

TASTE OF **TEXAS**

Immerse yourself in the rich culinary heritage of the Lone Star State, where bold flavors and time-honored traditions blend harmoniously to create a **unique tasting experience** with our handpicked products.





















Did You Know?

Dominus Acebuche is made from the Acebuchinas, harvested by hand from the wild olive trees or acebuches that grow at 600 meters above sea







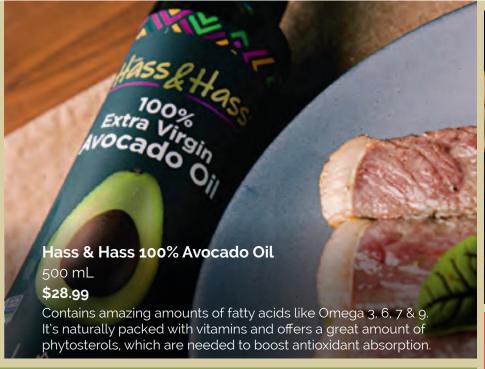


TASTE OF **SPAIN**

Our team makes sure to select and taste every product for its high quality before it is brought to our catalog. With award-winning **Extra Virgin Olive Oils**, we are the best choice for all your Spanish and olive oil needs!









TASTE OF **MEXICO**

A tribute to Mexico's enduring love affair with natural ingredients and its **artisanal approach** to food preparation. Encapsulate the essence of Mexico, where quality meets authenticity. Savor the true flavors of Mexico in every bite.

SCANTOSHOP







contains a blend of chili peppers, garlic, salt and sesame. Use this sauce on tacos, pizzas,

eggs, soups and much more!



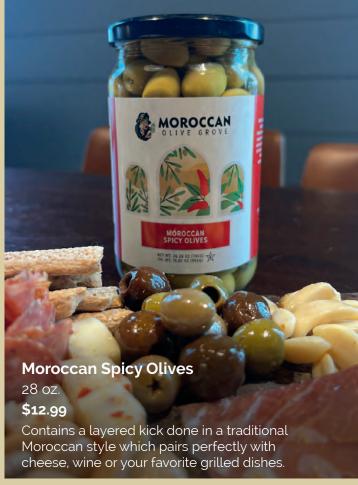
TASTE OF MOROCCO

Inspired by the enchanting world of Moroccan cuisine, this collection pays homage to the North African nation's remarkable **culinary heritage**. Morocco's gastronomy is a magical blend of aromatic spices, sun-drenched ingredients and centuries-old traditions.













TASTE OF GREECE

Experience the richness of Greek cuisine and delight in the Mediterranean charm as you explore a range of products that capture the essence of this ancient land.

SCANTOSHOP















superior quality and taste in their extra virgin olive oils.











TASTE OF PORTUGAL

Transport your taste buds to the sun-kissed shores of Portugal and immerse yourself in the rich heritage of Portuguese cuisine. Embark on a voyage of **genuine flavors** that celebrate its heart and soul.







CHARCUTERIE MEATS

Our producers raise their pure Ibérico pigs in Spain and are acorn fed, only to be transformed into the finest cured meats on Earth. We carefully select products that show **craftmanship and premium quality**.













HONEY **BUTTERS**

Where the warmth of Texas meets the sweetness of tradition. This collection celebrates our roots, our dedication to quality and the tradition of **Southern hospitality**. Get a taste the heart of Texas!















CHOCOLATES

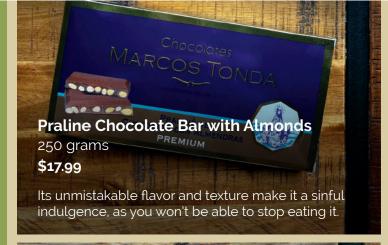
Experience a symphony of sweetness with our thoughtfully curated Chocolates collection. Immerse yourself in a world of artisanal confections, where every bite is a celebration of flavors and craftsmanship.













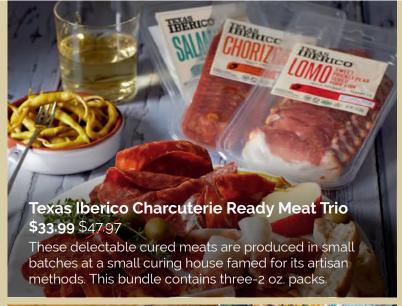














BUNDLES

Want to find the **perfect pairings or gifts**? Check out our carefully curates bundles including some of our customer favorites! Please keep in mind some bundles will have substitutions depending on the seasonality. Visit our website or call us to create your own!





15% DISCOUNT ON ANY ORDER





Promo Code: FALL23

Valid for phone and online orders only. Cannot be combined with other offers

VISIT www.dosolivosmarkets.com OR CALL 1-800-652-0982 TO PLACE AN ORDER.

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Spanish Paella Recipe

This authentic recipe for traditional paella is as simple as it is delicious! In Spain it is customary to make the Paella your own, so feel free to add or take ingredients as you desire. Try it for yourself, and taste the real flavors of Spanish rice.

Prep Time: 20 mins. | Cook Time: 40 mins. | Serves: 4-6

Ingredients

1/4 cup Valle Magina EVOO

5 oz. J Vela Piquillo Peppers

4 Garlic cloves

2 Roma Tomatoes

1 teaspoon Triselecta Pimenton

(Smoked Paprika)

1 gram Triselecta Saffron

1/4 teaspoon salt

8 Chicken Wings (drumettes)

2 cups Bomba Rice

5 cups Chicken Broth

8 oz. Pork Loin

12 Large Shrimps

1/2 cup frozen peas

Method

- Add Valle Magina Extra Virgin Olive Oil to a skillet over medium heat. Add garlic cloves and Roma tomatoes. Stir and cook for 6 minutes until brown.
- 2. Remove the tomatoes and garlic from the paella pan and set them aside.
- 3. Pour the garlic cloves, brown Roma tomatoes, salt, Triselecta Saffron, Triselecta Pimenton and 1 cup of chicken broth into a blender. Blend until fully incorporated. When done, mix with the rest of the chicken broth and set aside.
- 4. Add chicken and pork pieces. Sear until golden brown, minimum 6 minutes.
- 5. Add Bomba Rice. Sauté for 3 minutes
- 6. Pour the broth slowly all around the pan and jiggle the pan to get the rice into an even layer. (Do not stir the mixture going forward!).
- 7. Bring mixture to a boil. Reduce heat to medium low. Give the pan a gentle shake back and forth just once or twice during cooking. (We don't ever stir the rice, so that a crispy crust forms at the bottom, called a socarrat).
- 8. Cook for about 15-18 minutes (uncovered), then nestle the shrimp, sprinkle peas on top and continue to cook (without stirring) for about 5 more minutes. Watch for most of the liquid to be absorbed and the rice at the top nearly tender. (If for some reason your rice is still not cooked, add ¼ cup more water or broth and continue cooking).
- 9. Remove pan from heat and cover pan with tinfoil and allow to rest for 10 minutes.
- 10. Garnish with J Vela Piquillo Peppers and lemon slices.

Family Tip: Recipe quantities are a suggestion always remember nor too much nor too little.

Or as they say in Spain "a ojo de buen cubero"