

Blurring the lines between Easter celebrations in Spain and Goa

BY Invitation
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Back home in Spain, Easter happens to fall around summer. It is not celebrated within a day. The festivities – followed by 40 days of fasting – last an entire week. This is called Semana Santa or the Holy Week. Easter is not only an occasion that is significant from a religious point of view but a time for celebrations, family get-togethers, lots of music, good food, drinking and merry making.

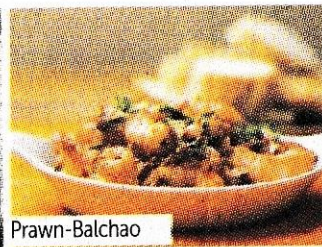
I moved to India in 2017 and for the past two years, India has been home. I have spent this time visiting different states and absorbing the different exuberant cultures and the festivals. India, known for its diverse cultures, always amazes me, especially the people of Goa. Goa has remnants of the Portuguese culture, similar to where I come from – Spain. The town life, the beaches, the seafood, the landscape and the common love for football – I am left in awe of this beautiful little state that makes me feel at home almost instantly.

Goan food, especially, takes me back to my years spent in Spain. Since Goan culture has Portuguese roots, the food here borrows its flavours from the European kitchens. One of the similarities includes the use of liquor to soften the meat. Back in Spain, there are a lot of meat dishes that are cooked using beer.

A typical Goan spread includes dishes such as Chicken Cafreal Roast, Fish Peri Peri, Sorpotel, Mutton Xacuti, Prawn Balchao and many vegetarian dishes as well. While traditional Goan delicacies such as Sorpotel and



Roasted Chicken



Prawn-Balchao



Crispy Fish



Fernando Bustamante CEO Mahou India



Mussels

Vindaloo tend to have a tedious process, dishes such as Cafreal and Xacuti are easy to cook into curries. Wine and beer are essential ingredients to prepare these dishes which are often replaced by vinegar.

Easter is a great reason to celebrate the end of the Lenten period when many people like to have drinks. Most of these dishes are enjoyed with drinks. As beer and Goa happen to be synonymous, it is one such drink that is not only light on the stomach but also goes well with various foods. The carbonation in beer is the perfect palate cleanser for the rich and spicy dishes and the combination is delectable. In Spain, the Tapas culture blends beer with small bites of food. Tapas form an important part of Spain's culinary culture. In

Spain, we enjoy good food, great beer and nice music in the company of our near and dear ones.

Today, not just dishes, beers too come in different flavours for different palates. For instance, Wheat beers are the new favourite after lager beers. Wheat beers are top-fermented beers and are well-carbonated. They are less bitter and have a thick foam on the top. It pairs beautifully with seafood, roasted chicken and mutton dishes, fish-based delicacies, and the favourite Goan mussels cooked in coconut sauce. It is convenient to match beers with food of similar intensity to balance the taste and aroma so that the pairing helps you enjoy the dish to the fullest.

Come Easter, let a good meal with loved ones in the afternoon, followed by an evening of music and dance, fill your heart! Happy Easter! Salud!

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