

Foodservice Gastronomic Solutions



Luxury Tapas



5 - 20 min.

BEEF/VEAL Low temperature vacuum cooking



BEEF CHEEKS PREMIUM - Ref 1711

BEEF CHEEKS - Ref 1717

BEEF TOP BLADE - Ref 1630

ANGUS BRISKET - Ref 1637

Beef cheeks vacuum cooked (sous-vide) at low temperature for more than 16 hours. Premium beef cheeks are whole and complete, while the second refers to cheeks with a veterinary-controlled cut.

Cooking Suggestions: Previously thaw.

A. WHOLE PIECE:

A) Open the bag and pour the contents directly into a saucepan with its own cooking juice, our beef demi-glace or a sauce of your choice. Regenerate for 10 minutes until boiling.

B) Without opening the bag, regenerate for 5 minutes in the Microwave (800 W) or for 10 minutes or in a water bath (bain-marie). Open the bag and serve with our demi-glace or with a sauce of your choice.

B. SLICED: Open the bag, slice the cheeks into 1-2 cm slices and regenerate (200°C) in a grill, griddle or pan with a few drops of oil with our demi-glace or a sauce of your choice.

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 Suggestions:

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

Angus Brisket d vacuum cooked (sous-vide) at low temperature for more than 15 hours.

Cooking Suggestions:

1. Previously thaw.
2. Cut in very thin slices, against the grain, and cover it with its own cooking juice or a sauce of your choice.

VIDEO FOR PRODUCT
REGENERATION



VIDEO FOR PRODUCT
REGENERATION



VIDEO FOR PRODUCT
REGENERATION



Logistics: ± 1 Kg per bag / 4 bags per box
Shelf - Life: 24 months - 5 days at the fridge (0-4°C) once defrosted.

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.

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.



VEAL SHANK - Ref 1632

HALF VEAL SHANK - Ref 1635

BEEF SHORT-RIBS - Ref 1631

BEEF SPARE-RIBS (CHURRASCO) - Ref 1634

Cooked sous vide for over 15 hours. Reheat in the oven at 200-220°C to brown and crisp the exterior. Ideal for dining room service. The whole shank is for 4 to 5 servings. The half shank is, ideal for 2 people and has to be regenerated in the oven with the bone and marrow side facing up.

Cooking Suggestions:

1. Previously thaw.
2. Regenerate for 25 -30 minutes in the oven (200°C).
3. Serve, covered with its own cooking juice

Beef rib vacuum cooked (sous-vide) at low temperature for more than 15 hours.

Cooking Suggestions:

1. Previously thaw.
2. Regenerate for 15 - 20 minutes in the oven (200°C)
3. Serve, covered with its own cooking juice.

Beef Spare-ribs vacuum cooked (sous-vide) at a low temperature for more than 15 hours..

Cooking Suggestions:

1. Previously Thaw.
2. Regenerate the whole piece or once sliced, in the oven for 20 minutes (180°C)
3. Serve, covered in its own cooking sauce .

VIDEO FOR PRODUCT
REGENERATION



VIDEO FOR PRODUCT
REGENERATION



Logistique: ± 1,2 Kg per bag / 4 bags per box.
Shelf - Life: 24 months- 3 months at the fridge (0-4°C) once defrosted.

Logistics
- JARRET: ± 2,2 Kg per bag / 2 bags per box
- DEMI-JARRET: ± 1 Kg per bag / 4 bags per box
Shelf - Life: 24 months- 3 months at the fridge (0-4°C) once defrosted.

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/VEAL CBT



3 - 15 min.



VEAL EYE ROUND

- Ref 1725

Cooked at low temperature for a few hours until it turns pink. Ideal for vitel-toné or roast beef.

Cooking Suggestions:

Defrost and slice in a slicer or thinly with a long, smooth-bladed knife. Arrange the slices on a plate, trying not to overlap too much, and top with tuna sauce or vinaigrette. Serve with desalted capers, chopped parsley or celery leaves for garnish, and a twist of pepper to taste.

Logistics: 1 -1,6 Kg per bag / 4 bags per box

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

BEEF DEMI-GLACE

- Ref 1690

Elaborated with 40% Oxtail and fresh vegetables (onion, carrots, salt and spices).

Cooking Suggestions:

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.

POULTRY CBT



4 - 20 min.



CONFIT DUCK LEGS

- Ref 1601

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

Cooking Suggestions:

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.

PULLED CHICKEN

- Ref 1675

Boneless chicken thighs vacuum cooked (sous-vide) at low temperature for more than 3 hours. Our pulled is exclusively elaborated with meat and spices, ready to be regenerated, shredded and used as a filling for tacos, fajitas, sandwiches, wraps, hamburgers, ...

Cooking Suggestions:

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

VIDEO FOR PRODUCT REGENERATION



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

PORK CBT



3 - 15 min.



PORK CHEEKS - Ref 1712

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

Cooking Suggestions:

A. WHOLE PIECE:

A) Open the bag and pour the contents into a saucepan with its own cooking juice, our beef demi-glaze or a sauce of your choice. Regenerate for 10 min. until boiling.
B) Without opening the bag, regenerate for 5 min. in the Microwave (800 W) or for 10 min. in a water bath (bain-marie). Open the bag and serve with our demi-glaze or with a sauce of your choice.

B. SLICED: Open the bag, slice the cheeks into 1-2 cm slices and regenerate (200°C) in a grill, griddle or pan with a few drops of oil and our demi-glaze or a sauce of your choice.

VIDEO FOR PRODUCT REGENERATION



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.

SPARE-RIBS BBQ

- Ref 1620

Pork spare-ribs vacuum cooked (sous-vide) for more than 12 heures, personalized with a light BBQ marinade or with only thyme, rosemary and oregano.

Cooking Suggestions:

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

VIDEO FOR PRODUCT REGENERATION



Logistics: ± 600 g per bag / 6 bags per box
Shelf - Life: 24 months- 3 months at the fridge (0-4°C) once defrosted.

SPARE-RIBS WITH AROMATIC HERBS

- Ref 1621

PULLED PORK - Ref 1677

Pork shoulder vacuum cooked (sous-vide) at low temperature for more than 12 hours. Our pulled is exclusively elaborated with meat and spices, ready to be regenerated, shredded and used as a filling for tacos, fajitas, sandwiches, wraps, hamburgers, ...

Cooking Suggestions:

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

VIDEO FOR PRODUCT REGENERATION



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

PORTIONED MEAT



3 - 10 min.



PORK KNUCKLE - Ref 1718

Pork Knuckle vacuum cooked (sous-vide) at low temperature. Each bag contains a whole pork knuckle, divided in two individual portions to be used separately.

Cooking Suggestions

1. Previously thaw
2. Regenerate in the oven for 20 min (200°C)
3. Serve, covered with its own cooking juice. Ideal garnitures are grilled or baked potatoes, fries or with mashed potatoes.

Logistics: 2 portions per bag / 6 bags per box.

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

IBERIAN PORK LOIN

DRAWSTRINGS - Ref 1636

Intercostal Iberian pork meat. Very juicy meat, tender texture, and the characteristic flavor of Iberian pork. 30 to 50 grams drawstrings

Cooking Suggestions :

1. Previously thaw.
2. Regenerate on a griddle or a frying pan for 5 min., or bake in the oven (180 °C) for 5 -10 min.

Logistics: ± 700 g per bag / 4 bags per box
Shelf-life: 24 months - 3 months at the fridge (0-4°C) once defrosted.



SUCKLING PIG - Ref 1683

A whole suckling pig cooked at a low temperature for 15 hours. Then it is boned, separating skin and meat, reassembled, pressed and portioned into 150 g portions

Cooking Suggestions:

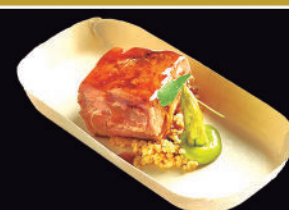
Previously thaw. Brown the skin side with a dash of oil for 10 min. to make it crispy, at 150°C, using a grill, a frying pan or a griddle. Cook the other side for 1 min. and serve.

VIDEO FOR PRODUCT REGENERATION



Logistics: 8 pieces per tray (150g/piece) / 4 trays per box

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



SUCKLING LAMB

- Ref 1682

Suckling lamb neck cooked at a low temperature for 15 hours. Then it is boned, reassembled, pressed and portioned into 150 g portions.

Cooking Suggestions:

Previously thaw. Brown each side on a griddle or in a frying pan (200°C), with a few drops of oil for 5 minutes to make it crispy.

Logistics: 8 pieces per tray (150g/piece) / 4 trays per box

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

CROQUETAS



5 min.



VIDEO FOR CROQUETAS REGENERATION

CREAMY CROQUETAS

PANKO COATING

- Iberian Ham - Ref 2141
- Cod - Ref 2140
- Chorizo - Ref 2142

TRADITIONAL COATING

- Iberian Ham - Ref 2104
- Serrano Ham - Ref 2108
- Boletus (vegetarian) - Ref 2101
- Cured Beef meat and Piquillo peppers - Ref 2102
- Cod - Ref 2106
- Chorizo - Ref 2109
- Oxtail - Ref 2103
- Squid in ink - Ref 2105
- Blue Cheese - Ref 2113

Cooking Suggestions:

1. Keep frozen. Do not previously thaw.
2. Fry in very hot oil (180°C) until it's browned. Don't fry more than 4/5 pieces per litre of oil.
3. Place on absorbent paper for 2 minutes before serving.

Logistics: 4 kg per box / 1 Kg bags

Shelf - Life: 24 months.



35g

MINI - CROQUETAS

- Iberian Ham - Ref 2055
- Boletus (vegetarian) - Ref 2052
- Cured Beef meat and Piquillo peppers - Ref 2053
- Partridge - Ref 2050
- Oxtail - Ref 2054
- Squid in Ink - Ref 2056

Cooking Suggestions:

1. Keep frozen. Do not previously thaw.
2. Fry in very hot oil (180°C) until it's browned. Don't fry more than 8/10 pieces per litre of oil.
3. Place on absorbent paper for 2 minutes before serving.

Logistics: 4 kg per box / 1 Kg bags

Shelf - Life: 24 months.

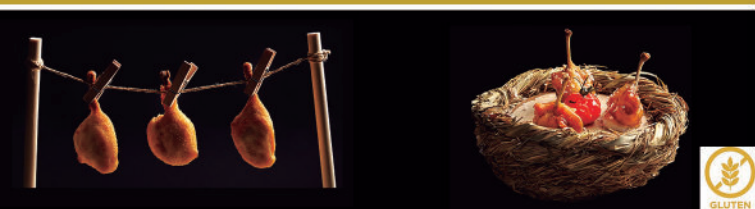


14g

QUAIL



5 min.



VILLARROY QUAIL DRUM-STICKS (WITH BECHAMEL)

- Ref 2000

Cooking Suggestions:

1. Keep frozen. Do not previously thaw.
2. Fry in very hot oil (180°C) until it's browned. Don't fry more than 4/5 pieces per litre of oil.
3. Place on absorbent paper for 2 minutes before serving.

Logistics: 100 pieces per box / 50 pieces per tray

Shelf - Life: 24 months.



20g

QUAIL BITS - Ref 2820

Cooking Suggestions: Keep frozen. Do not previously thaw.

A. DEEP-FRYER OPTION:

Fry in very hot oil (180°C) until it's browned. Don't fry more than 8/10 pieces per litre of oil. Place on absorbent paper for 2 minutes before serving.

B. OVEN OPTION:

Regenerate in the oven for 10 minutes (180 °C)

Logistics: 150 pieces per box / 25 pieces per bag

Shelf - Life: 24 months.



18g

ETNICO Tex- Mex



5 - 10 min.



FAJITAS

Our fajitas are stuffed by hand.

- TEX-MEX - Ref 1750 : A classic spicy recipe with our Pulled Chicken and an authentic and irresistible taste.
- COCHINITA PIBIL - Ref 1753: A Mexican recipe based on marinated meat, intense and fragrant.
- VEGAN - Ref 1754: Fresh vegetables, with artichoke as the main ingredient, for a light and Mediterranean flavor.

Cooking Suggestions:

1. Do not previously thaw.
2. Bake in the oven for 10 minutes (180°C).

Logistics: 96 pieces per box / 24 pieces per tray

Shelf - Life: 24 months.



30g

POPS BITES

- NACHOS CHEDDAR JALAPEÑOS - Ref 2087
- NACHOS CHILI CON CARNE - Ref 2088

Cooking Suggestions:

Do not previously thaw.

A. OVEN OPTION: Bake at 250°C for 5 minutes. Let it rest for 2 minutes and serve.

B. DEEP FRYER OPTION: Fry in boiling oil for 2 minutes. Place on absorbent paper for 2 minutes before serving.

A. AIR-FRYER OPTION: Bake at 200°C for 8 minutes. Let it rest for 2 minutes and serve.

Logistics: 208 pieces per box / 52 pieces per tray

Shelf - Life: 24 months.



14g

ETNICO cuisine Fusion



5 - 10 min.



GYOZAS

- PORK CHEEKS WITH KIMCHEE SAUCE - Ref 1320
- OXTAIL WITH HOISIN SAUCE - Ref 1321
- CONFIT DUCK WITH SWEET CHILI - Ref 1325
- "TORI" (Chicken and fresh vegetables) - Ref 1324
- SHRIMPS WITH CITRUS CURRY - Ref 1322
- FRESH VEGETABLES WITH "LECHE DE TIGRE" (vegetarian) - Ref 1323

- BLACK GYOZAS OF OCTOPUS WITH OYSTER SAUCE - Ref 1326
- PINK GYOZAS OF VENISON WITH YAKINIKU SAUCE - Ref 1327
- GOLDEN GYOZAS OF PHEASANT WITH UNAGI SAUC - Ref 1327

Cooking Suggestions: Do not previously thaw. Regenerate steaming for 5-10 minutes and serve. It's recommended browning the gyozas in a frying pan or griddle before steaming.

VIDEOS FOR PRODUCT REGENERATION

Steam



Frying pan



Logistics: 40 pièces per tray / 120 pieces per box

Shelf - Life: 24 months.



20g

GUA BAOS

- PORK CHEEKS WITH KIMCHEE SAUCE - Ref 1354
- OXTAIL WITH HOISIN SAUCE - Ref 1352
- CONFIT DUCK WITH SWEET CHILI - Ref 1353
- SHRIMPS WITH CITRUS CURRY - Ref 1350
- FRESH VEGETABLES WITH "LECHE DE TIGRE" (vegetarian) - Ref 1351

Cooking Suggestions: Do not previously thaw. Regenerate steaming for 5 minutes and serve

VIDEO FOR PRODUCT REGENERATION



Logistics: 24 pieces per tray / 48 pieces per box

Shelf - Life: 24 months.



32g

BASQUE CHEESECAKE 1,5 KG



- CLASSIC - Ref 4000D
- CLASSIC WITH GLUTEN FREE BISCUIT - Ref 4005B



- CHOCOLATE - Ref 4153C



- PISTACHIO - Ref 4200



- SALTED CARAMEL - Ref 4250

Chef Suggestions:

1. Remove from the box, with the base, still frozen.
2. Defrost in the fridge for 24 hours (0°C - 4°C) and serve.

VIDEO FOR PRODUCT REGENERATION



* Optimal consumption temperature : 10°C - 14°C
**Once defrost, do not refreeze. Preserve in the fridge (0°C-4°C) and consume within 6 -7 days
Logistics: 1 piece per box
Shelf - Life: 24 months.

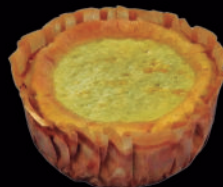
BASQUE CHEESECAKE 600 G / 720 G



- CLASSIC 720 G.



- CHOCOLATE 600 G.



- PISTACHIO 600 G.



- SALTED CARAMEL 600 G.

Chef Suggestions:

1. Remove from the box, with the base, still frozen.
2. Defrost in the fridge for 24 hours (0°C - 4°C) and serve.

* Optimal consumption temperature : 10°C - 14°C
**Once defrost, do not refreeze. Preserve in the fridge (0°C-4°C) and consume within 6 -7 days
Logistics: 8 pieces per box
Shelf - Life: 24 months.

BASQUE CHEESECAKE Monoportion 100 G.



- CLASSIC - Ref 4100D
- CLASSIC WITH GLUTEN FREE BISCUIT - Ref 4006B



- CHOCOLATE - Ref 4150



- PISTACHIO - Ref 4201



- SALTED CARAMEL - Ref 4260

Chef Suggestions:

1. Remove from the box, with the base, still frozen.
2. Defrost in the fridge for 24 hours (0°C - 4°C) and serve.

* Optimal consumption temperature : 10°C - 14°C
**Once defrost, do not refreeze. Preserve in the fridge (0°C-4°C) and consume within 6 -7 days
Logistics: 16 pieces per box
Shelf - Life: 24 months.

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