

- Instrucciones:**
- a) Duración: 1 hora.
 - b) Puntuación hasta 10 puntos.
 - c) Se deberá realizar una traducción sin diccionario del texto propuesto (incluyendo el título), que no tendrá que ser necesariamente una traducción literal del mismo. El texto en castellano deberá respetar las normas formales de este idioma.

Paella is officially part of Valencia's culture

Paella has been declared “an asset of cultural interest” (or BIC in its Spanish acronym) by Spain’s regional government of Valencia, where the dish originated. This gives paella a status of special legal protection.

As part of the recognition, the origins of paella have been officially established in La Albufera, where the dish was cooked to sustain poor farmers in the area. Rice was first brought to Europe in 330 BC by Alexander the Great. However, it was not grown in large quantities in Valencia until the arrival of the Arabs, who introduced improvements in cultivation techniques and irrigation systems on the eastern coast of Spain.

The government describes paella as the art of uniting and sharing, and affirms that this symbolic dish represents the spirit of getting together. According to the declaration, paella is central to Valencia’s gastronomic tradition and has become one of the most prestigious Spanish products in the world. However, its elaboration and the skills involved in its preparation make it also a true social phenomenon. The document does not provide the recipe for paella because “there are many versions and styles”, but it gives some general suggestions regarding its preparation. For example, the rice should be added forming a cross so that the amount is distributed equally in the paella, and tradition dictates that it should be eaten with a wooden spoon.

After obtaining cultural protection, regional authorities now wish to go one step further and “have our iconic dish declared part of the world’s intangible heritage by the UNESCO”.