TEROR
MUNICIPALITIES OF GRAN CANARIA

Chorizo from Teror
Water from Teror
Party Nougat

Festivals

FIESTAS OF EL PINO

The Fiesta of El Pino is the greatest Fiesta in Gran Canaria, in honour of Our Lady of El Pino, the Patron Saint of the Diocese of the Canaries. It is held every 8th September, although many commemorative acts are carried out all through the month. The Fiesta of El Pino transforms the town of Teror every September into an ongoing focal point for pilgrims, especially on the 7th and 8th, in which pilgrims walk up to the town from all over the island.

Cuisine

TEROR CHORIZO WITH BANANA

Typical Recipe

INGREDIENTS

- 200 grs. chorizo from Teror
- 1 banana
- 2 heaped spoonfuls of flour
- 100 ml of warm milk
- ¼ spoonful of thyme
- 2 eggs
- Bread crumbs
- Olive Oil

PREPARATION

We put the chorizo into a frying pan, with no oil or butter, as the chorizo fat is more than enough. This is fried through for about 5 minutes on a low heat. The chorizo will start to spill its fat and will go from being a solid lump to a soft paste. The thyme is added and mixed in well, then the flour is added and stirred in well so as to take out all the lumps. We add in the milk and mix it in for at least 5 minutes until we achieve a consistent paste. The banana is sliced up and put into the mix, again stirring for another 5 minutes. The mix is then left to cool in the fridge for at least 3 hours. Once the paste has gone hard, we make up little balls with it and roll them into the bread crumbs, whisked egg and then bread crumbs again. The balls are then fried in abundant oil and are now ready to be served.

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The historic town centre of Teror constitutes one of the most important cultural heritage sites in the Canaries, with a deep-rooted religious and social identity that impregnates every street, house, square and monument of the town. In April 1979, the area surrounding the Basilica was declared a Historic-Artistic Town.

Our starting point might be the Plaza del Pino, and the Basilica surrounding the temple all the way round to the back on the left, reaching the Plaza Pío XII or Alameda, where we come to the ancient Episcopal Palace, to the right the Town Hall Building and to the left the Casa Huerta, one of the most historic buildings of the town centre in Calle Real.

The oldest bridge in Gran Canaria is carefully preserved here in Teror. The Puente del Molino was built between 1824 and 1828 to join the capital with the Villa de Teror, across the Pino Ravine, although since 2010 Teror now has a viaduct which provides a short cut to the town. The original Puente de Molino is still used by thousands of cars throughout the year, both for its value as a historical attraction as well as for the beautiful landscapes which can be seen from the bridge bell.

Did you know?

The municipality of Teror is situated on the northern hills of the island of Gran Canaria, with some 20 km separating the Town Centre of Teror from Las Palmas de Gran Canaria.

From the Muro Nuevo, the Former Colegio Salesiano building comes into view, now the site for the Municipal Offices. If we finally continue along the Calle Real, before we reach the Plaza del Pino, take a left turn and go down the steep Calle de la Escuela. On the right hand side we come to the Plaza Teresa de Bolívar. We go across this square and turn left as far as the Cuatro Esquinas crossroads. We then go up the Calle de la Mina to the Plaza de Sintes. To round off our walk, we go around the Basilica and take the Calle Diputación, looking out at the Escalinata de la Cruz from down below. We carry on along Calle Nueva and finally descend down the Herrería to find ourselves back again at the Plaza del Pino.

As well as the Town Centre we highly recommend a trip to the Finca de Osorio, one of the prettiest natural spots in which to spend several peaceful hours walking around and enjoying the lush vegetation in this part of the Rural Park of Doramas.

If you have a car, drive up to viewpoints such as de Vuelta de los Pájaros, for spectacular views, on the road that takes us to Valleseco, and visit the Protected Region of Pino Santo, from where yet more marvelous views await us, overlooking the hilly terrains of Gran Canaria.

How to Get There

By bus from Las Palmas de Gran Canaria:

Services 216 and 229 leaving every 30 minutes.