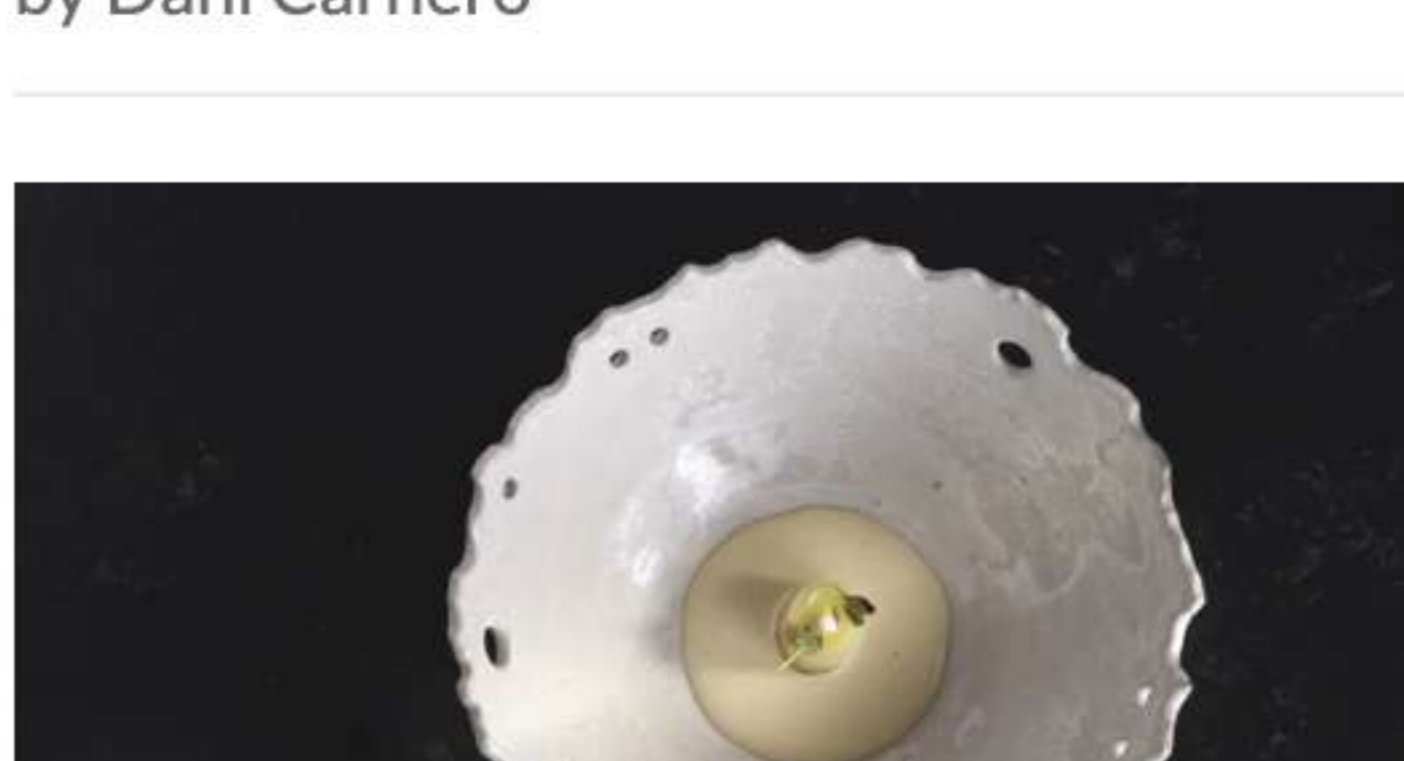
Dani Carnero

Chef Profile

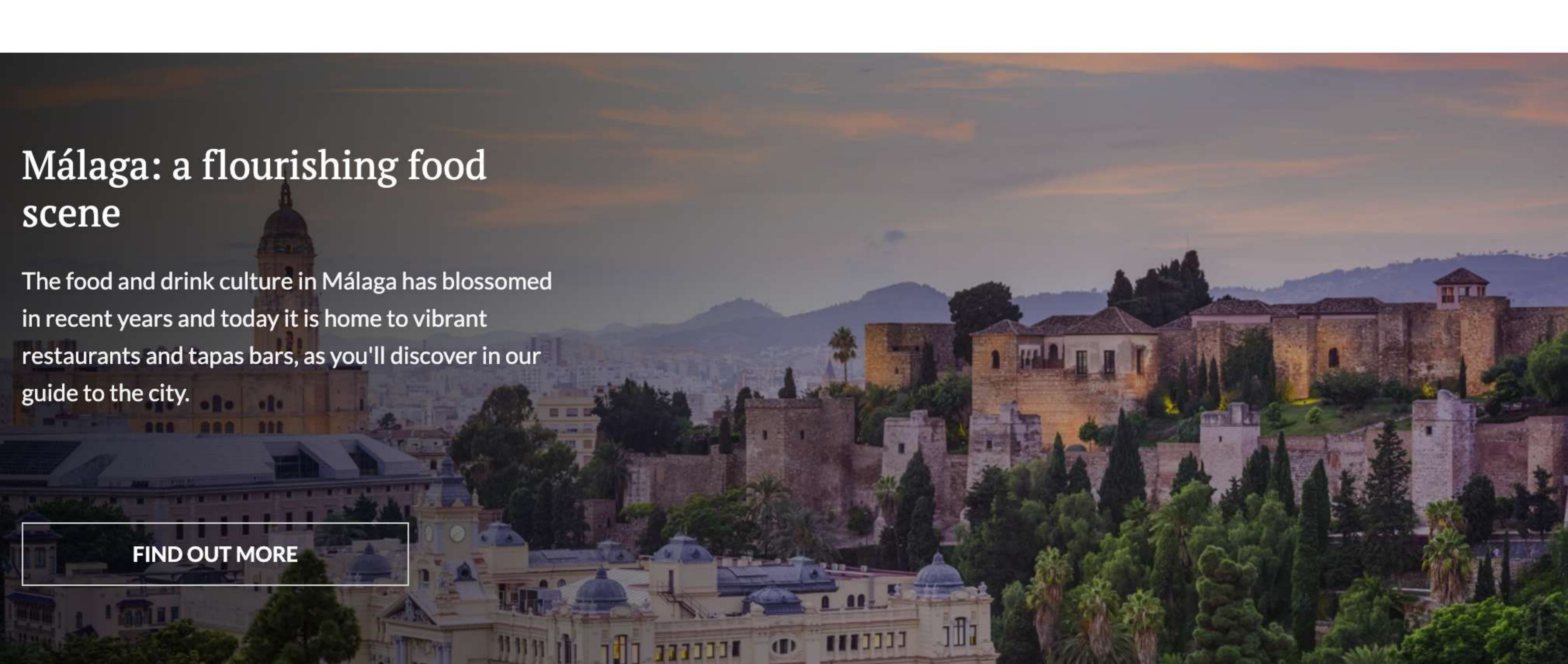
Dani Carnero has worked in some of Spain's best kitchens, including under Ferran Adrià at El Bulli, and has since gone on to open a number of restaurants of his own in Málaga, including the Michelin-starred Kaleja, where he aims to showcase the area's traditional cookery style. Challenge yourself by trying one of his recipes at home.



Pimientos asados a la candela (flame-roasted peppers) by Dani Carnero



Puerro escabechado y grasa de alitas de pollo (pickled leeks with chicken wing schmaltz) by Dani Carnero

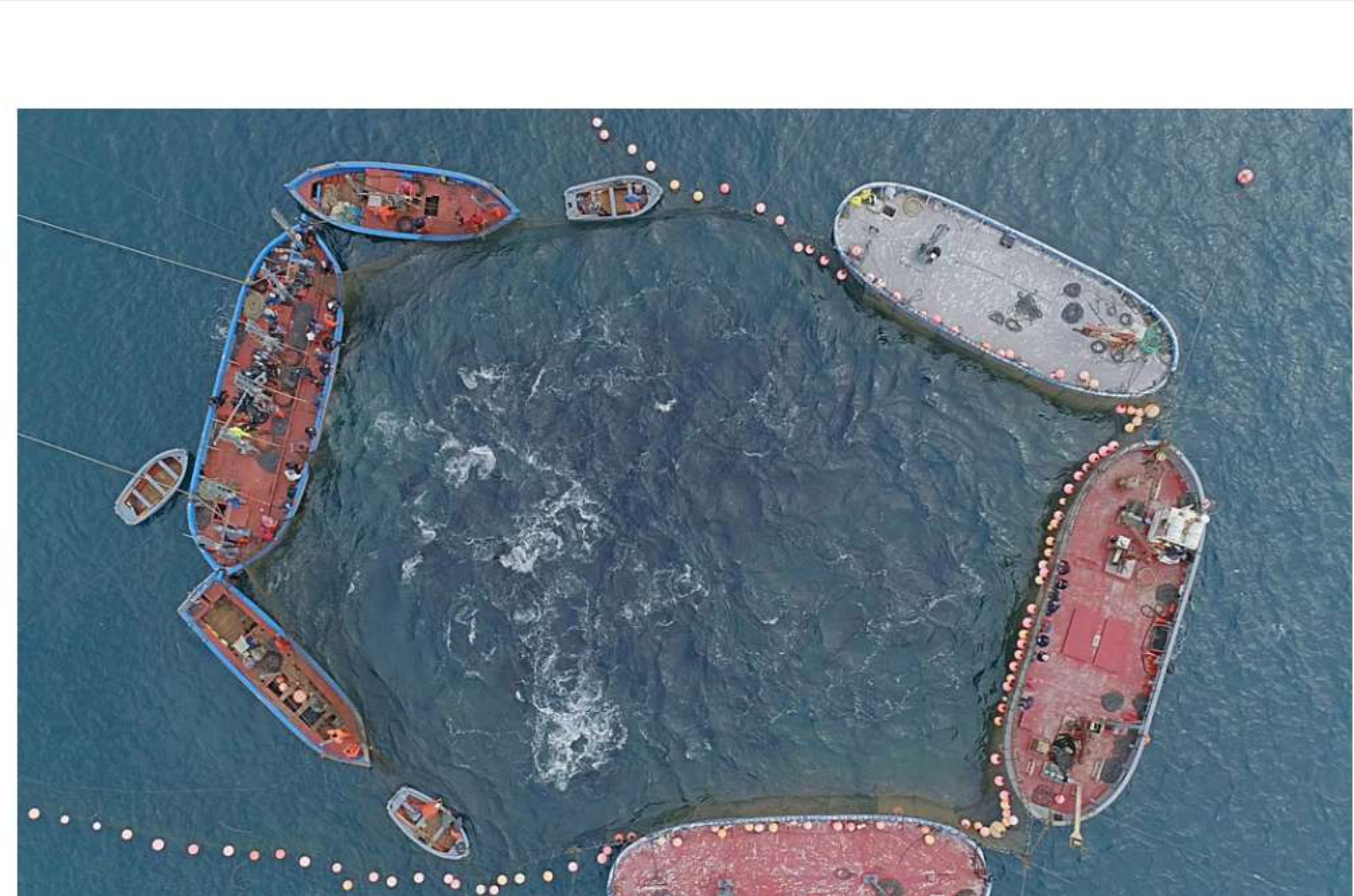


Málaga: a flourishing food scene

The food and drink culture in Málaga has blossomed in recent years and today it is home to vibrant restaurants and tapas bars, as you'll discover in our guide to the city.

[FIND OUT MORE](#)

Rich in seafood



Ingredient Focus: wild almadraba bluefin tuna

by Great British Chefs

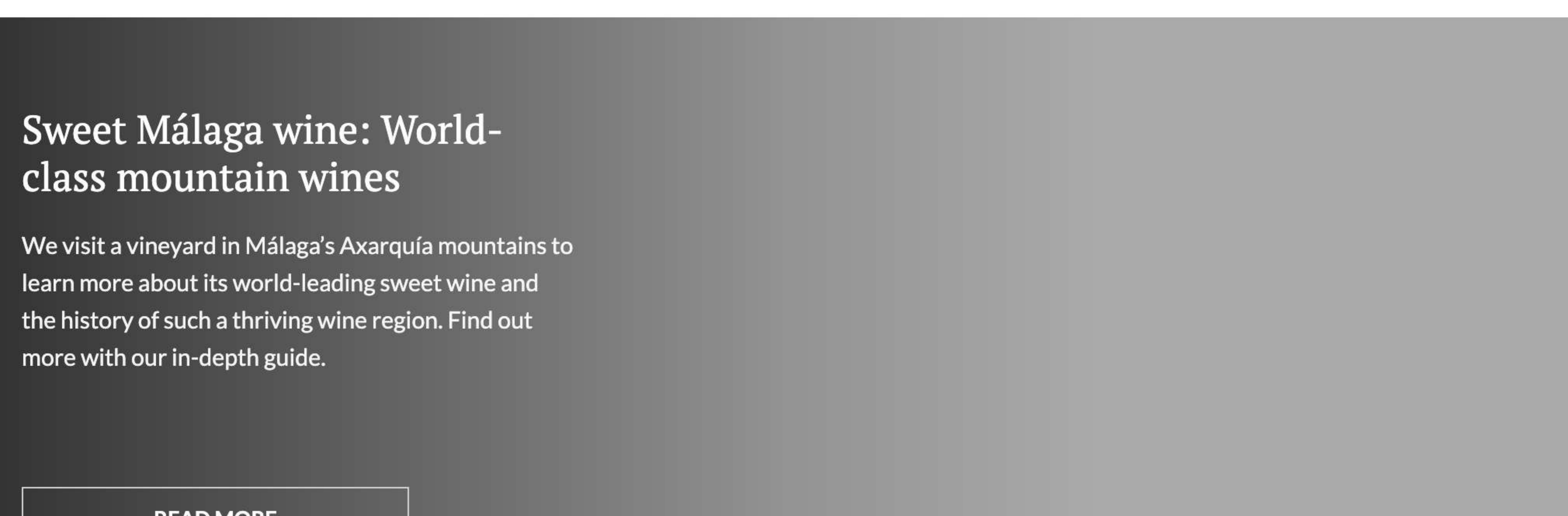
The town of Barbate in Cádiz is famed for its bluefin tuna, caught using the unique almadraba method, which ensures meat of the highest quality. We find out more.



Calamar kru con salsa de mantequilla (battered raw squid with lime) by Dani Carnero



Moraga de sardina by Dani Carnero



Sweet Málaga wine: World-class mountain wines

We visit a vineyard in Málaga's Axarquía mountains to learn more about its world-leading sweet wine and the history of such a thriving wine region. Find out more with our in-depth guide.

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