

TASTING GALICIA

STEP 1: Choose a recipe from the list and type your name next to it.

STARTERS

RECIPE	NAME
Galician pie (empanada)	
Padrón Peppers fried with sea salt (pementos de Padrón)	
Galician broth (caldo galego)	
Galician Style clams (a la marinera)	
Steamed mussels	
Turnip tops and local cheese sauteed with egg (revolt de grelos)	

MAIN COURSES

RECIPE	NAME
Galician Style Octopus with boiled potatoes (Polbo á feira)	Teacher
Galician style stew (cocido galego)	

Grilled pork ribs and criollos served with chips and salad (churrasco)	
Galician style hake (pescada á galega)	
Lamb cutlets with fig sauce (chuletillas de año)	
Galician style cod (bacalao á galega)	

DESSERTS

RECIPE	NAME
Galician pancakes (<i>filloas</i>)	Teacher
Galician cake (bica galega)	
Saint James' cake (tarta de Santiago)	
Carnival ears (orellas de entroido)	
Galician doughnuts (rosquillas)	
Arzúa's cheesecake	