Casa Mira – Best Turrón in Madrid

Today I want to talk about one of the capital's gems, **Casa Mira**. It is probably one of the oldest establishments in Madrid and has become a meeting place for gourmands. What's their secret? Homemade recipes and premium products. Not to mention great customer service.

Casa Mira was founded in 1855 by Don Luis Mira, a master craftsman of ***turrón*** (traditional Spanish pastry similar to nougat). ***Turrón*** is probably the most commonly eaten dessert around Christmas time in Spain. It's most likely of Moorish origin and by the 15th century, it was one of the most famous desserts in the Spanish court.

Don Luis’ story is a mix between legend and truth. One day he decided to leave his native town of Jijona – with only one cart, two donkeys and his turrón – to find good luck in the capital. Legend has it that he had to restart the trip several times since he sold the entire supply before reaching his first stop.

Today, Casa Mira’s turrón continues to be just as irresistible. It is 100% handmade, making it probably the best in the country. Don Luis started his business with a little shop in Plaza Mayor; now it is one of the most famous pastry shops in the capital, not to mention one of the most beloved among Madrileños.

Entering Casa Mira is like traveling back in time. The decor is elegant and vintage. The feeling is magical, making you feel as if it were still the year 1900.

Casa Mira is not only famous for their turrón; they have all kinds of traditional handmade sweets. Marron Glaces, Glorias de Jijona (pastries made of marzipan and egg yolk, wrapped in sugar and rolled by hand), *Yemas de Nuez (*pastries made with egg yolk and nuts) and of course, *Fruta Escarchada* (candied/frosted fruit).

They also serve typical sweets according to other holiday seasons, such as Roscón de Reyes.

But my favorite has to be Spanish breakfast pastry, ***pan quemado*** (‘burnt bread’), which is similar to a brioche or sweet bread roll, and costs just €2.50 each. The best way to eat them is to cut them in half and toast both slices, then add butter and jam…. pure heaven.

The prices are overall very reasonable. Although the turrón is not the cheapest you can find in Madrid, considering it is handmade with a century-old recipe, it is worth every penny. A bar of turrón costs around 16 euros and makes for the absolute perfect gift at Christmas time, whether for someone in Madrid or a loved one back home.

Info

- **Web**
- *Address: Carrera de San Jerónimo nº30, 28014, Madrid*
- Tf: 914296796 and 914298895

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