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EUROPEAN
CULTURAL
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NETWORK



European Heritage Days
Journées européennes
du patrimoine



9th International Conference for Cultural Tourism in Europe

INTANGIBLE HERITAGE
Incomparable Asset for Sustainable and
Responsible Tourism Development

23 – 24 September 2016 | Guimarães, Ave region, Portugal

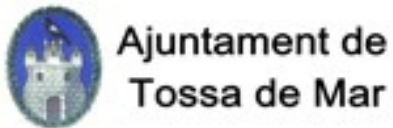




Museu de la cuina
de la costa catalana

Local products and traditional cuisine as a driving force for sustainable gastronomy tourism development: the case study of the Mediterranean coastal village of Tossa de Mar (Costa Brava, Catalonia, Spain)

Jordi Tresserras, Isaac Candelario, M^a Àngels Pujals & Juan Carlos Matamala





«A country's cuisine is its landscape in a pot»

Josep Pla, Catalan writer

«La cuina és el paisatge posat a la cassola»

Josep Pla, escriptor





#TOSSALAB

#TOSSALAB és una iniciativa de

LABPATC
Laboratori de Patrimoni i Turisme Cultural

Universitat de Barcelona

IBERTUR



Ajuntament de
Tossa de Mar



TossaLab is an interuniversity hub on gastronomy, culture and development created by Universitat de Barcelona and Tossa de Mar City Council created in 2015

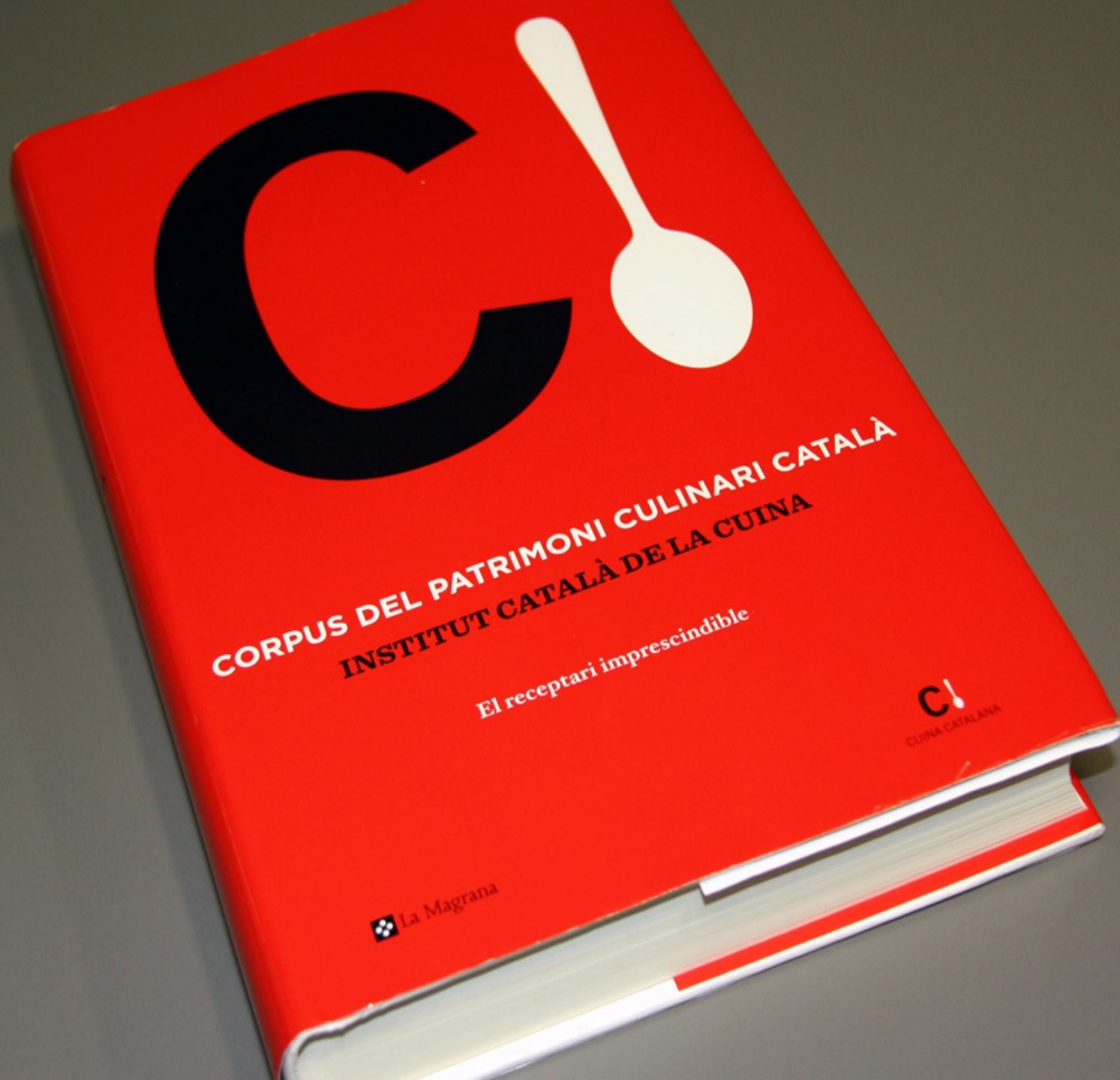


Camí des Cards – Camins de Ronda #TossadeMar #InCostaBrava





Important local dishes with recipes in the Catalan cookbook under the name "Tossa style"



costa brava sud



Consorci
d'Ardenya-Cadiretes

Network of chefs and agri-food producers from South Costa Brava and Ardenya-Cadiretes

Municipalities: Blanes,
Caldes de Malavella,
Llagostera, Lloret de Mar,
Santa Cristina d'Aro, Sant
Feliu de Guíxols, Vidreres i
Tossa de Mar



Cuisine Brands and Labels in Tossa de Mar



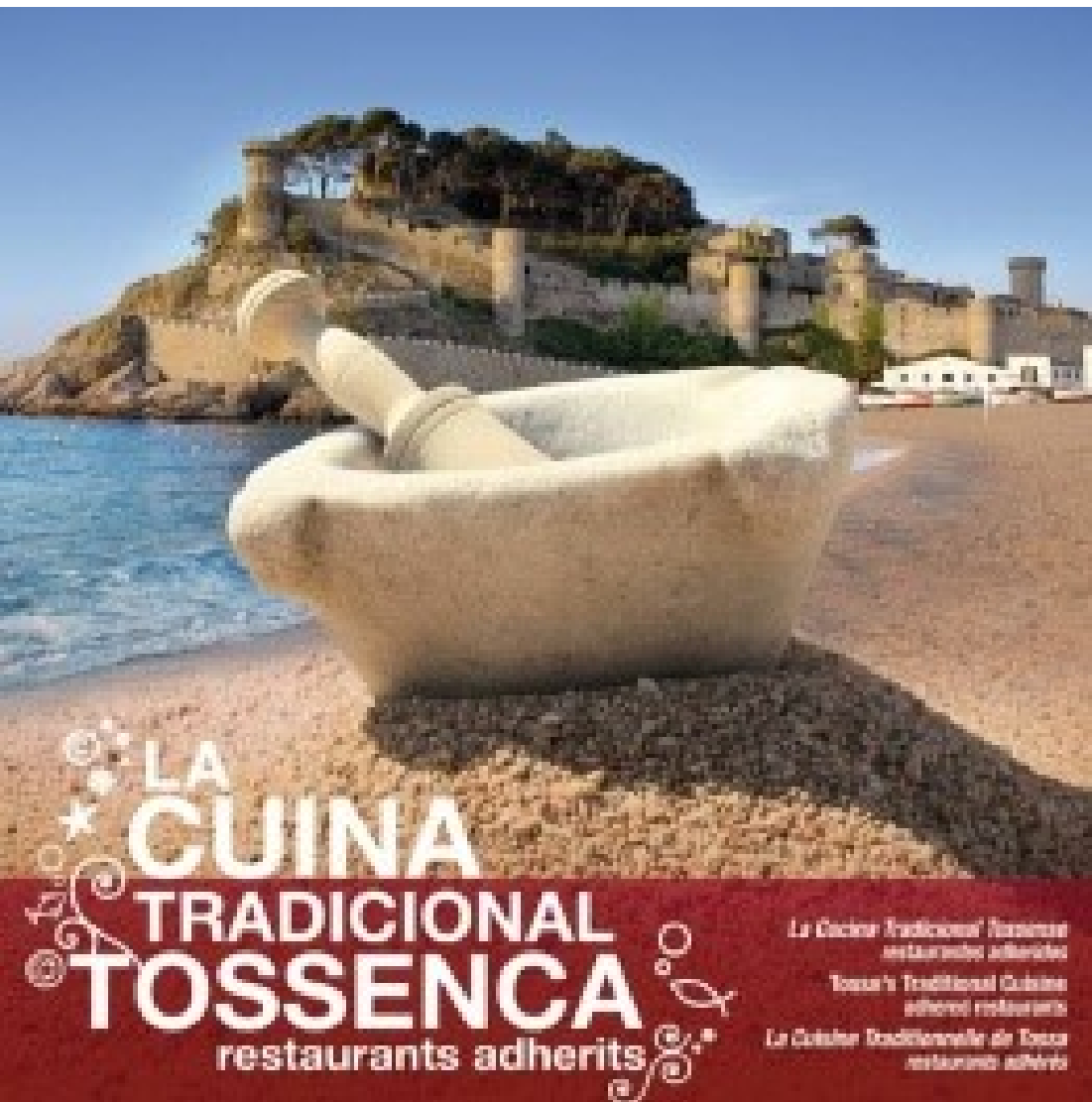
20 restaurants members of the traditional cuisine brand from Tossa de Mar



1 restaurant with 1 Michelin star.



1 Gastronomy Hotel – Catalan Cuisine Brand





DE L'1 AL 30 DE SETEMBRE

La Cuina del ★ Cim i Tomba a TOSSA DE MAR

RESTAURANTS

BAHIA · CA LA CARMÉ · CAN CARLUS · CAN PINI · CAPRI
 CASTELL VELL · EL PETIT DE CAN CARLUS · LA CUINA DE L'ÀVIA
 MARINA · MESTRE D'AIXA · MINERVA · SA MURALLA · SA PROA
 SANTA MARTA · TÚRSIA · VÍCTOR · VÍCTORIA

TOSSA DE MAR
Oficina Municipal de Turisme
www.infotosa.com

LA CUINA
TRADICIONAL
TOSSENÇA

Costa Brava
www.costabrava.org

FEM *Financiat per*

CATALUNYA 2016



NINU II

Ray

XX









Restaurant

Can Simón





H

★★★★S

GASTRONOMIE



Gastronomy hotels for foodies





CALA BONA

TOSSA DE MAR





CALA BONA

TOSSA DE MAR



**ESI**
european sweets itineraries

 Programme for the
Competitiveness
of Enterprises
and SMEs (COSME)
2014-2020





Galetes de Tossa de Mar



Vainilla - Canyella - Xocolata

Ingredients:
Ou, Sucre, Farina, Mantequilla

Gallarites

Artesanal



 Pastisseria Tomàs
 @can_ramonet



 **alfons arbusse**
MARCA

5,95 €

MEL DE TOSSA





CHIEMI

*Chocolate Heritage in
European Life and Identity*



CHI ELI

*Chocolate Heritage in
European Life and Identity*



**Traditional Catalan dishes based
on seafood and meat with
chocolate**

**Spider-crab and snails field with
chocolate sauce, typical of
Christmas period in the Costa
Brava villages**





Museu de la cuina
de la costa catalana

**Can Ganga, a
XVI century
traditional
Catalan
house in the
fisherman
quarter of Sa
Roqueta in
Tossa de Mar**





Museu de la cuina
de la costa catalana

**Can Ganga, a
XVI century
traditional
Catalan
house in the
fisherman
quarter of Sa
Roqueta in
Tossa de Mar**





navegant per la cuina
mediterrània

Museu de la cuina
de la costa catalana

**Honey from Tossa
has a very old
tradition**





Museu de la cuina
de la costa catalana

**First Danone
yogurt pots made
by Carasso family
in Barcelona**





Museu de la cuina
de la costa catalana

Networking

**Cookbooks
corner at the
Municipal Library**

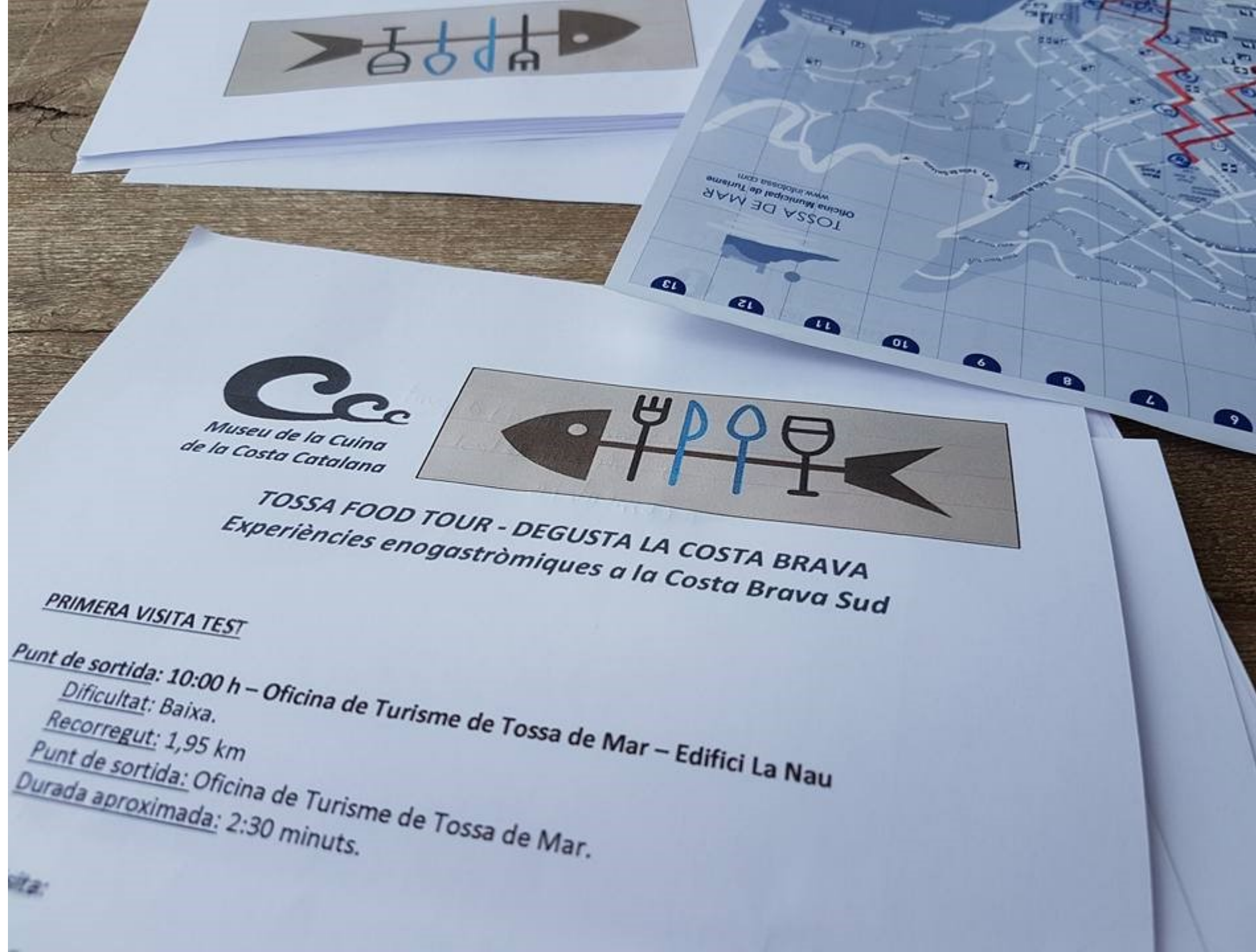




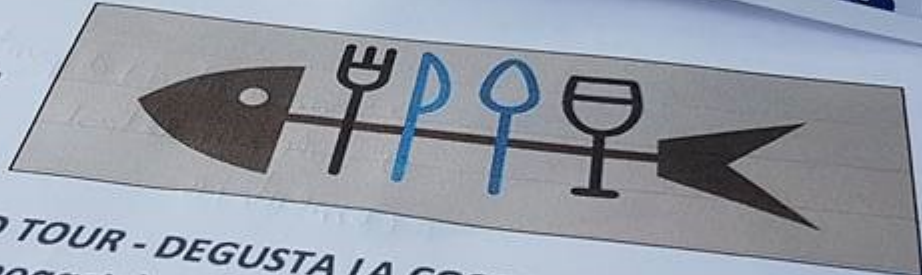
Museu de la cuina
de la costa catalana

Tossa Food Tour Tasting Costa Brava

15 stops for foodies



Museu de la Cuina
de la Costa Catalana



TOSSA FOOD TOUR - DEGUSTA LA COSTA BRAVA

Experiències enogastròmiques a la Costa Brava Sud

PRIMERA VISITA TEST

Punt de sortida: 10:00 h – Oficina de Turisme de Tossa de Mar – Edifici La Nau
Dificultat: Baixa.
Recorregut: 1,95 km
Punt de sortida: Oficina de Turisme de Tossa de Mar.
Durada aproximada: 2:30 minuts.





VEDELLA BENCRIADA
Xarcuteria - Carnisseria J.PUIG

AMB LA GARANTIA
DE
FUNDACIO
GIRONA
PER LA PROMOCIO
DE QUALITAT

Panasonic
INVERTER

ADT







5x 19.50
Garnatxa
3.295 3.90€
2.1780€

50.2150
16.645
VERMUT
3.254 3.0€
4.235

51.1950 €
POT
3.90€
14.585

51.1850 €
Moscatel
3.70€
14.585

51.150€
Jerez
1€ 3.0€
14.50€

14°
51.9€
Rosado
1€ 180€
1 1/2 270

14°
71.260
Blanco
11€ 1€ 180€

14.51.83€
Dinto
Dulce
1 260€
2.495

Sweet sausage











navegant per la cuina
mediterrània

Museu de la cuina
de la costa catalana



**Sneasel and Mr.
Mime, Pokémon
chefs are located
in Tossa de Mar**





Enogastronomia Costa Brava Pirineu de Girona



Diputació de Girona

G!rona

Patronat de Turisme
Costa Brava Girona



EUROPEAN REGION OF GASTRONOMY

IGCAT GASTRONOMY
CULTURE
INTERNATIONAL INSTITUTE OF ARTS AND TOURISM



Catalonia European
Region of
Gastronomy 2016



Catalonia

European Region of Gastronomy 2016

#SomGastronomia16



MINHO 2016

EUROPEAN REGION OF GASTRONOMY



EUROPEAN REGION OF GASTRONOMY



CATALONIA 2016

EUROPEAN REGION OF GASTRONOMY

The European Region of Gastronomy award
is an initiative to contribute to the quality
of gastronomy in the European region
and to promote the gastronomy of
the region.





**CUINA CATALANA
PATRIMONI
DE LA HUMANITAT**

Catalan culinary heritage safeguarding project

A proposal to be
included in the UNESCO
Best Practice Register of
Safeguarding Intangible
Cultural Heritage



Museu de la cuina
de la costa catalana

Thanks

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