Route of the Sweet

Gastronomy in the province of Valladolid is a wealth of delicious traditional dishes bursting with flavour. Visitors will enjoy sampling the local vegetables, meats, cheeses and wines, as well as a wide selection of sweets and pastries.

This route has been designed as a delicious experience to tantalise the taste buds, showcasing the province's long-standing tradition in the production of sweets and pastries, including bollos de aceite, mantecados or ciegas as well as other more unusual delicacies such as mudejaritos, lagunillas or mantecados al verdejo. A truly irresistible selection of sweets, pastries and desserts.

This route includes the following sites of interest: Mayorga Bread Museum, the San Antonio Flour Factory Museum in Medina de Rioseco, the Roman Villa Museum, the Provincial Wine Museum, the Valley of the Six Senses, the Book Town Interpretation Centre in Urueña and the Matallana Nature Interpretation Centre.

Delicacies that can be tasted along the route include Abisinios (sweet fritters) and the Torta de chicharrón (pork rind cake) in Medina de Rioseco, Pasta Castañuela (filled pastries) , Ciegas (ring-shaped pastries) and sugar-free pastries in Íscar, Lagunillas pastries in Laguna de Duero, Mantecados al verdejo (almond pastries) in Matapozuelos, puff pastry tarts, , Rosquillas de palo (aniseed-flavoured ring-shaped pastries), special pine nut and coconut pastries in Medina del Campo, Medina del Campo, Mudejaritos (ground almond pastries) in Olmedo, biscuits in Pedrajas de San Esteban, fried ring-shaped pastries in La Cistérniga, Borrachos (wine-soaked pastries) in Peñafiel, almond pastries and puff pastry baskets in Quintanilla de Onésimo, fine chicory and pine nut biscuits in Tudela de Duero and Feos and Polvorones El Toro Vega (almond pastries) in Tordesillas.

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