

BARCELONA TAPAS CONCEPT



WHAT DOES
BARCELONA
TAPAS
CONCEPT
MEAN?



It is a project to promote Tapas all over the world.

GastroEuphoria cooperates with creative chefs and leading producers to make the product well known and to spread the culture of Tapas.

The Tapas Menu is a selection of the most popular and traditional tapas, complemented by others further evolved and innovative.

This Tapas Menu provides a great variety of products adapted to present cultural needs and prepared for easy regeneration and assemblage. They are also ideal for live cooking shows, and, therefore, provide added value to the tradition of going out for Tapas.

Taste, share, experience and enjoy.

GOING OUT FOR TAPAS



It is the most famous, widespread Spanish tradition. Going out for Tapas is a way of eating, drinking in the company of friends and acquaintances.

Fast, delicious and varied.

Tapas allow us to discover more variety, are lighter and faster to prepare. They are individual portions, which are shared and combined with typical local drinks such as wine, cava, beer, cider, vermouth and sangria, etc.

BARCELONA TAPAS CONCEPT

SUPPLIES HIGH-QUALITY

PRODUCTS WHICH ARE...

-
- Fast good and ready to serve
- Easy and efficient regeneration
- Reduced manual processes and easy to assemble
- V Range: ready-to-eat products with a simple, basic preparation
- VI Range: emerging technologies for new generation products
- Traditional, evolved and innovative cuisine
- Eating tapas means tasting a large variety of dishes in one meal
- Small portions
- New ways of presenting

And much more!

THE TAPAS MENU



FISH AND SEAFOOD TAPAS

TRADITIONAL TAPAS

INNOVATIVE TAPS

EVOLVED TAPAS

RICH-TEXTURED TAPAS

SWEET TAPAS

INGREDIENTS

COMPLEMENTS

PICTOGRAMS



CHARACTERISTICS



SHELF LIFE



TRANSPORTATION
TEMPERATURE



FROZEN PRODUCT



TINNED



VACUUM COOKED



ORGANIC



VEGETARIAN



VEGAN



GLUTEN-FREE



NO PRESERVATIVES



NO COLOURING AGENTS



LACTOSE-FREE



GMO-FREE



NEW PRODUCT

REGENERATION



OVEN



MICROWAVE



DEEP-FRYER



FRYING PAN



COOKING POT /
SAUCEPAN



DOUBLE BOILER



GRILL



SALAMANDER



OMELETTE PAN



TOASTER



DEFROST



WITHOUT DEFROSTING



TIME



CUT



SHAKE, STIR, BEAT

PRESENTATION



UNIT / WEIGHT



BOX



TRAY



BAG



SMALL BAG



PLASTIC CONTAINER /
PLASTIC JAR



GLASS JAR



TUB



TINNED FOOD



GLASS BOTTLE



ONE-DOSE



CASE / PACK

FISH AND SEAFOOD TAPAS



MOLLUSCS WITH ORGANIC SEAWEED

- Clams with Sake and Sweet Kombu Seaweed
- Cockles in Ginger with Sweet Kombu Seaweed
- Natural Cockles with Sweet Kombu Seaweed
- Mussels with Wakame Seaweed in White Pickle Sauce
- Natural Mussels with trunk wakame Seaweed
- Razor Shells in Garlic with Throngweed Seaweed
- Natural Razor Shells with Throngweed Seaweed

ORGANIC SEAWEED TARTAR

- Seaweed Tartar with Black Olive
- Natural Seaweed Tartar
- Curry Seaweed Tartar

SPECIAL COD, EXCELLENCE (DESALINATED RAW)

- Cod Loin Tapas
- Small Cod Loin for frying
- Cod Loin for cooking
- Laminated Carpaccio

COD DISHES

- Cod in garlic sauce
- Cod with tomato and peppers
- Cod "ajoarriero" style
- Cod cheek in garlic sauce

OCTOPUS, SQUID, BABY CUTTLIFISH, CEPHALOPOD MOLLUSCS

- Whole octopus vacuum cooked
- Octopus legs vacuum cooked packed with 1,2, 3
- Octopus legs vacuum cooked ready for cutting in carpaccio
- Whole squid vacuum cooked
- Stuffed baby cuttlefish in its own ink -4 legs

GELATINOUS AND CARTILAGINOUS FISH

- Cod cocochas in pil-pil sauce
- Marinated skate with lime



fish and seafood tapas



Molluscs with Organic Seaweed

V RANGE | TAPAS | APPETIZERS | WITH APERITIFS

Evolved Product

Molluscs combined with different varieties of seaweed and other ingredients.

Description of product

Various molluscs from the Galician Rías cleaned and cooked, without shells, combined with Seaweeds, mixed with other ingredients all of organic production.

Different because... Intense aroma and taste of the sea, strengthened by seaweed. Ready for consumption, with no previous preparation necessary.

Characteristics

CANNED PRODUCT: Heat treatment for sterilization.



DRY TRANSPORT: No need for refrigeration.

Keep out of sunlight.

Range of products

- CLAMS WITH SAKE AND SWEET KOMBU SEAWEED
- COCKLES IN GINGER WITH SWEET KOMBU SEAWEED
- NATURAL COCKLES WITH

- SWEET KOMBU SEAWEED
- RAZOR SHELLS IN GARLIC WITH THRONGWEED SEAWEED
- NATURAL RAZOR SHELLS WITH THRONGWEED SEAWEED
- MUSSELS WITH WAKAME SEAWEED IN WHITE PICKLE SAUCE
- NATURAL MUSSELS WITH TRUNK WAKAME SEAWEED

Trade channels

HORECA / RETAIL

Presentation

Rectangular Aluminium Can with easy opening lid.

Clams: = 28x = 10/16x NET 90g

Cockles: = 28x = 18/20x NET 90g

Razor Shells: = 28x = 6/8x NET 90g

Mussels: = 24x NET 120g

APPLICATIONS

Appetizers and Tapas, at room temperature or warmed.

Ideal with white or rosé wines, fino and manzanilla wines, cavas and champagnes, beers or aperitifs.

Essential when having an aperitif. To accompany different fish or seafood dishes, boiled potatoes, rice or pasta.

COMMENTS

After opening, keep in the refrigerator and consume within 24 hours.



fish and seafood tapas



Organic Seaweed Tartar

V RANGE | TAPAS | INGREDIENT

Innovative Product

Mixture of Throngweed, Wakame and Sea Lettuce seaweeds combined with different ingredients.

Description of Product

Made from marine seaweed collected by hand in the Galician Rías.

Sea vegetables cut into small pieces and mixed with different ingredients of organic production.

Different because...

It brings the sea to the table and leaves its taste on the palate. It represents sea vegetables.

Ready for consumption. No previous preparation is needed.

Characteristics

CANNED PRODUCT: heat treatment (sterilization).



DRY TRANSPORT: No need for refrigeration.

Keep out of sunlight.

Range of products

- SEAWEED TARTAR WITH BLACK OLIVES
- NATURAL SEAWEED TARTAR
- CURRY SEAWEED TARTAR

Trade Channels

HORECA / RETAIL

Presentation



APPLICATIONS

Tapas, Appetizers, starters, as an ingredient with cold pasta or tomato and tomato with mozzarella salads, smoked products, asparagus, stuffed eggs mixing the tartar with the yolk and mayonnaise.

It can be both the centre of the dish or a garnish, or it can season meat, seafood or fish dishes. Can be paired to wine or used as a decoration.

COMMENTS

After opening, keep in the refrigerator and consume within 5 days.



fish and seafood tapas



Special Cod, excellence (desalinated raw)

V RANGE | TAPAS | FIRST AND SECOND COURSES

Traditional Product

Icelandic Cod (Gadus Morhua) desalinated, ready to use raw and cook to taste.

Description of Product

Cod loins portioned in different weights.

The uncooked texture melts in the mouth and is ideal for salads, crumbled, ceviches, carpaccio, skewers, small cubes, etc.

Different because...

It has an incomparable texture, soft and mellow.

No wastage.

No excess salt: uniformity in desalination in all pieces.

Controlled costs.

Ready to cook.

No preservatives.

Characteristics

Desalinated



REGENERATION:



Range of products

PORTIONS OF DESALINATED COD LOIN:

- COD LOIN TAPAS: 40g.
- SMALL COD LOIN SPECIAL FOR FRYING: 75g.
- PORTIONS OF COD LOIN FOR COOKING: 140-170g. / 250g.
- LAMINATED CARPACCIO (MORRO HEAD LOIN)

Trade Channels

HORECA

Presentation

Loin for Tapas: = 4x = 25x 40g

Small Loin for frying: = 12x = 4x 75g

Loin for cooking: = 16x = 2x 140-170g

= 9x = 4x 250g

Carpaccio: = 9x 340g

NEW

APLICACIONES

Tapas, Appetizers, First and Second Courses.

INSTRUCTIONS



Defrost in bag in the refrigerator.

Wash and dry.

COMMENTS

The Cod is boned, but may always contain a fishbone.

Portions of Cod Loin are available in different weights.



fish and seafood tapas



Cod Dishes

V RANGE | TAPAS | FIRST AND SECOND COURSES

Traditional Products

Icelandic Desalinated Cod (Gadus Morhua) prepared in different ways.

Description of product

Mellow desalinated Cod cooked slowly with herbal ingredients or in garlic sauce.

Different because...

Mellow and light texture.
Variety of presentations.
Ready to serve, just heat.

Characteristics



REGENERATION:



Range of products

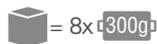
- COD IN GARLIC SAUCE
- COD WITH TOMATO AND PEPPERS
- COD "AJOARRIERO" STYLE
- COD CHEEK IN GARLIC SAUCE

Trade channels

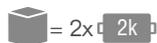
HORECA / RETAIL

Presentation

Cod garlic sauce /
tomato /
Ajoarriero:



Cod garlic sauce



Cod Cheek garlic



NEW

APPLICATIONS

Tapas, Appetizers, First and Second Courses.

INSTRUCTIONS

Cod:

Microwave: pierce the cling film



Double Boiler:



High heat:



*remove from container and heat at medium heat with lid on

Cod Cheek: pierce the cling film



COMMENTS

Beat the Garlic Sauce to bind it before serving.

fish and seafood tapas



Octopus, Squid, Baby Cuttlefish, Cephalopod Molluscs

V RANGE | TAPAS | FIRST AND SECOND COURSES

Traditional Product

Octopus, Baby Cuttlefish and Squid are cephalopod molluscs with a refined, harmonious, pronounced flavour.

Description of product

Octopus and Sepia are vacuum cooked and Stuffed Baby Cuttlefish in its own ink.

Different because...

Mellow while with firm texture at the same time.

The Octopus and Squid can be served hot, lukewarm or cold.

Easy regeneration.

Heat without defrosting, ready for consumption.

Characteristics



REGENERATION:



Range of products

- WHOLE OCTOPUS VACUUM COOKED
- OCTOPUS LEGS VACUUM COOKED PACKED WITH 1,2, 3-4 LEGS

- OCTOPUS LEGS VACUUM COOKED READY FOR CUTTING IN CARPACCIO
- WHOLE SQUID VACUUM COOKED
- STUFFED BABY CUTTLEFISH IN ITS OWN INK

Trade channels

HORECA / RETAIL

Presentation

Whole Octopus cooked: = 8x 500-700g

3-4 Octopus legs: = 6x 450-500g

2 Octopus legs: = 10x 200g

1 Octopus legs: = 12x 200-250g

Octopus legs carpaccio: = 6x 600g

Squid: = 8x 250-350g

Baby Cuttlefish: = 8x 6/8u 300g

= 2x 3/4u 1,5kg

NEW

APPLICATIONS

Tapas, Appetizers, First and Second Courses.

INSTRUCTIONS

Octopus and Squid:

Microwave: pierce cling film



*Defrost Octopus and Squid to serve cold.

Baby Cuttlefish:

Microwave: pierce cling film



Double Boiler:



*until cling film swells

High heat:



*Remove from packaging, heat at medium heat with lid on.

fish and seafood tapas



Gelatinous and Cartilaginous Fish

V RANGE | TAPAS | FIRST AND SECOND COURSES

Tradicional Products

The "Cococho" is the most sumptuous part of the Cod. The Skate is presented macerated in oil with a dash of citrus fruit.

Description of Products

Cod Cocochoas in Pil-Pil Sauce
Marinated Skate with spices

Different because....

The gelatine and juiciness of the Cocochoas.
The cartilaginous Skate allows it to be served hot, warm or cold.
Easy regeneration.

Characteristics

Heat treatment.



REGENERATION:



Range of Products

- COD COCOCHAS IN PIL-PIL SAUCE
- MARINATED SKATE WITH LIME AND SICHUAN PEPPER

Trade channels

HORECA

Presentation



NEW

APPLICATIONS

Tapas. Appetizers, First and Second Courses.

INSTRUCTIONS

"Cocochoas":

Microwave: pierce the cling film



Marinated skate:

Microwave: pierce the cling film



*Defrost the Skate to serve it cold.

COMMENTS

Beat the Pil-Pil Sauce to bind it before serving.



TRADITIONAL TAPAS



VACUUM COOKED "BRAVAS" POTATOES
| REFRIGERATED PRODUCT 

100% NATURAL VEGETABLES | VACUUM COOKING | REFRIGERATED PRODUCT

- Russian Salad with or without Mayonnaise 
- Baby Bean Confit in olive oil
- Artichoke Hearts in olive oil

ARTICHOKE FANCIES 

- Head of Artichoke in oil
- Head of Artichoke with stem in oil
- Confitted Head of Artichoke
- Mini Artichoke Hearts in pickled sauce

OVENABLE CRISPY CROQUETTES  

- Iberian Ham and Crispy Bread
- Cod and Caramelized Onion
- Blue Cheese and Walnuts

CROQUETTES 

- Ibérico Ham and Crusty Bread
- Parmesan and Tomato Straciatella
- Cod and Caramelized Onion
- Blue Cheese and Walnuts
- Mushroom (Boletus Edulis) and Potato Flakes
- Truffle 

SPANISH POTATO OMELETTE 

- Potato Omelette
- Potato with Onion Omelette
- Potato Omelette with Truffle 

BURGUER SPANISH OMELETTE 

- Potato
- Potato with onion
- Potato with a Goat Cheese filling
- Potato with a Burgos Black Pudding filling
- Potato with Truffle 

RED PIQUILLO PEPPERS STUFFED

- Stuffed with Cod without sauce, in sauce or coated in batter
- Stuffed with beef and vegetables without sauce, in sauce or coated in batter

SMALL GREEN FRIED PEPPERS

- Padrón Peppers
- D.O Markina Peppers
- D.O Aguinaga Peppers

STUFFED CANNELLONI

- Meat Cannelloni
- Spinach Cannelloni 
- Mushroom Cannelloni
- Shellfish Cannelloni
- Foie-Gras Cannelloni

traditional tapas



Vacuum cooked “Bravas” Potatoes

V RANGE | TAPAS | GARNISH

Tradicional Product

The staple of delicious “BRAVAS” POTATOES.

A tribute to barbecued potatoes.

The quality of the Monalisa potato vacuum cooked.

Description of Product

Diced potatoes with peel, packed raw, vacuum cooked with pepper in bag.

IT IS A REFRIGERATED PRODUCT.

Different because....

NO FRYING, type of potato suitable for barbecue.

Ideal for the original “Bravas” Potatoes.

100% natural with no preservatives.

Retains its essential characteristics and natural colour as though it were freshly cooked.

Individual portions ready to be opened, heated and served !.

Ideal for FAST GOOD.

Characteristics

Transport: REFRIGERATED 0-4C°



REGENERATION:



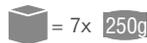
Range of Products

- SPECIAL POTATOES FOR BRAVAS, DICED AND VACUUM COOKED WITH PEEL.

Trade channels

HORECA / RETAIL

Presentation



NEW

APPLICATIONS

Tapas and garnish.

Accompanied with a mixture of Bravas Sauce and Garlic Sauce.

INSTRUCTIONS

Microwave:

Open or pierce the packaging



Double boiler: without opening



Oven: remove from bag



COMMENTS

They can also be fried for 2 minutes at 180°C, after draining.

traditional tapas



100% Natural Vegetables Vacuum Cooking

V RANGE | TAPAS | FIRST COURSES | GARNISH

Traditional Products

Fresh vegetables vacuum packed raw or cooked at a low temperature in its own bag, without water with salt added.

Description of products

Chosen at origin, cooked with vacuum technique, unique texture and flavours, without preservatives.

IT IS A REFRIGERATED PRODUCT.

Different because... TASTY and NOURISHING

Ready to eat while maintaining all its characteristics and natural colour as though freshly cooked.

OPEN, HEAT AND EAT! (FAST GOOD).

Characteristics



CADUCIDAD:

Russian Salad: 2 months.

Baby Bean and Artichoke Hearts: 2 or 3 months, depending on size.

TRANSPORT: Refrigerated 0-4°C.

REGENERATION:



Range of Products

- RUSSIAN SALAD WITH MAYONNAISE
- RUSSIAN SALAD WITHOUT MAYONNAISE
- BABY BEAN CONFIT IN OLIVE OIL
- ARTICHOKE HEARTS IN OLIVE OIL

Trade channels

HORECA / RETAIL

Presentation

Individual Bags:

Russian Salad without Mayonnaise: =7x 250g

Russian Salad with Mayonnaise: =8x 300g

Baby bean: =7x 180g

Artichoke hearts: =7x 180g

Large Bags:

=8x 1kg

=4x 2Kg

APPLICATIONS

Tapas, First Courses, Garnish.
Individual portions ready to be regenerated and served.

INSTRUCTIONS

3 steps and ready: open or puncture the bag. Just heat and serve.

Microwave /Double boiler:



The Russian Salad does not need heating.



traditional tapas



Artichoke Fancies

V RANGE | TAPAS | GARNISH

Traditional Products

Vegetables, grown on the producer's own land, collected, prepared and packed daily.

Description of product

The head of the Artichoke, a world of sensations for the palate and for culinary applications.

Mini Hearts of Artichoke in pickled sauce.

Different because...

Multiple possibilities both hot and cold, raw, cooked over coals or grilled.

Maintains the natural properties of vegetables.

No preservatives or colourings. Beneficial effects, vegetable 100% natural.

Characteristics



- Head of Artichoke:
COOKED:



- Mini Hearts pickles:
Pasteurization



Dry transport. Refrigeration not necessary.

REGENERATION:



Range of products

- HEAD OF ARTICHOKE IN OIL (FROZEN)
- HEAD OF ARTICHOKE WITH STEM IN OIL (FROZEN)
- CONFITTED HEAD OF ARTICHOKE (FROZEN)
- MINI ARTICHOKE HEARTS IN PICKLED SAUCE (TINNED)

Trade channels

HORECA / RETAIL

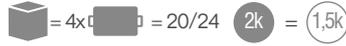
Presentation

Head artichoke:



NET DRAINED

Head artichoke with stem:



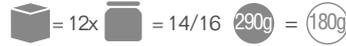
NET DRAINED

Confitted Head artichoke:



NET DRAINED

Mini Hearts:



NEW

APPLICATIONS

Tapas. Appetizers, as a garnish in infinite recipes.

Show cooking in front of clients, separating its tender layers in different ways.

INSTRUCTIONS

Defrost by steam or slowly at room temperature, so that the petals of the artichoke do not suffer and can be manipulated well, both hot and cold.

Oven, grill or frying pan:



Until browned



Very hot so that they don't cook but caramelize



Until browned

In these three cases, the important thing is for the artichoke head remains crunchy.

traditional tapas



Ovenable Crispy Croquettes (gluten free)

V RANGE | TAPAS | APPETIZERS

Traditional Product

This traditional product can now be regenerated in the oven.

Description of Product

Creamy, crunchy with different textures depending on coating. Pre-fried for their regeneration in oven.

Different because...

They are now OVENABLE.

Gluten and GMO Free.

Distinguished by their flavours and textures.

Characteristic

PRE-FRIED



REGENERATION:



Range of Products

- IBERIAN HAM AND CRISPY BREAD
- COD AND CARAMELIZED ONION
- BLUE CHEESE AND WALNUTS

Trade channels

HORECA / RETAIL

Presentation

Horeca: = 4x = 32x (30g)

Retail: = 18x = 8 x (25g)



NEW

APPLICATIONS

Tapas, Appetizers.

INSTRUCTIONS

Hot Oven:



Pre-heat in Oven at 200°C
(Preferably with ventilation).

In Cold Oven :



Turn oven on at 200°C.

Remove from oven and leave to stand.



traditional tapas



Croquettes (gluten free)

V RANGE | TAPAS | APPETIZERS

Traditional Product

Classic Tapa, NEW RECIPE.
Surprising flavours.

Description of Product

Home-made Croquettes,
creamy and crispy.
Each croquette has a different
texture depending on the
breading.
Typical Spanish Tapa.

Different because...

GLUTEN-FREE
Offer of different tastes.
Eaten in two bites.
Ideal for rapid food service in
best quality (Fast Good).

Characteristics

Made by hand.



REGENERATION:



Gama de Productos

CROQUETTES MADE OF:

- IBÉRICO HAM AND CRUSTY BREAD
- PARMESAN AND TOMATO STRACCIATELLA
- COD AND CARAMELIZED ONION
- BLUE CHEESE AND WALNUTS
- MUSHROOM (BOLETUS EDULIS) AND POTATO FLAKES
- TRUFFLE

Trade channels

HORECA / RETAIL

Presentation

Horeca: = 4x = 32x (30g)

Cocktail: = 4x = 49x (17g)

Retail: = 18x = 8x (25g)

APPLICATIONS

Tapas, Appetizers.
Essential for Tapas Bars.
Just fry and serve.

INSTRUCTIONS



Fry in frying pan, pot or deep
fryer at 190°C.



1.30 min.
once thawed



2.30 min. if frozen

Serve croquettes and leave to
stand for 2 minutes.



traditional tapas



Spanish Potato Omelette (gluten free)

V RANGE | TAPAS | APPETIZERS | SECOND COURSES

Traditional Product

Tortilla Española: Frozen omelette that retains all its natural juices, flavour and texture as if it was freshly made.

Description of product

Typical size for Tapas Bars (It is the famous "Pincho de Tortilla" in Spain)

Traditional Recipe: Eggs, Mona Lisa Potatoes, onion and extra virgin olive oil.

Free-range eggs.

GLUTEN-FREE.

Different because...

THE ONLY GOURMET SPANISH OMELETTE ON THE MARKET.

If you have the Tortilla Chef pan, there is no need to turn the omelette over as this pan cooks both sides at the same time. Ideal for quality, fast food service (Fast Good).

Awarded prize for "Best Spanish Potato Omelette".

Characteristics

Made by hand.



REGENERATION:



Range of products

- POTATO OMELETTE 700g. / 1kg. **NEW** / 1,300kg. **NEW**
- POTATO WITH ONION OMELETTE / 1kg. **NEW** / 1,300kg. **NEW**
- POTATO WITH TRUFFLE OMELETTE 700g. **NEW**

Trade channels

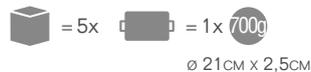
HORECA / RETAIL

Presentation

Individually packed.

Horeca:

Omelette with or without onion:



Omelette with Truffle:



Retail:

Omelette with or without onion:



Omelette with Truffle:



APPLICATIONS

Tapas, Appetizers, Second courses.

Just heat and serve.

Can be served in portions (PINCHOS).

INSTRUCTIONS

Easy regeneration once thawed.

Sprinkle the surface with oil before heating.

Tortilla Chef:



Frying Pan 24cm:



*3 minutes on each side

Serve on plate and leave to stand.

COMMENTS

The Tortilla Chef pan is available on order.

traditional tapas



Burger Spanish Omelette (gluten free)

V RANGE | TAPAS | SANDWICHES

Traditional Product

Tortilla Española: This individual frozen omelette retains all its natural juices, flavour and texture as if it were freshly made.

Description of product

BURGER SIZE OMELETTE:

is a Mini Potato Omelette of 180gr (12 cm in diameter).

Traditional Recipe: Eggs, Mona Lisa Potatoes, onion and extra virgin olive oil.

Free-range eggs.

GLUTEN-FREE.

Different because...

THE ONLY GOURMET SPANISH OMELETTE ON THE MARKET.

If you have the Tortillero pan, there is no need to turn the omelette over as this pan cooks both sides at the same time. Ideal for quality, fast food service (Fast Good).

AWARDED PRIZE: "The best Spanish Potato Omelette".

Characteristics

Made by hand.



REGENERATION:



Range of products

Omelette Burgers made with:

- POTATO
- POTATO WITH ONION
- POTATO WITH A GOAT CHEESE FILLING
- POTATO WITH A BURGOS BLACK PUDDING FILLING
- POTATO WITH TRUFFLE 

Trade channels

HORECA / RETAIL

Presentation

Individually packed.

Horeca:



Retail:



Potato Omelette with or without onion:



APPLICATIONS

Tapas / For sandwiches in hamburger rolls.

It is an individual portion.

Just heat and serve.

INSTRUCTIONS

Easy regeneration once thawed.

Sprinkle the surface with oil before heating.

Tortillero pan:



Frying Pan:



*minutes on each side

Serve on plate and leave to stand.

COMMENTS

The Tortillero pan is available on order.

traditional tapas



Red Piquillo Peppers

V RANGE | TAPAS | MAIN COURSES

Traditional Product

Red Piquillo Peppers stuffed with a light dough.

Description of product

Piquillo peppers stuffed with desalted and crystallized cod. Optional: in Piquillo pepper sauce with mixed vegetables and ox stock.

Piquillo peppers stuffed with beef and mixed vegetables.

Optional: in Piquillo pepper sauce with thinly sliced vegetables crystallized in salt and oil.

Optional: both products can be served coated in batter.

Different because...

Combination of the fleshy part of the Piquillo pepper with the stuffing of fine dough.

Can be presented in three different ways, without sauce, in sauce or coated in batter.

EASY REGENERATION.

Characteristics

18M  -18°

REGENERATION:



Range of products

- PIQUILLO PEPPERS STUFFED WITH COD

- PIQUILLO PEPPERS STUFFED WITH BEEF AND VEGETABLES

* Both products can be served without sauce, in sauce or coated in batter.

Trade channels

HORECA / RETAIL

Presentation

WITHOUT SAUCE:  = 8x  = 8/10x 

WITH SAUCE:  = 8x  = 4x 

 = 2x  = 20x 

COATED IN BATTER:

 = 8x  = 9/10x 



APPLICATIONS

Tapas, Appetizers, Banquets, Main Courses.

Just heat and serve.

INSTRUCTIONS

Just heat except in the case of batter which should be fried.

REGENERATION:

WITHOUT SAUCE:



WITH SAUCE:



IN BATTER:



traditional tapas



Small Green Fried Peppers

V RANGE | TAPAS | APPETIZERS | FIRST COURSES | GARNISH

Traditional Product

Small Green Peppers from Padrón, Markina or Aguinaga, pre fried before frozen.

Description of product

Small green peppers with a surprising, addictive taste. Traditional Spanish product, ideal for Tapas.

Different because...

Less oily final appearance. Yearlong availability.

DENOMINATION OF ORIGEN

Because of its applicability – straight from freezer to microwave, and its quality and similarity to traditional frying. Ideal for quality fast food service (Fast Good).

Characteristics

Fried Product.



REGENERATION:



Range of products

- PADRÓN PEPPERS
- D.O. MARKINA PEPPERS
- D.O. AGUINAGA CHILLI PEPPERS

Trade channels

HORECA

Presentation

PADRÓN PEPPERS: = 1x 2Kg

MARKINA PEPPERS: = 14x = 24/28x

AGUINAGA CHILLI PEPPERS: = 14x = 48/56x



APPLICATIONS

Tapas, Appetizers. First Courses, Garnish.

Basic dish in all Tapas Bars. Just heat and serve.

Put between meat or fish on meat or fish skewers.

The portion including 2 or 3 kinds of peppers surprises one for its contrasting tastes.

INSTRUCTIONS

Directly from freezer to microwave (2-3m. at a max.heat). Finally season with salt flakes.



COMMENTS

DENOMINATION OF ORIGEN: Markina Pepper and Aguinaga Chilli Peppers (The Basque Country).

traditional tapas



Stuffed Cannelloni

V RANGE | TAPAS | APPETIZERS | FIRST AND MAIN COURSES

Traditional Product

Traditional product from Catalan Cuisine now evolved with different ingredients and flavours.

Description of product

Stuffed with meat, vegetables, mushrooms, shellfish and duck confit with foie-gras, wrapped in fresh pasta in cone form.

Different because...

Made with fresh pasta.
The possibility of serving one portion or several.
Easy regeneration.

Characteristics

Made by hand.
Heat Treatment.



REGENERATION:



Range of products

- MEAT CANNELLONI
- SPINACH CANNELLONI  (light for vegetarians)
- MUSHROOM CANNELLONI
- SHELLFISH CANNELLONI
- FOIE-GRAS CANNELLONI

Trade channels

HORECA

Presentation

CANNELLONI:  =7x  =20x  45g
10x2,6CM

FOIE-GRAS CANNELLONI:  =3x  =10x  100g
15x2,1CM

APPLICATIONS

Tapas, Appetizers, Banquets, Shared dishes.

Just heat and serve.

DIPPED IN BATTER:

Innovative idea.

INSTRUCTIONS

Microwave or Oven:



800W

Warm

200°

Gratin

COMMENTS

The possibility of ordering Cannelloni with Bechamel Sauce.



INNOVATIVES TAPES



VEGETABLE SHEETS

Vegetable sheets made with:

- Potato
- Beetroot
- Piquillo red peppers
- Carrot
- Spinach

FRIED EGG TITBIT

- Fried Egg Yolk with Bacon and Potato Sheet
 - Fried Egg Yolk with "Chorizo" and Potato Sheet
 - Fried Egg Yolk with Piquillo Red Pepper and Potato Sheet
 - Fried Egg Yolk with Truffle and Potato Sheet
-

innovatives tapes



Vegetable Sheets

INGREDIENT | TAPAS | SUSHI | SNACKS

Innovative Product

Dehydrated vegetable sheets made with seasonal vegetables.

Description of product

These vegetable sheets are made with vegetable puree and then dehydrated.

Offering a wide range of colours and tastes.

100% NATURAL INGREDIENT.
GLUTEN-FREE.

Different because...

They are CRUNCHY when fried:
Surprising new Crisps.

When raw, they are used to make Mediterranean Sushi: the new vegetable Sushi.

A new concept ideal for Tapas, Snacks and Catering.

Suitable for vegetarians.

Characteristics



Dry transport. Refrigeration not necessary.

REGENERATION:



STEAM

humidification

Range of products

Vegetable sheets made with:

- POTATO
- BEETROOT
- PIQUILLO RED PEPPERS
- CARROT
- SPINACH

Trade channels

HORECA / RETAIL

Presentation



25 x 20cm

APPLICATIONS

Tapas, Sushi, Snacks,
Substitute of Pasta: Ravioli /
Vegetable Lasagne.

Can be shaped as nests,
strings or twists.

Boosts chef's creativity.

INSTRUCTIONS

Snacks:



Sushi: Humidification

Pasta:



STEAM



innovatives tapes



Fried Egg Titbit (gluten free)

V RANGE | TAPAS | APPETIZERS

Innovative Product

Innovative creation based on the classic fried egg and bacon. A creative, surprising Tapa.

Description of product

An egg yolk wrapped in a fine layer of bacon and a DEHYDRATED POTATO SHEET. Free range eggs. GLUTEN-FREE.

Different because...

You can eat it in one bite, letting it explode in your mouth while enjoying this gastronomic delight.

It is a unique liquid ravioli. Ideal for quality, fast food service (Fast good)

Considered by critics to be one of the best 10 top Spanish Tapas.

Characteristics

Made by hand



REGENERATION:



Range of products

- FRIED EGG YOLK WITH BACON AND POTATO SHEET
- FRIED EGG YOLK WITH "CHORIZO" AND POTATO SHEET
- FRIED EGG YOLK WITH PIQUILLO RED PEPPER AND POTATO SHEET
- FRIED EGG YOLK WITH TRUFFLE AND POTATO SHEET

Trade channels

HORECA / RETAIL

Presentation

Horeca:



Retail:



APPLICATIONS

Tapas / Appetizer.
Just fry and serve.

INSTRUCTIONS



Once thawed: 3 egg skewers at the same time with the folds facing downwards and using a skimmer, fry in deep fryer or saucepan in oil at 170°C for 60 seconds until brown. Then leave to stand on absorbent paper.

COMMENTS

Surprising, distinctive product.



EVOLVED TAPAS



SWEET AND SAVOURY FINGER FOOD

BITES NEW

- Savoury "Suspiros" (portions) of Gazpacho / Ceviche / Salmon / Cod / Seafood Cocktail / mini Salmon Tartar
- Sweet "Suspiros" (portions) of Yuzu / Passion / Fruit / Cherry
- Mini portions with forks for Foie Gras & Mango & Hazelnut  / Russian Salad  / Scorpion Fishcake / Cheesecake

SEMIFREDDO FINGER FOOD BOTH

INVITING AND DIFERENT NEW

- Foie-gras and Chocolate Lollipop / Idiazábal Cheese Lollipop / Mojito Lollipop
- Chocolate and Foie-gras flat Lollipop
Foie-gras with Apple Jam cone / Goat Cheese with Tomato Jam cone / "Calçots" with Romesco sauce cone

SPHERICAL FINGER FOOD NEW

- Mojito Cocktail with fresh Cheese ball / Foie-gras & Fig & Hazelnut ball  / Gorgonzola & Reineta Apple & Pistachio ball  / Cream Cheese & Quince & Almond ball  / Queso crema, membrillo y almendra 
- Foie-gras Macaroon / Torta de Casar Cheese Macaroon / Idiazábal Cheese Macaroon

BITE-SIZE FINGER FOOD NEW

- Mini Triangles of Spinach and Cod / of Foie-gras and Quince / of Black Pudding, Piquillo Peppers and Pine Nuts
- Red Prawn Ravioli
- Chilli con Carne Tartlet
- Goat Cheese Mini Roll with Tomato Jam

CRUNCHY BRICK PASTRIES CIGARS

- Majorcan Sausage with Honey in Brick Pastry Cigar
- Egg with Chistorra Sausage in Brick Pastry Cigar
- Mushroom with Truffle in Brick Pastry Cigar

EVOLVING FINGER FOOD NEW

- Volcanic Rock Cod
- Cod Black Fishball with Garlic Mayonnaise
- Ravioli with Liquid Black Pudding inside
- Ravioli with Liquid Chistorra Sausage inside
- Cod Stick
- Oxtail Stick

READY TO FRY FINGER FOOD NEW

- Baby Cuttlefish Croquette
- Lacy Potato Balls Stuffed with Mushrooms (Boletus Edulis)
- Lacy Potato Balls Stuffed with Chistorra Sausage
- Apple, Currant and Pistachio Croquette

evolved tapas



Sweet and Savoury Finger Food Bites

VI RANGE | TAPAS | APPETIZERS

Evolved Products

A variety of deconstructions both sweet and savoury based on traditional recipes.

Description of product

A selection of miniature Finger Foods which combine traditional tastes with attractive, surprising textures.

Different because....

Easy regeneration.

An innovative way of savouring traditional recipes in enjoyable, stimulating presentations.

Combination of sweet and savoury in different shapes.

Ideal for quality, fast food (Fast Good).

Characteristics



REGENERATION:



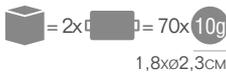
Range of Products

- SAVOURY "SUSPIROS" (PORTIONS) OF GAZPACHO, CEVICHE, SALMON, COD, SEAFOOD COCKTAIL, MINI SALMON TARTAR
- SWEET "SUSPIROS" (PORTIONS) OF YUZU, PASSION FRUIT, CHERRY
- MINI PORTIONS WITH FORKS FOR FOIE GRAS&MANGO& HAZELNUT, RUSSIAN SALAD, SCORPION FISHCAKE, CHEESECAKE

Trade channels

HORECA

Presentation

"SUSPIROS" (PORTIONS): 

MINI FORKS: 

*CHEESECAKE 14g

**HEIGHT WITH FORK INSERTED: 8,5CM

NEW

APPLICATIONS

Tapas and Appetizers.
Ideal for Catering and Banquets.

INSTRUCTIONS



"SUSPIROS" (Portions):

Remove from mould frozen.

Defrost at room temperature for 2 hours or in fridge for 12 hours.

Once defrosted leave in fridge until serving.

COMMENTS

GMO free.

GLUTEN free: Mini forks for

Foie Gras& Mango&Hazelnut / Russian Salad.

Once defrosted, do not freeze again.

evolved tapas



Semifreddo Finger Food both inviting and different

V RANGE | TAPAS | APPETIZERS | SNACKS

Evolved Products

An assortment of semifreddo savoury and sweet Finger Food shaped like lollipops, flat lollipops and mini cones.

Description of Products

Lollipops: balls of Foie-gras coated in chocolate, in Idiazábal Cheese and Mojito covered in jelly on paper sticks.

Mousse of Foie-gras Flat Lollipop coated in dark chocolate on bamboo sticks.

Mini cones filled with crusty wheat and rice in different colours, and with different tastes.

Different because....

Easy regeneration.

Combination of sweet and savoury flavours presented in different shapes.

Ideal for quality, fast food (Fast Good).

Characteristics

Traditional production.

Cones: heat treatment.



REGENERATION:



Range of Products

- FOIE-GRAS AND CHOCOLATE LOLLIPOP
- IDIAZÁBAL CHEESE LOLLIPOP
- MOJITO LOLLIPOP
- CHOCOLATE AND FOIE-GRAS FLAT LOLLIPOP
- FOIE-GRAS WITH APPLE JAM CONE
- GOAT CHEESE WITH TOMATO JAM CONE
- "CALÇOTS" WITH ROMESCO SAUCE CONE

Trade channels

HORECA

Presentation

LOLLIPOPS: = 2x = 36x 12g

FLAT LOLLIPOP: = 3x = 24x 12g

CONES: = 4x = 45x 15g

NEW

APPLICATIONS

Tapas, Appetizers.

Ideal for Caterings and Banquets.

INSTRUCTIONS

Lollipops and a Flat Lollipop:



*Leave to defrost out of box before serving.

Cones:



*Leave to defrost before serving.

evolved tapas



Spherical Finger Food

V RANGE | TAPAS | APPETIZERS

Evolved Products

Range of Semifreddo Savoury and Sweet Finger Foods shaped in round forms.

Description of Products

Ball shaped with Foie Gras and assorted cheeses sprinkled with chopped nuts.

Ball shaped Mojito Cocktail with fresh cheese and potato flakes.

Macaroon: classical French version, sweet and savoury, filled with Foie-Gras and different cheeses.

Different because....

Soft and crunchy.

Eaten in one bite.

Surprising because of their tastes, textures, variety of shapes and colours.

GLUTEN FREE except for the Mojito ball and the Macaroons.

Easy regeneration.

Ideal for quality, fast food (Fast Good).

Characteristics

Traditional production.



BALLS / MACAROON

REGENERATION:



Range of Products

- MOJITO COCKTAIL WITH FRESH CHEESE BALL
- FOIE-GRAS&FIG&HAZELNUT BALL
- GORGONZOLA&REINETA APPLE&PISTACHIO BALL
- CREAM CHEESE&QUINCE &ALMOND BALL
- GOAD CHEESE&BLUEBERRY&ALMOND BALL
- FOIE-GRAS MACAROON (GREEN IN COLOUR)
- TORTA DE CASAR CHEESE MACAROON (ORANGE IN COLOUR)
- IDIAZÁBAL CHEESE MACAROON (VARIED COLOURS)

Trade channels

HORECA

Presentation

BALLS: = 2x = 54x 9g
ø2CM

MOJITO: = 3x = 30x 8g
ø2,7-3CM

MACAROON: = 3x = 48x 10g
ø3,5CM

NEW

APPLICATIONS

Appetizers, Tapas.

Ideal for Catering and Banquets.

For snacks to accompany Cocktails.

INSTRUCTIONS



Defrost out of box in refrigerator until ready to serve.

Do not freeze again once defrosted.

COMMENTS

GMO free.

Gluten free: balls except for the Mojito Ball.

Macaroon: Do not defrost excessively to avoid possible humidification.

evolved tapas



Bite-size Finger Food

V RANGE | TAPAS | APPETIZERS

Evolved Products

Range of stuffed Finger Food to be served hot and eaten in one bite.

Description of Products

Presented with different fillings: mini triangles, ravioli, tartlets and goat cheese mini roll in brick pastry.

Different because....

Versatile combination of tastes and shapes.

Characteristics

Traditional production.

Pre-cooked: Triangles of Foie-gras and Black Pudding / Mini Roll

Heat treatment: Ravioli / Tartlet



REGENERATION:



Range of Products

- MINI TRIANGLES OF SPINACH AND COD
- MINI TRIANGLES OF FOIE GRAS AND QUINCE
- MINI TRIANGLES OF BLACK PUDDING, PIQUILLO PEPPERS AND PINE NUTS
- RED PRAWN RAVIOLI
- CHILLI CON CARNE TARTLET
- GOAT CHEESE MINI ROLL WITH TOMATO JAM

Trade channels

HORECA

Presentation

MINI TRIANGLES:		= 6x		= 30x	15g
					7,5x3,5x1cm
RAVIOLI:		= 3x		= 24x	15g
					5x4x1cm
TARTLET:		= 3x		= 40x	15g
					4x4x1,5cm
MINI ROLL:		= 6x		= 30x	18g
					5,5x2x2cm

NEW

APPLICATIONS

Tapas, Appetizers.
Ideal for Caterings and Banquets.
Just heat and serve.

INSTRUCTIONS

Oven:



COMMENTS

Ravioli and Red Prawn can also be fried without defrosting in plenty of oil at 190°C. The inside must remain liquid.

evolved tapas



Crunchy Brick Pastry Cigars

V RANGE | TAPAS | APPETIZERS

Evolved Product

Brick Pastry in the shape of cigars.

Description of product

Crunchy pre-cooked brick pastry wrapping with smooth creaming fillings of intense flavours.

Different because...

Of their traditional flavours in an unusual shape.

Easy to eat, with intense flavours and crunchy textures which surprise one on taking a bite.

EASY REGENERATION.

Characteristics

Made by hand.



REGENERATION:



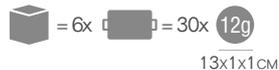
Range of products

- MAJORCAN SAUSAGE WITH HONEY IN BRICK PASTRY CIGAR
- EGG WITH CHISTORRA SAUSAGE IN BRICK PASTRY CIGAR
- MUSHROOM WITH TRUFFLE IN BRICK PASTRY CIGAR

Trade channels

HORECA

Presentation



APPLICATIONS

Tapas, Appetizers.

Just heat and serve.

Can be used as dip food.

INSTRUCTIONS

Oven:



evolved tapas



Evolving Finger Food

V RANGE | TAPAS | APPETIZERS

Evolved Products

Presentation of Finger Food for frying, combined with Chinese Pasta, flour, yeast, squid ink and breaded.

Description of Products

Presented in the shape of Ravioli with a liquid inside, coloured Fritters and Sticks with contrasting textures.

Different because....

Contrasting flavours, textures, shapes and colours.
Just fry and serve.

Characteristics

Traditional production.
Heat treatment: Ravioli / Black Cod Ball / Cod Stick
Heat treatment and breaded:
Oxtail Stick



REGENERATION:



Range of Products

- VOLCANIC ROCK COD
- COD BLACK FISHBALL WITH GARLIC MAYONNAISE
- RAVIOLI WITH LIQUID BLACK PUDDING INSIDE
- RAVIOLI WITH LIQUID CHISTORRA SAUSAGE INSIDE
- COD STICK
- OXTAIL STICK

Trade channels

HORECA

Presentation

VOLCANIC ROCK: = 1x = 425x

BLACK COD BALL: = 2x = 50x

RAVIOLIS: = 3x = 48x

OXTAIL STICK: = 3x = 36x

COD STICK: = 4x = 6g

NEW

APPLICATIONS

Tapas, Appetizers.
Ideal for Catering and Banquets.
Just fry and serve.

INSTRUCTIONS

Frying pan (in plenty of oil):



Fry balls until their inside reaches 65°C.

COMMENTS

Do not brown the Ravioli excessively.
The balls can be heated both in the oven and the microwave oven.

evolved tapas



Ready to fry Finger Food

V RANGE | TAPAS | APPETIZERS

Evolved Products

Different ready to fry Finger Foods, prepared with brick pastry, coated with Panko, lacy potato.

Description of Products

Ball shaped baby Cuttlefish Croquette, Stuffed Lacy Potato Balls and Apple Croquette.

Different because...

Varied crunchy coatings, soft fillings both intense and creamy. Contrasting flavours, textures, shapes and colours. Easy regeneration. Ideal for quality, fast food (Fast good).

Characteristics

Traditional production.



REGENERATION:



Range of Products

- BABY CUTTLEFISH CROQUETTE
- LACY POTATO BALLS STUFFED WITH MUSHROOMS (BOLETUS EDULIS)
- LACY POTATO BALLS STUFFED WITH CHISTORRA SAUSAGE
- APPLE, CURRANT AND PISTACHIO CROQUETTE

Trade channels

HORECA / RETAIL

Presentation

BABY CUTTLEFISH CROQUETTE: = 2x = 133x 15g

LACY POTATO BALLS: = 3x = 50x 12g

APPLE CROQUETTE: = 10x = 14x 25g
 = 5x = 40x 25g

NEW

APPLICATIONS

Tapas, Appetizers. Ideal for Catering and Banquets. Fry and Serve.

INSTRUCTIONS

Frying pan*:



*plenty of oil 180°C but without overloading the deep fryer

Let stand for 1 minute and 30 seconds to heat up.

COMMENTS

Salt the lacy balls once fried. The baby Cuttlefish croquettes can be baked after frying without them crumbling. (Banquets)

RICH-TEXTURED TAPAS



CULINARY DISHES WITH IBERIAN PORK

- Confitted Iberian Pork "Secreto" ^(NEW)
- Fan Cut "Abanico" of Iberian Cooked Pork
- Rectangular Cut of Confit Iberian Pork Cheek

RECTANGULAR CUTS OF BONED MEAT CONFITS

- Suckling Pig (140g.)
- Veal Cheeks (170g.)
- Iberian Pork Cheeks (170g.)
- Shoulder of Lamb (170g.)

CULINARY DISHES WITH OXTAIL

- Oxtail in Chocolate and Red Wine ^(NEW)
- Oxtail Roll (1kg.) ^(NEW)
- Oxtail Tower (170g.)

COOKED GROUND MEAT

- Ground Leg of Barbary Duck Confit
- Ground Beef Chuck
- Ground Knuckle of Pork

rich-textured tapas



Culinary Dishes with Iberian Pork

V RANGE | TAPAS | SECOND COURSES

Traditional Products

Three of the tastiest cuts of Iberian Pork.

Description of Product

Iberian "Secreto" Pork or "Hidden Piece" is found between the shoulder and the bacon in the internal region and its marbled fat stands out. "Abanico" is the part which surrounds the ribs on the outside.

Iberian Pork Cheek confitted at a low temperature, boned and pressed as a rectangular cut.

Different because....

Unique surprising taste and crunchy texture.

Fast regeneration. Just heat and serve.

Ideal for quality, fast food (Fast Good).

Characteristics

Heat treatment / Confitted



REGENERATION:



Range of Products

- CONFITTED IBERIAN PORK "SECRETO"
- FAN CUT "ABANICO" OF IBERIAN COOKED PORK
- RECTANGULAR CUT OF IBERIAN PORK CHEEK CONFITTED

Trade channels

HORECA

Presentation

"SECRETO": = 10x 230-270g

"ABANICO": = 10x 200-450g

RECTANGULAR CUT CHEEK: = 20x 170g 8x5x4cm

= 2x 2,5kg 30x20x2,5cm

* Certain fresh cuts of Iberian Pork (Secreto, Abanico, Presa, Pluma...) are available frozen.

NEW

APPLICATIONS

Tapas, Appetizers, Banquets, Second Courses.

Heat and serve.

INSTRUCTIONS

"Secreto": Double boiler / Microwave



"Abanico":

Grill (2min on both sides) / Oven:



Rectangular cut cheek: Oven / Grill



COMMENTS

We advise you to serve it brown on the outside to contrast with the sweetness on the inside.

rich-textured tapas



Rectangular Cuts of Boned Meat Confits

V RANGE | TAPAS | APPETIZERS | MAIN COURSES

Evolved Product

Rectangular cuts of boned pressed Lamb, Veal, Iberian Pork and Suckling Pig confits.

Description of product

Honeyed Meat of tender texture and of intense characteristic flavour Crispy, depending on the type of regeneration.

Different because...

It is a traditional product in an inventive, practical format, easy to handle, which allows for modern, versatile plating in portions or as a whole piece. Easy to combine with sauces and garnishes.

Characteristics

Handmade.
Heat Treatment.



REGENERATION:



Range of products

CUTS OF:

- SUCKLING PIG CONFITTED (140g. / 1,2kg.)
- SHOULDER OF LAMB CONFITTED (170g. / 1kg.)
- VEAL CHEEKS (170g. / 2,5kg.)
- IBERIAN PORK CHEEKS (170g. / 2,5kg.)

Trade channels

HORECA

Presentation

SUCKLING

 = 24x  140g
7,9x8,5x2,5cm

PIG CUT:

 = 3x  1,2K
30x20x2,5cm

SHOULDER
OF LAMB CUT:

 = 24x  170g
15x6,6x2,5cm

 = 3x  1K
30x20x2,5cm

VEAL CUT:

 = 20x  170g
7,5x5,5x4cm

 = 2x  2,5K
30x20x2,5cm

IBERIAN PORK
CHEEK CUT:

 = 20x  170g
8x5x4cm

 = 2x  2,5K
30x20x2,5cm

APPLICATIONS

Tapas, appetizers, banquets, main courses, sandwiches, etc. Easy to use size, allowing for different presentations.

INSTRUCTIONS



Defrost and bake for 10-15m. at 200°C until brown or on a very hot grill.



rich-textured tapas



Culinary dishes with Oxtail

V RANGE | TAPAS | SECOND COURSES

Tradicional Products

Oxtail in Chocolate and Red Wine.

Oxtail Confit boned and pressed.

Description of Products

Slices of Oxtail cooked in various sauces.

Oxtail Roll or Oxtail Tower.

Different because...

Unique taste and tender texture.

Practical sizes, easy to work with, allows one to serve the latest dishes, versatile with different possible servings or served in one sole piece.

Easily combined with sauces and garnishes.

Characteristics

18M  -18°  / confitted

REGENERATION:



Range of Products

- OXTAIL IN CHOCOLATE AND RED WINE
- OXTAIL ROLL (1kg.)
- OXTAIL TOWER (170g.)

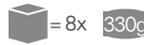
Trade channels

HORECA

Presentation

OXTAIL

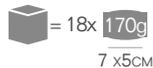
IN SAUCES:



ROLL:



TOWER:



NEW

APPLICATIONS

Tapas, Second Courses, Banquets, depending on servings.

INSTRUCTIONS

Oxtail with chocolate:



steam oven



pierce the bag



15-20min

Oxtail Roll and Oxtail Tower:



8-10min



until brown on both sides (65°C in the centre of the product)

rich-textured tapas



Cooked Ground Meat

V RANGE | STUFFINGS | SANDWICHES

Traditional products

Cooked, ground Barbary Duck Leg Comfit, Beef Chuck and Knuckle of Pork.

Description of products

The characteristic of these 3 different cooked types of meat is that it is ground. They are sweet, tender and juicy.

Different because...

These 3 products, although totally ground, conserve all their original taste and texture. They are easy to work with and allow many, different preparations. Ideal for stuffings and sandwiches. GLUTEN-FREE.

Characteristics



REGENERATION:



Range of products

- GROUND LEG OF BARBARY DUCK CONFIT
- GROUND BEEF CHUCK
- GROUND KNUCKLE OF PORK

Trade channels

HORECA

Presentation

GROUND DUCK:  = 4x 

GROUND BEEF / PORK:  = 8x 

APPLICATIONS

STUFFINGS | SANDWICHES

Its size and ease of use makes countless presentations possible: stuffing for Cannelloni, Pasties, Croquettes and Burritos, on Pizzas, with Pasta and Salads, on Sandwiches ...

INSTRUCTIONS



Defrost by heating the bag in a water-bath



SWEET TAPAS



QUINCE AND CURD CANNELLONI

CHOCOLATE DOUGHNUTS

FRIED MILK FONDANT

APPLE SWEET CROQUETTE

FRIED AND READY TO FRY CHURROS

FRIED:

- Long Churro / Crossed Ribbon Churro
- Churros Filled with Chocolate, Apple or Caramelized Milk (Dulce de Leche)
- Porra Churro

READY TO FRY:

- Long Churro / Crossed Ribbon Churro
- Churros Filled with Chocolate, Apple or Caramelized Milk (Dulce de Leche)

SWEET BITES

- Sweet "Suspiros" (portions) of Yuzu / Passion Fruit / Cherry

A SWEET ENDING

- Idiazábal Cheese / Mojito Lollipop
- Goat Cheese and Tomato Jam Cone
- Rice Pudding
- Tiramisu Doughnut

SWEET BITE-SIZE FINGER FOOD

- Mojito Cocktail and Fresh Cheese Ball
- Goat Cheese & Blueberry & Almond Ball  / Gorgonzola & Reineta Apple & Pistachio Ball  / Creamy Cheese & Quince & Almond Ball 
- Mini Fork For Cheesecake
- Torta De Casar Cheese / Idiazabal Cheese Macaroon

HOT DESSERTS

- Goat Cheese and Wild Fruit Jam Roll
- Goat Cheese and Tomato Jam Roll 

sweet tapas



Quince and Curd Cannelloni

V RANGE | SWEET TAPAS | DESSERTS

Evolved Product

Quince Cannelloni filled with fresh curd.

Description of product

The combination of two traditional, fresh products which give it a smooth, sweet flavour.

Different because...

Of its smooth taste, with very traditional ingredients in an attractive, colourful shape.
READY TO SERVE.

Characteristics

Totally hand made.



REGENERATION:



Range of products

- QUINCE AND CURD
CANNELLONI

Trade channels

HORECA / RETAIL

Presentation



SIZE CANNELLONI: 8,5x3cm

APPLICATIONS

Sweet Tapas, desserts, salads.
Defreeze and serve
Can be placed in portions
to adorn desserts or salads
because of its colour.

INSTRUCTIONS



Remove from tray
and place on
presentation plate.
Defrost in refrigerator.

COMMENTS

It cannot be handled or kept
once defrosted.
A Tray with 3 units is available
on request with red fruit sauce
which is packed separately in
bags of 30 g. /1.06 oz.

sweet tapas



Fried Milk Fondant

V RANGE | SWEET TAPAS | DESSERTS

Traditional Product

Fried Milk is a dessert made with milk, flour and sugar.

Description of product

Made with very fine cream of milk boiled until it thickens and then cut into pieces, lightly coated in batter and fried.

Different because...

Of its soft and sugary texture and taste.

Ideal for quality, fast food (Fast Good).

Characteristics

Fried product.



REGENERATION:



Range of products

- FRIED MILK

Trade channels

HORECA / RETAIL

Presentation



Size: 6x6x1,5CM

APPLICATIONS

Sweet tapas and desserts.
Just defrost and serve.

INSTRUCTIONS



Defrost: microwave (4-5 m) or refrigerated (24 hours).

Serve at room temperature or warmed lightly in the microwave.

COMMENTS

Sprinkle sugar and ground cinnamon on top.

Serve alone or decorated with fruit.

sweet tapas



Chocolate Doughnuts

V RANGE | SWEET TAPAS | DESSERTS

Traditional Product

A variation of the typical doughnut filled with chocolate.

Description of product

Chocolate Doughnut dough with liquid truffle of intense flavour inside.

Different because...

Due to its original design and the quality of chocolate centre in liquid form.

Characteristics

Prefried product. Handmade.



REGENERATION:



Range of products

- CHOCOLATE DOUGHNUTS

Trade channels

HORECA / RETAIL

Presentation



APPLICATIONS

Sweet Tapas, dessert.

Just heat and serve.

Used as a garnish for dessert or as a base with ice-cream, English Cream or fruit brochette.

INSTRUCTIONS



3 units
= 50 sec.



or hotplate

COMMENTS

When heating, only the chocolate is liquefied.

Sauces or ice-creams are placed alongside the doughnut at room temperature, but never on top.

sweet tapas



Apple Sweet Croquette

V RANGE | SWEET TAPAS | DESSERTS

Evolved Product

Transformation of a savoury dish into a sweet one.

The quality of its ingredients glorifies the result.

Description of product

Apple Compote Croquette with Raisins and Pistachios.

Different because...

Of its originality.

This product surprises one and will not leave anyone tasting it indifferent.

Ideal for quality fast food service (FAST GOOD).

Characteristics

18M  -18°

REGENERATION:



Range of products

- APPLE COMPOTE CROQUETTE
WITH RAISINS AND PISTACHIOS

Trade channels

HORECA / RETAIL

Presentation

 = 10x  350g = 14x  25g

 = 4x  1K = 40x  25g

APPLICATIONS

Sweet Tapas, Desserts and Appetizers.

Just fry and serve.

INSTRUCTIONS



Fry frozen in a frying pan, casserole or deep-fryer in plenty of oil at 185°C for 2-3m., without overloading the product.

Leave to stand for 1m. 30 sec.



sweet tapas



Fried and ready to Fry Churros

V RANGE | SWEET TAPAS | DESSERTS

Traditional Product

Can be eaten at any time of day. Typically at breakfast time, tea time or for desserts.

Description of Product

Churros (fritters) are made with dough consisting of flour, water and salt.

They are shaped in strips, crossed ribbons and can be stuffed with cocoa cream, apple or caramelized milk (Dulce de Leche).

A spongier, larger Porra Churro is made with more flour and a little bicarbonate of soda is added.

Different because...

It is of a crunchy texture with a unique taste.

It can be eaten at any time of day. Natural ingredients: flour, water and salt.

No additives or preservatives. Easy regeneration.

Characteristics

FRIED OR READY TO FRY

18M  -18°

REGENERATION:



FRIED

READY TO FRY

Range of Products

FRIED:

- LONG CHURRO
- CROSSED RIBBON CHURRO
- CHURROS FILLED WITH CHOCOLATE, APPLE OR CARAMELIZED MILK (DULCE DE LECHE)

- PORRA CHURRO

READY TO FRY:

- LONG CHURRO
- CROSSED RIBBON CHURRO
- CHURROS FILLED WITH CHOCOLATE, APPLE OR CARAMELIZED MILK (DULCE DE LECHE)

Trade channels

HORECA / RETAIL

Presentation

FRIED:

Long Churro:  = 71u/k 

Crossed Ribbon Churro:  = 40u/k 

Churros filled:  = 34u/k 

Porra Churro:  = 24u/k 

READY TO FRY:

Long Churro:  = 2x  = 43u/k 

Crossed Ribbon Churro:  = 2x  = 35u/k 

Churros filled:  = 3x  = 32u/k 

NEW

APPLICATIONS

Sweet Tapas, Desserts, breakfasts and tea times.

It is typically eaten in bars and cafés, on bank holidays and the morning after a public holiday.

Can be eaten on their own or with hot chocolate.

Fried or Ready to fry: heat or fry and serve.

INSTRUCTIONS

FRIED:

Churros:



Porras Churros:



For frying*:



Either way, on ending their regeneration, sprinkle with granulated sugar.

COMMENTS

Recently fried Churros shelf life is longer than those baked in the oven.

sweet tapas



Sweet Bites

VI RANGE | SWEET TAPAS | DESSERTS

Evolved Products

An assortment of deconstructions with sweet fruit, citric or acidified base.

Description of Products

Miniature Finger Food that combines flavours of different fruit with an attractive and surprising texture.

Different because...

Its texture, colour and flavour. It has become part of the new VI Range. Easy generation.

Characteristics



REGENERATION:



Range of Products

- SWEET "SUSPIROS" (PORTIONS) OF YUZU
- SWEET "SUSPIROS" (PORTIONS) OF PASSION FRUIT
- SWEET "SUSPIROS" (PORTIONS) OF CHERRY

Trade channels

HORECA

Presentation



NEW

APPLICATIONS

Sweet Tapas, Desserts, Snacks to accompany Cocktails. Just defrost and serve.

INSTRUCTIONS



Remove frozen from mould. Defrost at room temperature for 2 hours or in refrigerator for 12 hours. Once defrosted, keep in refrigerator until served.

COMMENTS

Once defrosted, do not refreeze.



sweet tapas



A Sweet Ending

V RANGE | SWEET TAPAS | DESSERTS

Evolved and Traditional Products

A selection of sweet and savoury semifreddo Finger Food in the shape of Lollipops or Mini Cones.

Rice Pudding.

Tiramisu Doughnut.

Description of Product

Idiazábal Cheese and Mojito Lollipops coated in gelatine on paper sticks.

Crunchy Mini Cone of wheat and rice with a goat cheese and tomato jam filling.

Sweet combination of rice and milk with cinnamon.

Tiramisu Doughnut dough with characteristic flavour and texture.

Different because...

Easy regeneration.

Sweet and savoury combination in semifreddos.

Ideal for quality, fast food (Fast Good).

Characteristics

Traditional production

Cone: heat treatment

Rice Pudding: Heat sealing

Tiramisu Doughnut: Pre-fried



REGENERATION:



Range of Products

- IDIAZÁBAL CHEESE LOLLIPOP
- MOJITO LOLLIPOP
- GOAT CHEESE AND TOMATO JAM CONE
- RICE PUDDING
- TIRAMISU DOUGHNUT

Trade channels

HORECA / RETAIL

Presentation

LOLLIPOP: = 2x = 36x (12g)

CONE: = 4x = 45x (15g)

RICE PUDDING: = 16x (160g)
 = 2x (1,5kg)

TIRAMISU DOUGHNUT: = 2x = 50x (20g)

NEW

APPLICATIONS

Sweet Tapas / Desserts

Defrost and Serve.

INSTRUCTIONS



Lollipop: Remove from container and leave to defrost for 15 minutes before serving.

Cone: Leave to defrost 30 minutes before serving.

Rice Pudding: Defrost, sprinkle with cinnamon on top and serve cold.

Tiramisu: Leave to defrost at room temperature before serving.

sweet tapas



Sweet bite-size Finger Food

V RANGE | SWEET TAPAS | DESSERTS

Evolved Products

Range of Finger Food presented in spherical shapes.

Description of Product

Mojito Cocktail, fresh cheese and potato flake balls.
Assortment of different Cheese balls sprinkled with chopped nuts.

Mini Cheesecake in deconstruction.

Macaroon: Sweet and Savoury version of the French Classic with different cheese fillings.

Different because....

Tender and crunchy.
One bite size.

Surprise one by their flavours, variety of shapes and colours.
GLUTEN FREE, except for the Mojito and the Macaroons.

Easy regeneration.

Ideal for quality, fast food (Fast Good).

Characteristics

Traditional production.

12M

18M



-18°

BALLS / MACAROON
CHEESECAKE

REGENERATION:



Range of Products

- MOJITO COCKTAIL AND FRESH CHEESE BALL
- GOAT CHEESE&BLUEBERRY&ALMOND BALL
- GORGONZOLA&REINETA APPLE&PISTACHIO BALL
- CREAMY CHEESE&QUINCE&ALMOND BALL
- MINI FORK FOR CHEESECAKE
- TORTA DE CASAR CHEESE MACAROON (ORANGE IN COLOUR)
- IDIAZABAL CHEESE MACAROON (VARIED COLOURS)

Trade channels

HORECA

Presentation

BALLS: = 2x = 54x 9g
ø2CM

MOJITO: = 3x = 30x 8g
ø2,7-3CM

CHEESECAKE: = 2x = 70x 14g
HEIGH INCLUDING FORK: 8,5CM 1,8CM X ø2,3CM

MACAROON: = 3x = 48x 10g
ø3,5CM

NEW

APPLICATIONS

Sweet Tapas, Desserts, Petit Fours, Snacks to accompany Cocktails.

Ideal for Catering and Banquets
Defrost and serve.

INSTRUCTIONS



Remove from containers and leave to defrost in refrigerator until ready for consumption.
Once defrosted do not refreeze.

COMMENTS

GLUTEN FREE: except Mojito Ball and Macaroons

Macaroon: Do not defrost excessively to avoid possible humidification.

sweet tapas



Hot Desserts

V RANGE | SWEET TAPAS | DESSERTS

Tradicional Products

Rolls with crunchy pre-cooked wrappings and smooth creamy fillings.

Description of Products

Rolls in Brick and film pastry filled with cheese, jam and marmalade.

Different because....

Crunchy combination of sweet and savoury.

Easy regeneration.

Ideal for quality, fast food (Fast Good)

Characteristics

Traditional production.

Pre-cooked.



REGENERATION:



Range of Products

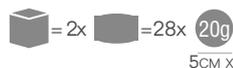
- GOAT CHEESE AND WILD FRUIT JAM ROLL
- GOAT CHEESE AND TOMATO JAM ROLL

Trade channels

HORECA

Presentation

GOAT CHEESE AND WILD FRUIT JAM ROLL:



GOAT CHEESE AND TOMATO JAM ROLL:



NEW

APPLICATIONS

Sweet Tapas, Desserts, Appetizers and Garnish. Heat and serve.

INSTRUCTIONS



Without defrosting, bake in oven until brown for 5-6 minutes at 200°C.



INGREDIENTS



WINE SPHERIFICATIONS | THE PLEASURE OF EATING WINE

Spherifications of:

- Pedro Ximénez Wine (15% ABV)
- Moscatel Wine (15% ABV)
- Oporto Wine (18% ABV)
- Green Walnut Liqueur (Ratafia) (29% ABV)

VINESENTI | TASTES OF WINE. ALCOHOL FREE

- VINIUS: Soluble Powder of red grape
- VINETERRA: Powder of red grape
- ORGANIC VINETERRA: Powder of red grape 
- VINUBO: Powder of white grape

FORVM | VINEGAR PERFUMES

- Vinagre Chardonnay
- Vinagre Cabernet Sauvignon
- Vinagre Merlot  
- Flavivis Reserve

FAINATUR | INSTANT HONEY TEA

Herbal Teas made with:

- Ginger
- Ginger & Lemon
- Rooibos & Hibiscus
- Chai
- Lemon
- Camomile & Green Anise
- Pu-Erh & Cinnamon
- Lavander & Lemon Balm
- Black & Lemon
- Balsamic
- Green & Mint
- Lemongrass & Ginger

HERBAL TEAS WITH HONEY

Honey with:

- Lavender and Mandarin
- Honey with Cinnamon and Orange
- Honey with Citrus Fruits
- Honey with Eucalyptus and Thyme
- Honey with Lime and Mint
- Honey with Ginger and Lemon

ingredients



Wine Spherifications, the pleasure of Eating Wine

VI GAMA | INGREDIENT | PAIRINGS

Innovative Product

Small spherifications of wines that surprise one for their melting texture, flavours and taste of wine which excites the palate.

Description of Product

Spherifications similar to caviar, uniform, brilliant and separate, made from Pedro Ximénez, Moscatel, and Port Wines and Green Walnut Liqueur (Ratafia).

Different because...

Unique, surprising taste made from a selection of Designation of Origin Wines.

"Tecno emotional" tendency.

Ability to improvise and surprise in recipes.

Great variety of pairings.

Characteristics

Spherification

12M

Dry transport. No need for refrigeration.

Range of Products

- SPHERIFICATIONS OF PEDRO XIMÉNEZ WINE (15% ABV)
- SPHERIFICATIONS OF MOSCATEL WINE (15% ABV)
- SPHERIFICATIONS OF PORT WINE (18% ABV)
- SPHERIFICATIONS OF GREEN WALNUT LIQUEUR (RATAFIA) (29% ABV)

Trade channels

HORECA / RETAIL

Presentation



NEW

APPLICATIONS

Tapas, In Appetizers, starters, salads and innovative dishes.

Enjoyable and surprising shapes that allow for infinite possibilities of pairing and decoration.

Consumption temperature between 16°C and 18°C.

INSTRUCTIONS

Pair with cheese, foie-gras, vegetables, cold meats, meat, fish, assorted desserts, ice creams, and cocktails, etc.

COMMENTS

Store in a cool, dry, ventilated place at between 15°C and 20°C.

Keep out of direct light.

Once opened, keep in refrigerator maximum 15 days.

The Walnut Liqueur (Ratafia) is made from green walnuts.

ingredients



Vinesenti

Tastes of Wine. Alcohol Free

INGREDIENT

Innovative Product

Powder extracted from selected white/black grapes.

Description of product

Polyphenolic compound from skin of pressed grape
ALCOHOL-FREE.

Different because...

ALCOHOL-FREE: Ideal culinary ingredient for countries which do not consume alcohol, for vegans and for raw food diets.
IT TASTES OF WINE but does not contain alcohol.

Antioxidant and natural preservative: lengthen the shelf-life of food.

Provides wine flavours and aromas: sweet tannins, sensations of fruit, spices, cocoa and cereals...

It confers consistency and colour.

NATURAL COLOURING AND FLAVOUR ENHANCER.

Characteristics

Alcohol-free.



Dry transport. No need for refrigeration.

Range of products

- VINIUS
Soluble Powder of red grape
- VINETERRA
Powder of red grape
- VINETERRA ECOLÓGICO
Powder of red grape
- VINUBO
Powder of white grape

Trade channels

HORECA / RETAIL.

Presentation

HORECA:  =16x  250g

RETAIL:  =8x  80g

APPLICATIONS

Facilitates the fusion of ingredients. Emulsifies and thickens sauces quickly, giving them shine.

It gives them sponge-like textures.

Ideal for applications in bakery, pastry making and confectionery, meat and chicken soups, sauces, marinades, vinaigrettes and dressings; crispiness; jelly, fresh pasta and ALCOHOL-FREE COCKTAILS.

Low sodium content: it is a healthy seasoning.



ingredients



Forvm | Vinegar Perfumes Brand Leader

INGREDIENT

Developed Product

The family of Forvm vinegars, extracted from the D.O Penedés varieties, does not leave one indifferent and allows for unlimited applications.

Description of product

FORVM CHARDONNAY

Smooth with a sweet touch.

FORVM CABERNET SAUVIGNON

Sweet and sour, acetified, and aged (8 year vintage).

FORVM MERLOT ORGANIC



From a young wine without ageing, very full taste of red fruit.

FLAVIVS RESERVA

Is different sweet and sour as a result of its ageing (20 year vintages).

Different because...

Sweet and sour tastes.
Ideal for boiling down, sauces and vinaigrettes.
8 and 20 year vintages
SINGLE DOSE of 20 ml in small, plastic bottle: ideal for caterings, hotel amenities, airlines, picnics...

Characteristics



Dry transport. No need for refrigeration.

Range of products

- FORVM CHARDONNAY
- FORVM CABERNET SAUVIGNON
- FORVM MERLOT
- FLAVIVS RESERVA

Trade channels

HORECA / RETAIL

Presentation

CHARDONNAY & CABERNET SAUVIGNON:
 = 6x 250ML
 = 6x 500ML
 = 6x 1000ML

MERLOT ORGANIC (VEGAN):
 = 6x 250ML
 = 6x 500ML

FLAVIVS RESERVA:
 = 6x = 1x 250ML
 (INDIVIDUAL CASE)

ONE-DOSE CHARDONNAY, CABERNET SAUVIGNON & MERLOT ORGANIC:



(SMALL PLASTIC BOTTLE)

APPLICATIONS

Ingredient

FORVM CHARDONNAY

Ideal for fish and shellfish.

FORVM CABERNET SAUVIGNON

Salads, sauces, rice dishes, maceration of fruit. Boiling down meat and desserts.

FORVM MERLOT

Salads and sauces. Boiling down desserts.

FLAVIVS RESERVE

Sushi, creams, vinaigrettes, meat and salting.



ingredients



Fai Natur

ESPIGOL & MELISSA AMB
infusió soluble
LAVANDA & MELISSA C
infusión solu
LAVENDER & LEMO
Honey tea

Fai Natur

ROOIBOS & HIBISC AMB
infusió soluble
ROOIBOS & HIBISCO C
infusión solub
ROOIBOS & HIBIS
Honey tea

Fai Natur

GINGERRE & LLIMONNA AMB
infusió soluble
JENGIBRE & LIMON C
infusión solubl
GINGER & LEMON
Honey tea

Fai Natur

CHAI AMB MEL
infusió soluble
CHAI COW MIEL
infusión soluble
CHAI
Honey tea

Fai Natur | Instant Honey Tea

V RANGE | INGREDIENT

Evolved Product

INSTANT TEA with HERBS and HONEY. HONEY TEA. Natural and Healthy.

Description of product

It is a Jelly-like herbal tea which dissolves instantly in hot or cold water.

Easy to prepare: mix and drink. GLUTEN-FREE.

100% NATURAL INGREDIENTS.

Different because...

THERE IS NO NEED TO BOIL THE WATER (just heat it or drink it cold). No need to let it stand for 5m.

Saves time and effort in preparation.

It is a V Range product and an ingredient.

Herbal tea suitable for children.

Characteristics



Dry transport. No need for refrigeration.

REGENERATION:

Dissolve in water

Range of products

Herbal Teas made with:

- GINGER
- GINGER & LEMON
- ROOIBOS & HIBISCUS
- CHAI
- LEMON
- CAMOMILE & GREEN ANISE
- PU-ERH & CINAMON
- LAVENDER & LEMON BALM
- BLACK & LEMON
- BALSAMIC
- GREEN & MINT
- LEMONGRASS & LEMON & GINGER

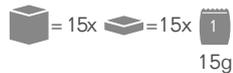
Trade channels

HORECA / RETAIL

Presentation



One -dose:



APPLICATIONS

Ingredients

Just stir and drink

Herbal Tea in warm or cold water (no need for boiling).

Suitable for cocktails, sauces and other uses. Suitable for mixing with milk, juices, yogurts, for spreading on bread, with cheese.

Can be used to decorate dishes, desserts and ice creams.

It can be used to make jellies, for ice cubes to personalize cocktails, Ice Tea...

Boosts creativity.

INSTRUCTIONS

Dissolve 2 dessert spoonfuls (20 g) in 200 ml of liquid. Stir and serve.



ingredients



Herbal Teas with Honey |

ORGANIC

V RANGE | INGREDIENT

Evolved Product

Organically produced honey for herbal teas with tastes of herbs, citrus and spices. Natural and healthy.

Product description

Multi-flower organically produced honey combined with aromatic oils, instantly dissolved in hot or cold water. Easy to prepare, just mix, stir and enjoy.

Different because...

INSTANTLY DISSOLVED IN HOT OR COLD WATER.

Organic certification.

It is a V Range product and an ingredient at the same time.

HEALTH BENEFITS: calming,

digestive, refreshing, eases the symptoms of the common cold, lightly diuretic and depurative.

Suitable for children.

Characteristics



Dry transport. No need for refrigeration.

REGENERATION:

Dissolve in water

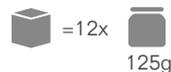
Range of products

- HONEY WITH LAVENDER AND MANDARIN
- HONEY WITH CINNAMON AND ORANGE
- HONEY WITH CITRUS FRUITS
- HONEY WITH EUCALYPTUS AND THYME
- HONEY WITH LIME AND MINT
- HONEY WITH GINGER AND LEMON

Trade channels

HORECA / RETAIL

Presentation



APPLICATIONS

Ingredient.

Dissolve in hot or cold water.

THERE IS NO NEED TO BOIL IT.

Suitable to be added to herbal tea, milk, coffee, fruit juices or yoghurt.

For decorating dishes desserts and ice-creams.

Promotes creativity.

INSTRUCTIONS

Dissolve one dessert spoonful (5-10 ml) in 200 ml of liquid. Stir and serve.

COMMENTS

Do not exceed the Recommended amount.

No need to keep in refrigerator once opened.



COMPLEMENTS



CRUNCHY ACCOMPANIMENTS. DIAMOND CRYSTAL BREAD 

- Two spans 200g.
- Flute 60g.
- Small Roll 30g.

REGAÑAS-FLATBREAD, MINI BREADSTICKS, CRYSTAL BREAD STICKS 

- Regaña (Crispy Flatbread): Traditional / with Seaweed / with Smoked Paprika
Seafaring / Organic  / Family Pack
- Mini Crystal Bread Sticks
- El Palo Crystal Bread Sticks
- Palissimo Long Crystal Bread Sticks

complements



Crunchy accompaniments. Diamond crystal bread

V RANGE / TAPAS / COMPLEMENTS

Innovative Product

An extremely light, crunchy bread made with highly hydrated dough.

THE AUTHENTIC, UNIQUE CRYSTAL BREAD.

Description of Product

Bread with a very light, almost transparent crunchy crust. Its crumb is soft, light and with a honeycomb effect larger than any other on the market.

Different because...

Extremely light and crunchy. Very light crumb with a large honeycomb effect.

Its neutral taste enhances the performance of any quality olive oil or quality tomato for spreading or the traditional sea salt.

IT CONTAINS NO PRESERVATIVES.

Easy regeneration.

Characteristics

Totally handmade.

Frozen pre-cooked product.



VERY IMPORTANT: DO NOT INTERRUPT THE COLD CHAIN. REGENERATION:



Range of Products

- Two spans 200g. bread dough
- Flute 60g. bread dough
- Small Roll 30g. bread dough

Trade channels

HORECA

Presentation

Two spans: = 28x 200g = 150g
10x40cm NET

Flute : = 100x 60g = 52g
5x22cm NET

Small Roll: = 100x 30g = 28g
ø7cm NET

NEW

APPLICATIONS

Tapas / Complements.

Ideal to go with tomato, olive oil and salt or even better with traditional sea salt.

To accompany any gourmet product: Iberian pork products, cheese and salted foods, etc.

INSTRUCTIONS

Oven: Preheat at 200°C



8-10' two spans
6-8' Flutes
5-6' Rolls

Salamander: Open piece in half with a serrated knife, without sliding the knife.



*Toast on the crusty side. Adjust the time depending on the heat of the salamander.

COMMENTS

In order to prepare good tomato bread, the use of tomatoes with a very soft skin: the Garland type is recommended.

complements



Regañas-flatbread, mini breadsticks, crystal bread sticks

V RANGE / TAPAS / COMPLEMENTS

Innovative Product

Variety of bread products made by hand with no preservatives or artificial colourings.

Combining new unmatched flavours and textures.

Ideal to go with tapas, appetizers, as a basis for different dishes or as a complement for a variety of cold meats, cheese, paté, shellfish or tastings, etc.

Description of Product

Regañas-Flatbread surprise one by their shape, their unique, fine, crunchy texture, and their taste which is slightly salty.

The Mini Breadsticks and Breadsticks are made with Crystal Bread dough and are incredibly tasty and crunchy and have a rustic texture.

Ideal to give a crunchy touch to any product or preparation they go with.

Different because of

Their crunchy texture, shape and flavour.

Characteristics

Traditional and totally handmade. Presented in flowpack.



REGAÑAS MINI BREAD
& PALOS STICKS

Dry transport. Refrigeration not necessary.

Range of Products

- REGAÑA (Crispy Flatbread):
 - TRADITIONAL
 - with SEAWEED
 - with SMOKED PAPRIKA
 - SEAFARING
 - ORGANIC
 - FOR TASTINGS
 - FAMILY PACK
- MINI CRYSTAL BREAD STICKS
- EL PALO CRYSTAL BREAD STICKS
- PALISSIMO LONG CRYSTAL BREAD STICKS

Trade channels

HORECA / RETAIL

Presentation

Regañas-Flatbread: = 60x | 35g | = 2x

Regañas-Flatbread Family Pack: = 10x | = 6x | 35g | = 2x

Mini Bread Stick: = 150x | 15g | = 100x | 25g | = 24x | 170g

EL Palo Bread Stick: = 60x | 20g | = 3x

Palissimo Bread Stick: = 12x | 250g

NEW

APPLICATIONS

Tapas, Appetizers, Tastings, Basis for dishes and Complements.

COMMENTS

They are handmade.

Storage: It is recommended they be kept in a fresh, dry place and protected from light and heat.

Established requirements for transport companies: when handling these goods, they should be treated with care as they are fragile products.



We would like to express our appreciation to 100% Chef for the loan of photographs of material and complements from this catalogue and to all our producers, Porto Muiños, for their pictures.



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