

Four Centuries of Spanish Food - Baronial Banquet - 2001

1st course – 13th century

From an Anonymous Andalusian (Moorish) cookbook

Sikanjabin—a refreshing sweet/sour drink

Ahrash — spiced meatballs with mustard sauce

Sambusak — spiced garlic fried in flat breads

Toledo Cheese Pies — puff pastry with cheese filling

Dates and Almonds

2nd course - 14th century

From the Libre de Sent Sovi an anonymous Catalan cookbook.

Roast Pork with Sage

Almedroch — garlic cheese sauce

Casserole of Eggplants and Cheese

Fried Asparagus

A Salad

Bread

3rd course – 16th century

From the Libre de Guisados, by Ruperto De Nola, head cook to the King of Naples.

Clarea — a spiced honey drink

Limonada — chicken in Lemon Sauce

Rice Casserole

Porrada — leek soup

Spinach Picadas — with cheese & currants

Olives

4th course – 17th century

Primarily from the Libro Del Arte de Cozina, by Diego Granado an official in the court of Madrid's kitchen.

Spicy Chocolate Drink—with hot peppers

Tarts of Dried Apricot

Tortillon — a cinnamon and dried fruit roll

Confits — candied fennel seeds

Marzipans

Quince paste