

Foodservice Gastronomic Solutions



Luxury Tapas

BEEF/VEAL Low temperature vacuum cooking



- BEEF CHEEKS PREMIUM - BEEF CHEEKS (CATERING)

Beef cheeks vacuum cooked (sous-vide) at low temperature for more than 16 hours.

Cooking Instructions:

Previously thaw.

A. WHOLE PIECE:

A1) Without opening the bag, regenerate for 3 minutes in the microwave (800W) or in a water bath (bain-marie). Open the bag and serve the whole piece with a sauce of your choice.

A2) Open the bag and pour the contents directly into a saucepan with the cooking juice of your choice. Let reduce and regenerate for 10 minutes, and serve with its cooking juice.

B. SLICED: Place the bag in the microwave for 3 min to liquefy the fat. Open the bag, slice the cheeks into 1-2 cm slices, place in a hot plate and cover it with a shallots with balsamic vinegar reduction.

Logistics: 1 piece of ± 400g per bag / 6 bags per box

Shelf - Life: 24 months- 3 months at the fridge (0-4°C) once defrosted.



BEEF TOP BLADE

The perfect beef cut for low temperature vacuum cooking (sous-vide) is in fact characterized by a vein of collagen which requires of long cooking time to melt and hydrate the fibers providing an amazing consistency, which softens the meat and amplifies its flavor. Our Beef Top blade is vacuum cooked (sous-vide) at low temperature for 16 hours.

Cooking Instructions:

1. Previously thaw.
2. Regenerate for 20 - 25 minutes in a pre-heated oven at 200 °C.
3. Serve covered with its own cooking juice.

Logistics: 1 piece of ± 2 Kg per bag / 2 bags per box

Shelf - Life: 24 months- 3 months at the fridge (0-4°C) once defrosted.



- BEEF SHANK (HAMMER) - HALF BEEF SHANK

Selected beef shank vacuum cooked (sous-vide) at low temperature for more than 15 hours, which softens the meat, and amplifies its flavor. Ideal for table service, it is perfect for 4 diners.

Cooking Instructions:

1. Previously thaw
2. Regenerate for 25 - 30 minutes in a pre-heated oven at 200°C.
3. Serve covered with its own cooking juice. Baked vegetables or mashed potatoes are the perfect garnitures for our veal shank.

Logistics:

BEEF SHANK: ± 2,2 Kg per bag / 2 bags per box

HALF SHANK: ± 1 Kg per bag / 4 bags per box

Shelf - Life: 24 months- 3 months at the fridge (0-4°C) once defrosted.



BRISKET (ANGUS)

Beef brisket vacuum cooked (sous-vide) for more than 15 hours, with a smoky touch.

Cooking Instructions:

1. Previously thaw
2. Cut in very thin slices, against the grain, and cover it with its own cooking juice or BBQ sauce.
3. Serve on bread with mustard, or any other sauce you prefer, or on a plate like a «carpaccio», covered with its own juice, with salad or vegetables as a garniture

Logistics: ± 1 Kg per bag / 4 bags per box

Shelf - Life: 24 months - 5 days at the fridge (0-4°C) once defrosted.



BEEF SHORT-RIB

Beef rib vacuum cooked (sous-vide) at low temperature for more than 15 hours, which allows the meat to preserve all its juices, for an incredible meltability in the mouth, and allowing the collagen to slowly dissolve at 55°C; the fibers remain compact and the meat preserves all the mineral salts and vitamins.

Cooking Instructions:

1. Previously thaw.
2. Regenerate for 15-20 minutes in a pre-heated oven at 200-220°C.
3. Serve covered with its own cooking juice.

Logistics: 1 piece of ± 550 g per bag / 6 bags per box

Shelf - Life : 24 months- 3 months at the fridge (0-4°C) once defrosted.



BEEF SPARE RIBS (CHURRASCO)

Beef spare-ribs cooked (sous-vide) at low temperature for more than 15 hours

Cooking Instructions:

1. Previously thaw.
2. Regenerate the whole or sliced piece, in a pre-heated oven for 20 minutes (180°C)
3. Serve, covered with its own cooking juice,

Logistics: ± 1,2 Kg per bag / 4 bags per box

Shelf - Life: 24 months- 3 months at the fridge (0-4°C) once defrosted.



BEEF DEMI-GLAZE

A first quality premium brown beef stock cooked at low temperature for more than 6 hours, with 40% beef tail as the main ingredient and fresh vegetables (onion, carrot, salt and spices).

Cooking Instructions:

Defrost, heat in a saucepan or in the microwave until boiling, stir and use. A recipe used as a base, garnishment and decoration for our low temperature cooking range. Diluted with water, can also be used as a broth

Logistics:

2 buckets per box/ 1,4kg per bucket

Shelf - Life:

24 months - 5 days at the fridge (0-4°C) once defrosted.

PORK Low temperature vacuum cooking



PORK CHEEKS

Pork cheeks vacuum cooked (sous-vide) at low temperature for more than 9 hours.

Cooking Instructions:

Previously thaw.

WHOLE PIECE: A1) Without opening the bag, regenerate for 3 minutes in the microwave (800W) or in a water bath (bain-marie). Open the bag and serve the whole piece with a sauce of your choice.
A2) Open the bag and pour the contents directly into a saucepan with the cooking juice of your choice. Let reduce and regenerate for 10 minutes, and serve with its cooking juice.

B. SLICED: Place the bag in the microwave for 3 min to liquefy the fat. Open the bag, slice the cheeks into 1-2 cm slices, place in a hot plate and cover it with a shallots with balsamic vinegar reduction

Logistics: 6-7 pieces per ± 1 Kg bag / 4 bags per box
Shelf - Life: 24 months- 3 months at the fridge (0-4°C) once defrosted.

- BBQ PORK SPARE RIBS - SPARE RIBS WITH AROMATIC HERBS

- **BBQ:** Pork spare ribs vacuum cooked (sous-vide) at low temperature for more than 12 hours, and customized with a light BBQ marinade.

- **AROMATIC HERBS:** Pork spare ribs vacuum cooked (sous-vide) at low temperature for more than 12 hours in their own juice, with thyme, rosemary and oregano.

Cooking Instructions:

1. Previously thaw
2. Bake in the oven for 15 minutes at 180-200°C.
3. Serve, covered with their own cooking sauce

Logistics: ± 600g per bag / 6 bags per box

Shelf - Life: 24 months- 3 months at the fridge (0-4°C) once defrosted.

LONG IBERIAN DRAWSTRING

Cooking Instructions:

1. Previously thaw
2. Gently separate the pieces of meat
3. Bake in the oven for 15 minutes at 180°C.
4. Serve, covered with their own cooking sauce

Logistics: ± 700 g per bag / 4 bags per box

Shelf - Life: 24 months- 3 months at the fridge (0-4°C) once defrosted.

PULLED



- PULLED PORK - PULLED CHICKEN

- **PULLED PORK:** Pork shoulder vacuum cooked (sous-vide) at low temperature for more than 12 hours.

- **PULLED CHICKEN:** Boneless chicken thighs vacuum cooked (sous-vide) at low temperature for more than 3 hours.

Our pulled is unique as it is exclusively elaborated with meat and spices, ready to be regenerated, shredded and used as a filling for tacos, fajitas, sandwiches, hamburgers, wraps...

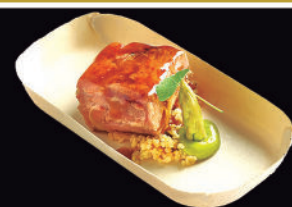
Cooking Instructions:

1. Previously thaw.
2. Regenerate for 4 minutes in the Microwave (800W)

Logistics: 4 bags per box/ ± 1kg per bag

Shelf - Life: 24 months- 3 months at the fridge (0-4°C) once defrosted.

OTHER MEATS



CONFIT DUCK LEGS

Duck legs vacuum cooked at low temperature for more than 6 hours. Crispy outside, and juicy inside.

Cooking Instructions:

1. Previously thaw, retire the fat.
2. Bake in the oven for 20 minutes (180°C) skin side up for it to get crispy.
3. Serve covered with its own cooking sauce.

Logistics: 6 bags per box / 2 legs per bag (± 600g)

Shelf - Life: 24 months - 3 months at the fridge (0-4°C) once defrosted.

SUCKLING PIG (ALREADY PORTIONED)

A whole suckling pig cooked at a low temperature for 15 hours. Once cooked, it is boned, separating the skin and meat, then reassembled, pressed and portioned into 150 g portions, ready to prepare using a grill, frying pan or griddle.

Cooking Instructions:

1. Previously thaw.
2. Brown the skin side with a dash of oil for 10 min. to make it crispy, at 150°C, using a grill, a frying pan or a griddle.
3. Cook the opposite side for 1 min. and serve with our beef demi glace or the sauce you prefer.

* If the meat sticks, we recommend you to place baking paper on the bottom of the grill, frying pan or griddle before cooking.

Logistics: 4 trays per box / 8 portions (150g each) per tray

Shelf - Life: 24 months - 5 days at the fridge (0-4°C) once defrosted.

SUCKLING LAMB (ALREADY PORTIONED)

Suckling lamb neck cooked at a low temperature for 15 hours. Once cooked, it is boned, reassembled, then pressed and portioned into 150 g portions, ready to prepare using a grill, frying pan or griddle.

Cooking Instructions:

1. Previously thaw.
2. Brown each side (200°C), with a dash of oil, for 5 minutes using a grill, a frying pan or a griddle.
3. Serve with our beef demi glace or the sauce you prefer.

Logistics: 4 trays per box / 8 portions (150g each) per tray

Shelf - Life: 24 months - 5 days at the fridge (0-4°C) once defrosted.





FAJITAS

- **Tex-Mex**
Delicious wheat flour tortillas, filled with minced chicken meat, spices and peppers
 - **Tikka-Massala**
Our version to the Indian recipe of Chicken Tikka-Massala, as a filling for our delicious wheat flour tortillas.
 - **Kebab**
Our Chicken Kebab Fajitas are the perfect combination of two typical delights of Street Food.
- 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

Shelf - Life:
24 months.



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 browning it in a frying pan or griddle before steaming.
 3. Steam using a food-steamer or a steam-oven for 5-10 minutes and serve.

Logistics:
120 pieces per box/ 40 pieces per tray

Shelf - Life:
24 months.



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

Shelf - Life:
24 months.



PANKO CREAMY CROQUETAS

- Spanish Ham
- Cod
- 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 4/5 pieces per litre of oil

Logistics:
4kg per box / 1kg bags

Shelf - Life:
24 months.



CREAMY CROQUETAS

- Iberian Ham
- Spanish Ham
- Boletus
- Cured Beef Meat and Piquillo peppers
- Cod
- Spanish Chorizo
- Oxtail
- Squid in Ink
- Blue Cheese AOP

- 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:
4kg per box / 1kg bags

Shelf - Life:
24 months.



MINI CROQUETAS

- Iberian Ham
- Boletus
- Cured Beef Meat and Piquillo peppers
- 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

Shelf - Life:
24 months.



VEGGIE MINI CROQUETAS

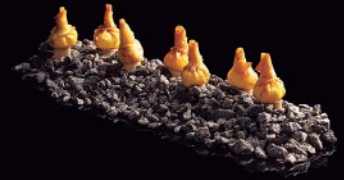


- Andalusian Salmorejo
- Guacamole
- Hummus

- 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

Shelf - Life:
24 months.



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

Shelf - Life:
24 months.



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

Shelf - Life:
24 months.



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

Shelf - Life:
24 months.



QUAIL BITS



- Cooking Instructions:**
1. Keep Frozen. Do not previously thaw
 2. Fry in very hot oil (180° C) until it's browned, or bake in the oven at 180° C for 10 minutes
 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

Shelf - Life:
24 months.



APPETIZERS Semi-defrost and Serve (0-4°C)



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

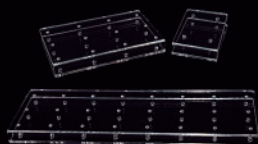


Chef Suggestions:

To be served semi-frozen (0°C-4°C). Defrost in the fridge for 30 minutes and serve using the available displays.

Logistics : 160 pieces per box / 40 pieces per tray

Shelf-life: 24 months



LOLLIPOPS DISPLAYS

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



FOIE GRAS ROCHER

Chef Suggestions:

To be served semi-frozen (0°C-4°C). Defrost in the fridge for 30 minutes and serve .

Logistics:

192 pieces per box / 48 pieces per tray

Shelf-life:

24 months



DESSERTS Defrost and Serve



CHEESECAKE SAINT SEBASTIAN

A dessert with a surprising "texture", a perfect harmony between sweet and salty flavours and a creaminess that is difficult to forget.

- WHOLE CAKE (1,5 KG)

Chef Suggestions:

1. Remove from the box, with the base, still frozen.
 2. Defrost in the fridge (0°C to 4°C) for 24 hours and serve
 3. Once defrost, do not refreeze. Preserve in the fridge (0°C to 4°C) and consume within 5 days.
- * Optimal consumption temperature: 10°C - 14°C
 ** It is recommended to serve alone or with a sour coulis with passion fruit, red fruit or blueberry.

Logistics: 1 piece per box.

Shelf-life: 24 months

- MONOPORTION (100 G)

Chef Suggestions:

1. Remove from the box still frozen.
 2. Defrost in the fridge (0°C to 4°C) for 12 hours and serve
 3. Once defrost, do not refreeze. Preserve in the fridge (0°C to 4°C) and consume within 5 days.
- * Optimal consumption temperature: 10°C - 14°C
 ** It is recommended to serve alone or with a sour coulis with passion fruit, red fruit or blueberry.

Logistics: 16 pieces per box.

Shelf-life: 24 months

BELGIUM DARK CHOCOLATE CHEESECAKE

A dessert with a surprising "texture", a perfect harmony between sweet and salty flavours, and a creaminess that is difficult to forget, with the addition of pure Belgian cocoa

- WHOLE CAKE (1,5 KG)

Chef Suggestions:

1. Remove from the box, with the base, still frozen.
 2. Defrost in the fridge (0°C to 4°C) for 24 hours and serve
 3. Once defrost, do not refreeze. Preserve in the fridge (0°C to 4°C) and consume within 5 days.
- * Optimal consumption temperature: 10°C - 14°C
 ** It is recommended to serve alone or with a sour coulis with passion fruit, red fruit or blueberry.

Logistics: 1 piece per box.

Shelf-life: 24 months

- MONOPORTION (100 G)

Chef Suggestions:

1. Remove from the box still frozen.
 2. Defrost in the fridge (0°C to 4°C) for 12 hours and serve
 3. Once defrost, do not refreeze. Preserve in the fridge (0°C to 4°C) and consume within 5 days.
- * Optimal consumption temperature: 10°C - 14°C
 ** It is recommended to serve alone or with a sour coulis with passion fruit, red fruit or blueberry.

Logistics: 16 pieces per box.

Shelf-life: 24 months

Luxury Tapas

13730 Santa Cruz de Mudela (Spain)

info@luxurytapas.com

www.luxurytapas.com

