

CANILLAS DE ACEITUNO



UNIQUE PROVINCIAL TOURIST FEAST

Black Pudding Day 🍴

Last Sunday in April

The inhabitants of Canillas de Aceituno, a town at the foot of the imposing La Maroma Mountain, have been celebrating the Black Pudding Day for many years.

The festivities coincide with the day of the patron saint, the Virgin of Cabeza, and begin with a sung mass and a procession through the streets of the town which is one of the most emotive and beautiful moments of the feast.

It is the gastronomic aspect, which attracts many visitors every year, which is the centre-piece, a typical product of the area, the black pudding. Thousands of kilos of the product are handed out that day in the streets of the town, along with beer and local wine. People who have problems with cholesterol can opt for asparagus, either in omelets, grilled or in scrambled

eggs. The fun starts at the end of the procession and lasts all afternoon, with performances and dancing. It is the perfect chance to get to know this white town of Moorish origins.

OTHER FEASTS OF INTEREST TO TOURISTS

Fair of Our Lady of Cabeza

Second week in August

The Virgin of Cabeza is once more the star of the feast, this time the town fair; as a result the statue is taken in procession. The fair lasts for four days and Entertainment is assured. There are performances and concerts and the most important is the Flamenco Night which attracts important singers and guitarists.

The Entertainment consists of football and basketball matches between single and married people, races and bowl-smashing competitions, apart from a foam party and a party for children. ■



BLACK PUDDING PARCELS

Ingredients:

1 black pudding, 1 packet of won-ton sheets, 4 onions, 350 g of sugar, salt, 1 spoonful of honey, 1 egg.

METHOD OF PREPARATION:

- 1.- Peel and slice the Black pudding.
- 2.- Place the sheets of pasta on a table, place a slice of Black pudding on each and add beaten egg to the edges to closet he parcel. Keep in the fridge in a tray.
- 3.- Peel the onions and slice finely. Cook covered in a saucepan with the salt, honey and

sugar for half an hour, stirring occasionally.

4.- Fry the parcels in plenty of oil until golden.

5.- Serve hot with the onion marmalade on top.

FEASTS & FESTIVALS

AXARQUÍA · COSTA DEL SOL TOURIST GUIDE

UNIQUE PROVINCIAL
TOURIST FEAST

FEASTS OF INTEREST
TO TOURISTS

