



# 2026 澳門國際美食之都 嘉年華

## INTERNATIONAL CITIES OF GASTRONOMY FEST MACAO

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### Santa Maria da Feira, Portugal

### Year of Designation: 2021



santa  
maria  
da feira  
city of gastronomy



# 城市介紹 | INTRODUCTION OF THE CITY

Santa Maria da Feira is a historic city in northern Portugal, well known for its rich cultural and gastronomic heritage. Local cuisine reflects centuries of tradition and strong connections to regional agriculture and community celebrations.

One of the most iconic foods of the region is Fogaça da Feira, a traditional sweet bread made with flour, sugar, eggs, and cinnamon. It is strongly linked to the city's history and to the Festa das Fogaceiras, a celebration that dates back to the 16th century and symbolizes gratitude for protection from the plague.

In addition to Fogaça, the gastronomy of Santa Maria da Feira includes a variety of traditional Portuguese dishes that highlight local ingredients and homemade recipes passed down through generations. Regional pastries, convent sweets, and traditional bakery products are an important part of the city's identity and culinary culture.

Food in Santa Maria da Feira is not only about taste but also about heritage and community.

Overall, the gastronomic heritage of Santa Maria da Feira represents a blend of history, culture, and tradition, making it an important element of the city's identity and a valuable attraction for visitors who wish to experience authentic Portuguese cuisine.



# 主廚介紹 | CHEF INTRODUCTION

## Chef Elisabete Miranda

Chef Elisabete Miranda is a culinary professional known for initiatives that bring together gastronomy and culture, such as children's workshops and themed menus. She is involved in projects in the northern region of Portugal and has professional experience in hotels such as Holiday Inn and Hotel Rural Vale do Rio, where she has worked as Executive Chef.

She also works as a culinary educator, promoting a hands-on approach to healthy eating for children and young people. This mission is closely connected to the Santa Maria da Feira | Creative City of Gastronomy | UNESCO program.

In addition, she leads culinary education courses at Santa Maria da Feira Secondary School, where she strives every day to teach students not only how to cook well, but also to recognize the importance of sustainability, seasonal products, and the connection between our gastronomic heritage and a contemporary approach to cuisine.



# 菜式介紹 | DISH INTRODUCTION

## From the Sea - Clam "Xerém", Stingray fish, Seabass

Portuguese gastronomy is inseparable from the sea, shaped by centuries of navigation, discovery, and cultural exchange. Fish and shellfish form the foundation of our culinary identity, prepared with restraint and respect for their natural essence. In Macau, this maritime heritage found new expressions. Portuguese techniques, ingredients, and philosophies merged with local traditions, creating a unique gastronomic dialogue that endures to this day.

Xerém with clams, ray, and sea bass – "From the Sea" reflects this shared history.

The xerém, rooted in Portuguese tradition, provides warmth and depth, while the clams, ray, and sea bass celebrate the diversity of Atlantic flavors. The dish honors the ocean as a bridge between cultures, expressing simplicity, refinement, and memory.

"From the Sea" is both a tribute to Portugal's maritime soul and to Macau, where our gastronomy continues to live, evolve, and inspire.



# 主廚介紹 | CHEF INTRODUCTION

## Chef Sara Santos

Sara is natural from Santa Maria da Feira and since soon developed cooking skills wich made her to became student of the Santa Maria da Feira Hospitality School.

She continued the studies in other schools, and worked with some of the best chefs of the north of Portugal gaining competencies to mix the traditional with the contemporary. Nowadays is a Kitchen Trainer in the Secondary School, delivering every year great professionals to the market.

Sara have a special way to look at the traditional and modern kitchen also because she have known several countries of Europe like Germany, Sweden, Spain and Italy, coordinating several kitchen courses and restaurants. Nowadays, she still working with foreign students, mainly from Europe, that visit Santa Maria da Feira regarding the gastronomic courses.



# 菜式介紹 | DISH INTRODUCTION

## “Easter at Santa Maria da Feira”-Regueifa (Sweet Bread), Calf, Tradicional Cheese and shitake

Easter in Santa Maria da Feira is a moment of ritual, sharing, and deep-rooted tradition. At its heart is Regueifa, a symbolic sweet bread that represents celebration, generosity, and community.

“Easter at Santa Maria da Feira” reinterprets this heritage through a refined lens. The softness and subtle sweetness of Regueifa create the foundation for tender calf, traditional Portuguese cheese, and shiitake mushrooms, bringing together land, memory, and contemporary influence.

This dish honours Portuguese Easter customs while embracing modern gastronomy—where tradition is preserved, elevated, and reimagined with balance and respect.

