

# Versatility in Hospitality Industry around the Globe Case Study on Culture and Cuisine of Andorra

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**Abstract:** *Although Andorra is a small, landlocked country, it still manages to do okay economically, mostly through tourism. It is also considered a tax haven for the rich. It uses the Euro for its currency, or money, although it is not a member of the European Union. Andorra was originally created as a buffer state by the French leader Charlemagne during the Middle Ages. It was meant to keep the Muslim Moors out of France. The Andorrans were to fight off the Moors and protect France. In return Charlemagne would grant them a charter. There were several of these buffer states created. Andorra is the last one of these states that is still an independent country. Gastronomical traditions of Andorra are observed in the so-called les bordes, which are situated on the frontier territories of Andorra and France. Formerly these houses were used as a store for corn and domestic animals, delivered by France. Today some of them turned into fashionable and comfortable tiny restaurants, which offer not only to taste delicious traditional dishes, In autumn a hunting season is starting in Andorra. At this time most traditional Andorran restaurants offer dishes from the game. The hare meat and wild boar is the most special. In the mountain woods of Andorra many mushrooms are growing, which are prepared according to local recipes and serve a perfect garnish to the meat dishes – stewed or grilled. Autumn is a time for numerous gastronomical festivals, among them is a “Festival of the noble mushrooms” (Fira de bolet). In this time traditional Andorran cuisine became its real pride. For example, on the Eve of a Halloween special confectionary goods panellets are being cooked, the basic component of which is a dough, made from sweet potato, almond and cedar nuts. In winter when it’s getting cold Andorra generously offers hot dishes with seasonal vegetables: cabbage or beet. One of the most widespread dishes of this season is escudella: it is being served on national holidays Santa Llucia, Sant Antoni and Sant Sebastia. It is boiled pork with vegetables (it is being eaten with a spoon). [1]*

**Keywords:** Cuisine, Andorra

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