

## Gastronomy in Spain

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Gastronomy in Spain Spain is truly a paradise for foodies. Each of the regions offers its own unique specialty. From the famous miniature canapés known as “tapas or pintxos” to some of the best wines in the world, beautiful traditional markets and avant-garde creations by leading Michelin Star Chefs, Spain is indeed a country to savour.



Caceres Gastronomy Capital of Spain for year 2015 It is a year of culinary goodness in the city of Cáceres as it celebrates its selection of being this year 2015's Spanish Gastronomy Capital. The award gives recognition to the city's unique variety of agricultural food products. The region of Extremadura is proud to host eight origin-designation certifications of various food products such as Dehesa de Extremadura Iberian Ham, Torta del Casar cheese, Ibores Cheese, Gata-Hurdes Olive Oil, La Vera paprika, Jerte cherry, Villuercas-Inores honey and Ribera del Guadiana wine, and two protected geographical indications of meat brands namely Corderex Veal and Corderex Lamb from Extremadura.

Join the Iberian Ham Gastronomic Route in Caceres, featuring ham-slicing workshops and photographic safaris in the typical wooded pastures known as the “dehesa”, or go on the Cheese Route, which explores the daily lives of cheese-makers. You can also make your way in Caceres to experience its food festivals such as the flowering cherry festival which features cherry-themed street markets and tasting of cherry- flavoured brandies, the Trujillo National Cheese Festival, and the Tench Festival in August. These are just some of the many special gastronomic activities that you should not miss out in this charming World Heritage City.



El Celler De Can Roca: Best Restaurant in the world for 2015 El Celler de Can Roca once again bagged the first place at the 2015 World's 50 Best Restaurant awards, held June 1 in London. The award giving body said that curiosity and creativity drive the Rocas to be back on top while praising it's traditional and avant-garde expertise in their cuisine. They have also put emphasis in the restaurant's familial warmth and consistency in serving delicious cuisine and outstanding wines.

The three-Michelin star restaurant located in Girona, Spain was opened in 1986 and is run by the Roca Brothers (Joan, Josep and Jordi). This recognition has given Girona's cuisine the spotlight of global attention and provides yet another good reason for all international travellers to visit the city. At the same time, Girona is also becoming both the origin and destination of professionals and students from the world of gastronomy.