

Caramelo Cheese



Quesos La Rueda

- Shepherd's cheese. Made using raw milk cheese from their own Murciano Granadina goat's.
- Every step of the cheesemaking process is made by hand.
- Seasoned with savoury and fruity pink pepper on rind.
- Add colour and personality to your cheese board.
- Albariño is the perfect wine for this cheese.

CH25103

250g



Ruperto, ewes' milk cheese



Washed-rind

- Hand made with raw ewes' milk, from their own flock of Lacaune sheep.
- The rind is washed in brine during 60 day maturation period.
- Characteristic orange rind with mushroom aromas. Texture is gently elastic and the flavour is buttery but intense with a long aftertaste.
- Named after the grandfather of the cheese maker.



Ruperto, ewes' milk cheese



Washed-rind

It combines well with white wines or young red wines.

The producer recommends pairing this cheese with marmalade and dried fruits.



Beer Sticks

Coren



- Pigs fed on chestnuts make these so special.
- A premium snack, perfect for any occasion, specially on the go.
- Fuet: Sweetness of chestnuts and richness of garlic and pepper combine to make these irresistible.
- Chorizo: Sweetness of chestnuts and the paprika combine perfectly.



Beer Sticks

Coren



CM26207

Chorizo

Case size 18 units



CM26208

Fuet

Case size 18 units



Rooftop Smokehouse



- Started as a hobby, the popularity of their smoked products led them to find a permanent home in the heart of Barcelona.
- Carefully sourced raw ingredients are smoked over a variety of woods, including apple, olive and oak, using traditional methods.
- Everything is done slowly and by hand to produce the best possible product.



Rooftop Smokehouse



Black Angus Pastrami

- The Black Angus brisket they use is of very high quality and is marbled with plentiful fat.
- The meat is cured in brine for 15 days, then rubbed with a unique mix of spices and hot smoked for 18 hours in a traditional process.
- Combine it with gherkins, mustard and a good rye or sourdough bread for the perfect pastrami sandwich.

CM30401, Sliced 150g

CM30402, Piece 1,5kg



Rooftop Smokehouse



Smoked Piparras

- Sharp and smoky piparras.
- Smoked over oak and pickled.
- High quality peppers sourced from the Basque Country.
- Excellent accompaniment to cured meats and strong cheeses.

EN30401, Bag 500g



Panettone

By Raúl Asencio



- Created by a 6th generation family firm of specialist bakers who have been making outstanding products since 1758.
- Every panettone is completely hand-made in their bakery in Aspe, Alicante.
- The dough is fermented for more than 30 hours using a natural starter. This creates a moist, flavoursome panettone that will keep for up to a month.
- Made with all natural ingredients.
- No additives or preservatives.



**Available from October for the Christmas season, pre-order now to secure the limited stock.*

Panettone

By Raúl Asencio



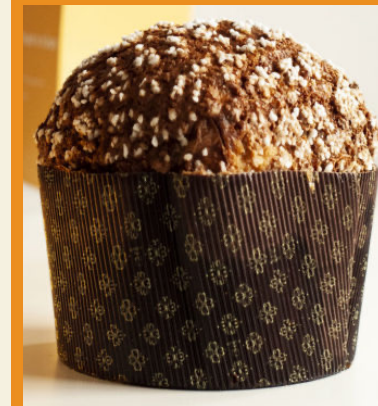
- A perfect marriage of Italian tradition and outstanding Spanish ingredients.
- Raúl Asencio has won numerous awards including a silver medal for the best innovation in the world panettone championship in 2022.



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Two flavours

- **Orange & Chocolate:** Exquisite and delicate with bits of candied Valencian orange peel and chocolate chips.
- **Turrón:** Made with white chocolate and one of the gastronomic jewels of Alicante: Turrón de Jijona, a Spanish nougat made with Marcona almonds and honey



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Pancraccio chocolates



DU29004

Pancraccio peanut and ginger chocolate bar

Ginger and peanut are the perfect couple. The smooth spiciness of the ginger complements the nuttiness of the peanut.

Size

40g



DU29005

Pancraccio cocoa nibs with fleur de sal chocolate bar

The crunchy caramelised nibs combined with a hint of “fleur de sel” create a delicious contrast.

Size

40g

Perelló capers in salt

The traditional taste of the Mediterranean



- Capers are produced from the unopened flower bud of the caper bush (whilst caperberries are the fruit of the same plant).
- These buds are picked, dried in the sun and preserved in rock salt.
- Non-pareil means “without equal” in French and it is applied to the smallest capers with the most delicate flavour.



*Image is a visual representation only, not final photography

Perelló capers in salt

The traditional taste of the Mediterranean



- New more convenient retail format for one of our best-selling products
- Capers are versatile, adding flavour to dressings and creamy sauces (try it with horseradish) or added to potato salads or eggs. They are a perfect partner to white fish.



Brindisa heirloom beans



New Season – Plant Based – Healthy

- Unique Spanish beans, grown by small-scale farmers with a view to keeping traditional varieties alive
- Expertly selected and graded
- Offers the cook diversity, with ultimate control over texture and flavour



Brindisa heirloom beans



New Season – Plant Based – Healthy

VERDINA

Galician Flageolet Bean

1kg

LE02210



ALUBIA TOLOSANA

Black Basque Bean

1kg

LE27316



FESOL DEL GANXET

Catalan Hooked Bean

1kg

LE02201



FABA DE LOURENZÁ

Galician Long Bean

1kg

LE27101



Brindisa heirloom beans



New Season – Plant Based – Healthy

These are the stars of any plant-based dish - try serving warm in a light vegetable broth, or tossing through a salad of crunchy leaves & Marcona almonds

Verdina and Monte
Enebro salad



Tolosana beans stew with
chorizo



Ganxet with wild
mushrooms



Fabada Asturiana



Infused Olive Oils

By Canigó Oils



- Uniquely for infused oils, they use cold pressed extra virgin olive oil, a blend of Picual and Argudell, a native variety from Girona.
- The olive groves of Alt Empordá, irrigated by the waters of the Pyrenees, flourish in the Mediterranean breezes of the region.
- Production, from the tree to the bottle, is focused on preserving all the qualities and natural aromas of the oil.



Infused Olive Oils

By Canigó Oils



THYME

Bright, herbaceous aroma, perfect with red meat.

Thyme is grown on their land.



TRUFFLE

Aromatic and fragrant.
Elevates soups, rice and pasta dishes.



CHILLI, GARLIC AND PEPPER

Spicy and intense.
Adds zing to pizza or pasta.

Infused Olive Oils

By Canigó Oils



THYME

Code: OL30001

Size: 6 x 250ml



TRUFFLE

Code: OL30002

Size: 6 x 250ml



CHILLI, GARLIC AND PEPPER

Code: OL30003

Size: 6 x 250ml

Croquetas

By Ameztoi



- Family run business for 40 years
- Recipes created by the family matriarch
- No additives, flavour enhancers or sulphites.
- Made in a completely traditional way, a rich and creamy béchamel sauce is coated with homemade breadcrumbs, creating a deliciously crispy texture.
- Made exclusively with local milk from cows grazing only 2km away. Is the quality of the milk that makes the croquetas so special. The cows sleep on mats for comfort, better rested cows produce better milk.



Croquetas

By Ameztoi



IBERICO HAM

Made using finely diced Iberico ham and shoulder from Guijuelo.



COD

Locally sourced from the nearby coasts and slow cooked



BOLETUS

Flavoursome porcini mushrooms create a creamy and smooth texture



Deep Fry at 180°C for 2 minutes and 30 seconds. Let it rest for 2 minutes.

Jarred Tomatoes

Caprichos del Paladar



- Caprichos del Paladar grow, harvest and process all the tomatoes they use themselves.
- The tomatoes are harvested and carefully selected by hand to ensure consistency and perfect ripeness.
- The tomatoes are cooked, then peeled manually to avoid damaging the flesh.
- By processing in this way they can guarantee the quality of the tomatoes.



Jarred Tomatoes



Caprichos del Paladar

Whole Peeled Tomatoes
in Water, 670g

Perfect for a tomato tartar or
slow cooked dishes.



Oven Roasted Chopped
Tomatoes, 280g

Bake in the oven for 15 or 20
minutes to intensify their natural
flavour. Ideal for pasta sauces such
as bolognaise or puttanesca.



Code	Product	Case size
PR29901	Whole Peeled Tomatoes in Water, 670g	12
PR29902	Oven Roasted Chopped Tomatoes, 280g	6

Tomate Frito

Cortijo de Sarteneja



- A simple but delicious family cooked recipe.
- Locally grown plum tomatoes are slowly cooked down in Extra virgin olive oil produced in Extremadura from the Morisca olive variety and perfectly seasoned with Andalusian sea salt.
- The intense but fruity oil, with a touch of spice, makes an ideal partner to the sweet and acid notes of the tomatoes.
- An excellent base sauce for lasagnes, chillis or casseroles



Code	Weight	Case Size
PR29704	240g	6

Pasta Sauce



Cortijo de Sarteneja

- A traditional family recipe from Extremadura, made entirely with natural ingredients.
- Plum tomatoes give a deep, balanced flavour.
- Tomatoes, red pepper, carrot and garlic are slow cooked in extra virgin olive oil, then simply seasoned with sea salt and black pepper.
- The concentrated, lightly spicy flavour makes it ideal for quick pasta dishes.



Code	Weight	Case Size
PR29705	245g	6