

Luxury Tapas



HoReCa Gastronomic Solutions



NEW

Collection 2018
Goat Cheese, Saffron Honey and Almonds Lollipops

To be served and consumed semi-frozen (semifreddo) (-5°C to 0°C)
 Serve standing using the LOLLIPOPS DISPLAYS available for 4, 12 and 24 Lollipops.



NEW

Collection 2018
Black Truffles and Blueberry Lollipops

To be served and consumed semi-frozen (semifreddo) (-5°C to 0°C)
 Serve standing using the LOLLIPOPS DISPLAYS available for 4, 12 and 24 Lollipops.



NEW

Collection 2018
Mango, Tomato and Hazelnuts Lollipops

To be served and consumed semi-frozen (semifreddo) (-5°C to 0°C)
 Serve standing using the LOLLIPOPS DISPLAYS available for 4, 12 and 24 Lollipops.



NEW

Collection 2018
Green Apple and Pistachios Lollipops

To be served and consumed semi-frozen (semifreddo) (-5°C to 0°C)
 Serve standing using the LOLLIPOPS DISPLAYS available for 4, 12 and 24 Lollipops.



NEW

Collection 2018
French Roquefort Cheese and Walnuts Lollipops

To be served and consumed semi-frozen (semifreddo) (-5°C to 0°C)
 Serve standing using the LOLLIPOPS DISPLAYS available for 4, 12 and 24 Lollipops.

Innovating and providing gastronomic solutions is the most concrete and useful way to understand the requirements of our HoReCa clients.

Javier Huertas.
 Chef Bocuse d'Or
 Gastronomic Advisor



APPETIZERS

Semi-Defrost and Serve

Serving Instruction



To be served and consumed semi-frozen (semifreddo) (-5°C to 0°C)



Serve standing using the LOLLIPOPS DISPLAYS available for 4, 12 and 24 Lollipops.



Foie Gras and Figs Lollipops

To be served and consumed semi-frozen (semifreddo) (-5°C to 0°C)
Serve standing using the LOLLIPOPS DISPLAYS available for 4, 12 and 24 Lollipops.



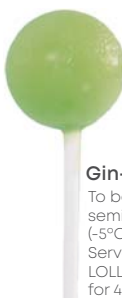
Foie Gras and Black Chocolate Lollipops

To be served and consumed semi-frozen (semifreddo) (-5°C to 0°C)
Serve standing using the LOLLIPOPS DISPLAYS available for 4, 12 and 24 Lollipops.



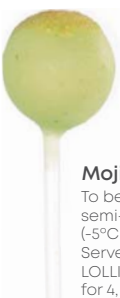
Quince paste and Manchego Cheese Lollipops

To be served and consumed semi-frozen (semifreddo) (-5°C to 0°C)
Serve standing using the LOLLIPOPS DISPLAYS available for 4, 12 and 24 Lollipops.



Gin-Tonic Lollipops

To be served and consumed semi-frozen (semifreddo) (-5°C to 0°C)
Serve standing using the LOLLIPOPS DISPLAYS available for 4, 12 and 24 Lollipops.



Mojito Lollipops

To be served and consumed semi-frozen (semifreddo) (-5°C to 0°C)
Serve standing using the LOLLIPOPS DISPLAYS available for 4, 12 and 24 Lollipops.



Melon and Iberian Ham Lollipops

To be served and consumed semi-frozen (semifreddo) (-5°C to 0°C)
Serve standing using the LOLLIPOPS DISPLAYS available for 4, 12 and 24 Lollipops.



Manchego Cheese and Blueberry Lollipops

To be served and consumed semi-frozen (semifreddo) (-5°C to 0°C)
Serve standing using the LOLLIPOPS DISPLAYS available for 4, 12 and 24 Lollipops.



Foie Gras and Raspberry Lollipops

To be served and consumed semi-frozen (semifreddo) (-5°C to 0°C)
Serve standing using the LOLLIPOPS DISPLAYS available for 4, 12 and 24 Lollipops.



Partridge Pâté and Orange Juice Lollipops

To be served and consumed semi-frozen (semifreddo) (-5°C to 0°C)
Serve standing using the LOLLIPOPS DISPLAYS available for 4, 12 and 24 Lollipops.



Foie Gras and Wild Fruits Jam Pyramids

To be served and consumed semi-frozen (semifreddo) (-5°C to 0°C).
Serve directly on the spoons where the product is located.



Manchego Cheese and Peach Jam Pyramids

To be served and consumed semi-frozen (semifreddo) (-5°C to 0°C).
Serve directly on the spoons where the product is located.



Partridge Pâté and Wild Fruits Jam Pyramids

To be served and consumed semi-frozen (semifreddo) (-5°C to 0°C).
Serve directly on the spoons where the product is located.

LOLLIPOPS

LOLLIPOPS

PYRAMIDS



DUMPLINGS

*Manchego Cheese and Raspberry.
Black Pudding and Pine nuts.
Cod Brandade.
Foie Gras and Raspberry.
Spanish Chorizo.*



MINI-CROQUETTES

*Partridge.
Boletus.
Iberian Ham.
Oxtail.
Truffles and Boletus.*



CRUNCHY POCKETS

*Pheasant meat.
Partridge Pâté.
Foie Gras.*



FRITTERS

*Cod Brandade.
Scallops and Prawns.*



**Quail
Hindlegs**



**Villaroy
Quail
Drumsticks**

Others

*Manchego Cheese Cubes.
Prawns and Spinach Samosa.
Salmon and Bacon Samosa.*

Serving Instruction

- 1. Keep frozen and do not thaw previously.*
- 2. Fry in very hot oil until golden brown.*



Serving Instruction

- 1. Keep frozen and do not thaw previously.*
- 2. Bake at 180°C for 10 min. until golden brown.*



CRUNCHY TAPAS

*Iberian Ham and Manchego Cheese.
Spanish Chorizo.*



CRUNCHY CIGARS

*Boletus Mushrooms and Black Truffles.
Artisanal Black Pudding.
Scrambled eggs and Spanish Chorizo.*



**QUAIL AND DRIED
APRICOT MINI SKEWERS**

ROULEAUX



Oxtail Rouleau
Beef Cheek Rouleau
Pork Trotters Rouelau
Pork Meat Rouleau

Serving Instruction:

1. Semi-defrost the product and cut into medallions.
2. Cook on a griddle or on a pan until golden brown and serve.

MAIN COURSES



Oxtail Millefeuille
with melted Man-
cho Cheese



Pork Cheek
Wellington

Serving Instruction:

1. It is advisable to thaw previously.
2. Bake at 180°C during 20 minutes
3. Serve and personalize with a sauce.



Pork trotters
stuffed with Bolet-
us and Leeks



Confit Pork Knuckle
(Ready to grill)



Stewed Oxtail
boneless

Serving Instruction:

1. It is advisable to thaw previously.
2. Cook on a griddle or on a pan until golden brown and serve.

Serving Instruction:

1. Drill the covering film in different points.
2. Heat into the microwave at 800w for 7 minutes.
3. Open and serve.



Luxury Tapas



Maximum quality and originality.



Natural ingredients and handmade.



*Ready to be served in 5 to 10 minutes after
adding your own personal touch.*



*Range exclusively for caterers and food
professionals.*

Luxury Tapas

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