

foodways

connecting food lovers

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introducing **JAIME**

Jaime is the CEO and co-founder of Deuna.

Jaime is the CEO and co-founder of Deuna. After a professional journey in the field of Hospitality in London and later in Spain, **he worked for 11 years in the Catering and Events industry in Madrid.** Jaime then participated in the creation of two dining concepts in Spain: Delolia and Manola Bakes.

As an expert in the catering world, he founded DEUNA 2 years ago with a simple idea: to offer excellent and authentic Spanish tortillas in tapas or individual formats.



Story Telling

THE TORTILLA

The potato omelette, also known as "tortilla española," is an iconic Spanish culinary specialty.

It is prepared with beaten eggs, potatoes sliced into layers, and olive oil.

The origin of the tortilla de patatas is uncertain, but it is believed to have been **created in Spain in the 19th century.**

It has become **very popular throughout Spain** and worldwide, thanks to Spanish influence.

Today, the tortilla de patatas is a typical dish in the gastronomy of many countries.



MINI TORTILLA

Spanish

53% potatoes

35% pasteurized eggs

10% Onions



1% olive oil



0.7% salt

MINI TORTILLA

Ingredients



53% potatoes



35% pasteurized
eggs



10% Onions



1% olive oil



0.7% salt

MINI TORTILLA

Spanish



Made in Spain



Homemade



Only 5 ingredients



Frozen

MINI TORTILLA

Reimplimentation



In the fryer

Fry for 2 minutes at 180°C and leave to rest for 4 minutes.



In the frying pan

Cook over medium heat (180°C) for around 2 minutes then leave to rest for 4 minutes.



Consume immediately

Consumption time after preparing them: 24 hours

Mutti USES



Catering Hors d'oeuvres



**Bar restaurant Tapas-
aperitifs**



Restaurant Side dish



Base for canapés-cocktails



Ideas **TAPAS**

Mini Tortillas are ideal for making tapas.

All fantasies are possible.

Up to you !



INFORMATION

logistics

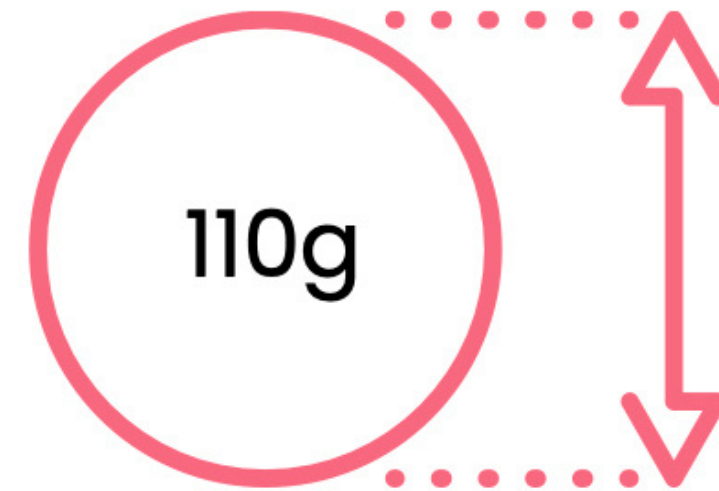
MINI TORTILLA ESPAGNOLE

CODE	B01551052
DIMENSION	3,5 cm
POIDS NET	25 g
EMBALLAGE	3 sachets de 1 kg
PALÉTISATION	120 unités / 50 cartons



TORTILLA

Variants



TORTILLA

the recipes



Black truffle



Black pudding



Iberian jamon



Chorizo

**THANKS
FOR**

Watching

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