



Celebrating the start of 2025 in warmth

A new year filled with delicious recipes and wonderful trips!

Happy New Year! I hope 2025 brings you plenty of good foods and good moods. I'm excited to continue our journey this year, visiting beautiful places and sharing delicious recipes. In this first newsletter of the year, I'm reflecting on my last trip of 2024: my holiday visit to Spain. I had the pleasure of exploring Córdoba and San Sebastián, and I can't wait to share some of the highlights and inspiration from these wonderful cities.

And of course, I've got some amazing new recipes lined up for you, both sweet and savory. Whether you're craving something cozy or looking for a treat to brighten your day, I've got you covered. I'll even take you on a journey with an Argentinian classic: dulce de leche, which will definitely warm you up on these chilly days.

Here's to another year of exploring new destinations, tasting delicious dishes, and sharing all of it with you through Spice&Ginger. I can't wait to see where we go next!



Recipes

The winter holidays may be behind us, and it's still chilly outside, but there's no reason to feel down about it. With these festive recipes, you'll keep the spirit of the season alive while warming up in no time. Explore my latest sweet and savory creations.



Homemade dulce de leche

Dulce de leche, an Argentinian classic, is a creamy treat made by simmering milk and sugar until it thickens into a irresistible paste. The good news for the foodies among us? It's easy to make at home.

[Try it at home](#)



Crepes with dulce de leche

It's time to use our homemade dulce de leche in the coziest, most comforting dessert: pancakes. Perfect to enjoy on Candlemas, a Christian festival celebrated on February 2. Curious about this holiday and, of course, the pancakes?

[Learn more](#)



Brussels sprouts stoemp with crispy bacon bits

Stoemp (pronounced 'stump') is one of the tastiest comfort foods in Belgium. This simple yet delicious dish, loved by both young and old, only requires two ingredients: potatoes and veggies. It's perfect when paired with Brussels sprouts and crispy bacon bits, turning it into the ultimate winter meal.

[Discover the recipe](#)



Spanish tortilla

Tortilla is one of Spain's most beloved traditional dishes, made with potatoes and eggs. Time and again, the Spanish tortilla has been crowned the favorite tapa in restaurants and bars. It's perfect as a snack or a light meal, served hot or cold. And the best part? You can make it just the way you like it!

[Make your own tortilla](#)

Travel stories

Before we set off on new travels this year, let's take a moment to look back at my last trip of 2024. We visited Córdoba and San Sebastián in Spain, exploring their stunning monuments, charming shops, and, of course, savoring the local flavors at some incredible restaurants.



My favorite places to eat, sleep and shop in Córdoba

Ever dreamed of sleeping in a palace? Or dining surrounded by original 16th- and 17th-century frescoes above ancient Roman ruins from a 1st-century AD patrician residence? All of this, and more, is possible in Córdoba.

[Explore the magic of Córdoba](#)



8 must-do's in and around Córdoba

Córdoba is a city steeped in history, having been a key political, cultural, and intellectual hub throughout various periods. Each chapter of its past has left a lasting mark. I've compiled a list of 8 must-see spots that you should definitely visit when you're in the city.

[Córdoba's must-see spots](#)



San Sebastián, Pearl of the Cantabrian Sea

San Sebastián, often called the Pearl of the Cantabrian Sea for its stunning beach, boasts a beautiful historic center and an abundance of fantastic places to eat. This city is definitely a must-see!

[Uncover the charm of San Sebastián](#)

Stay up to date!

Go check out all of my travel and food stories on the website, or follow Spice&Ginger on social media.

Good travels!

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