

SCRIPT

SECTOR: GASTRONOMY IN SPAIN

TOPIC: LEARN ABOUT THE MOST IMPORTANT
TRADITIONAL SPANISH FOOD AND MEALS



Welcome to the beautiful country of Spain.

¡Bienvenidos a España!

What do you need to know for the preparation of the main traditional food in Spain...



¡Buenos días!

This means good morning. Try it out yourself and repeat!



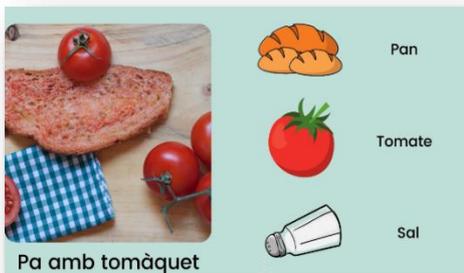
Here is how authentic Spanish **gazpacho** looks like in its birthplace of Andalusia (Southern Spain). It is made mainly with the vegetables: tomato, cucumber, bell pepper, garlic, and olive oil, bread, salt, water and vinegar.



Gazpacho is a fresh cold soup - **sopa** that you can order as a starter - **primer plato** in different restaurants and bars of Spain. It is very typical dish in summertime as it is served cold. Usually it is accompanied with some croutons – **picatostes** and tiny chopped pepper cucumber and tomatoe on the top.



Tortilla de patatas is one of the most famous dishes of Spanish gastronomy. A typical dish that cannot be missing in any house. **Tortilla de patatas** is a potato omelette. The main ingredients are eggs - **huevos**, potatoes - **patatas** and olive oil. And the most controversial question is – With or without onions - **cebolla**? As it is an additional ingredient, it is up to everyone’s taste and preferences.



Pan con tomate (Pa amb tomàquet in Catalan) is a very simple but at the same time delicious dish that you can find in all of the bars of Catalonia.

First, we toast bread - **pan** slices and afterwards we cut tomato (tomate) in two halves and spread them on the slices. Usually, it is seasoned with salt - **sal** and olive oil. Most of the times these toasts are accompanied by some sausages such as fuet, ham, etc.



Cocido madrileño is one of the typical dishes of Spanish gastronomy and especially of Madrid region. It is a stew cooked with chickpeas - **garbanzos**, as its main ingredient, along with vegetables - **verduras**, meat - **carne**, pork fat - **tocino** and different sausages - **embutido**.



La tapa de patatas bravas is a small portion dish of diced potatoes fried in olive oil - **aceite de oliva** and topped with a special sauce called **salsa brava**. Normally this sauce is spicy as its name suggests (**bravo** means strong, aggressive, courageous), but it is not necessarily always the case. It is served as an appetizer or as an accompaniment to a drink such as beer or wine.



Pulpo á feira is a traditional dish original from Galicia and currently very common in the rest of Spain. The main ingredient is octopus - **pulpo**, which, once cleaned, is cooked - **cocinar** slowly in a copper pot for a long time in order to get soft. After being cooked it is cut into slices of approximately 1 cm wide and is served on a wooden board, drizzled with olive oil and some sweet paprika - **pimentón dulce** sprinkled on the top.



Fabada asturiana is a typical dish of Asturias region but famous in the whole country. Its main ingredient is Asturian faba beans - **fabas asturianas**, that are cooked together with other ingredients such as **chorizo** (Spanish pork sausage), black pudding - **morcilla** and pork - **cerdo**. It is a popular dish eaten for lunch in winter season.



Cordero asado is a typical dish of Castile-Leon region. The main ingredient is the meat of a suckling lamb - **cordero lechal** roasted - **asar** in a clay pot in a wood-burning oven - **horno de leña**. Sometimes it is prepared with other types of meat, such as suckling pig - **cochinillo**. Besides the meat, some other ingredients are added such as garlic, butter, coarse salt and water. It is usually served with sliced baked potatoes and with lettuce, tomato and onion salad - **ensalada**.



Chocolate con churros is typical breakfast dish, though sometimes it is also eaten as an afternoon snack. Churros are usually eaten in **churrerías** (a kind of little cafeteria specialized only in churros). They are prepared of a dough made with flour water and salt and which is fried in abundant oil. They use to have a straight, loop or wheel shape. They can be sprinkled with some sugar according to personal taste. Usually you dip the churros into hot chocolate - **chocolate caliente**. When you finish your churros you can just drink the rest of the hot chocolate.

LIST OF VOCABULARY

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SPANISH	YOUR LANGUAGE
<i>¡Bienvenidos a España!</i>	
<i>¡Buenos días!</i>	
<i>gazpacho</i>	
<i>sopa</i>	
<i>primer plato</i>	
<i>picatostes</i>	
<i>tortilla de patatas</i>	
<i>huevos</i>	
<i>patatas</i>	
<i>cebolla</i>	
<i>pan con tomate</i>	
<i>sal</i>	
<i>cocido madrileño</i>	
<i>garbanzos</i>	
<i>verduras</i>	
<i>carne</i>	
<i>tocino</i>	
<i>embutido</i>	
<i>la tapa de patatas bravas</i>	
<i>aceite de oliva</i>	
<i>salsa brava</i>	
<i>bravo</i>	
<i>pulpo á feira</i>	
<i>cocinar</i>	
<i>pimentón dulce</i>	
<i>fabada asturiana</i>	
<i>fabas asturianas</i>	
<i>chorizo</i>	
<i>morcilla</i>	
<i>cerdo</i>	
<i>cordero asado</i>	

<i>cordero lechal</i>	
<i>asar</i>	
<i>horno de leña</i>	
<i>cochinillo</i>	
<i>ensalada</i>	
<i>chocolate con churros</i>	
<i>churrerías</i>	
<i>chocolate caliente</i>	