

The vegetable gardens of Segovia supply extraordinary legumes, leeks, carrots, garlics, and chicory-products of Cuellar (private initiative happily commercialises many of these products with an excellent success rate outside of our borders).

One can't forget the excellent quality of the can be collected in the groves and forests of Segovia each autumn. With them, many traditional recipes are elaborated to form new and imaginative dishes

fish due to the fact that our rivers provide only trout The trout is of fine quality in the areas of Navafría and Valsaín, but unfortunately today, it is also a very to fish farms. Segovian restaurants (from the province and capital) however, still offer a varied selection of swordfish) selected fresh daily, as well as varied shellfish, which is the specialty of many establishments

Climate, gastronomic culture, and landscape diversity have made the lamb and suckling pig, roasted in a wood burning oven, the two most famous and popular dishes. Segovian restaurants, however, also offer excellent beef and yeal selections.

Finally, the selection is completed by our small game products such as jackrabbit, rabbit, partridge, dovand domesticated foul such as chicken and duck al raised with natural products. There is also the option offered by specialists dedicated to this culinary art

production of precooked items consumed in all of

Garden produce cheeses cured

Ingredients from Segovia Quality in the prime materials

Segovian agriculture provides such distinguished products as La Granja beans (large white beans typical of La Granja), and the quality chick peas of Valseca...a wonderful suggestion for those cold days in winter...



ADDRECCEC Factory Tours

Embutidos y iamones GAMAR, S /Trescasas 7 40360 Cantimnalos, Sédovie Tel: 921 496 378 / 921 496 071

La Venta Tahanera Ctra C L 601 Km 86.6 40291 Tabanera la Luenga. Ségovie Tel: 921 561 912 Jamones Miguel y María, S

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Jamones Jaime Olmos, S.I. Camino de las Aminas s/o 40190 Bernuy de Porreros. Ségovie Contacto: Jesús 921 560 289

Cheeses

Aldeonte, S.C. Camino de Bocequillas, s/n 40531 Aldeonte, Ségovie Tel: 921 121 129

Cured Meats

Ctra Sedovia, 31 4027fi Carbanero el Mayor. Sénovie Tel: 921 560 289 www.naturbuev.com

Única arania de buev de España. El restaurante Riscal de Carbonero el Mayor cuya especialidad es la carne de buey a la piedra, ante la dificultad de conseduir verdadera carne de buey ha creado su propia granja. Los buscan de todas partes de España y los traen a Tabanera la Luenga. donde los ceban hasta consequir su punto de engrasamiento óptimo

Cured Meats

One mustn't forget the "chorizo" (Spanish sausage) that has earned so much fame in the province LGP. Chorizo from Cantimpalos, nor the cured Iberian ham. This is a quality industry which has actually grown over the last years. There are also several other pork products including black pudding and cured pork loin. All of these, accompanied by wonderful white bread offered in diverse types and shapes make an ideal meal.



The cheeses in Segovia (as well as those in all of Spain) are products that other countries include in all of their menus, but are still not widely known despite their high quality. However, in our province, fresh and cured cow's cheese and sheep's cheese are made. They can all be enjoyed as a dessert, but the native-made sweets should not be forgotten. The most famous of these is a cinnamon cake made with sweet liqueur known as "Ponche de Segovia", which is offered in all establishments.

Other tasty recommendations include "rosquillas" (a ring-shaped pastry similar to a doughnut), sweetened volks from the local convents, "florones" (a flat pastry typical of Segovia), "soplillos" (a light, round pastry

Apart from the home-made desserts, one can also eniov wild fruits such as blackberries or delicious raspberries near the end of summer. They are cultivated in various places around Segovia.

topped with icing sugar), "ciegas", and fried milk.



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Ribera del Duratón Persona de contacto: Natalia /Sofia Ctra. de Valtiendas a Aranda. s/n 40314 Valtiendas

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Persona de contacto: Lorena C/ Las Bodegas, s/n 40314 Valtiendas

Ségovie Tel: 649 780 017 / 921 527 486

Persona de contacto: Juan Miguel C/ Camino Real s/n 40447 Nieva Ségovie Tet 921 594 628

Bodedas Zarradullla

Persona de contacto: Eduardo C/ Iolesias, 14 40237 Sacramenia

Tel: 921 527 126/ 678 610 090 Además se puede visitar a un maestro hornero quien con adobes realizará un típico horno de asar consistence

Bodedas Adelas (El Portilleio) Persona de contacto: Julián Camino el Pavillo, s/n 49392 Cabañas de Polendo: Ségovie Tel: 921 120 008/ 649 098 823

Castillo de Euentidueña Bodegas Fernando Pertierra. C/ Coches 19 Fuentidueña (Ségovie). Tel.: 921 422 597



Drinks

Wines

Sacramenia, from Polendos

Another emblematic symbol of Segovia is that of the aniseed liqueur "La Castellana", a liqueur that has been produced for more than one hundred vears.

More recently, in Palazuelos de Eresma. they have begun to produce whisky that is commercialised under the brand name DYC.

In the footbills of the Sierra de Guadarrama, the mineral water Rezova is bottled.

To 'lighten" a meal, together with the fine wines from D.O. Ribera del Duero, the province produces other blends, the quality of which is in rapid ascent: white wines from Nieva and Santiuste de San Juan Bautista, and red wines from Valtiendas, from the Duratón, from

Liqueurs



Segovian Cuisine Week

More than thirty restaurants prepare special menus. Presentations are held and taste tests are given. Celebrated in March or April and organized by the Agrupación Industrial de Hosteleros Segovianos.

- The National Young Chef's Competition Held during Segovian Cuisine Week.

· Restaurant Venta Magullo

"Young Chef's Gastronomic Festival" October "Gastronomic Festival of thePig Slaughter" Weekends from November to March

"Harvest and Thresher Festival" July

Restaurant la Venta Vieia

"Gastronomic Festival of La Matanza (pig slaughter)" from January to April

Home-made Cured Meats Market

- Restaurant la Matita

"Gastronomic Small and Large Game Days" October and November

· Restaurant El Rancho de la Aldegüela

Organizes sampling of cuisine and culture from diverse countries. In 2005 the festival was dedicated to Morocco. August

- Restaurant Los Chicos

"Gastronomic Days of Quality Products with Guaranteed Mark of Origin" May

· "Buscasetas"

Gastronomic Mushroom Days

Participants include many restaurants from Segovia and Castilla v León November

Restaurant La Parrilla de Tejadilla

"Gastronomic Cod and Ox Meat Days" November

Restaurant Di Vino

"Legume Davs" February

"Gastronomic Iberian Pork Days" March or April





Roast Suckling Pig

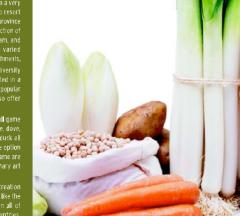
and should weigh more or less 4 kilograms. Once selected, the roasting is prepared with a simple recipe that requires dedication and sensibility until its presentation.

becomes white inside and out. Place the pig on the table and open it taking care not to break the skin. tin, and place the pig on the slats with its legs in the air. Add water and salt to the inside of the pig and place it in the oven.

In the oven: Having preheated the oven to about 200° centigrade, introduce the suckling pig. Leave it and add more water (the water previously added will have evaporated). If it is the proper colour, turn drizzle a bit of olive oil over the entire pig. Place it in the oven again for approximately one more hour. During the last half hour, care must be taken to protect the more vulnerable parts from burning: the ears and trotters. When the skin is crisp and removed from the oven and prepared for

Presentation and carving: It is an historic tradition in Segovia to present the roasted suckling pig whole, exactly as it is removed from the oven. It is parted or carved with a plate in front of the diners. This to perfection and conserves the maximum left over fat and salt, and served apart. Serve the





C Nipatación Provincial de Dejovia, Unicad de Promos di y Pesantalio



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The Roasted Meats of Segovia

It is widely know that the roasted suckling pig and the roasted lamb are the "stars" of Segovian gastronomy. The former has become popular mainly in the capital city, while the latter is the preferred dish of all of the restaurants in the province-over all in the zone popularly know as "costa del cordero" or "the lamb coast" which extends to the foothills of the Sierra de Guadarrama in the northeast. It is the specialty pf places such as Torrecaballeros, Sotosalbos, Pedraza de la Sierra, Riaza, and the most veteran of them all. Septiliveda, near the Duratón Canyon, Numerous Segovian lamb chefs are members of the Association of Lamb Roasters of Castilla y León.

Thanks to the initiative of certain ranchers, restaurant owners, and distributors, the suckling pig has achieved the guaranteed mark of quality

"cochinillo de Segovia" This brand assures the quality control for each of the processes necessary to bring such a succulent dish to the table in the best conditions.

All of these people aspire to achieve and guarantee their clients the maximum quality in the products they offer.

It is typical to part the suckling pig with the edge of a plate that is later thrown into the air to the amazement of the spectators. This shows that the pig is roasted to perfection.

Traditional Cuisine

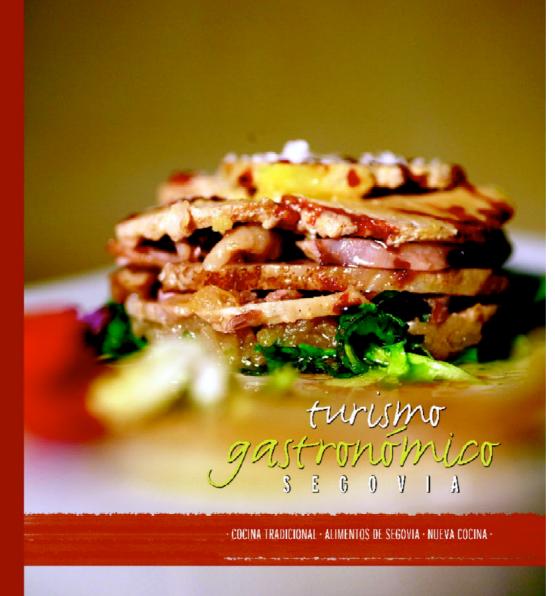




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Wild game is one of the most appreciated seasonal cuisines.

Romanesque style, Gothic style, Royal sites, the Aqueduct, the Alcázar, popular architecture...and a wonderful meal to sample Segovian gastronomy.

The Hearths of Segovia

A perfect blend of traditional cuisine and a new gastronomic culture

GASTRONOMY...Written as it is, in capital letters...has always been, and continues to be, one of the major attractions of the province and capital of Segovia. Supported by excellent agricultural products, and home grown meat products, Segovian gastronomy stands out as being very important culinary history which has always included professional Segovian chefs, many so talented that today, they are floures in some of the most prestigious national restaurants.

Restaurants and taverns at the turn of the century were known worldwide and frequently attended by artists, intellectuals, politicians, and sporting figures. Segovian dining places soon became an obligatory meeting place for important members of society in that era. Numerous schools of culinary arts were founded by chefs in the capital and the province (as well as many prestigious restaurants specialising in roasts that continue today in numerous towns), and their successors have continued to offer a selection of traditional Segovian cuisine, now renewed and modernized to conform to the changing tastes of each customer. Lately, many culinary establishments have incorporated a new, more creative cuisine in their menus...now called "de autor". As a result, restaurants always using indigenous products, which Segovia has in abundance and quality, can continue to offer their attractive selections in the entire province. This is because it is no longer only the traditional Segovian cuisine that can be savoured. Now, in many places throughout the province, various restaurants have earned fame for dishes which are served under the concept of this new cuisine-a cuisine so modern and up-to-date that it has been brought to life and improved by several prestigious Spanish chefs that enjoy international fame.