



GASTRONOMY

For All Saints: panellets and chestnuts

Every October 31st it is tradition to gather with friends and family to eat panellets, chestnuts and sweet potatoes. La Fleca Font is one of the most recognized in the country, the most sold panellets are the pine nut and almond ones

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For the Castanyada or the night of All Saints, it is tradition to gather with friends and family to eat panellets, chestnuts and sweet potatoes. November 1st, apart from being All Saints, is also known as the night of the dead and, according to them, the custom of making panellets is related to the ancient funeral cults of this night.

During Castanyada week, the vast majority of children in schools in Catalonia do an activity that consists of making panellets and on Friday they take a few home to taste.

Traditional recipe

At school, the typical homemade recipe is made in which potato or sweet potato is added, but the authentic one to make the base of the panellets only has almonds, egg and sugar. The preparation is divided into two parts. The first consists of making the marzipan; and the second, the decoration before putting them in the oven.

In the first part, sugar and raw almond flour are mixed until the ingredients are combined. If we

From the Fleca Font, they hope to exceed the panellet sales they had last year

see that it is difficult for these elements to bind, we can always add egg to make the job easier and, if necessary, we can opt for the potato or the sweet potato, which must be previously cooked and cooled. Once we have a homogeneous mass with all the ingredients bound together, all that remains is to shape it and choose which complement we want to put in it.

There are many patisseries that make panellets and it is also a designated date for them, as it is a tradition much awaited by the population, in which traders make many sales. La Fleca Font is one of the most recognized in the country and they make coconut, pine nuts, almond, quince, and chocolate panellets. As the bakery has told to EL PERIÒDIC, the ones that sell the most are the pine nut and almond ones. As for sales forecasts, they don't have a set number, but «we hope to sell more than last year».

The preparation of the panellets from this patisserie is a little different from what we explained above, because they give them their essence and this makes them



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►► In the upper part, the coconut, pine nuts, almond, quince and chocolate panellets. On the left, the Fleca Font of Andorra la Vella. On the right, the Fleca Font of Ordino.

An 18th century custom: sweets were made which were then blessed to be taken to the graves

one of the best in the country. Marzipan is made with almond flour and icing sugar, mixed with egg white until it reaches a plasticine-like texture. The next step is to add the complementary ingredients that make the panellet different. For example, one of the best sellers is pine nuts. This is achieved by soaking the pine nuts in egg white and then making marzipan balls in the corresponding dimensions. If you want a fruit panel, the process is different. For example, to make the coconut bar, what you have to do is boil the fruit in glucose syrup while mixing in the right proportion of coconut and then let it cool. Fi-

nally, the coconut is used to cover the marzipan and the candied fruit. The cooking process for all the panellets takes a couple of minutes, taking into account that the oven has been preheated to a temperature of 300 degrees.

History

In the 18th century it was customary to make sweets that, after being blessed in church, were taken to the graves with the intention of honoring those who had died. The women made this sweet made from almonds and nuts that were picked in the fall, such as chestnuts, and

they brought them to bless before eating them.

They appeared in Catalonia in the 18th. century, probably because, being a product made with almonds, it possibly comes from the Arab world and must have reached the peninsula during the Muslim occupation.

Towards the end of that century, it is recorded that in Barcelona raffles were held at the popular fairs, in which they raffled off products such as chickens or sweets, one of which was panellets. This custom spread to other towns until it became a tradition of All Saints. ≡

TRANSPORTATION

The Caubella heliport will be a reality at the end of 2025

Works to create the infrastructure began last Monday and will last until mid-2025

It is designed to accommodate medical emergencies, state visits and commercial flights

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The Secretary of State for Energy Transition, Transport and Mobility, David Forné, reported last Monday together with the Director of Energy and Transport, Carles Miquel, that the National Heliport, located in the Caubella area, in the parish of La Massana will be operational at the end of 2025. The works to create all the infrastructure have started today and will end, if not delayed, in the middle of 2025. During the following months there will be a testing period during which the heliport will come into operation in order to obtain the final authorization. At the end of the same year, it is expected to be handed over to the Government and inaugurated.

It aims to be a reference structure in the country and connect Andorra with neighboring countries

Thus, this heliport will be public and aims to be a reference structure in the country, with a runway of more than 100 meters, which will have certain requirements to guarantee the safety of its travelers. With regard to services, Forné mainly emphasizes that it «guarantees the emergency and rescue model», which would be the key service, although it is also expected that there will be international commercial flights, such as those to the city of Barcelona.

Miquel informed that this project is sized for the current and future needs of the country. In this sense, the director of Energy and Transport emphasized that «the heliport will allow to accommodate medium-sized aircraft, but also large helicopters, both for emergencies and for state visits», highlighting the French co-prince, Emmanuel Macron, and the president of Spain.

Therefore, the Government fore-



► Image of the Render of the National Heliport.

DAVID FORNÉ
SECRETARY OF STATE FOR ENERGY TRANSITION,
TRANSPORT AND MOBILITY

«The key service of the heliport is to guarantee the emergency and rescue model in Andorra»

CARLES MIQUEL
DIRECTOR OF ENERGY AND TRANSPORT

«The heliport will accommodate medium-sized aircraft, but also large ones, both for emergencies and for state visits»

sees 2,000 to 3,700 operations per year depending on the different scenarios, allowing commercial routes.

As already explained, the heliport will consist of a runway 100 meters long and will also have a mixed building, that is to say, it will serve as a hangar for the national helicopters and those of the concessionaire. It will also have a 420 square meter building for the treatment of passengers, a commercial area and offices.

Regarding the environmental impact, Forné emphasized that «the Caubella area is very much touched by man», since «next to it there is a ski slope». Even so, Miquel reported that «the heliport area will be 2.4 hectares, cutting down 2% of the pal-

forest. Even so, Forné argued that the project will have a low visual impact and communication can be done by road or cable car, up to La Massana.

BACKGROUND// The National Heliport project has been one of the most important topics on the country's political agenda since 1985. Since then, different initiatives, both public and private, have been evaluated, as well as the place where it could be carried out, as was the kennel at first, in the parish of Sant Julià de Lòria; then Andorra la Vella where two locations were ruled out. Escaldes-Engordany was also a possible stage, but it will finally take place in the parish of La Massana. ≡

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