

# Foodservice Gastronomic Solutions



## Luxury Tapas

### APPETIZERS Semi-defrost and Serve



#### LOLLIPOPS

- Manchego Cheese and Quince
- Melon with Ham
- Foie Gras with Figs
- Foie Gras with Dark Chocolate
- Mango, Tomato and Hazelnuts
- Goat Cheese, Saffron Honey and Almonds



- Foie Gras and Raspberries
- Manchego Cheese and Blueberries
- Partridge Pâté with Orange

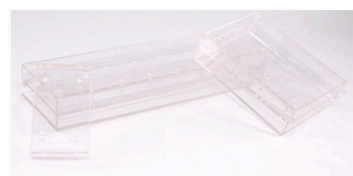
#### Serving Instructions:

- 1- To be served and consumed **semi-frozen** (semifreddo) (- 5° C to 0° C)
- 2 - To be served standing in the available displays.



#### Logistics

160 pieces per box / 40 pieces per tray



#### LOLLIPOPS DISPLAYS

- 4 units display (24 units per box)
- 12 units display (12 units per box)
- 24 units display (6 units per box)

### APPETIZERS Tex-Mex



10 min.



#### TEX-MEX FAJITAS

#### Cooking Instructions:

- 1- It's not necessary defrosting it before baking
- 2- Bake at 180° C for 10 minutes until it is brown in the outside and gets warm inside

#### Logistics:

96 pieces per box / 24 pieces per tray  
\*Retail conditions available

### APPETIZERS Steam Cooking



10 min.



#### GYOZAS

- Fresh vegetables with Tiger Milk (veggie)
- Shrimps with Citrus Curry
- Pork Cheeks with Kimchee Sauce
- Oxtail with Hoisin Sauce
- Confit Duck with sweet Chili
- "Tori" (Chicken and Fresh Vegetables)

#### Cooking Instructions:

- 1- Keep frozen. Do not previously thaw
- 2- It's recommended, before steaming, browning it in a frying pan or a griddle
- 3- Steam using a food-steamer or a steam-oven for 5-10 minutes and serve

#### Logistics:

160 pieces per box/ 40 pieces per tray



5 min.



#### GUA BAOS

- Fresh Vegetables with Tiger Milk (veggie)
- Shrimps with Citrus Curry
- Pork Cheeks with Kimchee Sauce
- Oxtail with Hoisin Sauce
- Confit Duck with sweet Chili

#### Cooking Instructions:

- 1- Keep frozen. Do not previously thaw
- 2- Steam using a food-steamer or a steam-oven for 5 minutes and serve

#### Logistics:

48 pieces per box/ 24 pieces per tray

# APPETIZERS Croquetas and Tapas (Deep Fryer)



## WORLD'S BEST CROQUETA CREAMY CROQUETAS with JOSELITO Iberian Ham (Madrid Fusion 2021)

### Cooking Instructions:

#### OPTION 1 (MICHELIN STAR OPTION)

- 1 - Defrost in the fridge for 6 hours
- 2 - Take off the fridge and keep at ambient room temperature, 2 hours before cooking,
- 3 - Fry at 180°C for 2 - 3 minutes
- 4 - Place on absorbent paper for 2 minutes before serving

#### OPTION 2 (FAST REGENERATE OPTION)

- 1 - Without defrosting, fry at 180°C for 4 minutes
- 2 - Bake in the oven at 180°C for 1 minute

\*Don't fry more than 4/5 pieces per litre of oil

### Logistics:

Wholesale: 45 pieces per box / 15 pieces per bag

Retail: 6 pieces per case



## MINI CROQUETAS

- Iberian Ham
- Boletus
- Cured Beef Meat and Piquillo peppers
- Partridge
- Oxtail
- Squid in Ink

### Cooking Instructions:

- 1 - Keep Frozen. Do not previously thaw
- 2 - Fry in very hot oil (180°C) until it's browned
- 3 - Place on absorbent paper for 2 minutes before serving

\*Don't fry more than 8/10 pieces per litre of oil

### Logistics:

4kg per box / 1kg bags



## VEGGIE CROQUETAS

- Andalusian Salmorejo
- Guacamole
- Hummus

### Cooking Instructions:

- 1 - Keep Frozen. Do not previously thaw
- 2 - Fry in very hot oil (180°C) until it's browned
- 3 - Place on absorbent paper for 2 minutes before serving

\*Don't fry more than 8/10 pieces per litre of oil

### Logistics:

240 pieces per box / 60 pieces per tray



## DUMPLINGS

- Manchego Cheese with Raspberries
- Black Pudding and Pine Nuts
- Cod Brandade
- Spanish Chorizo

### Cooking Instructions:

- 1 - Keep Frozen. Do not previously thaw
- 2 - Fry in very hot oil (180°C) until it's browned
- 3 - Place on absorbent paper for 2 minutes before serving

\*Don't fry more than 8/10 pieces per litre of oil

### Logistics:

192 pieces per box / 48 pieces per tray

\*Retail conditions available



## CRUNCHY CANDIES

- Pheasant
- Partridge Pâté

### Cooking Instructions:

- 1 - Keep Frozen. Do not previously thaw
- 2 - Fry in very hot oil (180°C) until it's browned
- 3 - Place on absorbent paper for 2 minutes before serving

\*Don't fry more than 8/10 pieces per litre of oil

### Logistics:

192 pieces per box / 48 pieces per tray

\*Retail conditions available



## VILLARROY QUAIL DRUMSTICKS

### Cooking Instructions:

- 1 - Keep Frozen. Do not previously thaw
- 2 - Fry in very hot oil (180°C) until it's browned
- 3 - Place on absorbent paper for 2 minutes before serving

\*Don't fry more than 4/5 pieces per litre of oil

### Logistics:

100 pieces per box / 50 pieces per tray

\*Retail conditions available



## QUAIL BITS

### Cooking Instructions:

- 1 - Keep Frozen. Do not previously thaw
- 2 - Fry in very hot oil (180°C) until it's browned
- 3 - Place on absorbent paper for 2 minutes before serving

\*Don't fry more than 8/10 pieces per litre of oil

### Logistics:

150 pieces per box / 25 pieces per bag

# SEMI-FINISHED Low Temperature Slow - Cooked Meat



## PORTIONED MEAT

- Oxtail (900g / 150g)
- Suckling Lamb (900g / 150g)
- Suckling Pig (900g / 150g)

### Cooking Instructions:

- 1 - Semi-defrost and cut into portions, according to your preferences
- 2 - Brown it in a grill or frying pan before serving

### Logistics:

4 pieces per box / 900g per piece

Pork Knuckle:

10 pieces per box / +650g per piece

Suckling Lamb/Suckling Pig 150g:

4 trays per box (8 units per tray)



## ROLL-BURGER

- Oxtail
- Beef Cheeks
- Pork Trotters
- Pork Rinds

### Cooking Instructions:

- 1 - Semi-defrost and cut into medallions
- 2 - Brown it in a grill or frying pan before serving

### Logistics:

4 pieces per box / 700g per piece



## PULLED MEAT

- Pulled Chicken
- Pulled Pork

### Cooking Instructions:

- 1 - Defrost in the fridge
- 2 - Regenerate 4 minutes in the Microwave (800W) in its own bag.
- 3 - Before opening the bag, crumble the meat to mix it with its own juices.

### Logistics:

4kg per box / 1kg bags



# SEMI-FINISHED Low Temperature Cooking



## SLOW-COOKED CONFIT DUCK LEGS

### Cooking Instructions:

1 - Previously thaw

#### OPTION 1 : OVEN

2 - Bake the meat at 180° C in the oven for 15/20 minutes, until the skin gets golden and crispy and the meat is juicy inside.

#### OPTION 2 : MICROWAVE

2 - Drill the covering film and heat it in the Microwave at maximum power for 3-5 minutes

### Logistics:

6 vacuum-bags per box /  
600g per vacuum-bag

## SLOW-COOKED BBQ PORK RIBS

### Cooking Instructions:

1 - Previously thaw

#### OPTION 1 : OVEN

2 - Bake at 180° C/ 200° C for 10/15 minutes.

3 - Serve, covered with their own cooking Sauce

#### OPTION 2 : MICROWAVE

2 - Drill the covering film and heat it in the microwave at 800W for 6 minutes

### Logistics:

6 vacuum-bags per box /  
550 - 650g per vacuum-bag

## SLOW-COOKED PORK RIBS WITH AROMATIC HERBS

### Cooking Instructions:

1 - Previously thaw

#### OPTION 1 : OVEN

2 - Bake at 180° C/ 200° C for 10/15 minutes.

3 - Serve, covered with their own cooking Sauce

#### OPTION 2 : MICROWAVE

2 - Drill the covering film and heat it in the microwave at 800W for 6 minutes

### Logistics:

6 vacuum-bags per box /  
550 - 650g per vacuum-bag

## SLOW-COOKED BEEF CHEEKS

### Cooking Instructions:

1 - Previously thaw

2 - Heat, with the bag, in a bain-marie (water bath) or in the microwave (800 W) for 2-3 minutes.

3 - Open the bag, and serve the whole piece or cut into medallions, as you prefer.

### Logistics:

8 pieces per box / 450g per bag



## SLOW-COOKED PORK CHEEKS

### Cooking Instructions:

1 - Previously thaw

2 - Heat, with the bag, in a bain-marie (water bath) or in the microwave (800 W) for 2-3 minutes.

3 - Open the bag, and serve the whole piece or cut into medallions, as you prefer.

### Logistics:

6 pieces per box / 1 kg bags



## BROWN BEEF STOCK

Our Beef stock is elaborated only with Bones and Beef, Fresh Vegetables and Water, with controlled slow cooking, for several hours, until the stock gets the perfect Texture and Flavour. It can be used as a base for any kind of Meat Sauces.

### Cooking Instructions:

1- Defrost and Heat.

2- It can be used for Sauces or as a base for Rice dishes, Soups, Consommés

### Logistics:

2 pieces per box/ 1,5kg per piece

# DESSERTS Defrost and Serve



## CHEESEHEART FONDANT - 1,5 KG

### Chef Suggestions:

- 1 - Remove from the box with the base.
- 2 - Defrost in the fridge (0°C to 4°C) for 24 hours and serve
- 3 - Once defrost, do not refreeze.
- 4 - Preserve in the fridge (0°C to 4°C) and consume within 6-7 days.

### Logistics:

1 piece per box.



## CHEESEHEART FONDANT - 100G

### Chef Suggestions:

- 1 - Remove from the box with the base.
- 2 - Defrost in the fridge (0°C to 4°C) for 24 hours and serve
- 3 - Once defrost, do not refreeze.
- 4 - Preserve in the fridge (0°C to 4°C) and consume within 6-7 days.

### Logistics:

16 pieces per box



## BELGIUM DARK CHOCOLATE HEART FONDANT - 100G

### Chef Suggestions:

- 1 - Remove from the box with the base.
- 2 - Defrost in the fridge (0°C to 4°C) for 24 hours and serve
- 3 - Once defrost, do not refreeze.
- 4 - Preserve in the fridge (0°C to 4°C) and consume within 6-7 days.

### Logistics:

16 pieces per box

# Luxury Tapas

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