

## Typical catalan recipes

### **BREAD WITH TOMATO** (Pà amb tomàquet)

***Ingredients:***

- Bread
- Oil
- Salt
- Tomatoes

***Preparation:***

First, to prepare the bread with tomato you have to cut a slice of bread and put it on a plate.

Then, cut a tomato in two equal parts and, with one of the parts, spread it on the bread until the bread gets a reddish colour.

Then, put a little bit of oil, a trickle to make it juicy. Finally, put a pinch of salt.

If you want, on the top, you can put cured jam.



## PORRON (PORRÓ)

A porron is a traditional glass in which we can put any drink, but mainly you fill it with wine. It is very typical in Catalonia.

At the top of the glass, there is a tube used as a handle and on one side there is another tube where the drink comes out.

The porron is considered a traditional symbol of Catalonia and the people use this in parties and celebrations.

It's said that if you break the porron unintentionally from the side where the wine comes out it is a symbol of good luck but if you do this intentionally you have bad luck.



## **CARQUINYOLIS**

### **Ingredients:**

- almonds
- sugar
- bread

### **Preparation:**

This recipe consist in mixing bread and sugar. It 's very important to mix the dough. When the dough is finished and divided in little parts and then put the almonds. Then, put the dough in a mold. Finally, open the oven, put the carquinyolis and let them cook.

The carquinyolis have to bake approximately for 15 minutes, let them cool and remove the carquinyolis from the oven.

This is a very delicious catalan desert.



## CREMA CATALANA

### Ingredients:

- milk
- eggs
- sugar
- flour
- lemon peel
- starch

### Preparation:

Pour the milk in a pot, after a few seconds, put the lemon peel and heat it.

In another plate beat the eggs and mix the eggs with milk, add the sugar and mix all the ingredients (milk, eggs and sugar). Later, put the starch and mix again.

When the milk and lemon peel are hot, remove the lemon peel and mix all the ingredients (milk, eggs, sugar, flour, starch) and let it bring to the boil, when you see it gets a solid form, remove from the stove and let it cool. When this is cold put it in the fridge, sprinkle sugar on top and burn the sugar. Bring the “crema catalana” back to the fridge. It is served cold. This typical dessert is delicious.

