



INFLUENCES OF AL-ANDALUS IN PRESENT DAYS

AL-ÁNDALUS

EL LEGADO



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INTRODUCTION TO AL-ANDALUS

Al-Andalus is how Muslims named the Iberian Peninsula (Spain) that they conquered for **7 CENTURIES**: from 711 A.D. to 1492 A.D.

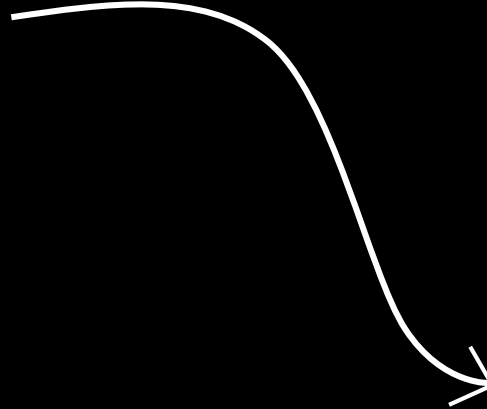
During these centuries, the only unconquered and first Christian kingdom (**ASTURIAS**), was conquering all the Muslim territories until reaching the city of Granada.

There, the last Muslim prince delivered the keys of the city to the Christian kings, *Fernando de Aragón* and *Isabel la Católica*.

Then, **the Al-Andalus ended.**



La rendición de Granada by Francisco Pradilla y Ortiz



However, these historical facts have left us a lot of history and a huge cultural heritage...



AL-ANDALUS

Al-Andalus is the name that the Muslims gave to the Iberian Peninsula between the years 711 and 1492 in the Middle Ages . The term al-Andalus designates the totality of the areas conquered by Arab-Muslim troops in territories currently belonging to Spain, Portugal , France, Andorra and the British overseas territory of Gibraltar.

ARQUITECTURE

Due to the religious limitation of the **Koran**, the main art developed was the **arquitecture**. The majority of monuments are in Andalucía because it was the main place for the Muslims.



2 of the most important buildings are:



The Alhambra of Granada

The best Arabian palace in the world.



Mosque of Cordoba

A great example of religious architecture

Some other stunning buildings...



The Giralda of Seville
It became the tallest tower in those days.



The Tower of Golden
It belonged to a wall that protected the city of Seville.



The Alcazaba of Malaga
It is a fortress palace

Spain is the 2nd most visited country in the entire world on account of its patrimony, apart from its weather and gastronomy.

SPANISH COOKING

There was an incredible change on the introduced alimentary products by the Muslimans. In the past, our food was based on cereals and grapes, but with their arrival a huge diversity of products appeared:

The ones who made
a difference



RICE

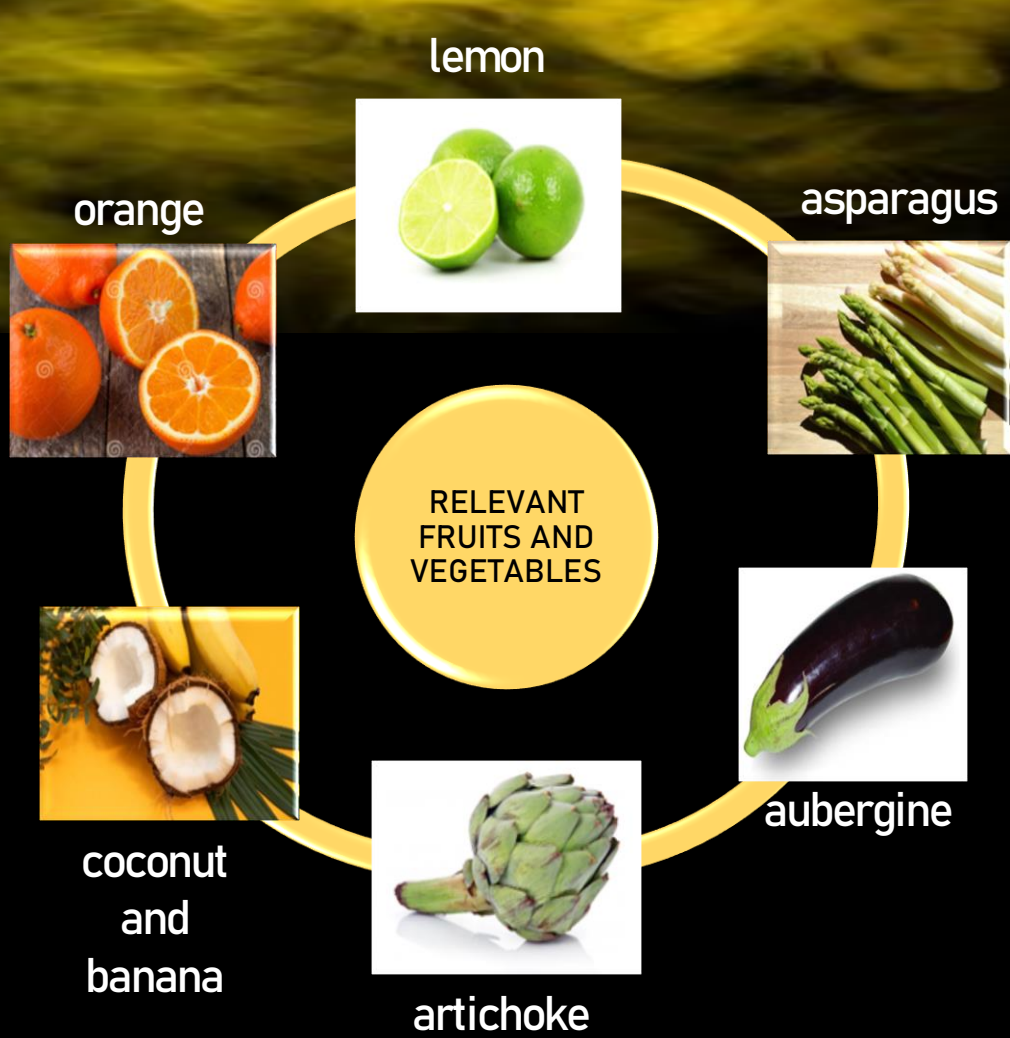
Without it, Spain
would not be
known by its paella



SUGAR CANE

With it, we can do rice
pudding, an outstanding
dessert

SPANISH COOKING



INTERESTING FACTS

Previously, we were used to serving all the food at the same time, but this custom changed with an order in the service:

- 1st: Starters
- 2nd: Main courses
- 3rd: Desserts

And... what about spices?
What would we have
done without them?

They also introduced the mixture of different ingredients:



SALAD



HUMMUS



THANK YOU FOR WATCHING
AND FOR YOUR INTEREST