***ANDALUSIAN FOOD***

**TYPICAL DISHES**

Typical Andalucian dishes include fried fish, gazpacho (soup), Cordoban salmorejo (tomato soup), pringá (consists of roast beef or pork, cured sausages and beef or pork slowly cooked for many hours until the meat falls apart easily), oxtail (cow tail), jamón ibérico (Iberian ham), prepared olives and various kinds of wine, including cherries which are undoubtedly the most exported and most widely available of all Spanish wines, as well as Málaga wine.

**FRIED FOODS**

Frying in Andalucian is dominated by the use of olive oil that is produced in the provinces of Jaén, Córdoba, Seville, and Granada. The food is dredged in flour (meaning only flour, without egg or other ingredients). They are then fried in a large quantity of hot olive oil.

**FISH AND SHELLFISH**

With five coastal provinces, the consumption of fish and shellfish is rather high: white shrimps, baby squid, cuttlefish, "bocas de la Isla" (a dish found in San Fernando that uses a local crab that can regenerate its claw), flounder… Andalucian kitchen includes also some unusual seafood, like ortiguillas (sea anemones in batter).

**DESSERTS**

Andalucian desserts are heavily influenced by Arabic medieval Andalucian kitchen. Notable dishes include pestiños (a deep-fried pastry bathed in honey), alfajores (cookies), amarguillos (a form of almond macaroons), the polvorones (almond cookies of Estepa), lard bread, wine doughnuts, torrijas (French toast) and Calientitos (drink).

**Honey-cotted sweet fritter**

**Fried baby squid**

 