

Gastronomic experience guide

Savor GOIERRI



#goierri

#territorioidiazabal

#basquehighlands



Goierri

EUSKADI
BASQUE COUNTRY



GIPUZKOA
TURISMOA

Gastronomic guide

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Ordizia market

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The Ordizia market is the **summum of the products** in Euskadi and is part of the history of Goierri. A tradition that is maintained **every Wednesday** of the year since the Middle Ages with the permission of Juana La Loca, who granted Ordizia "the royal power to celebrate the free weekly market".

Here the tomatoes are grown outdoors in the orchards of nearby farms and therefore smells to tomato. Aroma and flavour to tomato but also apple, pear, plum, lettuce, mushroom, pod and chard, pepper and onion.



In the Ordizia Market you will have the opportunity to speak to the farmers, Asun Etxebarria, Agapito Garmendia, Arantza Zurutuza, Beñat Tellería... and discover the fundamental element of Basque gastronomy: the product.

More info:

ordiziakoazoka.eus



Idiazabal cheese

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Idiazabal cheese has been awarded among the best in the world, with gold medals at the **World Cheese Awards** and declared **European Gastronomic Heritage**.

Our shepherds are dedicated to take care our Latxa sheep - the native Basque sheep - and to produce this exquisite cheese made with raw milk, with a minimum of two months of healing.



Idiazabal cheese is compact with a persistent and living flavour, a bit spicy and clean, that "fills the mouth": with sensations of rennet, salt and in some cases of smoke.



Visit an artisanal cheese factory - meet the shepherd and his sheep - learn, taste and buy Idiazabal Cheese, is the essence of Goierri.

Come to the **village of Idiazabal**, which gives name to the origin denomination, where is the **Idiazabal cheese Interpretation and Tasting Center** and organize visits to cheese factories.

make pancakes in a mill

3



The talos are delicious pancakes - corn flour, water and salt - **used as bread in the houses of the Basque Country**. You can learn to make them in one of the most beautiful places of the historical-artistic heritage of the Goierri, in the Medieval Mill of the **Monumental Complex of Igartza**, located in Beasain, operating until 1982.

It is an ideal plan for children: knead the flour with water making a compact ball, strong blows to flatten the dough and iron. You can eat the talos with chocolate or can also be taken with Idiazabal cheese.

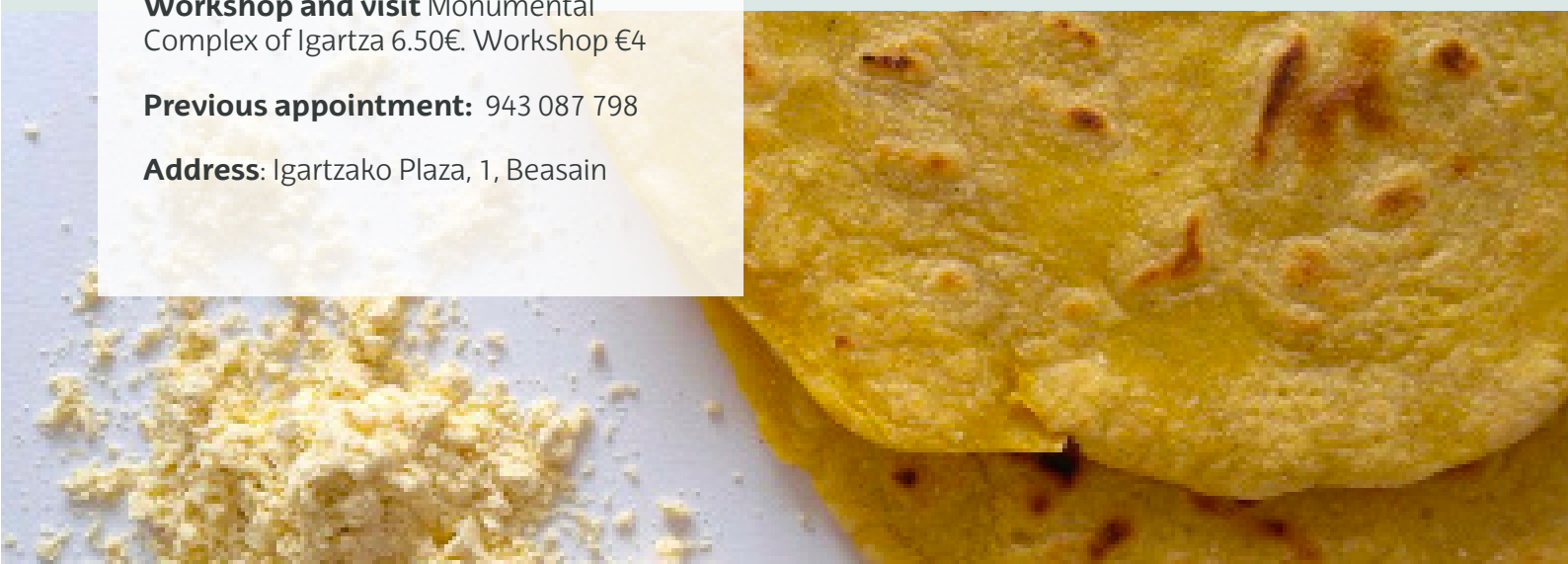
The visit to the Monumental Complex includes the Palace, the Hermitage, the Forge, the bridge, and the remains of a wooden dam of the 16th century, unique in Europe.

INFORMATION:

Workshop and visit Monumental Complex of Igartza 6.50€. Workshop €4

Previous appointment: 943 087 798

Address: Igartzako Plaza, 1, Beasain



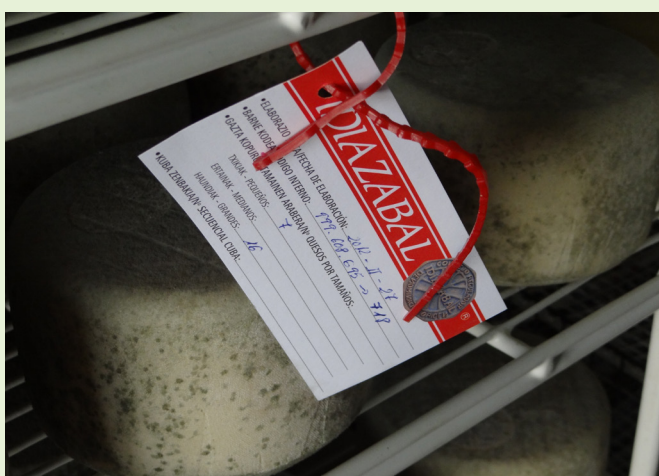
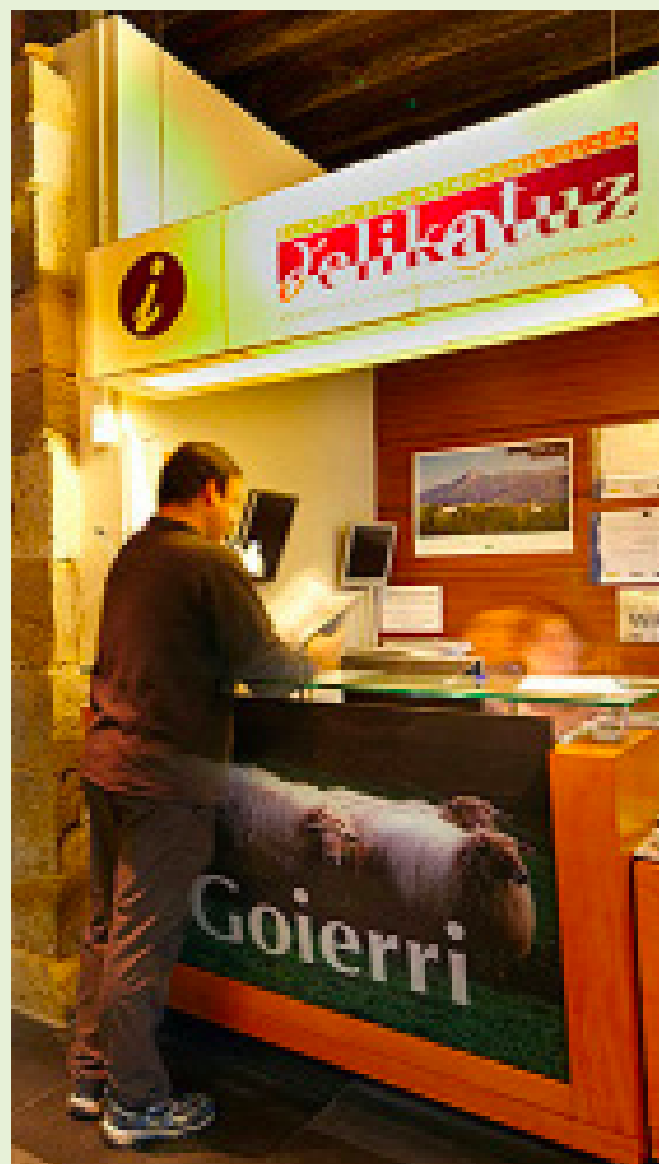
Learn about Basque gastronomy

centre d'Elikatuz

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What are the other secrets of Basque gastronomy? **D'Elikatuz** is a **meeting point of culture and gastronomy**, food and gastronomy museum and interpretation center - in Ordizia - where the typical products of Goierri are the protagonists and Idiazabal cheese of course, the star.

Visiting the market of Ordizia - the Wednesdays - and then passing through **D'Elikatuz**, where there is also the regional tourist office, is certainly a plan that will open your appetite.



Basabe, our beer

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*Natural and artisanal
beer made in Goierri*

#BasabeLovers



INFORMATION:

**Tastings with previous
appointment** Thursday, Friday and
Saturday Price: 10€

Reservations: 688 634 265

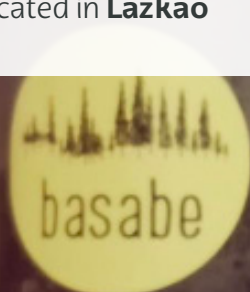
Visits and tasting are made in the small
factory located in **Lazkao**

It is the **craft beer** from Goierri, **soft and light**, ideal for our "poteo".

Created by three friends who in 2018 launched the only brewery cooperative in the area, they have managed to produce a **rich and cheap** beer that **you will only find in Goierri**, because the 30,000 bottles they produce each year are consumed in the region.

You can make a tasting of the most authentic for 10 € and taste about 7 beers. Urtzi and Markel will explain to you how they make their beer and some secrets as that of the beer foam myth, or if it is better in tin or bottle; but above all you will enjoy it "always with the full glass."

Basabe beer must be taken - like all craft beers - in a wide glass and not too cold. When you serve it, pour three quarters of it, then remove the pot of the bottle to remove all the substance and aroma, and serve it.



— Tastings for an exquisite pairing —

Txakoli with Idiazabal cheese

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Fantastic pairing between **Idiazabal cheese** and **'Bengoetxe'**, the unique txakoli produced in Goierri. Iñaki Etxeberria is the producer, in a small family cellar in Olaberria, of an exquisite ecological txakoli. With more structure and degrees -about 12- and less acidity than the txakoli of the coast, **due to the climate of Goierri** and the orientation of its hillsides.



Bengoetxe cellar is located on the balcony of Goierri, thus having very favorable climatological characteristics for the Txakoli.

INFORMATION:

Price: 10€ per person

Place: Dolarea Hotel Beasain

Prior reservations: 649 205 408



The **tastings** are made in a 1611 winery located on the Dolarea Hotel, in the **Igartza Monumental Complex** in Beasain with a master of wines and Golden Nose, Iban Mate, who does not serve the txakoli from the top and serves it in glass cup. The three Idiazabal cheeses that accompany the tasting are so exquisite that it can be ingested the cortex, and enhance the taste of txakoli (and vice versa).

Visit an authentic farm

Iztueta farm

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At **Iztueta** farm we have lived for generations linked to the **land and the animals**. Together with the wisdom of our ancestors, our work is linked to the land, keeping us in direct contact with nature.

In order to offer our customers healthy food, we obtain **quality milk**, taking care of the environment, ensuring the welfare of our animals and working in a sustainable and dignified manner. **Our aim is always to take care of the Basque farmhouse and our heritage.**

At Iztueta we would like to **invite you to visit our farmhouse**. In addition to our way of life, you will have the opportunity to get to know the incomparable **landscapes of Lazkaomendi**, see our stables, our oxen, our dairy cows and enjoy a tasting of our **high quality products**, our yoghurts and ice creams.

VISITS:

Price: 8€ adults/ 5€ kids

Timetable (all visits are at 10:30):

- 21th of July, Friday.
- 16th of August, Wednesday.
- 10th of September, Sunday.
- 8th of October, Sunday.
- 12th of November, Sunday.
- 6th of December, Wednesday.

*Visits last between 1,5-2 hours.

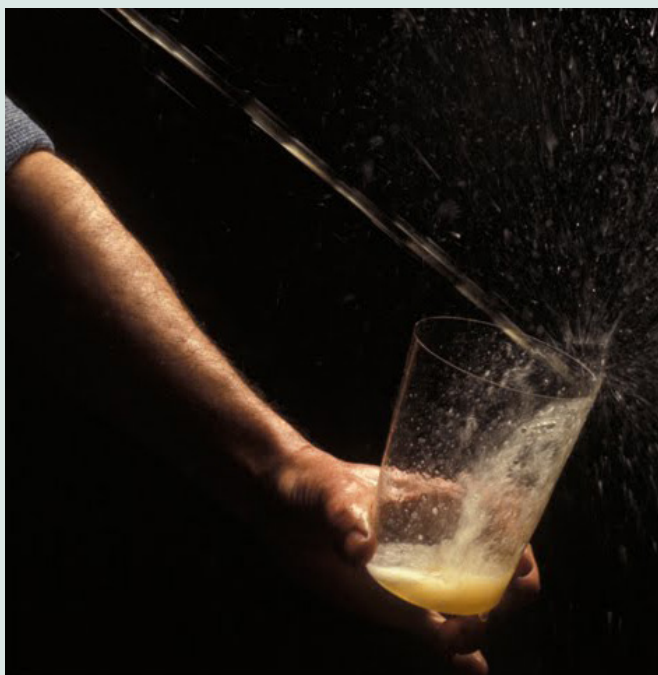
More info: 667 947 17

Address: IZTUETA. Lazkaomendi. Lazkao



Gastronomy of its own character

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Eating in Goierri is an immersion in the Rural Euskadi cookbook. Take our cod omelette, brased bone steak or rib, a grilled fish accompanied by a glass of cider, Beasain's black pudding with beans and a piece of Idiazabal cheese with sweet apple and nuts.

Our traditional Basque kitchen cookbook is extensive.

Cider houses, grill and restaurants - which you can **consult on our website**- to enjoy a genuine experience.



— The best way to show the best of the Goierri —

gastronomic fairs

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The gastronomic fairs of the **Goierri** start on **19th of March** in Zegama, with the celebration of the **Beekeeping Fair**. A fair where we will have the opportunity to know everything around the world of honey.



On **12th of April**, the village of **Ordizia** hosts **Artzain Eguna** or **Shepherd Day**. This event is about the world of shepherding and cheese; this day the official **presentation of the new season of Idiazabal cheese** is celebrated and usually the guest is an important person related to the world of gastronomy. This day is celebrated one of the 3 **extraordinary Wednesday Ordizia** markets and you can also see the flocks of sheep crossing the village as a symbol of their departure to the mountains for the summer season.

On the **6th and 7th of May in Idiazabal**, the location who gives the name to the famous Origin Denomination of cheese made in all the Basque Country and a part of Navarra, they celebrate the **Cheese Day** or **Gazta Eguna**. Different Basque cheeses, popular curdling, cheese making workshops, selling artisanal products and a long etc. make this fair an **essential event for cheese lovers**.



The most important season for food fairs starts in September.

The most important day of **Ordizia's Basque Festivities** and the **extraordinary market** is held on the **6th of September**. The competition and auction of DO Idiazabal cheese, very prestigious in the culinary world, is a highlight.

On the **17th of September**, Zerain celebrate the **Organic Agriculture fair**. You can know products that are regulated by the laws of **organic production**: vegetables, fruits, bread, honey, wine, sweets, cheese, cider, oil, pork products, germinated, natural cosmetics, natural dyes and etc.



In Idiazabal, the **8th of October**, the **Euskal Herria Shepherd's Idiazabal Cheese Championship** is celebrated, and the best producers of this famous cheese are in the event.



Mondeju is a pudding produced only in some localities of the Goierri. The result is a white pudding made of vegetables and sheep tallow. Zaldibia is the village where the mondeju is produced most and best, and it is here where the Ardiki Eguna is celebrated on **29th of October**.



Zegama celebrates the **Cava Fest** and is possible to taste **8 different types of cava**. It will be celebrated on **28th and 29th of October**. A different fair where we can taste a range of excellent cavas.

Black Pudding Day is celebrated in **Beasain** on the **4th of November**; a delicacy with its own Confrerie, very different from Burgos black pudding - it has no rice - and much appreciated by the best Basque cook.



The **Pig Fair or Txerri Azoka** takes place in Mutiloa on the **5th of November** with exhibition of pigs and tasting of chorizo pintxos, black pudding and roast pork.

The **San Martín Fair** is held in Zegama the closest Sunday to San Martín, on the **11th of November** (in the Aizkorri-Aratz Natural Park) where cows, horses, hundreds of sheep and goats and some wild bpigs take over the village.

The **Reineta apple - Errezil Sagarra** - has its big day on the **11th of November** in Gabiria; it is an exclusive fair dedicated to the cultivation of the apple and its fruit, the basis of our exquisite cider that you can taste in any of the **5 cider houses** in Goierri.



Check the dates on our agenda and do not miss any of them.



Taste

Goierri

EUSKADI

The Goierri is the ideal place for hiking, for all audiences and surrounded by a wonderful environment. **Download our 6 hiking trails.**

If you want to ask us any questions related to your stay in the Goierri you can send us an email to **goierri@goierriturismo.com**

If you prefer to talk with us, we will gladly assist you:
0034 943161823, 0034 610405149

www.goierriturismo.com



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