

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

I. INTRODUCTION

1.1 Culture

The only country on earth where the official language of is Catalan. Yes, the official language of Catalunya and Barcelona in Spain is Catalan but they are not countries. So one of the more interesting facts about Andorra is that it is the only country in the world where Catalan is the official language.



Language of Andorra: The main language of Andorra is Catalan. It makes sense that the Andorra language is similar to northern Spain with its location in the Pyrenees. But even though Catalan is the official language, most people speak French.

Andorra is old: It is surprising that not many people know of Andorra since it has been around for centuries. In fact, Andorra is the 14th oldest country in the world dating back to 803 AD. Making Andorra 1216 years old!

Andorra is tiny: at only 468 Square km in total (180 square miles), it is one of the smallest countries on earth. It is hard to believe that there are smaller countries. In fact, it is only the 6th smallest country in Europe, and 16th smallest country on earth.[1]



Andorra is Popular – 8 – 10 million people visit Andorra each year taking advantage of winter sports. With 303 km of ski slopes reaching 2640 meters (8661 feet) high in the Pyrenees Mountains, it is an ideal spot for skiing.

Andorra's ancient culture began with the Romans and was influenced by the region's location close to several mountain passes leading to northern Europe. Over the centuries, Spain, Italy, and France played a strong part in its development into a primarily Catalan area with Catalan its main language. Its most valued cultural asset is the long legacy of Romantic art, most visible in its 50 Romanesque churches and their interior murals and frescoes, as well as in the displays in Andorran museums.[4]



The varied and rich Catalan folklore is a part of everyday life in the principality, with the roots of colourful legends and tales set as far away as Andalusia and the Netherlands. Literature is also important, with several famous writers from the 18th century and on making significant contributions to the country. Geographically isolated and traditionally tied to France and Spain, Andorra has developed its own significant individual culture, which has only recently been affected by the arrival of a vast number of tourists from across the world.

Andorran culture is in essence Catalan, including its music, literature, and dance. Visitors should not overlook the many opportunities to get up close with the principality's history through its concerts, festivals, museums, and feasts, even though the territory's duty-free shopping and superb skiing can be worthy distractions. Andorra's long heritage blends this unique state, bringing together facets of the surrounding countries, especially in music, dance, and gastronomy. Andorrans consider their culture to be an important part of their modern, everyday lives, particularly at festival times.[4]

The Andorran people religiously observe all the Catalan festivals like their brothers from other regions. Some of the festivals that are celebrated every year include Le Mercè which is observed in September and takes a whole week. It used to be a day set aside for the veneration of the Virgin of Grace, but it has evolved to include other Catalan traditions like wine fairs, music performances among a host of other activities. There is the Our Lady of Meritxell Day which commemorates the country's patron saint, and it has been held on the 8th of September since its inaugural debut in 1873.[4]



There is also the Revetlla de Sant Joan which celebrates the night of Saint Joan during the summer months, and the festival is characterized by huge bonfires in village squares and people swingin fireballs around dressed up as witches and devils. There is also the Pasqua festival which is the Catalan version of Easter. It is observed through the attending of masses and the eating of the traditional Easter cake which is made using sweet bread, candied fruit, and boiled eggs. Christianity is the dominant religion among Andorrans. Christian Catholics make up about 89% of the country's population. The second religion is Islam which makes up about 0.8% of the population, and other notable religions include Judaism, Buddhism, Hinduism, and others. The Andorran constitution allows for freedom of worship and encourages religious tolerance to promote peaceful coexistence among the people.

Being a small country nestled in a mountainous location and surrounded by big nations, the Andorran literature has for long struggled to gain prominence due to the huge influence of foreign literature and a small population that cannot adequately sustain it. Despite this, however, Andorra has produced good writers of high reputation such as Michele Gazier and Ramon Villero, who have left an indelible mark on Andorran literature and the outside world. Its seclusion and remoteness have made Andorra become the perfect place for literature to thrive. Andorran art, on the other hand, has fared relatively better than literature because it borrows heavily from the Romanesque style which is already known to the world. Most of the architectural designs have rounded arches much similar to the buildings that are associated with the ancient Roman Empire. The same style extends to painting and sculpting as characterized by the ornamentation in churches. Andorran music includes traditional dances like the contrapas and marratxa. The music and dances borrow heavily from the neighbouring countries of France and the Catalan regions of Spain[. 1]

1.2 Cuisine

The Catalan cuisine is heavily influenced by seafood and fresh agricultural produce, both from the two activities that Catalans are considered masters in, fishing and farming. Some of the most famous foods served by Catalans include the Pa-amb tomaquet which is bread with tomato, olive oil, and some salt, and the dish is eaten much the same way as tapas.

There is also the Calcots which belong to the onion family and are cooked by barbecuing them or slowly cooking them in the oven. Once done one simply peels and dips them into Romesco sauce. There is also the Botifarra which is a sausage that goes hand in hand with pa-amb tomaquet. There is the special Catalan stew called Escudella which is a mixture of beans, potatoes, meat, and cabbages. It is a dish that is eaten during winter. There is also the Fideua which is made by cooking noodles with squid ink to give the dish a very dark color and a delicious taste. The Mel I Mato is a creamy cheese that is usually served with honey[. 2]



1.3 Escudella-

Escudella is often referred to as Andorra's national dish. It is typically eaten in winter and on holy days, including at Christmas. It is a big hearty stew, and a particular favourite with meat-lovers. It contains ingredients such as chicken, veal, meatballs, pig snout and trotters, and butifarra sausage. It also features potatoes, cabbage and white beans or chickpeas. Large pasta[3]



1.4 Trinxat

This dish is Andorra's answer to British bubbles and squeak, and is a mixture of mashed potatoes, cabbage and leeks. The ingredients are fried with cubes of bacon or pork fat. Below, trinxat has been served topped with chicory leaves and a poached egg.[3]



1.5 Cargols

Snails are not only eaten in France; they are popular in Catalonia and Andorra too. There are various ways of cooking them, but one of the most typical in Andorra is cargols a la llama, in which the snails are oven-roasted and eaten either with olive oil, salt and aioli (a garlic mayonnaise) or a paprika-infused vinaigrette[.3]



1.6 Cunillo

Cunillo literally means 'rabbit'. It's cooked in a variety of ways in Andorra, but most commonly it is stewed in a rich tomato sauce with onions and white wine[.3]



1.7 Embotits

Embotits are cured meats and include different types of Andorran sausages, hams and black puddings. They can be found on almost every Andorra table and are eaten throughout the year. Some of the most typical types to look out for are longaniza, donja, bisbe and morcilla.[3,2]



1.8 Trucha a la Andorrana-

Andorra does not have a coastline, so seafood is not common here, but it does have many rivers filled with freshwater trout. Andorran-style trout is grilled and wrapped in ham..[3,2]



1.9 Coca Massegada

Cocas are a snack or dessert that is eaten across Catalonia and Andorra. They can come in sweet or savoury varieties. One of the most traditional is the sweet kind, eaten on special occasions such as the Nit de Sant Joan festival on June 23. It consists of flat oval sweet bread topped with candied dried fruits and almonds. Some versions also contain stripes of creamy custard.[4]

II. SUMMARY

The diet in Andorra is based on consumption of meat, garden vegetables, and some fish. The most common winter dish, in rural and urban zones, is Escudella, a soup of veal, chicken, potatoes, and vegetables. Some immigrant communities have different customs: Portuguese eat more cod and Indians, more vegetarian food.

Andorra's ancient culture began with the Romans and was influenced by the region's location close to several mountain passes leading to northern Europe. Over the centuries, Spain, Italy, and France played a strong part in its development into a primarily Catalan area with Catalan its main language.

III. CONCLUSION

The Andorran people practice the Catalan culture which is the most dominant in the microstate. The Catalan culture in itself is a mix of the French, Spanish, and Portuguese cultures.

Andorra is known for tourism, particularly skiing as it has many ski resorts. And for its Duty-Free shopping.

The only country on earth where the official language of is Catalan. Among famous feasts are the one honouring Sant Jordi, when books and roses are given as presents; the People's feast, celebrating Saint John and the summer solstice, and the feast of Saint Stephen (Sant Estevez), patron saint of Andorra la Vella. Andorrans tend to celebrate their feasts gladly and loudly.

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Catalan-style cod (with raisins and pine nuts) Escalivada (various grilled vegetables) Escudella (a stew, it may be served as soup with pasta and minced meats and vegetables, or as the soup first and then the rest) Fricano Ollada (meat and vegetable stew) [5]

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