

After fishing, enjoy your evening meal

Riofrío is a popular trout fishing destination, near Granada in Andalusia (Southern Spain), its most popular dish is trout steamed in tomato, garlic, and onions. For dinner you might try some trout, pan-fried in a little bit of olive oil and fresh garlic. A great wine that will complement any fish dish, this bottle of red comes from



Restaurants are plentiful in Riofrío - Mesón Alazor, Rama Palacios, Paco Rama, Restaurante Fernández, Restaurante Los Jiménez and Mesón Rio Frío offer quiet spots to enjoy a cold beer or tasty glass of cold sherry - with tapas followed by a stunning meal.

► Caviar recipe - Mezzalunas

These tapas are easy to prepare and look like ravioli but with thin slices of potato in place of pasta, half of them stuffed with smoked *petits pois* (small French peas) individually peeled so that it is almost the same size as a sturgeon's egg and the rest filled with caviar that has been warmed but not cooked, over which are scattered a few raw blanched almonds and gossamer threads of orange zest

Further information, about Spain's trout and barbel fisheries, including Riofrío is found in "The Essential Guide to Fly Fishing in Southern Spain and the Costa Resorts" available from: www.spainfishing.com