All around the Catalan territory, a series of chefs invite you to the pleasures of a fine meal. A good number of these maestros of the kitchen range have come together in **cookery collectives**, gastronomic associations which preserve, re- enforce and optimise the products and the territory-based dishes of each zone.
catalonia

is gastronomy

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The Cookery Collectives of Catalonia (Col·lectius de Cuina de Catalunya) are groups of restaurants and other gastronomic establishments of eminently local character which base their gastronomic offer on territory-based, accessible and high-quality cuisine.

This is a pioneering initiative in Spain, one that has expanded considerably in recent years and is now beginning to shape an increasingly complete network exemplifying the richness and variety of Catalonia’s cuisines.

These collectives, which bring together a total of more than 200 restaurants, enjoy the support of the Turisme de Catalunya, which backs the commitment of these businesses to work together and offer territory-based cuisines for the promotion and greater appreciation of quality local products.

This movement has become part of the Gastronomic Tourism Club of Turisme de Catalunya as a platform for working together to publicise the country as a high-quality and internationally recognised destination of gastronomic tourism, around the organising principles of promoting the product, the cuisine and the territory.

With this directory, we invite the reader to travel around Catalonia, from the Pyrenees to the River Ebro region, from coast to hinterland, in order to discover the offers of the sixteen cookery collectives.

You will find guides to the restaurants and producers that comprise each collective, information about local products, traditional dishes and the activities they propose.

We also invite you to visit www.turismedecatalunya.com/gastronomia, a web site specialising in gastronomic tourism and cookery in Catalonia, where you can consult the three publications Gastronomic Calendar, Gastronomic Schedule and Routes for Savouring a Country, as well as www.gastroteca.cat, a web site for marketing quality Catalan agricultural and food products.
Presentation  The Club de Tast of the Hotel and Catering Guild of Sitges has its origins in 1984. This was the year when, on 17 March, the Sitges Hotel and Catering Guild first organised the gastronomic festival Menjar de Tast, which was legally constituted in 1990. The experience of this first local gastronomic contest paved the way for the formation of a group of restaurateurs who understood that Menjar de Tast could be a fine gastronomic showcase for publicising restaurant activity in Sitges, both locally and beyond. The first promotional activity of the Club de Tast was the “Gastronomic Passport”. Its holders were to enjoy a meal in all the restaurants involved and, at the end of the route, select a free meal in the restaurant they liked best.

Local products  Wines (Sitges malmsey, Garraf Massif wines); greens (cabbage sprouts and tender leaves, the local paperina savoy and fine-leafed brotonera cabbages, endive and curly endive); Costa de Garraf fish and prawns; Sant Pere de Ribes cheeses; Estany de Pals and Ebro Delta rice dishes and Coagsa Designation of Origin (DO) ganxet white beans.

Traditional dishes  Octopus vinaigrette; capipota (calf’s head and tripe brawn); Sitges-style rice; pumpkin noodles; tuna gizzard stew with snails; romesco sauce; gurnard, monkfish or eel casserole; marinated anchovies; rock-fish, hake or eel stew; marinated sardines, mackerel and bonito; quails with wild mushrooms; lobster with brown garden snails; small squid with Sitges-style onions; light sugar fritters with Lenten cream custard and different foams à la Sitges.

Activities  Organisation of the Menjar de Tast Festival of Sitges; participation in the Wine Grape Harvest Menu; working with schools to present the Gustos de la Tardor in autumn; the Xató Route (endive, salt cod and romesco sauce salad); etc.
Presentation  Cuina de l’Empordanet is the name of a group of professional restaurateurs who have been striving to make the cuisine of the small territory comprising the Baix Empordà region better known. The gastronomic tradition here is hundreds of years old and has shaped a cuisine of great personality around two basic sauces: picada of crushed nuts and garlic, and the sofregit of onion, garlic and tomato. Empordà is one of the Mediterranean’s most richly endowed food regions, and also has daring and imaginative people working as professional cooks.

An ability to create a judicious blend of meat and fish has produced some of the zone’s most representative and unique dishes: surf-and-turf cookery which, along with dishes of various fish in sauce (suquets), rice dishes and meat stews, are the basis of the region’s gastronomic offer.

Local products  The collective’s restaurants base their cuisine on products from the Mediterranean and the food gardens of Empordà.

Traditional dishes  Chicken with Dublin Bay prawns; black rice, suquets.

Activities  Organisation of the Costa Brava Catalonia Cookery and Golf Tournament campaign since 2000, the Healthy Mediterranean Food campaign (with the collaboration of the Catalan Ministry of Agriculture), the Art and Gastro-nomy campaign (in homage to Salvador Dalí) and the Pla, plat a plat (“Pla, Dish by Dish”, in honour of the writer Josep Pla).
Presentation  The Cuina del Vent group arose from the Alt Empordà Catering Association and the desire of a group of professionals who believe in gastronomy as a means of expression and bearer of popular knowledge, accumulated over history, about a shared climate and landscape: that of Alt Empordà, with its notable orographic variety which makes it the only Catalan region with both Pyrenees and coastline (the famous Costa Brava), one of the main spaces of national and international promotion of Catalan cuisine. The location here of the world’s best restaurant, El Bulli (Roses) means that the Alt Empordà region continues to be known the world over for its fusion of tradition and innovation, and as a place where gastronomy has become an instrument of expression.

Local products  Alt Empordà cuisine is a faithful expression of the generosity of a land of contrasts, with a wild, craggy coast and another dry and rocky one that bears game and shellfish. An extensive plain sees the constant rebirth of gardens and fields alongside an intensely green, fertile mountain range and another dry and rocky one that bears game and wild produce. This complexity fills the region’s cooking with richness, variety and contrasts.

Activities  The Cuina del Vent group, with the support of the Association of Catering Professionals of Alt Empordà and Alt Empordà Catering School, brings together top-ranking professionals and restaurants. It started with a desire to grow, share and exchange knowledge by organising exhibits, talks and seminars in order to improve the quality of service and create closer links among professionals in the sector.
The gastronomic association Cuina Pirinenca de la Cerdanya arose from the desire of a group of restauranteurs to give impetus to a new entity consisting of the restaurants that have opted for quality, local products and culinary tourism in a region such as Cerdanya, with its rich gastronomic and tourist tradition. The region, in a Pyrenean valley, has very wide gastronomic, historical, monumental and natural ranges of attractions.

The association’s immediate activities are attending fairs and specific events outside the region, participating in many of them with the Cerdanya Regional Council and other provincial bodies.

Local products

Sausages of the zone (white, black and liver sausages and liver loaf); Cerdanya potatoes; cow’s or goat’s milk cottage cheese from Cerdanya livestock; Cerdanya honey; Talltendre turnips and Puigcerdà pears.

Traditional dishes

Mini-hamburgers of egg, potato and crumbled black sausage; meatballs with mushrooms of the season; Cerdanya cabbage rolls with pork and pigs’ trotter filling; liver and fig coulis and dark chocolate cream with Puigcerdà pear jelly.

Activities

The Pyrenean Geocaching and Cookery festival is held in spring, this being a blend of the pleasures of good food, mountain sports and new technologies; in June is the Meeting of Local Producers of Cerdanya and Pyrenean Cookery. After summer 2008 the group attended the World Tourism Day events in Castell de Biart, and October saw the Pyrenean Golf and Cuisine Championship, a determined effort to promote quality local cuisine and good golf. It attended the Puigcerdà Fair in November.
Presentation  On 2 October 2006 the Cuina Vallès collective was presented in Terrassa with the support of the Vallès Occidental Tourist Consortium, the aim of the group being to create a quality brand of gastronomy which would complement and diversify the already-existing tourist offer. Its leitmotif is the union of cuisine, product and territory.

The main goals of Cuina Vallès are to bring together the most representative cooks and establishments of the Vallès Occidental region in a group that can extend, promote and make known the virtues and singularities of local cuisine; create a quality brand linked to the territory, resources and autochthonous products of the zone and seek shared paths and establish bridges of communication with agricultural food producers and chefs.

Local products  Garxet white beans, agricultural products (Montserrat tomato, the local ciri apple), Catalan Protected Designation of Origin (PDO) oils and other agricultural and food products (cheeses, sausages, preserved foods, etc.).

Activities  In the second fortnight of January, organisation of Vallès Cookery Week, with classes and demonstrations using the garxet white bean as an ingredient, and the Four-handed Meal featuring a bean from another area (such as the Lourenzá broad bean, the Toulouse bean, etc.), during which cooks from the guest territory join those of Cuina Vallès to produce a meal together. A Bean Fest is also organised in one of the Vallès Occidental towns, where more than sixty kilos of garxet white beans are cooked and over a thousand tastes of the product, accompanied by sausages of the region, are handed out. At the end of September, the Cuina Vallès establishments offer special shelled bean dishes.
Presentación. Cuina Volcànica appeared in 1994 as a group of restaurants which have consolidated an exciting cuisine based on the region of La Garrotxa’s most deeply-rooted gastronomic traditions and which believe in the need to represent, defend and promote the territory and its whole agricultural and food sector. Products which are grown, raised and artisan-made in La Garrotxa and its surroundings are used to offer a cuisine to please all palates. This food is based on traditional, creative and more daring recipes which enhance the culinary singularity and interest of the zone. The kitchens of Cuina Volcànica uphold the full wealth and variety of local products and make their culinary particularities known.

Productos locales. White beans; buckwheat; potatoes; sweet corn; black turnips; pear, Montserrat and bull’s heart tomatoes; apples of ancient genus; mushrooms; spotted and pasturelands lamb; select veal; boar; pork (stuffed bladder or sausages); foal; mountain goat’s cheese; cottage cheese; yoghurt; suet pastries; Olot pastry rings; green walnut liqueur; aromatic herbs; wood-oven-baked bread and preserved foods (cabbage, chilli peppers, wild mushrooms, etc.).

Platos tradicionales. Pig’s trotter carpaccio with Santa Pau white beans; Vall d’en Bas mora potato lasagne with juggled boar and green-garlic cream; buckwheat gruel with Russset green-walnut liqueur syrup; white bean blinis with tuna, pineapple and sweet-and-sour soy sauce; buckwheat pastries with figs and cheese-and-garlic condiment; beech-wood yoghurt soup; etc.

Actividades. The La Garrotxa Gastronomic Show during the last Wednesday of November; participation in the Buckwheat Fair in Batet de la Sierra and the Polenta Fair in Vall de Bianya (both in February); in the Vall d’en Bas mora potato fair in September and in the Sant Lluc festival in Olot in October.
The cultural and gastronomic association Cuines de la Vall de Camprodon was established in summer 2005 to bring together professional restaurateurs and to join forces to promote the sector while working to recover, preserve and develop local gastronomy, products and traditions. Each tourist establishment represents the Camprodon Valley in its everyday work, which is to say that the most direct contact many visitors have with the valley is the restaurant where they dine or the hotel where they stay. With this in mind, the association has initiated several campaigns in the form of gastronomic “seasons”, always with the aim of fostering local products and linking them with the cycles of life and the earth.

Local products

The collective has opted to promote the Vall de Camprodon potato and foal from the Ripollès mountain range.

Traditional dishes

This is an option of each member establishment. Cuines de la Vall de Camprodon is open to both traditional and innovative proposals as long as they work with key local products.

Activities

The Gastronomic Season of the Potato in September aims to promote a basic culinary and subsistence product, which is presently the Valley’s only agricultural product apart from animal fodder. Winter brings the Slaughter and Lenten Gastronomic Season, a means of recovering Vall de Camprodon’s traditions. In May is the Gastronomic Season of the Foal, which aims to give publicity to a local product. There are also panel discussions, lectures, tastings and shows, breakfasts, thematic meals, exhibitions, etc.
Presentation

Cuines del Vendrell appeared in the summer of 2001 with the aim of coordinating the work of the professionals in the group, from cooks and established local hotel keepers to viticulturists, wine-makers and olive growers of El Vendrell. Cuines del Vendrell faithfully reflects the plural essence of the municipality, which consists of Coma-ruga, Sant Salvador and El Francàs, using the slogan “sea, grapevines, olive trees” to clearly convey the indispensable, positive and gratifying coexistence between the people who work the land and those who work in kitchens and attend tables.

Local products

From the vegetable garden: tender broad beans, aubergines, peppers, onions, garlic, tomatoes, potatoes, etc. From the fields: arbequina olives, grapes, almonds, carobs, figs and their derivatives (oil, wine, cava, vinegar). From the sea: cuttlefish, prawns, fish, etc.

Traditional dishes

Carob cake; baby broad beans with different condiments and accompaniments; noodle paella; prawns and cuttlefish, the recipes varying with the restaurants.

Activities

Four campaigns are organised every year: the Baby Broad Bean Campaign in March and April, in which each restaurant chooses a dish made of this product; the Baix Penedès Prawn Campaign in June; the Carob Cake Campaign in August and the first fortnight of September and the New Oil and Old Vinegar Campaign from December to March. The group makes training visits to wineries and cellars and participates in the Gastronomic Seminars at the Santa Teresa Fair of El Vendrell; the Easter Fair in Vic; the Mediterranean Cookery Congress in Beirut, Menorca and southern France and the Salone del Gusto in Turin.
Presentation  
Els Fogons de la Vall de Ribes was formed in April 2008 and aims to discover and make known the foundations of popular Pyrenean cookery, research its origins and distinctive features, collect recipes and old and new techniques in preparing the dishes and recover traditional products and implements.

It should be borne in mind that the historic legacy and several old traditions have shaped the zone’s good food, with the farming life, cultivation of the land, livestock raising, the quality of the water, the significance of pig slaughtering, the abundance of natural products provided by the zone, artisanal work and the conservation of particular ingredients specific to the territory continuing as always.

Local products  
Vall de Ribes honey; daines (dry pastries baked with Vall de Núria aromatic herbs); Mets de Ribes (a locally crafted dessert treat made of almonds, flour, sugar, eggs and vanilla); sausages (including a wide variety of brawns and pork sausages) and milk products (natural yoghurt, caramel custard, milk, and cottage cheeses).

Traditional dishes  
Escudella (a country-style meat and vegetable soup); black turnips from Bruguera; kid; potato and cabbage hash; Vall de Ribes cottage cheese with honey; salt cod; goat’s cheese; pastries with crackling; Vall de Ribes yoghurt; duck; sausage-meat cannelloni with white bean puree; esqueixada (shredded salt-cod salad); escalivada (grilled pepper, aubergine, onion and tomato salad); pork cracking omelette; chicken; chicory salad; Pyrenees veal; etc.

Activities  
A campaign based on chicken and salt cod is held in spring, while in autumn is the Mushroom Campaign, with exhibits and samplings of products. Promotional activities have been undertaken, along with participation in national fairs and gastronomic shows.
Presentation A group of restaurants belonging to the Hotel and Catering Association of Girona and Environs is the embryo of the Girona Bons Fogons gastronomic group, which was formed in 2008 to promote Girona and its surroundings as a gastronomic destination. The aim is to enhance dishes made with products that have been sold in the Girona market for centuries, make the recipes and products of the zone more widely known and recover old dishes and bring them up to date with the gastronomic philosophy of each establishment. Traditional cooking, nouvelle cuisine and a market of local products confirm the attractive, rich and varied offer of a captivating city that is part of one of Catalonia’s most renowned tourist destinations, the Costa Brava.

Traditional dishes Veal medallions with fine-pasta crunch and Empordà wine sauce; salt cod with honey; crunchy pig’s trotter terrine with black sausage and porcini mushrooms; ox-tail with red-wine sauce; veal cheek with green walnut liqueur sauce; rice and fish dishes and pistachio sponge steeped in green walnut liqueur with Ceylon-cinnamon ice cream, bitter orange and almond biscuit crumble.

Activities Girona Bons Fogons participated in the seminar Relive History: 200 Years of Napoleonic Sieges in Girona on 14 September 2008 in the Devesa Park of Girona, where guests were offered a Napoleonic-era one-dish meal; the entity also plays a dynamic role in the Winter Food Show and the Illustrious Person Week, when the favourite dish of a well-known Girona personality is cooked.
Presentation  The Grup Gastronòmic del Pla de l’Estany was formed in February 2004 as the result of the need of a group of restauranteurs to achieve top-quality products in order to offer a particular cuisine identified with the region. Given the zone’s particularity and the fact it has no single distinguishing or representative product, the members decided to make contact and work with producers and promoters of products of outstanding quality in the region and the people who work with these products.

The philosophy of the group is based, first, on offering clients a series of dishes made of high-class products, prepared according to ecological and artisanal criteria and standards of exceptional quality and quality control; and, second, to recover basic ingredients which have been neglected or almost forgotten.

Local products  Bou novell (young beef) from Sant Mer; tortada (a very fine pastry of almonds, egg and sugar); Banyoles rabbit; pasturals lamb; smoked bacon; rocs de l’Estany (chocolates from Banyoles); “thousand-flower” honey from Crespià; Esponellà pumpkin; Cornellà del Terri garlic; banyolins (kidney beans from Banyoles); Banyoles tortada; Mas Auró extra-virgin olive oil; ecological vegetables from En Juli; etc.

Activities  Organisation of the Crespià Honey Fair in the last week of February. In June is the Gastronomic June of the Grup Gastronòmic del Pla de l’Estany, with gourmet menus from all the market products, tapas-style samplings of products, combined wine, cheese and honey tastings, and talks on gastronomy and oenology. The Garlic Fair in Cornellà del Terri and the Pumpkin Fair in Esponellà are held in October.
Jooves Cuiners

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**Presentation**

Created in 1999 and currently composed of eight cooks from seven restaurants in the Girona region, the Jooves Cuiners association’s philosophy is to promote a cuisine with its own personality while seeking balance between traditional Catalan cuisine and new trends, all the while paying special attention to basic ingredients.

**Local products and traditional dishes**

The result of work with great masters of today’s cuisine, and linked with the culinary tradition that many of them have acquired from prior generations of their families, the members of Jooves Cuiners define their cuisine as both traditional and modern. It is traditional due to the basic ingredients it uses and because it is based on timeless Catalan products. On top of this base, each cook adds his or her own creativity and personal touch. Furthermore, the most classical dishes have been reinvented by using innovative techniques appropriate for modern times.

**Activities**

In 2009, the 10th anniversary of the collective, Jooves Cuiners continues with new projects and aims, including greater involvement in the Girona Gastronomic Forum, the Turisme de Catalunya dinner at the International Tourism Fair (FITUR) in Madrid, two books, a meal in celebration of the products of the land and a popular event.
Presentation  The La Xicoia Gastronomic Association was established in 2003 out of the desire of its young members to promote the cuisine of Pallars Sobirà and consolidate some of the region’s products. The final aims are to ensure that the cooking of Pallars Sobirà is seen as synonymous with quality, contribute towards the culinary recuperation of the zone and stimulate tourism. La Xicoia was presented as a society in May 2003 at a gourmet dinner offered by the group’s members and sponsored by the chef Sergi Arola and the actor Carles Canut.

Local products  Veal, pork and lamb, cheeses, yoghurt, spring and autumn mushrooms, vegetables and sausages.

Traditional dishes  Girella (lamb sausage); Carnival pork sausage (Shrovetide only); stuffed, oven-baked, boned leg of lamb; potato and cabbage hash with bacon drippings; shepherd’s soup; filiberto (fresh-cream, natural yoghurt and red-currant syrup ice cream); river trout; spring mushroom dishes (several types in different presentations); pickled pork; mountain-style fish (salt cod) and local veal, lamb and pork dishes.

Activities  The Pallars Sobirà Gastronomic Rally 2009 will be held from 15 to 30 April, with gourmet menus offered by La Xicoia’s member restaurants along with presentations of products, tastings and talks. The closing dinner will be held on 17 May with the delivery of the Xicoia d’Or award in re-
cognition of the tradition of Pallars Sobirà cuisine, the product of the year and the gastronome of the year. The Shrove (Fat) Thursday pork and lamb festival is also held, along with the best chorizo contest.
Presentation Since the Second Catalan Culinary Congress in 1994, in which the region of Noguera was the venue for market garden cookery, a series of restaurants in the area have been organising a range of gastronomic events. Noguera Cuina, an association of Noguera restaurants, was founded in summer 2007 out of the need to ensure continuity of these activities independently of political changes, and in order to be constituted as an entity for dealing with any institution.

In this task, Noguera Cuina aims to consolidate both the good name that the region’s food has been acquiring for some time now and also a path-breaking group which supervises, recovers and promotes the use of local products and fosters gastronomic quality in every aspect.

Local products Among the fruit and vegetable products are a great variety of lettuces, herbs and flowers; sweet fruits; apples, pears and melons; aromatic herbs and honey; cheeses (including Clua cheese) and other artisanally produced dairy products; farm-reared meat (rabbit, free-range chicken and quail); game, especially partridge, and pork and its derivatives (white, black and tongue brawns, cured and fresh llonganissa sausage, blood sausage, etc.). Local products once in disuse are being recovered, for example the white bean from Gerb, the Balaguer tomato, Noguera apples, etc.

Traditional dishes Noguera Cuina mainly works with the products, but has not yet promoted any specific dish.

Activities Despite the association’s brief existence, it has organised the campaign From Landscape to Kitchen, which runs throughout spring and in which each restaurant selects a specific place in the region to bring to its dishes. It is also working on other cookery sessions focused on autumn.
Presentation  Osona Cuina was founded in 1998 as a result of the desire of a dozen of the region's restaurateurs to promote high-quality cooking of local products. Since then, it has participated in several gastronomic events, the most notable being the Gastronomic Forum of Vic, which was followed by other activities in both Catalan and international spheres.

Osona has become a quality name, a reliable point of reference for the world traveler who is determined to sit at the most respected tables in the places he or she visits. Osona is a gastronomic destination thanks to the tireless labours of men and women in the kitchens and at the table, whose passion for meticulously performed work and love for the land where they live and work constitute the brightest showcase a country could present.

Local products  Pork, with the famous Osona "Vic sausages"; llonganissa sausage made with hams, loins and bacon of mature pigs; game meat (woodcock, boar and hare are items that shape the region’s cookery); black truffle, a key to great cuisine, which can be served alone, in slivers on some dishes or as a diffuse condiment in sauces; the bufet potato and Collsacabra beans.

Activities  Festival of Shrove (Fat) Thursday, in the main square of Vic; presentation of the Truffle campaign and flights in the Osona Cuina hot air balloon to discover the region, with a meal in one of the zone’s restaurants to end the aerial excursion. Workshops, demonstrations and tastings are also organised.
**Presentation** The collective Penedès Fogons appeared in June 2006 with the aim of publicising the wine and food resources of the Penedès region. This is a group of five restaurants within the Penedès Designation of Origin (DO) territory which are all greatly concerned with producing high-quality cuisine and promoting the products grown and worked with in the zone. Penedès Fogons began to take shape in the summer of 2005 at the initiative of the Penedès Entrepreneur’s Union (UEP) – which represents the business interests of different sectors in Alt and Baix Penedès – and with the common desire of a group of restauranteurs to create a quality gastronomic association in the zone.

**Local products** Penedès wines and cavas; Muscovy duck and the celebrated Penedès pota negra chicken; Vilafranca xató; small Penedès tomatoes; Ordal peaches; Sant Quintí de Mediona almond biscuits; caramelised chocolate almonds from Vilafranca; ring cake; grape liqueurs; Sant Sadurní d’Anoia foie and cava sausage.

**Traditional dishes** Soused-style pota negra chicken; chicken and Penedès brown-egg cannelloni; Penedès Muscovy duck; salt cod carpaccio cannelloni with Penedès tomato vinaigrette and chives; artichokes preserved in cava oil; pelagic fish with neck bacon and cava vinegar syrup; dishes of various fish in sauce (suquets) with green grape wine (xarello) and sumoll grape ice with Ordal peaches.

**Activities** Penedès Fogons Nights, a cycle of itinerant gourmet dinners at the collective’s restaurants, all year round; wine and food promotion activities with cava and wine-making groups and Cooking in the Market cycles, in which food is cooked in markets live before the public.
INFORMATION OF INTEREST

OTHER TOURIST PROMOTION ENTITIES

Tourist Promotion Office of Barcelona Provincial Council
www.diba.cat/turisme

Tourist Board of Costa Brava Girona
www.costabrava.org

Tourist Board of Tarragona Provincial Council
www.costadaurada.info

Turisme de Barcelona
www.barcelonaturisme.com

Tourist Board of Lleida Provincial Council
www lleidatur.com

Torisme Val d’Aran
www.aran.org

OTHER ENTITIES OF INTEREST

La Gastroteca
www.gastroteca.cat
This website, which aims to provide restaurateurs, food businesses, and consumers with general information on quality food and agricultural products, is an initiative of the Catalan Ministry of Innovation, Universities, and Enterprise (DIUE).

Fundació Institut Català de Cuina
www.lacuinaacatalana.com
Association of professionals in the restaurant business in support of Catalan gastronomic culture.

Slow Food
www.slowfood.es
This international association is present in more than a hundred countries and aims to safeguard, food, basic ingredients, techniques of cultivation and transformation inherited from long-standing, well-validated local uses, and to defend the biodiversity of cultivated and wild species, all while protecting local species which form a valuable part of the material cultural heritage.

Catalan Ministry of Agriculture, Food and Rural Action (DAR)
www20.gencat.cat/portal/site/DAR

Catalan Vineyard and Wine Institute (INCAVI)
www20.gencat.cat/portal/site/DAR

Prodeca (Organism promoting Catalan exports)
www.prodeca.cat

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Gastronomic Tourism Club
www.turisme.de.catalunya.com/gastronomia
This club is an initiative of Turisme de Catalunya to support the marketing of this segment of the Catalan tourist offer. The club’s aim is to define, along with its member companies and entities, strategies and promotional plans in keeping with market requirements.

INFORMATION OF INTEREST

OTHER TOURIST PROMOTION ENTITIES

Tourist Promotion Office of Barcelona Provincial Council
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Tourist Board of Costa Brava Girona
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