

BARS AND RESTAURANTS

- 1 **A LA MESA.**
C/ Pío Baroja, 13B
618 440 099
- 2 **ANKORA.**
Av. de Cartagena, 127
658 774 607
- 3 **AZORÍN.**
C/ Molino, 44
968 751 444
- 4 **BAR GAGGIA.**
C/ Arcipreste Esteban Díaz, 85
648 143 005
- 5 **BARRABÁS PINTXOS.**
C/ Arcipreste Esteban Díaz, 57
620 48 04 92
- 6 **CANDLEJAS.**
C/ Alfarería, 7
968 958 299
- 7 **EL BARE-TITO.**
C/ San Antonio, 38
656 94 83 89
- 8 **EL BÚHO.**
C/ Arcipreste Esteban Díaz, 46
968 753 539
- 9 **EL OLIVO DE JAÉN.**
Pza. García Lorca, 3
968 753 061
- 10 **EL VENTORRILLO.**
C/ Concepción Bajo, 5
628562671
- 11 **EL IDEAL.**
C/ Avenida de la Feria, 8
649 912 817
- 12 **K-FERNANDO.**
C/ Rambla, 50
667 832 662
- 13 **LA BODEGA.**
C/ San Ramón, 85
968 796 981
- 14 **LA FAMILIA.**
C/ Salzillo, 2
691 449 441
- 15 **LA TASCA DE ANA.**
C/ Játiva 1
680 93 45 29
- 16 **LA ZARANDA.**
C/ Murillo, 13
868 054 357
- 17 **LÍO BAR.**
C/ San Francisco, 2
625 82 71 59
- 18 **LOS PIRRIKIS.**
C/ Trinquete, 53
619 263 243/639 119 446
- 19 **MESÓN LA PARRA.**
Av. Literato Azorín, 34
968 792 908
- 20 **MESÓN DE MARÍA.**
Calle de la Rambla, 45
868 790698
- 21 **PECARÁS.**
C/ Niño Jesús, 39 bajo
968 796 318
- 22 **PEÑA TAURINA.**
C/ Tejeras, s/n
968 752 254
- 23 **TABERNA GARRUDO.**
C/Corredera, 10
610 391 454
- 24 **TAPEO BAR.**
Av. de la Feria, s/n
968 794 877
- 25 **TEJOTA.**
Av. Literato Azorín, 8
649 627 000
- 26 **TENIS.**
C/ Hospital, 42
968 790 341
- 27 **TINO.**
C/ Cruz de Piedra, 126
968 796 354
- 28 **TRAGALUZ.**
C/ Arcipreste Esteban Díaz,
65
620 89 17 60
- 29 **ARROCIERÍA CLUB DE TENIS.**
Ctra. Fuente Álamo, Km 3
615 656 406
- 30 **RESTAURANTE AURORA.**
C/ San Pascual, 3
968 751 215
- 31 **RESTAURANTE BASSALO.**
C/ Esperanza, 21
968 794 777 / 677 518 794
- 32 **RESTAURANTE DeGUSTA.**
Ctra. Villena, Km 1,5
968 958 350
- 33 **RESTAURANTE LOS CHISPOS.**
Ctra.Villena Km. 3,
(Polig. La Herrada)
968 752 064
- 34 **RESTAURANTE MEDITERRÁNEO.**
Av. De la Paz, 146
.968 793 320
- 35 **RESTAURANTE MUNDO MEDITERRÁNEO.**
Ctra. Villena s/n
968 796 110
- 36 **RESTAURANTE RÓDENAS.**
Av. De la Paz, 180
968 751 350
- 37 **RESTAURANTE SIERRA CAZORLA.**
Ctra. Villena Km 0,5
968 751 002
- 38 **RESTAURANTE GOURMET CASA BOQUERA.**
Paraje Boquera del Carche
605 405 040
- 39 **RESTAURANTE SEÑORIO DE BARAHONDA.**
Ctra. Pinoso, Km 3
968 753 604
- 40 **PACHAMAMA RESTAURANTE ARGENTINO.**
C/ Pintor Juan Albert, 36
968 794 178

PIZZERIA-HAMBURGERIES

- 41 **HAMBURGUESERÍA ALEXANDRA.**
C/ Pintor Amelio Quílez, 2
968 795 101
- 42 **HAMBURGUESERÍA OBÉLIX.**
C/ de Rogelio Azorín
Navarro, 3
968 753 298
- 43 **SOLO PIZZA.**
C/ Juan Ortuño, 34
868 170 595
- 44 **TELEPIZZA.**
C/ España, 17
968 718 182
- 45 **BURGER KING.**
Av. Feria, 25-13
686 21 50 78

WINE SHOP

- ESTACIÓN DE SERVICIO "LAS BALSILLAS".
Ctra. Pinoso s/n
968 791 919
- TIENDA DE VINOS "LIBRICOS YECLA".
C/ Martínez Corbalán, nº 4
650 393 322

THE FOOD MARKET

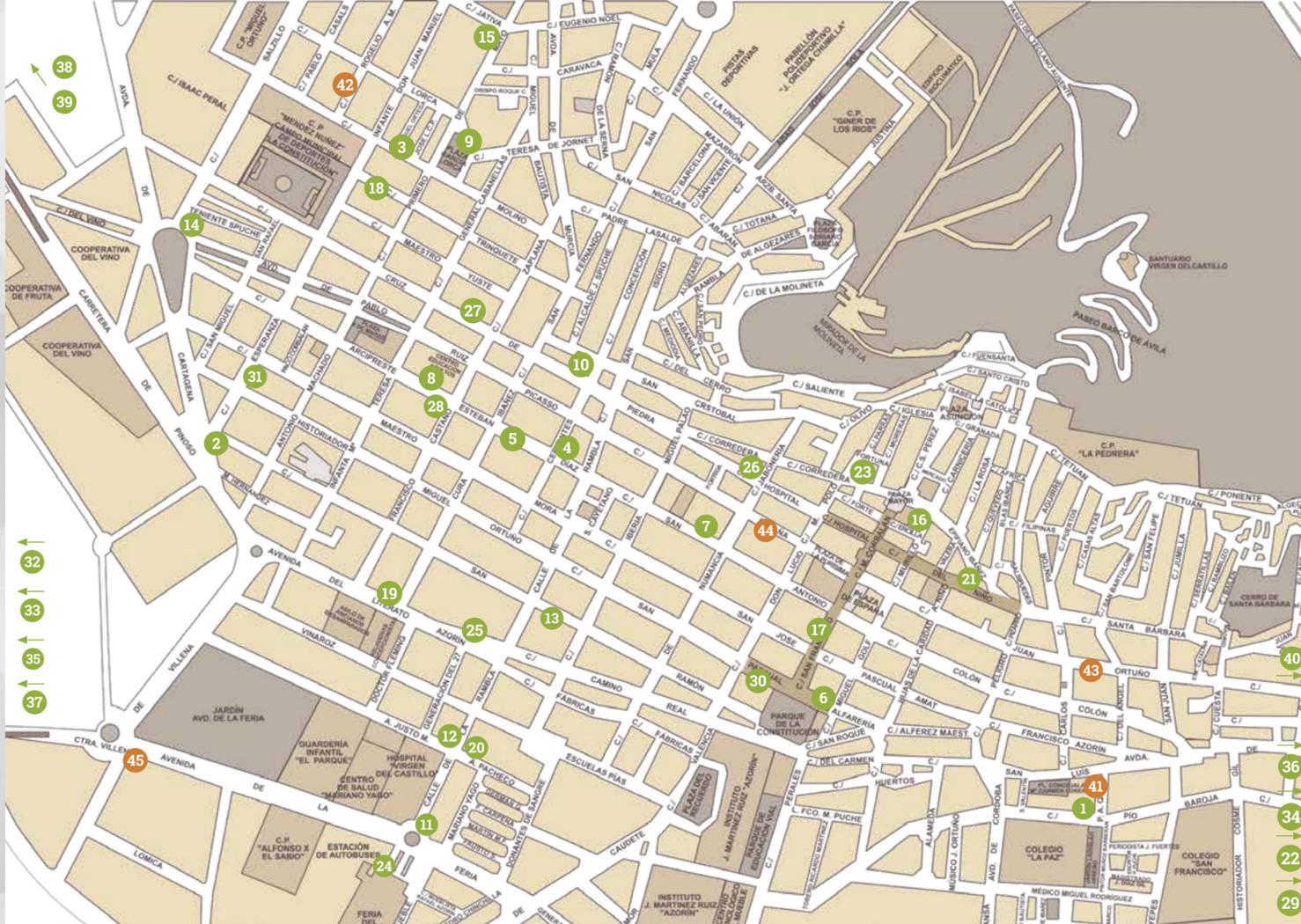
- MERCADO CENTRAL**
Calle Concejal Juan Sebastián Pérez
- MERCADO SAN CAYETANO**
Plaza San Cayetano

PRESSES

- ALMAZARA "DEORTEGAS"
Ctra. Pinoso,
Camino del Ardal Km. 5
Paraje "Los Pinillos"
968 969 644

ACCOMMODATIONS

- CASA RURAL "CASA MÁXIMA".**
Camino de Sax, Km 7
653 997 673
- CASA RURAL "EL CASTILLO".**
Paseo Barco de Avila
651 378 226
- CASA RURAL "EL OLIVAR DE LAS PEPINAS".**
Paraje La Decarada
651 378 226
- CASA RURAL "LLANO DE QUINTANILLA".**
Camino de Sax, Km. 6
625 206 328
- HOTEL AVENIDA.**
C/ San Pascual, 1
968751215
- HOTEL LA PAZ.**
Avda. De la Paz, 180
968 751 350
- HOTEL CASA BOQUERA.**
Paraje Boquera del Carche
605 405 040
- ÁREA DE AUTOCARAVANAS.**
Paraje Fuente del Pinar
(A-14) AP: 586
691 988 030
- PISITO CON ENCANTO EN EL CENTRO DE YECLA.**
C/Don Lucio, 13
615 212 633
- CASA VILLA MARÍA.**
Paraje las Artesillas
607 386 087
- "CASA RURAL LAS 9 CANDELAS".**
Calle España, 19
Teléfono: 620 422 412
- WOOD & STONE HOSTEL.**
Avenida de la Paz, Nº 64
Teléfono: 637 730 671



Wines with protected designation of origin

Yecla has its roots in viticulture and the elaboration of wines which have etched its landscape, its culture and the personality of its people. It is the **only Designation of Origin in Spain** made up of the lands of a single municipality, which gives the designation its name: **Yecla**. It is a very dynamic designation with a great exporting vocation, since around 92% of its production is sold outside of Spain.

It is present in more than 40 countries around the world. If there is a single distinctive symbol of this **Designation**, it is without any doubt the native variety, **Monastrell**. It is a vine with a demanding growing process which requires the specific conditions of the area in order to express the full potential which is conveyed through our wines. These are wines with an intense colour, very expressive and fruity to the nose, with lively tannins on the palate and a great structure.

More information: yeclavino.com

Associated wineries

- BODEGAS ANTONIO CANDELA e HIJOS**
Avenida de la Paz n.º 58
968 790 281
bodegasantoniocandela.com
emartinez@bodegasantoniocandela.com
- ENRIQUE TRENOR Y LAMO DE ESPINOSA**
Paraje de las Balsillas sn.
968 790 138
bodegasetrenor@telefonica.net
- BODEGAS SOCIEDAD AGRICOLA VIÑAVISTA**
Finca Buena Vista. Carretera de Pinoso Km. 14,5
966 600 408
comercial@joseruizmarco.com

- BOQUERA DEL CARCHÉ**
Paraje Boquera del Carche
605 409 040
wineri@casaboquera.com

- VIÑEDOS CASA DE LAS ESPECIAS**
Carretera de Fuentealamo Km.13,5
627 088 572
info.vinoscdle@gmail.com

A destination full of experiences

YECLA

RUTA DEL vino
ENOLÓGICO RUTAS

It has remarkable establishments participating in the route, such as hotels, rural guest houses, wineries, oil presses, restaurants, wine bars, travel agencies and cattle and fighting bull farms which give us the opportunity to enjoy the gastronomy, unique landscapes, historical and artistic heritage, vineyards and above all our excellent wines

Throughout the year the **Wine Route** organises several events to bring to light the culture, wines, gastronomy and much more of the town. Here are the ideal moments to get to know **Yecla** and its **Wine Route**.

For more information: rutadelvinoyecla.com

Food and Wine Events

- March: Tapas and Wine Route.
June: Monastrell Harvest Weekend.
September: Grape Harvest Festival and "Pisa de Uva" (trampling of the grapes) weekend.
November: European Wine Tourism Day: Red Wine Night and Wine Tourism Marathon.

- Establishments associated with Yecla Wine Route.

- BODEGAS SEÑORIO DE BARAHONDA**
Carretera de Pinoso. Km. 3. Finca la Castañona
968 753 604
info@barahonda.com
barahonda.com
- BODEGAS CASTAÑO**
Carretera de Fuentealamo nº3
968 791 115
info@bodegascastano.com
bodegascastano.com
- BODEGAS LA PURISIMA**
Carretera de Pinoso sn.
968 751 257
enoturismo@bodegslapurisima.com
bodegslapurisima.com
- BODEGAS Y VIÑEDOS EVINE**
Camino de Sax. Km. 7,5.
Paraje las Cabezuellas.
653 997 673
info@bodegasevine.com
bodegasevine.com

Food and Wine

EN

Gastronomy

YECLA

A PLACE OF SENSATIONS



YECLA
A PLACE OF SENSATIONS

TOURIST OFFICE

- Plaza Mayor, s/n. Casa de Los Arcos
968 75 41 04
turismo@yecla.es
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Turismodeyecla
Turismo Yecla
turismo.yecla.es



Photographs provided by Restaurante Los Chisos, Restaurante Aurora, Arrocería Club de Tenis, Pastelería Mari Rosi and Ayuntamiento de Yecla.

BREAKFAST

GACHASMIGAS



Ingredients (8 people):

- **1 kg flour**
- **¼ litre of oil**
- **3 heads of garlic**
- **Salt (to taste)**
- **Water (as needed)**

Like **gazpachos** and **tortas fritas**, these have their origin in Arabic cuisine, which was very rich in flour-based foods. They look like pancakes with a golden crust and are usually eaten right from the pan, washed down with lots of red wine and tangy condiments.

Directions:

Do not peel the garlic cloves, but make a small notch cross-wise so they don't jump in the pan.

Sauté them in a pan and when they take on a golden colour, add the flour, mixing well until it has absorbed all the oil. Once the flour is fried, add water and salt to taste moving the pan all the time.

Continue cooking, beating continuously until it has set. When mixture is thick enough, flip the cake in the air, turning the dough over in the pan. Finally, when it looks like a Spanish omelette, keep it on the heat so it browns.

Finish by flipping the cake a couple of times in the air. Serve and eat hot, grabbing it with chunks of bread. Can be paired with bacon and sausages or fried cold cuts.

Time of the year:

Winter, especially on rainy days.

TORTAS FRITAS



Ingredients:

- **500 gr flour**
- **Splash of oil (in addition to oil for frying)**
- **1 cup of water**
- **Cake yeast**
- **Salt**

An extremely easy dish consisting of yeast-risen dough that is fried in a generous amount of oil. Can be eaten with sugar, salt, anchovies, honey, and necessarily a good rosé.

Directions:

Make the dough following the recipe for **empanadas**.

Knead until the dough is no longer sticky. After the dough has risen, divide it into small balls, each of which will become a cake. With a rolling pin, roll them out to the size and thickness of a dessert plate. Fry them in a generous amount of oil, removing them from the pan when they have browned on both sides.

LUNCHES

GAZPACHOS



Ingredients (10 people):

- **5 gazpacho cakes**
- **½ kg rabbit**
- **¼ kg chicken**
- **¼ kg button mushrooms**
- **1 red pepper**
- **¼ kg spinach**
- **Tomato puree**
- **Land snails**
- **¼ litre oil**
- **Salt to taste**

Gazpachos – in the plural – is the most characteristic dish, reaching delirium in **Yecla** according to the gourmet **José Briz**. This dish won the Premio Nacional de Gazpachos in the competition in Enguera. Its final appearance, with the dish poured on the cake, is unique and the taste is delicious. Accompany them with a good red wine, spring onions, and tangy condiments.

Directions:

Heat the oil in a pan and sauté the pepper. As soon as it is well cooked, remove it and then fry the meat. Add the tomato puree followed by the spinach and mushrooms. When everything is cooked, add the water and snails. Let boil for half an hour on high and then add the cake (a handful per person, torn into small pieces). Let cook another 15 minutes.

Time of the year:

Winter.

POTAJE DE GARBANZOS CON ALBÓNDIGAS DE BACALAO (Chickpea soup with fish balls)



Ingredients for the fish balls:

- **¼ kg cod**
- **Bread crumbs and the crust from two rolls**
- **4 eggs**
- **Sautéed onion**
- **Oil**
- **Pepper**
- **Parsley**
- **Salt**

Ingredients for the chickpea soup:

- **Pumpkin**
- **Chickpeas**
- **Swiss chard**
- **1 onion**
- **2 heads of garlic**
- **500 gr peas**
- **4 or 5 tender artichokes**
- **1 grated tomato**
- **Paprika**
- **Oil**
- **Salt**

Directions for the fish balls:

Soak the bread crusts in water. Flake the cod, which was cut into large pieces and soaked in water overnight. Peel the onion, cut a piece and mince it. Begin to sauté the onion and then add the fish, mixing it several times. Remove to a suitable bowl off the heat and add the bread crumbs and drained crusts to the fish. Add the eggs and spices, mixing everything well. Form the fish balls and fry them in oil.

Directions for chickpea soup:

Fill a pot with water and bring to a boil. Add the chickpeas and sautéed artichokes, leaving only the hearts, in which two shallow slits have been made in the form of a cross. Add the sautéed tomato, onion, and chopped pepper, garlic, and paprika. Let cook, and add the fried fish balls during the last five minutes. Simmer.

Time of the year:

Throughout the year, and during Easter in particular.

COCIDO (Stew)



Ingredients:

- **Stew mix (chicken, veal, lamb, and ham tips)**
- **500 gr potatoes**
- **500 gr chickpeas**
- **250 gr green beans**
- **Cardoon stalk**
- **Pieces of chorizo and/or firm blood sausage**
- **2 handfuls of pasta for the soup**

Directions:

Bring water to a boil in a large pot. Meanwhile peel the potatoes and cut them in half. Wash the cardoon stalk and green beans and chop them. Add the chickpeas (which were soaked overnight) to the boiling water, along with the potatoes, cardoon, green beans, and meat (all of them raw). Salt to taste. Once everything has cooked through, remove from the heat. Remove the broth to a pot and add the pasta to prepare a soup. Serve the soup first, followed by the stew, and then the meat.

Time of the year:

Winter.

RELLENO (Meat balls in broth)



Ingredients:

- **500 gr ground pork**
- **4 eggs**
- **250 gr bread**
- **100 gr pine nuts**
- **1 lemon, grated and drained**
- **1 splash of cognac**
- **Stew broth**
- **Pepper**
- **Clove**
- **Parsley**
- **Salt**
- **Nutmeg**

This is the main course of the gastronomy in Yecla. Balls the size of tennis balls, boiled in broth made from the traditional stew.

Directions:

Place the bread crumbs, salt, spices, grated lemon, parsley, and pine nuts in a bowl. Mix and add the ground pork, eggs, soaked bread crusts, a splash of cognac, and the broth. Mix well by hand and then form the mixture into balls. Cook them in the broth over medium heat for about 45 minutes.

Time of the year:

Preferably when it is cold outside, and especially on holidays such as the Feast of the Immaculate Conception.

QUESO FRITO CON TOMATE (Fried cheese with tomato sauce)



Ingredients:

- **Tomatoes**
- **Green pepper**
- **Fresh cheese**
- **Oil**
- **Salt**
- **Pinch of sugar**

Fried goat cheese paired with fried tomato and green pepper is an extraordinarily simple but exquisite combination. Pair it with white wine or a rosé.

Directions:

Fry the cheese in a small pan with a generous amount of olive oil. Once browned, remove it to a dish. Cut the peppers into small pieces, fry them, then add the grated tomato. Salt to taste and add a pinch of sugar just before removing from the heat to cut the acidity. Serve the cheese covered with the tomato sauce.

Time of the year:

Year round.

PATATAS EN CALDO (Potatoes in broth)



Ingredients (for 8 people):

- **4 potatoes**
- **1 onion**
- **3 garlic cloves**
- **1 grated tomato**
- **2 slices of red pepper**
- **Bay leaf**
- **2 slices of cod**
- **2 eggs**
- **Oil**
- **Salt**
- **Sweet paprika**

Directions:

In a pot of hot oil, fry the cod, which was previously desalted in water for several hours and rolled in flour. Fry the red pepper, minced onion, smashed garlic cloves, and grated tomato. Then fry the potatoes with a bit of sweet paprika. Lastly, add water and one bay leaf and let boil 30 to 45 minutes. Finally, add the cod and everything except the egg, which is added during the last 10 minutes of cooking. Finally, prepare some garlic mayonnaise and serve it in a bowl. To finish the dish, remove the cod, pepper, and egg from the pot. Chop the pepper and egg and flake the fish, and serve it with a splash of oil as a second course. This stew is also delicious if made with uncooked ingredients.

Time of the year:

Winter, preferably.

ARROZ CON CONEJO Y CARACOLES (Rice with rabbit and snails)



Ingredients (for 4 people):

- **1 rabbit**
- **400 gr rice**
- **2 dozen snails**
- **1 ripe tomato**
- **1 generous cup of oil**
- **1 red pepper**
- **Parsley**
- **Saffron**
- **Salt**
- **Oil**
- **Water and lemon**

A typical rice dish from the district of Raspay, an illustrious gourmet has called it the best rice dish in Spain. The unique flavour of this paella, with the rice cooked in a thin layer, is due to the extremely flavourful mountain snails and farmyard rabbit, as well as the art of making something splendid from simple ingredients.

The right pairing is a young mourvèdre.

Directions:

To prepare the rice and rabbit with land snails, the first step is to wash the snails well and cook them in a pot. Then prepare the paella pan. Cover the bottom with a generous amount of olive oil and begin heating it. Salt the rabbit pieces and cook them slowly until they are done. Once the meat has browned, add the pepper, which has been deseeded and cut into strips. Let cook a minute more, but do not let it burn. In the same pan, sauté the grated tomato. Add the rice and sauté lightly, then add the water (3 parts water to one part rice). When it begins to boil, add the saffron, parsley, salt, and snails, and continue to boil for 20 minutes. Then lower the heat in stages, turning it off after 10 minutes. Let rest, covered, for 5 minutes.

Time of the year:

Year round.

EMPANADAS DE PATATA (Potato empanadas)



Ingredients for the filling:

- **1-½ kg potatoes**
- **250 gr canned tuna**
- **5 eggs**
- **500 gr canned red pepper**
- **Parsley**
- **Pine nuts**

Ingredients for the dough:

- **Flour (as needed)**
- **2 cups white wine**
- **1 cup oil**
- **Salt**
- **Saffron or colouring**

Directions:

Place the flour in a suitable bowl. Make a well in the centre and add the oil and white wine, which was previously warmed in a pot (without coming to the boil).

Mix the flour with the rest of the ingredients (salt and saffron) until the dough is no longer sticky. Knead well. Using your hands, spread out individual cakes of dough to the size and thickness of a dessert plate. Peel, wash, and cut the potatoes into thin rounds, and fry them.

Remove them to a dish, draining the oil well in doing so. Cut the peppers into thin strips and mince the parsley. Hard boil four eggs and then cut them into small pieces.

Mix the potatoes with the peppers, parsley, egg, tuna, and pine nuts. Spread this mixture (about two tablespoons) on half of each cake, folding over the other half and pinching the edge with your fingers to seal it.

The empanada can also be shaped with a roller knife to cut the edges. Finally, beat the remaining egg and, using a brush, paint the empanadas with it. Bake them in the oven.

**Follow the same procedure for the tomato empanadas, replacing the potatoes with fried tomato.*

Time of the year:

Originally during Easter, they are now enjoyed throughout the year.

ARROZ Y PATAS DE CERDO (Rice and pig's feet)



Ingredients (8 people):

- **4 feet in small pieces**
- **1 handful of soaked chickpeas**
- **1 red pepper**
- **1 grated tomato**
- **750 gr rice**
- **1 head of garlic**
- **Olive oil**

Directions:

Cook the pig's feet and chickpeas in a pot until everything is tender. In a paella pan, sauté the garlic, red pepper, and grated tomato. Add the rice and toast it lightly, then add the broth. Let boil 18 minutes.

Time of the year:

Winter, preferably.

MIGAS



Ingredients:

- **1 Kg bread**
- **1 head of garlic**
- **1 green pepper**
- **¼ litre of oil**
- **Salt**

Directions:

Soak the bread for 15 minutes, then drain it. Heat the oil in a pan and when it is very hot, fry the garlic. Remove it and fry the green pepper. Remove this as well. Add the bread, which has been drained well, turning it so it doesn't burn. When it has cooked about halfway, add the pepper and garlic and cook until browned. This dish is served accompanied by grapes.

Time of the year:

Year round, but preferably in winter.

ARROZ CON LENTEJAS (Rice with lentils)



Ingredients (for 4 people):

- **3 handfuls of rice**
- **1 handful of lentils**
- **250 gr spinach**
- **1 tomato**
- **1 head of garlic**
- **1 turnip**
- **2 bay leaves**
- **Oil**
- **Salt**

Directions:

Place the turnip, lentils (which have been soaked overnight), and bay leaf in a pot and cover with water. Let cook until the lentils are soft. Then heat some oil in a pan and sauté the garlic, minced onion, and grated tomato. When this is cooked, add it to the pot with the other ingredients. Midway through the cooking time, add the spinach, and add the rice once the lentils are cooked.

Time of the year:

Year round.

ARROZ CALDOSO (Wet rice)



Ingredients (4 people):

- **½ kg rabbit**
- **1.5 l water**
- **4 handfuls of rice**
- **1 grated tomato**
- **1 dozen snails**
- **Olive oil**
- **Minced parsley**
- **Salt**

Directions:

Heat the oil in a pan and fry the rabbit. Once it has browned, add the tomato and cook for a few minutes. Add the parsley, water, and snails. Let boil half an hour and then add the rice, cooking for another 10 minutes.

Time of the year:

Year round.

DESSERTS

LIBRICOS



These sweets stand out among the characteristic desserts. Made by hand according to a recipe passed down from generation to generation, these consist of layers of very crunchy rectangular embossed wafers and honey with deep flavour and aromas.

MANTECADOS



Ingredients:

- **Wheat flour (as needed)**
- **460 gr sugar**
- **460 gr lard**
- **375 ml oil**
- **2 eggs**
- **Juice from half a lemon**
- **Lemon zest**
- **Ground cinnamon**

Directions:

Knead the lard and then add the oil, sugar, lemon zest, juice, and egg yolks. Add enough flour to make a dough that is neither too soft nor too firm and then knead it well. Spread out the dough, forming a cake with the desired thickness, and then cut out the biscuits. Beat the egg whites until firm, add three or four spoonfuls of sugar, and mix. Dredge the biscuits in the meringue, powder them with the cinnamon-sugar mix and bake.

Time of the year:

Christmas.

PAN BENDITO (Blessed buns)



Ingredients (for 1 large loaf):

- **1.5 kg flour**
- **375 gr sugar**
- **400 ml oil**
- **3 eggs**
- **400 ml milk**
- **Cake yeast**
- **Lemon and orange zest**
- **Juice from 3 oranges**

Directions:

Mix together all the ingredients except the flour. Add this slowly as the dough is mixed. Let the dough rest so it rises. Once it has risen, separate the part of the dough that is firmer or kneaded more and form a ball with the rest, shaping it into a loaf. With the remaining part of the kneaded dough, make small leaves, roses, or balls that will then be used to decorate the bread. Lastly, using a brush, paint the bread with a simple syrup (water and sugar) and bake.

Time of the year:

Festival of San Blas.

BUÑUELOS (Fritters)



Ingredients:

- **460 gr flour**
- **250 ml milk**
- **3 eggs**
- **Oil**
- **Sugar**

Directions:

Separate the eggs and beat the whites until firm. Mix them with the milk and egg yolks. Heat a generous amount of oil in a pan until quite hot. Fry spoonfuls of dough. That is, take a spoonful of dough and place it in the oil, removing the spoon when the dough comes unstuck. In this way, the buñuelo will have the shape and size of a spoon.

Remove from the heat when golden on both sides. Powder with sugar and serve.

Time of the year:

Preferably in winter.

ROSCOS DE VINO (Wine biscuits)



Ingredients:

- **1 kg flour**
- **2 cups of oil**
- **¼ kg sugar**
- **2 cups white wine**
- **10 sachets of raising agent (5 baking soda, 5 baking powder)**
- **1 small cup of anisette**
- **1 grated lemon**

Directions:

Place the flour in a bowl along with the five sachets of baking soda. Make a well in the centre and add the wine, anisette, and oil. Mix and add the sugar and grated lemon.

Knead the dough well. It should remain soft. Add the five sachets of baking powder and finish kneading. Using a rolling pin, roll out the dough and cut out the wheels. Bake for half an hour at 180°C. Icing sugar can be sprinkled over the top while they are still hot.

Time of the year:

Year round.

HIGOS FRITOS (Fried figs)



Ingredients:

- **Dried figs**
- **Flour**
- **Cinnamon**
- **Water**
- **Sugar**
- **Oil**

Directions:

Place the figs in water for half an hour, drain them, and dip them in a batter made of flour, water, and sugar. Fry them in hot oil and serve hot or cold. An ancient dessert.

Time of the year:

Winter and Christmas.

PAN, VINO Y AZÚCAR (Bread with wine and sugar)



Directions:

A slice of bread soaked in wine and sugar, this typical snack was once served to children.