



Garden produce, cheeses, cured meats, sweets, wines...

Ingredients from Segovia

Quality in the prime materials

The vegetable gardens of Segovia supply extraordinary legumes, leeks, carrots, garlics, and *chicory* products that come from the Tierra de Pinares, near the zone 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 mushrooms, as well as the abundance and variety that 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 that are very recommendable.

As a second course, Segovia can not offer many native fish due to the fact that our rivers provide only trout. The trout is of fine quality in the areas of Navarria and Valsain, but unfortunately today, it is also a very scarce natural product, and it is necessary to resort to fish farms. Segovian restaurants (from the province and capital) however, still offer a varied selection of fish (hake, flounder, sole, sea bass, sea bream, and swordfish) selected fresh daily, as well as varied shellfish, which is the speciality 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 veal selections.

Finally, the selection is completed by our small game products such as jackrabbit, rabbit, partridge, dove, and domesticated fowl such as chicken and duck all raised with natural products. There is also the option of large game, like wild boar. Both types of game are offered by specialists dedicated to this culinary art and served in their delicious juices.

These first class products have aided in the creation of new enterprises in the gastronomic sector, like the production of precooked items consumed in all of Spain and exported to numerous other countries.



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ADDRESSES

Factory Tours

Embutidos y Jamones GAMAR, S.L.
C/ Trascasas, 7
40360 Cantimpalos, Segovia
Tel: 921 496 378 / 921 496 071

La Venta Tabanera
Ctra. C/L, 601 Km 26.6
40291 Tabanera la Luenga, Segovia
Tel: 921 561 912

Jamones Miguel y María, S.L.
C/ Comarcas 4071 km. 87
40291 Tabanera la Luenga, Segovia
Tel: 921 561 916

Jamones Jaime Olmos, S.L.
Camino de las Amélicas, s/n
40150 Bernuy de Porreros, Segovia
Tel: 921 120 263

Cured Meats

Naturbuey
Ctra. Segovia, 31
40270 Carbonero el Mayor, Segovia
Tel: 921 560 289
www.naturbuey.com

Única granja de buey de España. El restaurante Riscal de Carbonero el Mayor, cuya especialidad es la carne de buey a la piedra, ante la dificultad de conseguir verdadera carne de buey ha creado su propia granja. Los bueyes de todas partes de España y los traen a Tabanera la Luenga, donde los ceban hasta conseguir su punto de engrasamiento óptimo. Contacto: Jesús 921 560 289

Cheeses

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



Cured Meats

One mustn't forget the "chorizo" (Spanish sausage) that has earned so much fame in the province. L.G.P. 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.

Desserts and Sweets

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 "Fonche de Segovia", which is offered in all establishments.

Other tasty recommendations include "rosquillas" (a ring-shaped pastry similar to a doughnut), sweetened yolks from the local convents, "florones" (a flat pastry typical of Segovia), "sopillos" (a light, round pastry topped with icing sugar), "ciegas", and fried milk.

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

"Florones", a typical dessert from the province of Segovia, are made with eggs, flour, sugar, aniseed, oil, and aniseed liqueur.



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Wine Cellars

Tinto Valviña
Bodegas Hermanos Blanco
Persona de contacto: Juan Antonio
Ctra. de Aranda km. 0,6
43314 Valtiendas
Segovia
Tel: 921 527 226 / 696 042 484

Ribera del Duratón
Persona de contacto: Natalia / Sofía
Ctra. de Valtiendas a Aranda, s/n
43314 Valtiendas
Segovia
Tel: 921 527 285 / 913 110 500

Tinto Redría
Persona de contacto: Lorena
C/ Las Bodegas, s/n
43314 Valtiendas
Segovia
Tel: 649 780 017 / 921 527 486

Vineños de Nieva
Persona de contacto: Juan Miguel
C/ Camino Redría, s/n
43447 Nieva
Segovia
Tel: 921 594 628

Bodegas Zarragalla
Persona de contacto: Eduardo
C/ Iglesias, 14
43037 Sacramenia
Segovia
Tel: 921 527 126 / 678 610 090
Además se puede visitar a un maestro hornero quien con saberes realizará un típico horno de asar segoviano.

Bodegas Agejas (El Partillojo)
Persona de contacto: Julián
Camino el Pavillo, s/n
49392 Cabañas de Polendos
Segovia
Tel: 921 120 008 / 649 098 822

Castillo de Fuentibueña
Bodegas Fernando Perterriera,
C/ Cochinos 19, Fuentibueña
(Segovia), Tel: 921 422 597



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Drinks

Wines

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 Santiluste de San Juan Bautista, and red wines from Valtiendas, from the Duratón, from Sacramenia, from Polendos...

Liqueurs

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

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

Water

In the foothills of the Sierra de Guadarrama, the mineral water Bezoya is bottled.

Gastronomic Festivals

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 the Pig Slaughter" Weekends from November to March
"Harvest and Thresher Festival" July

Restaurant la Venta Vieja
"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 Adegüela
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

"Suscasetas"
Gastronomic Mushroom Days
Participants include many restaurants from Segovia and Castilla y León November

Restaurant La Parrilla de Tejadilla
"Gastronomic Cod and Ox Meat Days" November

Restaurant Di Vino
"Legume Days" February
"Gastronomic Iberian Pork Days" March or April



Recipe

Roast Suckling Pig

A good suckling pig should be no older than 3 weeks 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.

Preparation: After selection, the pig must be cleaned. Wash it with a steady stream of water until it becomes white inside and out. Place the pig on the table and open it taking care not to break the skin. Place two wooden slats in a large pot or roasting 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 200º centigrade, introduce the suckling pig. Leave it to roast for approximately two hours, then remove it and add more water (the water previously added will have evaporated). If it is the proper colour, turn it over. In this position, carefully poke the skin and 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 golden, then the suckling pig is ready and can be removed from the oven and prepared for presentation.

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 ritual demonstrates that the suckling pig is roasted to perfection and conserves the maximum tenderness. The sauce or gravy is made with the left over fat and salt, and served apart. Serve the sauce in a ceramic dish.



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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.

The Roasted Meats of Segovia

It is widely known 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 known 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 of places such as Torrecaballeros, Sotosalbos, Pedraza de la Sierra, Riaza, and the most veteran of them all, Sepúlveda, 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.

Traditional Cuisine

Suckling Pig
Quality guarantee "Cochinillo de Segovia"
D.O. P.D.O.



www.segoviaturismo.es
921 466 070



www.turismocastillayleon.com
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- COCINA TRADICIONAL - ALIMENTOS DE SEGOVIA - NUEVA COCINA -



Wild game is one of the most appreciated seasonal cuisines.

D. O. P. D. O.

Romanesque style, Gothic style, Royal Sites, the Aqueeduct, 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 figures 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.