Tasting Spain in small bites

saboreaespaña
FACYRE
dénia

Eleven destinations in Tasting Spain present the Spanish products and gastronomic traditions in the International Summit of Gastronomy Madrid Fusion, with tastings, product tastings and exhibitions bartending among other proposals. The cover carries the second day of the conference on Avenida Tasting Spain. This is the "Ruta de la Tapa", which under the title "Tasting Spain in small bites" has offered a tour of the Spanish gastronomy through the tops of the destinations present in this international conference.

Snacks as tasty as the Atlantic pure spatter or hake with skin sea lettuce and worn Galician A Coruña; urchin stuffed shrimp and red shrimp and cream galley and romesco Cambrils or lid "Put the spice of life" made with roast venison Ciudad Real.

Denia has also participated in this route with textures Navy octopus and mackerel marinated flame. Lanzarote Jable with organic sweet potatoes, stewed lentils with Canarian black pig and boiled shrimp in sea water. Meanwhile Logroño has developed a cap mushroom carpaccio with ice cream mask and roast lamb and a frozen juice roasted lamb and lemon.

At the stand of San Carles de la Rapita they have been able to taste shrimp in ceviche, oysters natural Alfacs Bay and cover "Sea Garden" based on octopus and crispy smoked eel. Lamb stew "SEGOLECHAL" has been the snack offered by Segovia and Seville by a splash of smoked sturgeon with orange vinaigrette and crunchy cake Ines Rosales. To complete this flavorful tapas route Tenerife has developed a curd cheese, gofio and banana and a roller rabbit salmorejo canary mojo on land and Valladolid Lechazo "Taj Mahal".

On the avenue Taste Spain is also offered at the beginning of each day of Madrid Fusion a space for sweets, a thematic noon hour dedicated to wine and vemú and snack session at the end of the day.

Source: Tasting Spain