



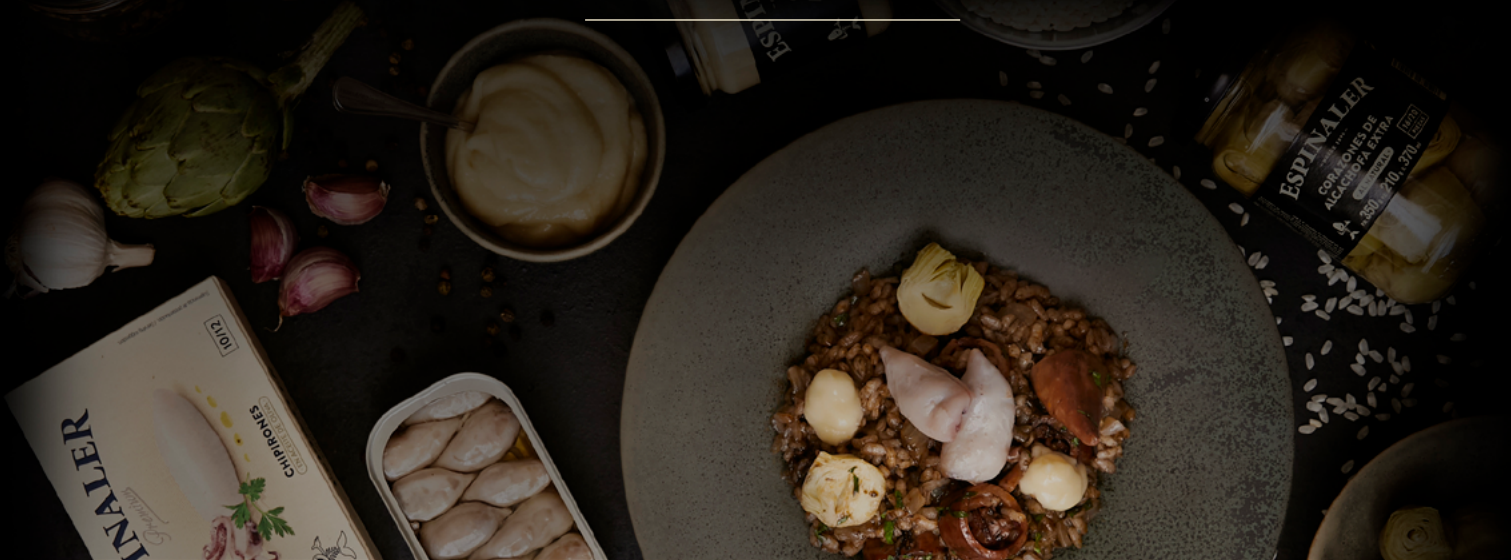
ESPINALER

— DESDE 1896 —

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# RECIPE BOOK

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## OUR ORIGINS: since 1896

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Espinaler is an old-century company specialized in the manufacturing, selection, packaging and distribution of the canned seafood.

The brand includes more than 300 references among canned seafood, canned vegetables, legumes, vermouth, chips, olives, cava and the flagship product: the Espinaler sauce. It is made with a traditional recipe since 1950 and it is the best partner to season canned food and chips.



## SELECTION AND QUALITY of our products

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The Tapias family, Espinaler's owners, monitors the whole value chain of each product. This process starts at the place of origin where canned food are fished or collected and it continues until they are cooked and packed into the can. The final product is sent to the Espinaler's headquarters, in Vilassar de Mar (Barcelona), from where Espinaler sells to the wholesale trade to national and international market. Espinaler also serves and sells the products in its two own shops.



## Espinaler Premium

The highest quality on the market. Espinaler premium references from Rías Gallegas, Spain are carefully selected either for their specific origin that deliver special organoleptic characteristics or for their outstanding quality. All units are hand-packed and handmade crafted. Address to demanding clients with special taste for high quality cannedfood.



## Espinaler Classic

Our classic gourmet line. High quality products well selected from Rías de Galicia, Spain for Tapiá's family. Being for more than 120 years into the market and applying their know-how in every step of the production process. Address to gourmet clients that know how to enjoy the best aperitif time with #ESPINALEREXPERIENCE!



## Pepus brand

Pepus is the company's entry level brand. A brand that is being created to offer the best price/quality relation with an attractive and modern packaging to attire the attention of the beginner consumers of quality cannedfood. Address to curious clients that wants to be started with gourmet cannedfood.

# BABY SARDINES WITH LENTIL SALAD





# **BABY SARDINE WITH LENTIL SALAD**

**1 JAR OF ESPINALER'S BELUGA LENTIL**

**1 CAN OF ESPINALER'S PREMIUM BABY SARDINES 20**

**ESPINALER PIQUILLO WHOLE PEPPERS**

**PURPLE ONION**

**CHERRY TOMATOES**

**RADISH**

**FRESH MINT**



# BABY SARDINES WITH LENTIL SALAD

## PREPARATION

*Check it out in our video recipe*



# RAZOR AND CUCUMBER SALAD





# RAZOR AND CUCUMBER SALAD

- 1 CAN OF NATURAL ESPINALER RAZOR CLAMS
- PIPARRAS EXTRA ESPINALER
- CUCUMBER
- SPRING ONION
- CORIANDER
- LIME
- COCONUT MILK
- SEA LETTUCE
- SALT AND PEPPER





# RAZOR AND CUCUMBER SALAD PREPARATION

*Check it out in our video recipe*



# GUACAMOLE TACOS WITH BABY SARDINE





# GUACAMOLE TACOS WITH BABY SARDINES

1 CAN OF ESPINALER BABY SARDINES

1 JAR OF ESPINALER PIPARRA

CORN TORTILLAS

AVOCADO

TOMATO

LIME

PICKLED ONION

- CILANTRO

POMEGRANATE

TABASCO SAUCE



# GUACAMOLE TACOS WITH BABY SARDINE PREPARATION

*Check it out in our video recipe*



# HUMMUS TRIO WITH SARDINES





# HUMMUS TRIO WITH SARDINE

- CHICKPEAS ESPINALER
- BELUGA LENTILS ESPINALER
- PREMIUM SARDINES ESPINALER
- BEET
- TAHINA
- GALIC
- OLIVE OIL
- SALT
- CUMIN
- PAPRIKA



# HUMMUS TRIO WITH SARDINES

## PREPARATION

*Check it out in our video recipe*



# COCKLES AND RAZOR CLAMS CEVICHE







# COCKLE AND RAZOR CLAMS CEVICHE

- 1 CAN OF PREMIUM ESPINALER RAZOR CLAMS
- 1 CAN OF PREMIUM ESPINALER COCKLES
- AVOCADO
- PURPLE ONION
- CORIANDER
- CHILE
- LIMA
- CORN
- ESPINALER SAUCE



# COCKLES AND RAZOR CLAMS CEVICHE PREPARATION

*Check it out in our video recipe*





**WHITE BEANS CREAM  
WITH SCALLOPS**

# WHITE BEANS CREAM WITH SCALLOPS

- 1 JAR OF WHITE BEANS GANXET ESPINALER
- 1 CAN OF SCALLOPS IN GALICIAN SAUCE ESPINALER
- MEDIUM-SIZED CHOPPED LEEK
- MEDIUM-SIZED HALF ONION
- 150 ML OF VEGETABLE BROTH
- OLIVE OIL, SALT AND PEPPER



# WHITE BEANS CREAM WITH SCALLOP

## PREPARATION

*Check it out in our video recipe*





**RICE WITH BABY SQUIDS  
IN ITS OWN INK**



## RICE WITH BABY SQUIDS IN ITS OWN INK (SERVINGS: 2)

- 2 CANS OF BABY SQUIDS INK  
ESPINALER
- 1 CAN OF BABY SQUIDS IN OLIVE  
OIL ESPINALER
- 1 JAF OF ARTICHOCKES ESPINALER  
16/20
- 1 GARLIC (ALLIOLI) ESPINALER  
SAUCE
- 1/2 HALF ONION
- 1/2 WHITE WINE GLASS
- 200G WHITE RICE
- 400ml OF FISH STOCK (FISH  
FUMET)
- OLIVE OIL
- PARSLEY

# RICE WITH BABY SQUIDS IN ITS OWN INK

## PREPARATION

*Check it out in our video recipe*





A close-up photograph of a bowl of tomato salad. The salad is composed of diced cherry tomatoes, sliced white onions, and pieces of bonito (white tuna) belly. Two dark olives are also visible. The bowl is light-colored and sits on a dark surface. In the background, there is a white box and a dark jar, both with the brand name 'ESPINALER' visible. To the left, a red and yellow bell pepper and a tomato are partially visible. The text 'TOMATO SALAD WITH BONITO (WHITE TUNA) BELLY' is overlaid in the center of the image.

**TOMATO SALAD WITH  
BONITO (WHITE TUNA) BELLY**



# TOMATO SALAD WITH BONITO (WHITE TUNA) BELLY

- 1 CAN OF WHITE TUNA BELLY ESPINALER
- 1 JAR OF BLACK OLIVES ESPINALER
- TOMATOES ASSORTMENT (OX'S HEART TOMATO, PEAR, PEPPER TOMATO, CHERRY TOMATO)
- ONIONS ASSORTMENT (SPRING ONION, SWEET ONIONS)
- SPRING GARLIC
- SHERRY OR APPLE VINEGAR
- OLIVE OIL
- SALT AND PEPPER

# TOMATO SALAD WITH BONITO (WHITE TUNA) BELLY PREPARATION

*Check it out in our video recipe*



# MUSSELS IN TEMPURA



# MUSSELS IN TEMPURA

## INGREDIENTES

- Mussels
- Chips Espinaler Sauce
- Tempura
- Espinaler Brava Sauce

## DIRECTIONS

**Tempura:** it is made with beer, flour, salt and ice. Take the mussels and put them in tempura and fry it at 185 degrees, remove.

## PLATE UP

Cover the base of the dish with Espinaler Sauce potato chips, the tempura mussels on the tope and add some drops of Espinaler Salsa Brava. Add some micromezclum on the top for decoration.



# MACKEREL BRIOCHE



# MACKEREL BRIOCHE

## INGREDIENTS

- Brioche
- Mackerel Fillets
- Cucumber
- Japanese Mayonnaise
- Piquillo Pepper

## DIRECTIONS

**Cucumber:** Osmotized cucumber with mirin sauce vacuum-packed during 2h.

**Japanese Mayonnaise**

**Piquillo Peppers Espinaler:** Crush the piquillo peppers with the thermomix until obtain a smooth texture.

## PLATE UP

Open the brioche in half and add the Japanese mayonnaise on the base, on the side the osmotized cucumber and the mackerel.

Finally we add some piquillo peppers points and decorate with micromezclum and black sesame.



# OCTUPUS AND COCKLES CEVICHE





# OCTUPUS AND COCKLES CEVICHE

## INGREDIENTS

- Zucchini
- Sweet potato
- Cockles
- Octopus
- Tiger milk
- Olive Oil
- Maldon salt

## DIRECTIONS

**Zucchini:** Noodles are made with the spiralizer, reserve them.

**Tiger milk:** Add lime juice, lemon juice, chilli, coriander, cod, fumet and water to the thermomix. Speed 10 and reserve.

**Sweet potato:** Boil it and make a pure. Salt and pepper. Reserve.

**Octopus:** Cut it into thin slices and reserve.

**Cockles Espinaler:** Open the can, keep the liquid and reserve.

## PLATE UP

Take a scallop shell, add the zucchini noodles. Above add the octopus and cockles. Season it with tiger's milk and add some points of sweet potato. Add salt and pepper.



# BRAVA POTATOS WITH MUSSEL IN PICKLED SAUCE



# BRAVA POTATOS WITH MUSSEL IN PICKLED SAUCE

## INGREDIENTS

- Monalisa potato
- Blue cheese
- Pickled mussels
- Caviar oli

## DIRECTIONS

**Potato monalisa:** Make squares and poached them. Once poached make a hole in the center.

**Blue cheese:** Emulsify it in the thermomix to obtain it creamy and reserve.

**Mussels:** Take out the mussels from the pickled sauce and dry them with cooking paper.

## PLATE UP

Add the blue creamy cheese into the potato cubes. Above the cheese add the mussel and decorate with caviar oli and chive.



# TOAST OF BABY SARDINES WITH SMOKED BERENJENA



# TOAST OF BABY SARDINES WITH SMOKED BERENJENA

## INGREDIENTS

- Bread toast
- Eggplant
- Baby sardines
- Japanese mayonnaise with squid ink
- Sesame
- Chives

## DIRECTIONS

**Eggplant:** Cook it in the jospier and reserve it.

**Baby Sardines:** Put them into a table and blowtorch them.

**Japanese mayonnaise with squid ink:** Make a base mayonnaise and add soy, mustard, Perrins Sauce, fermented squid and squid ink.

## PLATE UP

Add the eggplant on the base of the toast after the baby sardine on the top and add some points of mayonnaise. To decorate add sesame and chives.





**ESPINALER**

~ DESDE 1896 ~

[espinaler.com](http://espinaler.com)