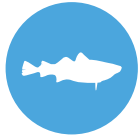


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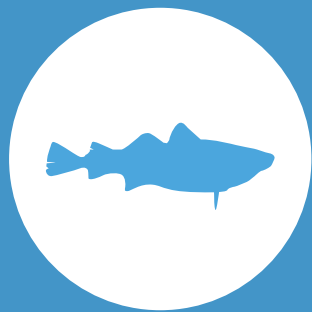
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KEY ICONS

Perfect for :



Tapas



Appetizer



Starter



Main



Menu



Desserts

Preparation:



Deep-Fryer



Microwave



Grill



Oven



Defrost



Frying Pan

Average weight/piece:



This symbol means "average".

We use it to show the average weight/piece in grams (g).



Stuffed Baby Squid.

Cleaned baby squid tubes stuffed with chopped Calamari and squid. Individually packed.

Perfect for tapas, starters and main dishes.



CLAVO 100% FROZEN

Preparation:

DEFROSTING: Defrost in the lower part of refrigerator (24 hours), then cook as per recipe instructions.
FRYER: Coat in flour and deep in hot oil for 2 minutes and cook as you like.



Format:

Box of 7 kg.

Average weight:

X 97 g

Ingredients:



Chipiron Squid. Squid.



Pota Squid.



Halibut Fillet.

Skinless / PBO Halibut fillets.

Perfect for main dishes.



CLAVO 100% FROZEN

Ingredients:



Halibut.

Preparation:

DEFROSTING: Defrost in the lower part of refrigerator (24 hours), dry with kitchen paper towel and cook as recipe instructions.



Format:

Box of 3, 6 and 7 kg.

Average weight:

X 140 g



Sole Fillets.

Skinless / PBO sole fillets. Individually packed.

Perfect for main dishes.



Preparation:

DEFROSTING: Defrost in the lower part of refrigerator (24 hours), then cook as per recipe instructions.



Format:

Box of 7 kg.

Average weight:

X 177 g

Ingredients:



Sole.



Plaice Fillet.

Skinless / PBO Plaice fillets. Individually packed.

Perfect for main dishes.



Ingredients:



Plaice.

Preparation:

DEFROSTING: Defrost in the lower part of refrigerator (24 hours), then cook as per recipe instructions.



Format:

Box of 7 kg.

Average weight:

X 185 g



W.R. Squid IQF

Whole round squid with skin and viscera, (IQF) individually quick freezing.

Perfect for tapas and main dishes.



Preparation:

DEFROSTING: Defrost in the lower part of refrigerator (24 hours), then cook as per recipe instructions.



Format:

Box of 6 kg.

Average weight:

X 62 g

Ingredients:



Squid.



Chopped Patagonian Squid.

Chopped frozen patagonian squid with skin.

Perfect for tapas and main dishes.



Ingredients:



Squid.

Preparation:

DEFROSTING: Defrost in the lower part of refrigerator (24 hours), then cook as per recipe instructions.



Format:

Box of 6 kg.

Average weight:

X variable



Preformed Fish.

• Glazed Red Fish.

Fine Red fish fillet, preformed and calibrated. Glazed for its protection.

Perfect for main dishes.



• Glazed Salmon.

Fine salmon fillet, preformed and calibrated. Glazed for its protection.

Perfect for main dishes.



• Glazed Tuna.

Fine tuna fillet, preformed and calibrated. Glazed for its protection.

Perfect for main dishes.



• Breaded Hake.

Made from hake, preformed in fillet then breaded.

Perfect for main dishes.



Preparation:

FRYER: Fry in plentiful hot oil at 190 °C for 2 minutes. Fry in small batch to avoid sticking.

FRYING PAN or GRILL: Heat pan at medium heat for a couple of minutes, sprinkle oil and let them grill for 2 to 3 minutes each side.



Format:

In Bulk.

Average weight:

X̄ 70 g

Ingredients:



Preparation:

OVEN: Preheat oven at (220 °C) and bake until golden brown (7- 8 minutes). Turn it over half way through cooking.

FRYER: Fry in plentiful hot oil (180 °C) until golden brown (2 -3 minutes).



Format:

Box of 6 kg.

Average weight:

X̄ 52 g



Euroshrimp.

Our famous “Euroshrimp”, created by us in 1989. Every shrimp is battered by hand, gabardina style. One of Clavo’s best sellers.

Perfect for tapas and starters.



Preparation

OVEN: Heat oven (220°C) and bake until golden brown (9-10 minutes). Turn them over half way through cooking.
DEEP FRYER: Fry in hot oil (180°C) until golden brown (3-4 minutes).

Format:

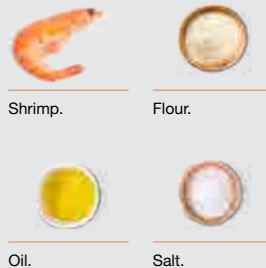
2 x 1kg.
10 x 500g.

Average weight:

X 20g



Ingredients:



Battered Shrimp.

Whole peeled shrimp is battered and prefried.

Perfect for tapas and starters.



Preparation:

OVEN: Preheat oven at (220 °C) and bake until golden brown (7 - 8 minutes). Stir at half way through cooking.

FRYER: Fry in plentiful hot oil (180 °C) until golden brown (2 - 3 minutes).

Format:

Box of 2 kg.

Average weight:

X 15 g



Ingredients:





Corn Flake Crusted Shrimp.

Our delicious and crusty cornflake, peeled shrimp is breaded with cornflake base breadcrumbs.

Perfect for tapas and starters.



Preparation:

OVEN: Preheat oven at (220 °C) and bake until golden brown (7 - 8 minutes). Turn it over half way through cooking.
FRYER: Fry in plentiful hot oil (180 °C) until golden brown (3 minutes).



Format:

2 x 1 kg.

Average weight:

✕ 22 g

Ingredients:



Shrimp.



Flour.



Corn flakes.



Oil.



Salt.



Curly Squid Strips.

Thinly cut giant squids, covered with tasty and crusty breadcrumbs.

Perfect for tapas and starters.



Ingredients:



Giant squids.



Breadcrumbs.



Wheat flour.



Salt.



Water.



Spices.

Preparation:

FRYER: Fry in plentiful hot oil at 180 °C for 2 minutes.



Format:

Bag of 1 Kg / In Bulk.

Average weight:

✕ 5 - 30 g



Floured Puntilla Baby Squids.

Floured puntilla squids, juicy, crunchy and so tasty.

Perfect for starters.



Preparation:

FRYER: Fry in plentiful hot oil at 190 °C (2 minutes) until golden brown and firm..



Format:

2 kg In Bulk.

Average weight:

\bar{X} 32 g

Ingredients:



Squid.



Flour.



Salt.

* Frozen



Floured chopped Baby Squid.

Baby squids are chopped and floured. The famous "Chopitos".

Perfect for tapas and starters.



Ingredients:



Baby Squid.



Flour.



Salt.

* Frozen

Preparation:

OVEN: Preheat oven at (250 °C) and bake until golden brown(4 - 5 minutes).

FRYER: Fry in plentiful hot oil (195 °C) until golden brown (1 minute).



Format:

Box of 5 kg.

Average weight:

\bar{X} 13 g

FISH · PREFRIED



Our Egg Battered Rings.

Fabulous textured dough just like squid rings, cut into rings and coated with egg batter.

Perfect for starters.



Preparation:

OVEN: Preheat oven at (250 °C) and bake until golden brown(8 minutes). Turn it over half way through cooking.

FRYER: Fry in plentiful hot oil (180 °C) until golden brown (2 minutes).



Format:

3 x 1 kg.

Average weight:

̄ 20 g

Ingredients:



Surimi.



Flour.



Oil.



Salt.

Ingredients:



Squid.



Flour.



Oil.



Salt.

Battered Calamari Rings.

Clean squid rings, battered, prefried, frozen and packed.

Perfect for tapas and starters.



Preparation:

FRYER: Fry in plentiful hot oil (180 °C) until golden brown.



Format:

10 x 400 g.
4 x 1 kg.
2 x 2,5 kg.

Average weight:

̄ 12 g



Battered Baby Calamari.

Clean squid rings, battered, prefried, frozen and packed.

Perfect for starters.



Preparation:

OVEN: Preheat oven at (220 °C) and bake until golden brown (5 - 6 minutes). Turn it over half way through cooking.

FRYER: Fry in plentiful hot oil at 180 °C until golden brown (2 minutes).



Format:

5 x 1 kg.

Average weight:

8 g

Ingredients:



Battered Diced Squids.

Delicious portions of squids, battered and prefried.

Perfect for tapas and starters.



Preparation:

OVEN: Preheat oven at (220 °C) and bake until golden brown (7 - 8 minutes).

FRYER: Fry in plentiful hot oil (180 °C) until golden brown and firm (2-3 minutes).



Format:

5 x 1 kg.

Average weight:

12 g

Ingredients:





Squid Strips Prefried.

Tender giant squid, cut into strips, breaded, prefried to obtain nice golden brown color.

Perfect for starters.



Preparation:

OVEN: Preheat oven at 220°C and bake 7 - 8 minutes until golden brown. Turn it over half way through cooking.

FRYER: Fry in plentiful hot oil at 180 °C until golden brown and firm (2-3 minutes).



Format:

10 x 400 g.
4 x 1 kg.
2 x 2,5 kg.

Average weight:

19 g

Ingredients:



Squid.



Very fine breadcrumbs.



Oil.



Salt.

* Frozen



Squid Strips.

Tender giant squid, cut into strips, breaded and frozen.

Perfect for starters.



Preparation:

OVEN: Preheat oven at 220°C and bake 7 - 8 minutes until golden brown. Turn it over half way through cooking.

FRYER: Fry in plentiful hot oil at 180 °C until golden brown and firm (2-3 minutes).



Format:

10 x 500 g.

Average weight:

17 g

Ingredients:



Squid.



Breadcrumbs.



Salt.

* Frozen



Hake Fish Fingers.

Breaded hake fish finger, frozen and packed.

Perfect for main dishes.



Preparation:

OVEN: Preheat oven at 220°C and bake until golden brown (8-10 minutes). Turn it over half way through cooking.

FRYER: Fry in plentiful hot oil at 180 °C until golden brown and crusty (3 - 4 minutes).



Format:

Box of 5 x 1 kg.

Average weight:

X 32 g

Ingredients:



Hake.

Breadcrumbs.



Salt.



Hake Fish Sticks.

Our delicious hake fish sticks, battered and prefried.

Perfect for tapas, appetizers and main dish.



Ingredients:



Hake.

Flour.



Oil.

Salt.

Preparation:

OVEN: Preheat oven at 220 °C and bake until golden brown (7 - 8 minutes). Turn it over half way through cooking.

FRYER: Fry in plentiful hot oil at 180 °C until golden brown and crusty (3 - 4 minutes).

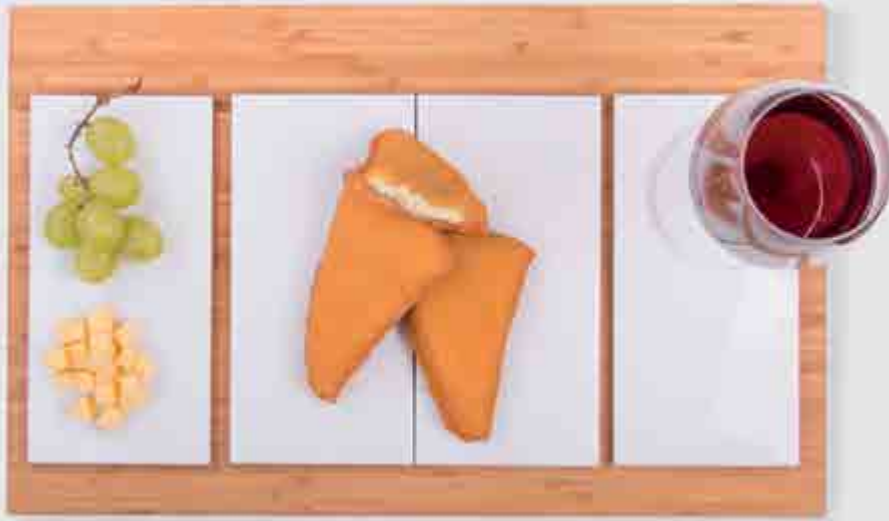


Format:

10 x 500 g.

Average weight:

X 18 g



San Marino Preformed.

Preformed fish stuffed with delicious york ham and cheese, covered with crusty breadcrumbs.

Perfect for main dish.



Preparation:

OVEN: Preheat oven at 220°C and bake 7-8 minutes until golden brown. Turn it over half way through cooking.

FRYER: Fry in plentiful hot oil at 180 °C until golden brown and firm (3 - 4 minutes).



Format:

Box of 5 kg.

Average weight:

✕ 80 g

Ingredients:



Ingredients:



San Marino.

Two skinless / PBO fish fillets stuffed with York ham and cheese, breaded and individually packed.

Perfect for main dish.



Preparation:

OVEN: Preheat oven at 220 °C and bake until golden brown. (9 - 10 minutes).

FRYER: Fry in plentiful hot oil at 180 °C until golden brown and crusty (5 minutes).



Format:

Box of 5 kg.
5 x 1 kg.

Average weight:

✕ 130 g



Battered Cod Portions.

Delicious and crusty battered cod portions.

Perfect for tapas and main dishes.



Preparation:

OVEN: Preheat oven at 220 °C and bake until golden brown. (8 - 10 minutes). Turn it over half way through cooking.

FRYER: Fry in plentiful hot oil at 180 °C for 3 to 4 minutes until golden brown .



Format:

6 x 1 kg.

Average weight:

✕ 25 g

Ingredients:



Cod.

Oil.



Salt.



Cornflake Crusted Cod.

Tasty cod and potato base portions, covered with crusty conflake breadcrumbs.

Perfect for tapas and starters.



Preparation:

FRYER: Fry in plentiful hot oil at 180 °C around 3 to 4 minutes.



Format:

Bag of 1 kg. / 500 g.

Average weight:

✕ 8 - 25 g

Ingredients:



Cod.

Potato.



Salt.

Oil.



Corn flakes.

Parsley and spices.



Breaded Granadier Fillet.

Breaded grenadier skinless fillets / PBO.

Perfect for main dishes.



Preparation:

OVEN: Preheat oven at 250 °C and bake until golden brown. (8 - 9 minutes). Turn it over half way through cooking.

FRYER: Fry in plentiful hot oil at 180 °C until golden brown (3 minutes).



Format:

5 x 1 kg.

Average weight:

̄ 130 g

Ingredients:



Granadier.

Flour.

Bread.

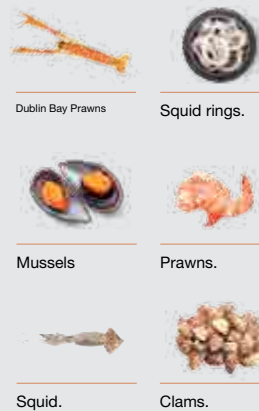


Seafood Paella Mix.

Selected seafood mix. Perfect for paella.

Perfect for main dishes.

Ingredients:



Dublin Bay Prawns

Squid rings.

Mussels

Prawns.

Squid.

Clams.



Preparation:

DEFROSTING: Defrost in the lower part of refrigerator (24 hours), dry lightly with kitchen paper towel and cook as per recipe instructions.



Format:

Tray of 400 g
(12 x 400)
In Bulk 4kg.

Average weight:

̄ 400 g



Fish Burgers.

• Salmon Burger.

Made with norwegian salmon portions, lightly flavoured.

Perfect for main dish.



Preparation:

FRYING PAN or GRILL: Heat a frying pan or grill, drop few drops of oil and brown both sides for 3 - 4 minutes. If you like, defrost previously and cook it for 2 minutes each side.



• Tuna Burger.

Made with tuna loin, lightly flavoured.

Perfect for main dish.



Format:

3 kg In Bulk. / IWP 2 units 230 g.

Average weight:

X 115 g

Flavours:



Salmon.



Tuna.



• Giant Squids Burger.

Delicious "hamburgers" made from squid, frozen and packed.

Perfect for tapas, starters and main dishes.



Preparation:

FRYER: Fry in plentiful hot oil at 180 °C until golden brown (2 - 3 minutes).



Format:

6 x 1 kg.

Average weight:

X 110 g

Ingredients:





Mussel Tempura.

Mussels covered with fine tempura batter.

Perfect for tapas and starters.



Preparation:

OVEN: Preheat oven at 250 °C and bake for 8 to 10 minutes. Stir at half way through cooking. FRYER: Fry in plentiful hot oil at 190 °C for 2 - 3 minutes.

Format:

4 x 500 g.

Average weight:

X 9 g

Ingredients:



Mussel.

Flour.



Salt.



Shrimp Tempura.

Exquisite shrimps covered with fine tempura batter.

Perfect for starters.



Ingredients:



Shrimp.

Flour.



Salt.

Preparation:

OVEN: Preheat oven at 250 °C and bake for 8 to 10 minutes. Stir at half way through cooking.

FRYER: Fry in plentiful hot oil at 190 °C for 2 - 3 minutes.

Format:

4 x 500 g.

Average weight:

X 23 g





Tuna Loin -Calibrated-

Delicious tender tuna loin, calibrated and frozen.

Perfect for main dishes.



Preparation:

DEFROSTING: Defrost in the lower part of refrigerator (24 hours) and cook as per recipe instructions.



Format:

In Bulk.

Average weight:

X 120 g

Ingredients:



Tuna.



Imitation Young Eel.

Delicious and smooth texture imitation young eel, made with 1st class white fish.

Perfect for tapas and starters.



Ingredients:



White fish.



Water.



Egg.



Salt.



Spices.



Paprika.

Preparation:

DEFROSTING: Defrost in the lower part of refrigerator (24 hours) and cook as per recipe instructions.



Format:

Tray of 200 g.



Hake Fishballs.

Delicious fish balls made with hake fish base, seasoned with special spices.

Perfect for tapas, starters and main dishes.



CLAVO FOOD FACTORY

Preparation:

FRYER: Fry in plentiful hot oil at 180 °C until golden brown (1 - 2 minutes) and cook as per recipe instructions.



Format:

6 x 1 kg.

Average weight:

X 32 g

Ingredients:



Hake.



Bread.



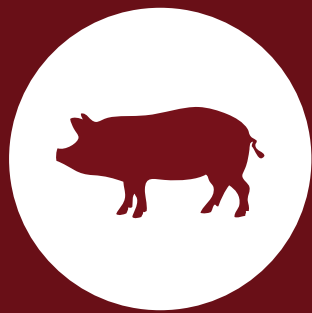
Aromatic herbs.



Spices.



Salt.



Meat.

Meat.

- Breaded Chicken Fillets **44**
- Chicken Villaroy **45**
- Chicken Fingers **46**
- Turkey Fingers **47**
- Chicken Clouds **48**
- Popcorn Chicken **49**
- BBQ Chicken Wings **50**
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- Nuggets **53**
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- Cornflake-crusted Burger **61**

KEY ICONS

Perfect for :



Tapas



Appetizers



Starters



Main Dishes



Menu



Dessert

Preparation:



Deep fryer



Microwaves



GRILL



Oven



Defrosting



Frying pan

Average weight/piece:



This symbol means "average".

We use it to show the average weight/piece in grams (g).



Breaded Chicken Fillets.

Our famous and delicious chicken breast fillets, marinated and breaded.

Perfect for main dishes.



Preparation:

OVEN: Preheat oven at 250 °C and bake for 7 to 8 minutes until golden brown. Turn it over half way through cooking.

FRYER: Fry in plentiful hot oil at 180 °C until golden brown and crusty (2 - 3 minutes).



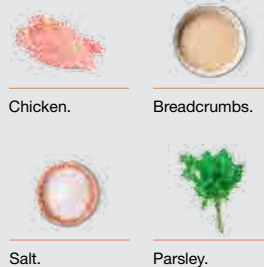
Format:

Box of 4 kg (iwp,
Bag of 1 kg).

Average weight:

X 120 g

Ingredients:



Chicken Villaroy.

Chicken breast, covered with smooth bechamel sauce with a hint of nutmeg, then breaded.

Perfect for tapas, starters and main dishes.



Preparation:

FRYER: Fry in plentiful oil at 175 °C for 6 - 8 minutes).



Format:

Box of 5 kg.

Average weight:

X 110 g

Ingredients:





Chicken Fingers.

- Cornflake base bread-crumbed and prefried
- Standard breadcrumbed

Chicken breast cut into strips, breaded and pre-fried. Different types of fingers are available.

Perfect for appetizers, starters and main dishes.



Preparation:

OVEN: Preheat oven at 250 °C and bake for 7 to 8 minutes until golden brown. Turn it over half way through cooking.
FRYER: Fry in plentiful hot oil at 180 °C until golden brown and crusty (3 - 4 minutes).

Format:

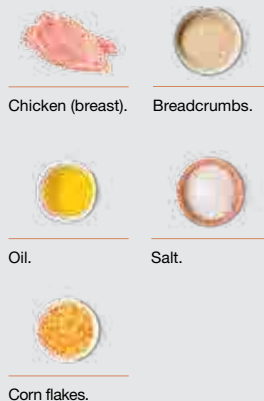
Box of 4 kg (Bag of 1 kg).

Average weight:

✕ 35 g



Ingredients:

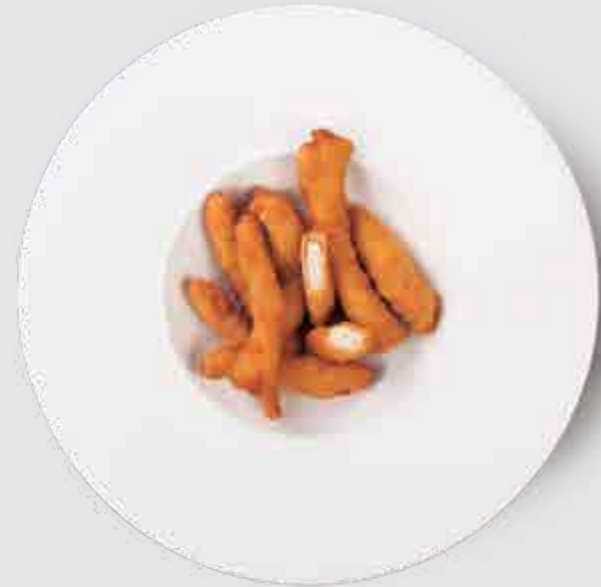


Chicken (breast). Breadcrumbs.

Oil. Salt.

Corn flakes.

* Frozen ❄ Chilled



Turkey Fingers.

Turkey breast, cut into strips, marinated in special seasoning, then breaded and pre-fried.

Perfect for tapas, appetizers and main dishes.



Ingredients:



Turkey. Breadcrumbs.

Oil. Salt.

* Frozen

Preparation:

OVEN: Preheat oven at 250 °C and bake until golden brown (7 - 8 minutes).
FRYER: Fry in plentiful hot oil at 180 °C until golden brown (3 minutes).

Format:

Box of 4 kg (Bag of 500 g).

Average weight:

✕ 18 g/unit



MEAT · BREADED · PREFRIED · OVEN



Chicken Clouds.

Juicy boneless chicken thigh portions, marinated and breaded.

Perfect for tapas and starters.



Preparation:

OVEN: Preheat oven at 250 °C and bake until golden brown (8 - 9 minutes).

FRYER: Fry in plentiful hot oil at 180 °C until golden brown and crusty (3 - 4 minutes).



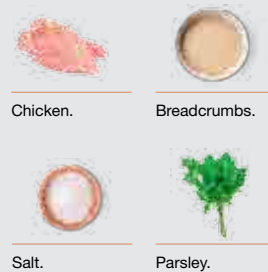
Format:

Box of 4 kg
(Bag of 500 g).

Average weight:

̄ 15 g

Ingredients:

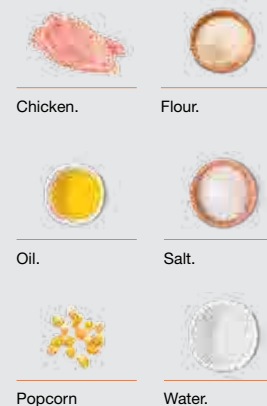


Popcorn Chicken.

Fun snack of chicken covered with firm popcorn based breadcrumbs.

Perfect for tapas and starters.

Ingredients:



Preparation:

FRYER: Fry in plentiful hot oil at 180 °C for 3 minutes.



Format:

Bag of 300 g.

Average weight:

̄ 5-20 g/unit



BBQ Chicken Wings.

Chicken wings and drumsticks are marinated in delicious BBQ sauce and roasted.

Perfect for tapas, starters and main dishes.



Preparation:

OVEN: Preheat oven at 250 °C and bake until golden brown (12 - 15 minutes). Turn them over half way through cooking.

MICROWAVE: Put 5 to 7 units on the plate and heat at max. power (5 minutes).

FRYER: Fry in plentiful hot oil at 180 °C for 3 minutes.



Format:

10 x 500 g.

Average weight:

X wing: 40 g
drumstick: 47,5 g

Ingredients:



Chicken.

BBQ Sauce

Oil.

Salt.



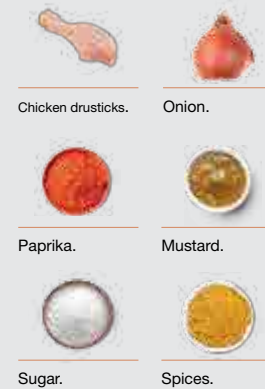
BBQ Chicken Drumsticks.

Chicken drumstick marinated in water, spices and salt.

Perfect for tapas and starters.



Ingredients:



Chicken drumsticks.

Onion.

Paprika.

Mustard.

Sugar.

Spices.

Preparation:

OVEN: Preheat oven at 250 °C and bake until golden brown (7 - 8 minutes).

FRYER: Fry in plentiful hot oil at 180 °C for 3 minutes.



Format:

Bag of 1 Kg , In Bulk.

Average weight:

X 55 g/unit



Chicken Tulips.

Chicken drum sticks on the bone, marinated in tasty sauce, roasted and frozen.

Perfect for tapas, starters and main dish.



Preparation:

OVEN: Preheat oven at 250 °C and bake until golden brown (12 - 15 minutes). Turn them over half way through cooking.
MICROWAVE: Put 5 to 7 units on the plate and heat at max. power (5 minutes).
FRYER: Fry in plentiful oil at 180 °C for 3 - 4 minutes.

Format:

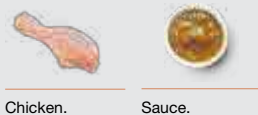
Box of 3 kg
 (Bag of 500 g).

Average weight:

✕ 50g/unit



Ingredients:



Chicken.

Sauce.



Nuggets.

- Chicken breast
- Chicken meat

Our famous battered nuggets made from chicken meat.

Perfect for tapas and starters.



Ingredients:



Chicken.

Flour.

Oil.

Salt.

Preparation:

OVEN: Preheat oven at 250 °C and bake until golden brown (8 - 9 minutes). Turn them over half way through cooking.

FRYER: Fry in plentiful hot oil at 180 °C until golden brown and crusty (3 - 4 minutes).



Format:

Box of 4 kg
 (Bag of 500 g).

Average weight:

✕ 23 g/unit



San Jacobo.

Big recutangler slices of pork and turkey ham, filled with creamy cheese bechamel sauce, breaded, frozen and packed.

Perfect for tapas, starters and main dishes.



Preparation:

FRYER: Fry in plentiful oil at 180 °C for 3,5 - 4,5 minutes.



Format:

Box of 4 kg In Bulk or 6 kg IWP.

Average weight:

X 90 g

Ingredients:



Pork.

Turkey.



Breadcrumbs.

Cheese.



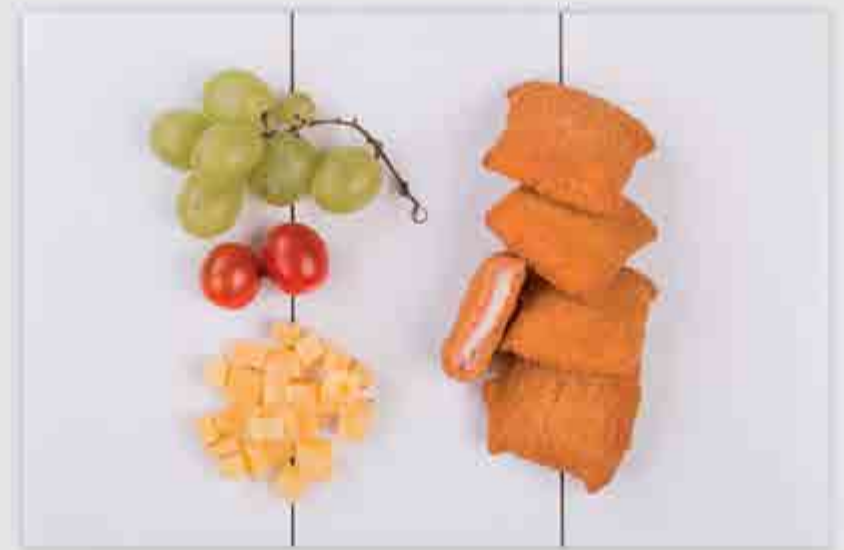
Flour.

Oil.

Other Ingredients:

Salt.

* Frozen



Ingredients:



Pork.

Turkey.



Breadcrumbs.

Cheese.



Flour.

Oil.

Other Ingredients:

Salt.

* Frozen

Mini San Jacobo.

Small recutangler slices of pork and turkey ham, filled with creamy cheese bechamel sauce, breaded, frozen and packed.

Perfect for tapas, starters and main dishes.



Preparation:

FRYER: Fry in plentiful oil at 180 °C for 3 to 4 minutes.



Format:

Box of 4 kg (Bag of 500 g).

Average weight:

X 25 g/unit

MEAT · BREADED



Ham & Cheese Rolls.

Ham & cheese rolls, filled with smooth cheese, that comonth oozing out with every bite.

Perfect for tapas, starters and menu.



Preparation:

FRYER: Fry in plentiful oil at 180 °C for 3 to 4 minutes.



Format:

Box of 4 kg
(Bag of 1 kg).

Average weight:

\bar{X} 55 g

Ingredients:



Pork.



Turkey.



Cheese.



Breadcrumbs.



Salt.



Mini Ham & Cheese Rolls.

Small ham & cheese rolls, filled with smooth cheese, that comonth oozing out with every bite.

Perfect for tapas and starters.



Preparation:

FRYER: Fry in plentiful oil at 180 °C for 3 to 4 minutes.



Format:

Box of 5 kg
(Bag of 1 kg).

Average weight:

\bar{X} 25 g/unit

Ingredients:



Pork.



Turkey.



Cheese.



Breadcrumbs.



Salt.



Veal Milanese.

Our traditional Veal Milanese, tender veal fillet, marinated and breaded.

Perfect for main dishes.



Preparation:

FRYER: Fry in plentiful hot oil at 180 - 190 °C for 3 - 4 minutes.

Format:

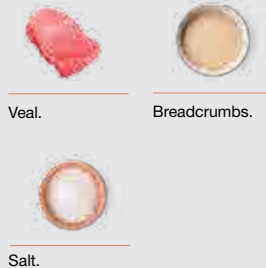
Box of 4 kg.

Average weight:

X 100 g



Ingredients:

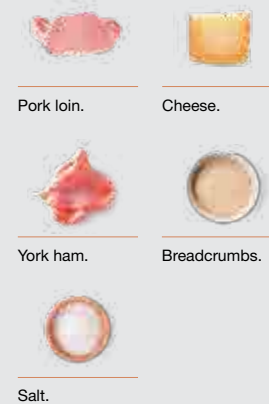


Pork Loin Cordon Bleu.

Two delicious slices of pork loin fillet, filled with york ham & cheese slices, then breaded.

Perfect for main dishes.

Ingredients:



Preparation:

FRYER: Fry in plentiful hot oil at 180 °C until golden brown and crusty (4 minutes).

Format:

Box of 5 kg IWP
or Box of 4 kg
Bag of kg (4 x 1 kg).

Average weight:

X 90 g/unit





Beef Meatballs.

Tasty beef meatballs made from a mix minced beef and pork meat, seasoned, kneaded, formed into spheres and frozen.

Perfect for main dishes.



Preparation:

FRYER: Fry in plentiful hot oil at 180 °C (5 to 5,5 minutes), until golden brown. Suggestion: Once they are fried, cook them in a sauce for 10 minutes.

Format:

Box of 5 kg.

Average weight:

✕ 25 g



Ingredients:



Cornflake-crusted Burger.

Hamburguesa de Chicken cubierta del crujiente pan corn flakes.

Perfect for main dishes.



Ingredients:



Preparation:

OVEN: Preheat oven at 250 °C and bake until golden brown (7 - 8 minutes).
FRYER: Fry in plentiful hot oil at 175 °C until golden brown (3 - 4 minutes).

Format:

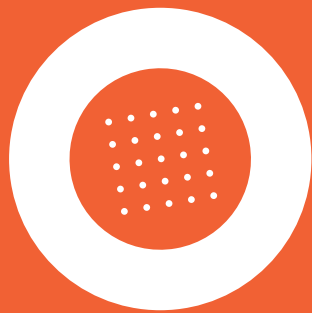
Box of 6 kg.

Average weight:

✕ 150 g



Croquettes.



Croquettes.

Home made Style Croquettes

(Ham, Chicken or Cod) **64**

Supreme Croquettes

(Ham, Chicken or Cod)**65**

Mini Croquettes **66**

Big Croquettes (Ham, Chorizo & Egg) **67**

Iberico Ham Croquettes **68**

Supreme Stew Croquettes **69**

Egg and Chorizo Croquettes **70**

Pork Cheek Supreme Croquettes **71**

Smoked Cecina Ham Croquettes**72**

Squid In Its Own Ink Croquettes. **73**

Mushroom Croquettes **74**

Bechamel Bites **75**

KEY ICONS

Perfect for:



Tapas



Appetizers



Starter



Main Dishes



Menu



Dessert

Preparation:



Deep Fryer



Microwave



GRILL



OVEN



Defrosting



Frying Pan

Average weight/piece:

X This symbol means "average".

We use them to show the average weight per piece in grams (g).



Home made style Croquettes

Ham, Chicken or Cod.

Creamy bechamel sauce with the best ingredients, covered with crusty breadcrumbs.

Perfect for tapas and starters.



Preparation:

FRYER: Fry in plentiful hot oil at 180 °C for 3,5 - 4,5 minutes until golden brown and firm. Let it stand for one minute.

Format:

Bag of 1 kg.

Average weight:

X 29 g

Flavours:



Supreme Croquettes

Ham, Chicken or Cod.

Creamy bechamel sauce with the best ingredients, covered with crusty breadcrumbs.

Perfect for tapas and starters.



Preparation:

FRYER: Fry in plentiful hot oil at 180 °C for 3,5 a 4 minutes until golden brown and firm. Let it stand for one minute.

Format:

Bag of 500 g.

Average weight:

X 35 g

Flavours:





Mini Croquettes.

We made our delicious croquettes to mini size. Perfect for parties and snacks. Various flavours.

Perfect for tapas and starters.



Preparation:

FRYER: Fry in plentiful hot oil at 180 °C until golden brown and firm. (2 - 3 minutes). Let it stand for one minute.



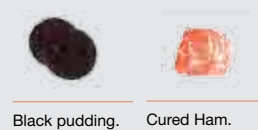
Format:

Bag of 500 g.

Average weight:

X 11g
15 g morcilla

Flavours:



Black pudding. Cured Ham.



Big Croquettes Ham or Chorizo Egg.

Our delicious and smooth croquettes, made them big for the croquettes lover.

Perfect for tapas and starters.



Flavours:



Cured Ham. Egg and chorizo.

Preparation:

FRYER: Fry in plentiful hot oil at 180 °C for 5 to 5,5 minutes until golden brown and firm. Let it stand for one minute.



Format:

4 x 1 kg.

Average weight:

X 70 g



Iberico ham Croquette.

Exquisite croquettes made with authentic thinly sliced Iberico cured ham.

Perfect for tapas and starters.



Preparation:

FRYER: Fry in plentiful hot oil at 175 °C for 4 to 4,5 minutes until golden brown and firm. Let it stand for one minute.

Format:

Bag of 500 g
(6 x 500 g).

Average weight:

̄ 35 g



Ingredients:



Supreme Stew Croquette.

Delicious croquettes made with main ingredients of traditional Spanish stew Cocido, with its authentic flavor and texture.

Perfect for tapas and starters.



Preparation:

FRYER: Fry in plentiful hot oil at 175 °C for 4 to 4,5 minutes until golden brown and firm. Let it stand for one minute.

Format:

Bag of 500 g
(6 x 500 g).

Average weight:

̄ 35 g



Ingredients:



Other Ingredients:
Salt.



Egg and Chorizo Croquettes.

Delicious croquettes made with eggs and chorizo, remind us of one of the most typically Spanish dishes with its authentic flavor and texture.

Perfect for tapas and starters.



Preparation:

FRYER: Fry in plentiful hot oil at 175 °C for 4 to 4,5 minutes until golden brown and firm. Let it stand for one minute.

Format:

Bag of 500 g
(6 x 500 g).

Average weight:

35 g

Ingredients:



Pork Cheek Supreme Croquettes.

Creamy bechamel sauce and tender pulled pork cheek a la red wine sauce, covered with fine breadcrumbs.

Perfect for tapas and starters.



Ingredients:



Preparation:

FRYER: Fry in plentiful hot oil at 175 °C for 4 to 4,5 minutes until golden brown and firm. Let it stand for one minute.

Format:

Bag of 500 g
(6 x 500 g).

Average weight:

35 g



Cecina ham Croquettes.

Delicious croquettes made with creamy bechamel sauce and Leon region's famous smoked and cured cecina ham.

Perfect for tapas and starters.



Preparation:

FRYER: Fry in plentiful hot oil at 175 °C for 4 to 4,5 minutes until golden brown and firm. Let it stand for one minute.

Format:

Bag of 500 g
(6 x 500 g).

Average weight:

\bar{x} 35 g

Ingredients:



Squid in Its Own Ink Croquettes.

Croquettes made with delicious bechamel sauce mixed with chopped squid in its own ink.

Perfect for tapas and starters.



Preparation:

FRYER: Fry in plentiful hot oil at 175 °C for 4 to 4,5 minutes until golden brown and firm. Let it stand for one minute.

Format:

Bag of 500 g
(6 x 500 g).

Average weight:

\bar{x} 35 g

Ingredients:





Mushroom Croquettes.

Very fine and aromatic seasonal mushroom, cut and mixed with delicious bechamel sauce, coated with crispy breadbrumbs.

Perfect for tapas and starters.



Preparation:

FRYER: Fry in plentiful hot oil at 175 °C for 4 to 4,5 minutes until golden brown and firm. Let it stand for one minute.

Format:

Bag of 500 g
(6 x 500 g).

Average weight:

X 35 g



Ingredients:



Bechamel Bites.

Crunchy bites, filled with creamy bechamel. Various delicious flavours are available.

Perfect for tapas.

Flavours:



Other Flavours:
Cocido Stew.



Preparation:

FRYER: Fry in plentiful hot oil at 180 °C for 2,5 to 3 minutes. Let it stand for one minute.

Format:

Bag of 500 g.

Average weight:

X 17 g



Dough & Puff Pastries.

Tuna Pasties 78

Mini Tuna Pasties 79

Chicken Tinga Pasties 80

Criolla Meat Pasties 81

Puff Pastries 82

Stuffed Piquillo Peppers 83

Egg Bechamel 84

Tigres -Stuffed Mussel Croquettes in the Shell- 85



Dough & Puff Pastries.

KEY ICONS

Perfect for :



Tapas



Appetizers



Starter



Main Dish



Menu



Dessert

Preparation:



Deep Fryer



Microwave



Grill



Oven



Defrosting

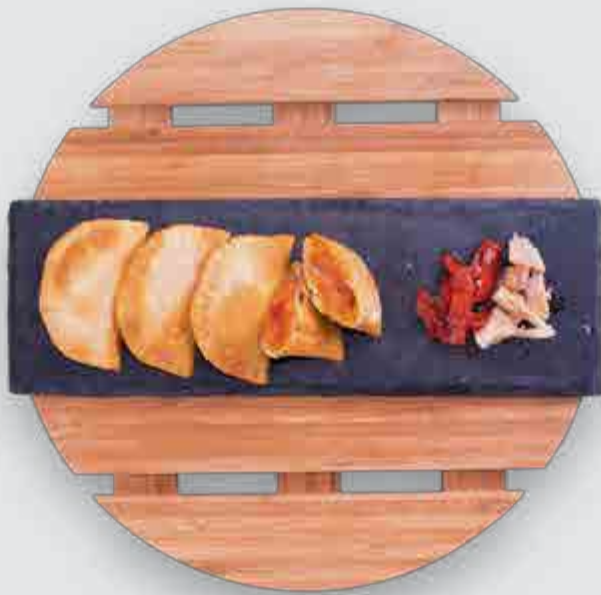


Frying Pan

Average weight/piece:

X This symbol means "average".

We use them to show the average weight per piece in grams (g).



Tuna Pasties.

Crescent shaped crispy puff pastries, stuffed with delicious tuna and tomato sauce filling.

Perfect for tapas and starters.



Preparation:

FRYER: Fry in plentiful hot oil at 180 °C for 3 to 4 minutes until golden brown .

Format:

Tray 12 x 250 g
or 96 units.
4 x 1 kg.

Average weight:

X 32 g



Ingredients:



Tuna.

Tomato.



Puff pastries.

Pepper.



Onion.

Flour.

Other Ingredients:

Water, egg and salt.

* Frozen



Mini Tuna Pasties.

Mini version of our delicious tuna pasties. Filled in with tuna and tomato pisto sauce.

Perfect for tapas and starters.



Preparation:

FRYER: Fry in plentiful hot oil at 180 °C for 2.5 to 3 minutes until golden brown .

Format:

Bag of 500 g.
Bag of 1 kg.



Average weight:

X 15 g

Ingredients:



Tuna.

Tomato.



Puff pastries.

Pepper.



Onion.

Flour.

Other Ingredients:

Water, egg, salt and sugar.

* Frozen



Chicken Tinga Pasties

Crusty pastry filled with delicious and authentic Mexican Tinga chicken.

Perfect for tapas and starters.



Preparation:

FRYER: Fry in plentiful oil at 160 °C for 5 to 6 minutes approximately. Do not fry more than 2 pieces at once, as this lowers oil temperature suddenly.

Format:

Box of 3 kg IWP.

Average weight:

100 g



Ingredients:



Chicken.

Tomato.



Puff pastries.

Chipotle Chiles.



Onion.

Flour.

Other Ingredients:

Water oil, chicken broth and Salt.

* Frozen



Criolla Meat Pasties.

The famous Creole style meat pasties, mild and delicious flavor. Made with minced meat and tomato sauce.

Perfect for tapas and starters.



Preparation:

FRYER: Fry in plentiful hot oil at 180 °C for 3 to 4 minutes until golden brown .

Format:

Bag of 1 kg.

Average weight:

22 g



Ingredients:



Pork.

Tomato.



Puff pastries.

Pepper.



Onion.

Flour.

Other Ingredients:

Water garlic and salt.

* Frozen



Puff pastries.

Our high standard puff pastries, perfect to cook pies, pasties and desserts.

Perfect for desserts.



Preparation:

DEFROSTING: Defrost previously the dough in the refrigerator (12 h).
OVEN: Preheat oven at 230 °C and cook as per recipe instructions. Bake at 220 °C for 10 - 12 minutes, depending on the width and piece's size.



Format:

Tray of 500 g
(12 x 500 g).

Average weight:

✕ 250 g

Ingredients:



Stuffed Piquillo Peppers.

Our delicious stuffed piquillo peppers, we do have various filling as cod, seafood, chicken meat and beef. Perfect to cook with mild cream sauce.

Perfect for tapas and starters.



Flavours:



Preparation:

DEFROSTING: Defrost previously in the refrigerator (12h in refrigerator).
MICROWAVE: Heat them in microwave for 2 or 3 minutes at max power.
COOK: Product can be defrost directly in the accompanying sauce (10 - 15 min).



Format:

IWP 3 kg.
 Bag of 1 kg.
 Bag of 500 g.

Average weight:

✕ 55 g



Egg Bechamel.

Our famous egg bechamel: sliced boiled egg, covered with soft bechamel sauce and breaded.

Perfect for tapas and starters.



Preparation:

FRYER: Fry in plentiful hot oil at 180 °C for 3 to 3,5 minutes until golden brown. Fry in small batches (no more than 6 pieces) otherwise the oil temperature will decrease.

Format:

Bag of 500 g.
Bag of 1 kg.

Average weight:

X 38 g



Ingredients:



Tigres

-Stuffed Mussel Croquettes in the Shell-

Bechamel with mussel meat, stuffed in its own shell and breaded.

Perfect for tapas and starters.



Ingredients:



Preparation:

FRYER: Fry in plentiful hot oil at 180 °C for 3 to 3,5 minutes until golden brown and firm. Let them stand for one minute.

Format:

IWP 6 kg.
Bag of 1 kg.

Average weight:

X 40 g





Others.

Others.

- Breaded Onion Rings 88
- Battered Onion Rings 89
- Diced Gouda Cheese 90
- French Omelette 91
- Spanish Omelette with onion 92
- Spanish Omelette with grilled onion 93
- Whole Shitake 94
- Mushroom Mix with porcini 95
- Chopped Porcini Mushroom 96
- Green Asparagus 97
- Cream Profiterol 98
- Leche frita-Battered Custard- 99

KEY ICONS

Perfect for :



Tapas



Appetizers



Starters



Main Dish



Menu



Dessert

Preparation:



Fryer



Microwave



Grill



Oven



Defrosting



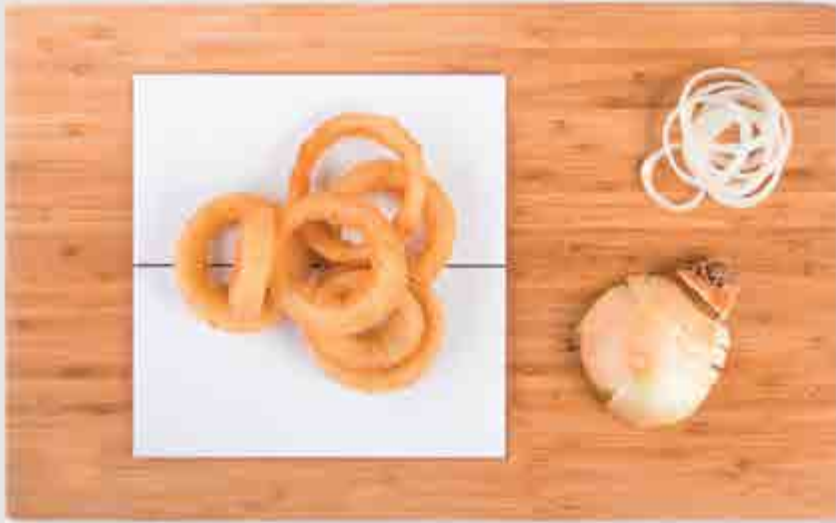
Frying pan

Average weight/piece:



This symbol means "average".

We use them to show the average weight per piece in grams (g).



Breaded Onion Rings

Delicious natural onion rings covered with crusty breadcrumbs.

Perfect for tapas and starters.



Preparation:

FRYER: Deep fry in plentiful hot oil at 180 °C for 1,5 to 2 minutes until golden brown. Let it stand for one minute.

Format:

2,5 kg In Bulk.

Average weight:

̄ 20 g



Ingredients:



Battered Onion Rings.

Delicious natural onion rings covered with smooth batter.

Perfect for tapas and starters.



Preparation:

FRYER: Deep fry in plentiful hot oil at 180 °C for 1,5 to 2 minutes until golden brown. Let it stand for one minute.

Format:

3 kg In Bulk.

Average weight:

̄ 20 g



Ingredients:





Diced Gouda Cheese.

100% Creamy Gouda cheese made from fresh milk, covered with crusty breadcrumbs.

Perfect for tapas, appetizers and desserts.



Preparation:

FRYER: Fry in plentiful hot oil at 185 °C for 2 minutes. Let them stand for 1 - 2 minutes before serving.



Format:

Bag of 500 g.

Average weight:

X 30 g

Ingredients:



PREFRIED

* Frozen



French Omelette.

Traditionally well known as “French Omelette”
The eggs are nicely done.

Perfect for tapas and starters.



Ingredients:



Preparation:

MICROWAVE: Take out the omelette from packaging, spread with oil and cover with microwave-safe lid. Keep at max. power for 2 to 3 minutes.



Format:

75 g.
2 bags x 20 units.

Average weight:

X 75 g

* Frozen

PREFRIED



Spanish Omelette with onion.

Spanish omelette made with potatoes, eggs and onion.

Perfect for tapas and starters.



Preparation:

FRYING PAN: Place the omelette into the pan, put the lid on and cook each side (10-12 minutes) on a low heat.
OVEN: Place the omelette on an oven rack and bake for 15-20 minutes at 180-200°C.
MICROWAVE: Cover the omelette with microwavable lid and heat at max. power around (13-18 minutes).



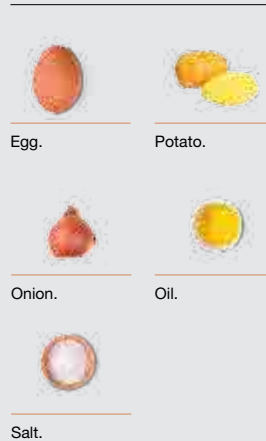
Format:

800 x 6 unit.

Average weight:

800 g

Ingredients:



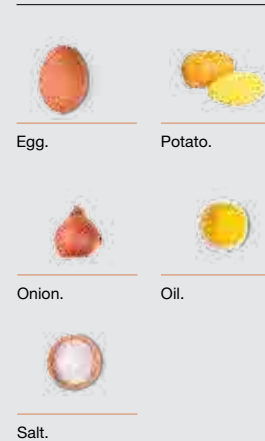
Spanish Omelette with grilled onion.

Square form Spanish omelette made with potatoes, eggs and onion.

Perfect for tapas and starters.



Ingredients:



Preparation:

Take out the omelette from package, spread with oil before warm it up.
FRYING PAN: Place the omelette into the pan, put the lid on and cook each side for 5-7 minutes on a low heat.

OVEN: Place the omelette on an oven rack and bake for 12-15 minutes at 180-200°C for 12-15 minutes.

MICROWAVE: Cover the omelette with microwavable lid and heat at max. power around 10 to 12 minutes.



Format:

6 x 750 g.

Average weight:

750 g



Whole Shitake.

Whole shitake of 2-4 cm diameter, without stems.

Perfect for tapas, appetizers and starters.



Preparation:

DEFROSTING: We recommend NOT defrosting this product.

RECIPE: Make scrambled eggs with them; stir fry them with garlic and ham; or you can just cook them as a garnish for red meat.

Format:

4 x 1 kg.

Average weight:

X variable



GRILL

* Frozen



Mushroom Mix with Porcini.

Mushroom Mix with Porcini.

Perfect for tapas, appetizers and starters.



Ingredients:



Agaricus bisporus.



Lentinula edodes.



Pleurotus ostreatus.



Boletus edulis.



Pholiota nameko.

Preparation:

DEFROSTING: We recommend NOT defrosting this product.

RECIPE: Make scrambled eggs with them; stir fry them with garlic and ham; or you can just cook them as a garnish for red meat.

Format:

4 x 1 kg.

Average weight:

X variable



GRILL

* Frozen



Chopped Porcini Mushroom.

Diced porcini mushrooms, around 2,5 x 2,5 cm.

Perfect for tapas, appetizers and starters.



Preparation:

DEFROSTING: We recommend NOT defrosting this product.

RECIPE: Make scrambled eggs with them; stir fry them with garlic and ham; or you can just cook them as a garnish for red meat.

Format:

4 x 1 kg.

Average weight:

X variable

Ingredients:



Porcini mushrooms.



GRILL

* Frozen



Green Asparagus.

Frozen whole green asparagus.

Perfect for tapas, appetizers and starters.



Ingredients:



Asparagus.

Preparation:

DEFROSTING: We recommend NOT defrosting this product.

RECIPE: Make scrambled eggs with them; stir fry them with garlic and ham; or you can just cook them as a garnish for meat and fish.

Format:

5 x 1 kg.

Dimensions:

X 16-22 mm Ø
L = 10-17 cm



GRILL

* Frozen



Cream Profiterol.

Spongy choux profiterol filled with delicious whipped cream.

Perfect for desserts.



Preparation:

DEFROSTING: Take out the packaging and defrost in the refrigerator for 3 to 4 hours before eating.



Format:

Bag of 500 g.

Average weight:

\bar{X} 18 g

Ingredients:



* Frozen



Leche frita -Battered Custard-

Spanish dessert, Leche Frita -battered custard-
Perfect to be served with a sparkle of cinnamon and sugar,

Perfect for desserts.



Ingredients:



* Frozen

Preparation:

FRYER: Fry in plentiful oil at 190 °C for 1,5 to 2 minutes until golden brown. Fry in small batches (no more than 6 pieces) otherwise the oil temperature will decrease. Let them stand for one minute.



Format:

Bag of 500 g.

Average weight:

\bar{X} 47 g

BECHAMELS · BREADED

Dough & Puff Pastries



Convenience.

Convenience.

- Half Roasted Chicken **102**
- Chicken Thighs **103**
- Stuffed Chicken **104**
- Chicken Fajita **105**
- BBQ Ribs **106**
- Pork Cheeks in Red Wine Sauce **107**
- Pulled Chicken Breast **108**
- Chicken Tinga **109**
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KEY ICONS

Perfect for :



Tapas



Appetizers



Starters



Main Dish



Menu



Desserts

Preparation:



Bain Marie



Microwave



Direct to
stove



Oven



Ready to
serve



Frying Pan

Average weight/piece:

X This symbol means "average".

We use them to show the average weight per piece in grams (g).



Half Roasted Chicken.

Half chicken, roasted in the oven with a delicious sauce.

Perfect for main dishes.



Preparation:

OVEN: Preheat oven at 250°C and roast for 15 minutes until golden brown. Turn it over half way through cooking.

Format:

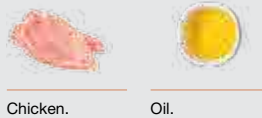
In Bulk.

Average weight:

X 550 g/unit



Ingredients:



Chicken.

Oil.



Salt.



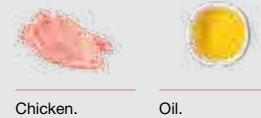
Chicken Thighs.

Chicken thighs, roasted in the oven with a delicious sauce.

Perfect for main dishes.



Ingredients:



Chicken.

Oil.



Salt.

Preparation:

OVEN: Preheat oven at 250 °C and roast for 15 minutes until golden brown. Turn it over half way through cooking.

FRYER: Fry in plentiful hot oil at 180 °C for 5 minutes until golden brown.

Format:

Box of 7,5 kg.
Vacuum pack of 2,5 kg. 3 packs in a box.

Average weight:

X 272 g





Stuffed Chicken.

Roasted stuffed chicken, stuffed with delicious fillings:

- Roasted stuffed chicken with dates and serrano cured ham.
- Roasted stuffed chicken with red pepper and egg.
- Roasted stuffed chicken with ham and cheese.

Perfect for main dishes.



Preparation:

MICROWAVE: Cut into slices, put them on a plate and heat at maximum power for 2 to 3 minutes.

FRYING PAN: Cut into slices, heat frying pan, add a splash of olive oil and brown them for 2 minutes for both sides at medium heat.



Format:

Box of 4 kg / 4 pieces.

Average weight:

̄ 1 kg

Ingredients:



Chicken.

Other Ingredients:

Variable according to recipe.

MEAT · OVEN

* Frozen



Chicken Fajita.

Chicken breast strips, boneless, marinated and grilled.

Perfect for starters and menu.



Preparation:

MICROWAVE: Put in a plate and heat at max. power for 2 to 3 minutes.

FRYING PAN: Heat frying pan, add a splash of olive oil and sauté over high heat around 2-3 minutes.



Format:

Bag of 1 kg.

Average weight:

̄ variable

Ingredients:



Chicken.



Salt.

* Frozen

MEAT · GRILL



BBQ Ribs.

Roasted pork ribs, vacuum packed with a delicious BBQ sauce.

Perfect for appetizers, starters and main dishes.



Preparation:

OVEN: Preheat oven at 250°C and roast for 15 minutes until golden brown.

MICROWAVE: Remove from packaging and place on a plate and heat them at maximum power (6-7 minutes).



Format:

Box of 4 kg (10 units/Box).

Average weight:

X 400 g
+ Sauce.

Ingredients:



Pork ribs.

BBQ Sauce



Salt.



Pork Cheeks in Red Wine Sauce.

Our traditional delicious pork cheeks stew, slowly cooked with red wine.

Perfect for appetizers, starters and main dishes.




Ingredients :

Pork cheeks
Onion
Red pepper
Tomato sauce.
Olive oil
Spices
Red wine
Meat broth
Salt

Best Before Date:

Frozen / 18 months
Chilled / 60 days
2nd Exp. Date /1 month since thawed.

Preparation:

Once thawed, cook with:
OVEN: Preheat oven at 230 °C in mode , put the contents into oven safe dish and bake for 12 to 15 minutes.

BAIN MARIE: Warm the package in Bain-marie for 10 minutes.

MICROWAVE: Put the contents on a microwave-safe dish and heat on max. power for 5 to 6 minutes.



Format:

6 x 400 g.

Average weight:

X 400 g



Pulled Chicken Breast.

Chicken breast slowly cooked with steam and then carefully pulled.

Perfect for canapé, tapas, salads, tacos, burritos, sandwiches and pizzas.



Preparation:

Once thawed, ready to serve. A slight pre-heating is recommended.

MICROWAVE: Heat the contents for 3 minutes in microwave-safe dish at max. power. Then homogenize it.

BAIN MARIE: Warm the package in BainMarie for 10 minutes. Then homogenize it.



Format:

6 x 500 g.

Average weight:

✕ 500 g

Ingredients :

Chicken
Water
Salt

Best Before Date:

Frozen / 18 months
Chilled / 60 days
2nd Exp. Date / 1 month since thawed.

Chicken Tinga.

Pulled chicken, seasoned by following traditional mexican recipe.

Perfect for canapé, tapas, salads, tacos, burritos, sandwiches and pizzas.



Preparation:

Once thawed, ready to serve. A slight pre-heating is recommended.

MICROWAVE: Heat the contents for 3 minutes in microwave-safe dish at Max. Power. Then homogenize it.

BAIN MARIE: Warm the package in BainMarie for 10 minutes. Then homogenize it.



Format:

6 x 500 g.

Average weight:

✕ 500 g

Ingredients :

Chicken
Chipotle Chiles
Onion
Tomato
Spices

Best Before Date:

Frozen / 18 months
Chilled / 60 days
2nd Exp. Date / 1 month since thawed.



Cochinita Pibil.

Pork shoulder, marinated with spices and roasted with achiote and orange juice sauce.

Perfect for canapé, tapas, salads, tacos, burritos, sandwiches and pizzas.



Preparation:

Once thawed, ready to serve. A slight pre-heating is recommended.

MICROWAVE: Heat the contents for 3 minutes in microwave-safe dish at Max. Power. Then homogenize it.

BAIN MARIE: Warm the package in BainMarie for 10 minutes. Then homogenize it.



Format:

6 x 500 g.

Average weight:

✕ 500 g

Ingredients :

Pork shoulder
Achiote
Spices
Orange juice

Best Before Date:

Frozen / 18 months
Chilled / 60 days
2nd Exp. Date/ 1 month since thawed.

Ingredients :

Pork meat
Chipotle Chiles
Lemon
Spices

Best Before Date:

Frozen / 18 months
Chilled / 60 days
2nd Exp. Date/ 1 month since thawed.

Pork Carnitas.

Traditional mexican cuisine, pulled pork.

Perfect for canapé, tapas, salads, tacos, burritos, sandwiches and pizzas.



Preparation:

Once thawed, ready to serve. A slight pre-heating is recommended.

MICROWAVE: Heat the contents for 3 minutes in microwave-safe dish at Max. Power. Then homogenize it.

BAIN MARIE: Warm the package in BainMarie for 10 minutes. Then homogenize it.



Format:

6 x 500 g.

Average weight:

✕ 500 g



Pulled Beef.

Pulled beef, made from traditional gaucho style roast beef.

Perfect for canapé, tapas, salads, tacos, burritos, sandwiches and pizzas.



CLAVO EXTRA PREMIUM

Ingredients :

Beef meat
Red wine
Water
Spices
Salt

Best Before Date:

Frozen / 18 months
Chilled / 60 days
2nd Exp. Date/ 1 month since thawed.

Preparation:

Once thawed, ready to serve. A slight pre-heating is recommended.

MICROWAVE:Heat the contents for 3 minutes in microwave-safe dish at Max. Power. Then homogenize it.

BAIN MARIE: Warm the package in Bain-marie for 10 minutes. Then homogenize it.



Format:

6 x 500 g.

Average weight:

X 500 g

MEAT · OVEN

* Frozen

Pulled Pork.

Pork meat marinated and pulled by following a traditional recipe. Tex-Mex cuisine.

Perfect for canapé, tapas, salads, tacos, burritos, sandwiches and pizzas.



CLAVO EXTRA PREMIUM

Ingredients :

Pork meat
Tomatos
Aromatic Herbs
Spices
Fume Aroma
Salt

Best Before Date:

Frozen / 18 months
Chilled / 60 days
2nd Exp. Date/ 1 month since thawed.

Preparation:

Once thawed, ready to serve. A slight pre-heating is recommended.

MICROWAVE:Heat the contents for 3 minutes in microwave-safe dish at Max. Power. Then homogenize it.

BAIN MARIE: Warm the package in Bain-marie for 10 minutes. Then homogenize it.



Format:

6 x 500 g.

Average weight:

X 500 g

MEAT · OVEN

* Frozen



Taco Pastor.

Marinated pork loin, nicely sliced and accompanied with pastor sauce.

Perfect for canapés, tapas, salads, tacos, burritos and sandwiches.



CLAVO FORM

Preparation:

Once thawed, ready to serve. A slight pre-heating is recommended.

MICROWAVE: Heat the contents for 3 minutes in microwave-safe dish at Max. Power. Then homogenize it.

BAIN MARIE: Warm the package in BainMarie for 10 minutes. Then homogenize it.

Format:

6 x 500 g.

Average weight:

X 500 g

Ingredients :

Pork loin
Guajillo Chile
Achiote
Orange juice
Vegetables
Spices

Best Before Date:

Frozen / 18 months
Chilled / 60 days
2nd Exp. Date / 1 month since thawed.





Canned.

Canned.

- Fideuá **118**
- Rice with Hot Meat **119**
- Seafood Paella **120**
- Paella Mix **121**
- Rice with Chicken **122**
- Black Rice with Cuttlefish **123**
- Pork Cheeks in Red Wine Sauce **124**
- Hock Stew **125**
- Roasted Ham **126**
- Hot BBQ Chicken Wings **127**
- Baby Squid in its own ink **128**
- White Bean Salad **129**
- White bean with Cod **130**
- White bean with Tripe **131**
- White bean with Mushrooms **132**
- White bean with Octopus **133**

KEY ICONS

Perfect for :



Tapas



Appetizers



Starters



Main Dish



Menu



Dessert

Preparation:



Bain Marie



Microwave



Direct to
stove



Oven



Ready to serve



Frying Pan

Average weight/piece:

X This symbol means "average".

We use them to show the average weight per piece in grams (g).



Fideuá.

Our traditional fideua -noodles on the frying pan-, made with toasted noodles, fish and seafood. An authentic mediterranean flavor.

Perfect for tapas, starters and main dishes.



Preparation:

FRYING PAN or PAELLA PAN: Pour broth and ingredients into a pan, bring to boil. Add the noodles and cook over a high heat for 5-6 minutes. Let it stand for 5-10 minutes and serve with alioli sauce.

Format:

960 g x 6 units.

Weight:

1000 g



Rice with Hot Meat.

Zamorán traditional rice dish made with chorizo, pork meat and rice.

Perfect for tapas, starters and main dishes.

Ingredients:



Rice.

Chorizo.



Pork ears.

Red pepper.



Olive oil.

Garlic.

Other Ingredients:

Sweet Paprika and hot Paprika.



Preparation:

FRYING PAN or PAELLA PAN: Pour broth and ingredients into a pan, bring to boil. Add the rice and cook over a low heat for 15 minutes. Let it stand for 5 minutes and serve.

Format:

1 kg x 6 units.

Weight:

1000 g





Seafood Paella.

Our traditional seafood paella, made with rice, fish and other delicious seafood. An authentic mediterranean flavor.

Perfect for tapas, starters and main dishes.



Preparation:

FRYING PAN or PAELLA PAN: Pour broth and ingredients into a pan, bring to the boil. Add the rice and cook over a low heat for 15 minutes. Let it stand for 5 minutes and serve.

Format:

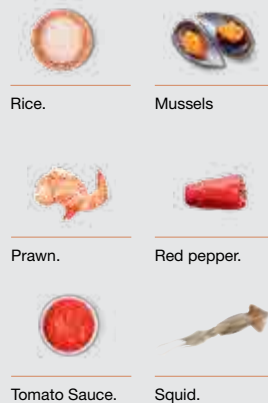
1 kg x 6 units.

Weight:

1000 g



Ingredients:



Other Ingredients:

Peas, olive oil, onion, salt, garlic and fish broth.

* Conserva

Mixed Paella.

The most famous and traditional paella, made with rice, seafood and chicken.

Perfect for tapas, starters and main dishes.



Preparation:

FRYING PAN or PAELLA PAN: Pour broth and ingredients into a pan, bring to the boil. Add the rice and cook over a low heat for 15 minutes. Let it stand for 5 minutes and serve.

Format:

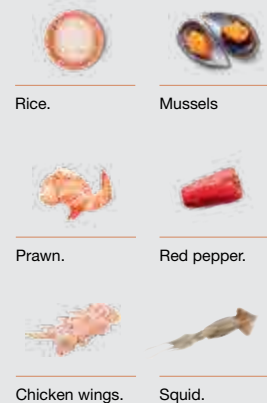
1 kg x 6 units.

Weight:

1000 g



Ingredients:



Other Ingredients:

Tomato sauce, chicken broth, peas, olive oil, onion, salt, garlic and fish broth.

* Conserva



Rice with Chicken.

Our traditional rice dish, cooked with chicken.

Perfect for tapas, starters and main dishes.



Preparation:

FRYING PAN or PAELLA: Pour broth and ingredients into a pan, bring to the boil. Add the rice and cook over a low heat for 15 minutes. Let it stand for 5 minutes and serve.



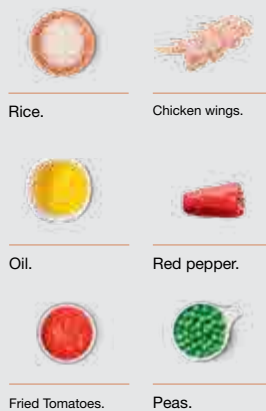
Format:

1 kg x 6 units.

Weight:

1000 g

Ingredients:



Other Ingredients:

Onion, salt, garlic and chicken broth.



Black Rice with Cattlefish.

Black rice with cuttlefish, a delicious dish with an authentic sea flavour brought to your table.

Perfect for tapas, starters and main dishes.



Preparation:

FRYING PAN or PAELLA PAN: Pour broth and ingredients into a pan, bring to the boil. Add the rice and cook over a low heat for 15 minutes. Let it stand for 5 minutes and serve.



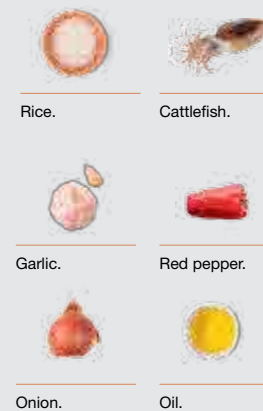
Format:

1 kg x 6 units.

Weight:

1000 g

Ingredients:



Other Ingredients:

Fish broth, cuttle fish ink and salt.



Pork Cheeks in Red Wine Sauce.

Our traditional delicious pork cheeks stew, cooked with red wine.

Perfect for appetizers, starters and main dishes.



Preparation:

OVEN: Preheat oven at 230 °C and bake for 12 to 15 minutes.

MICROWAVE: Put the contents on a microwave-safe dish and heat on max.power (7-8 minutes).

BAIN MARIE: Heat the can in bain marie (10-15 minutes).



Format:

800 g x 8 units.

Weight:

800 g

Ingredients:



Pork Cheeks.

Onion.



Olive oil.

Red pepper.



Tomate sauce.

Meat broth.

Other Ingredients:

Red Wine.

Ingredients:



Beef hock

Carrot.



Olive oil.

Red pepper.



Garlic.

Peas.

Other Ingredients:

Mushrooms and veal broth.

Hock Stew.

Traditional hock stew with diced carrots, peas, pepper and mushrooms.

Perfect for main dishes.



Preparation:

MICROWAVE: Put the contents on a microwave-safe dish and heat on max.power (7-8 minutes).

DIRECT TO STOVE: Put the contents on a sauce pan and heat over a medium heat until boiling.



Format:

800 g x 8 units.

Weight:

800 g



Roasted Ham.

Traditional style roasted ham with a sauce.

Perfect for tapas, starters and main dishes.



Preparation:

OVEN: Preheat oven to 240°C, put the contents on an oven-safe dish and bake (12-15 minutes).

MICROWAVE: Put the contents on a microwave-safe dish and heat on max. power (7-8 minutes).

BAIN MARIE: Heat the can in bain marie (10-15 minutes).

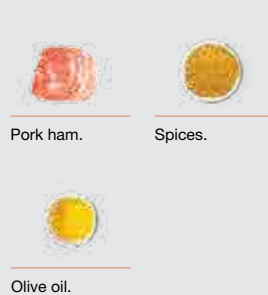
Format:

800 g x 8 units.

Weight:

800 g

Ingredients:



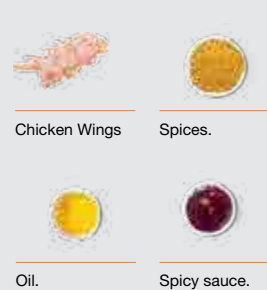
Hot BBQ Chicken Wing.

Marinated chicken wings with hot sauce.

Perfect for tapas, appetizers and starters.



Ingredients:



Preparation:

OVEN: Preheat oven to (240°C), put the contents on an oven-safe dish and bake (12-15 minutes).

MICROWAVE: Put the contents on a microwave-safe dish and heat on max. power (7-8 minutes).

Format:

800 g x 8 units.

Weight:

800 g





Baby Squid in its own ink.

Our delicious baby squids, stuffed with onion, giant squid and rice.

Perfect for tapas, starters and main dishes.



Preparation:

MICROWAVE: Put the contents on a microwave-safe dish and heat on max. power (7-8 minutes).
DIRECT TO STOVE: Put the contents on a sauce pan, heat it at medium heat until it starts boiling.



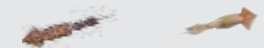
Format:

800 g x 8 units.

Weight:

X 800 g

Ingredients:



Baby Squid.

Giant squids.



Oil.

Red pepper.



Tomate sauce

Garlic.

Other Ingredients:

Cuttlefish ink, onion and rice.

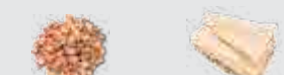
White Bean Salad.

Delicious Lourenza white bean salad.

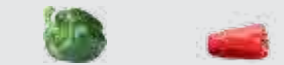
Perfect for starters and menu.



Ingredients:

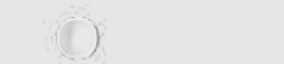


Lourenzà White Bean. Cod.



Green Pepper.

Red pepper.



Olives.

Preparation:

HOW TO PREPARE: Open the can, drain the liquid and season it as you like. Serve cold.



Format:

800 g x 8 units.

Weight:

X 800 g



White Bean Stew with Cod.

Lourenza white bean stew with cod, pil pil style.

Perfect for starters and main dish.



Preparation:

MICROWAVE: Put the contents on a microwave-safe dish and heat on medium power (9-10 minutes). Stir it carefully half way through cooking.

BAIN MARIE: Heat it in bain marie (10-15 minutes).

DIRECT TO STOVE: Put the contents on a sauce pan and heat directly over a low heat until boiling (8-10 minutes).



Format:

800 g x 8 units.

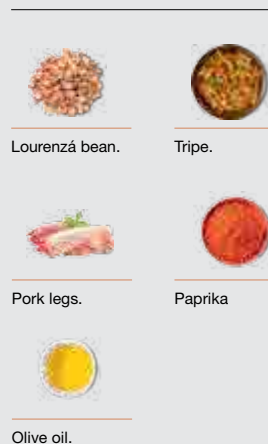
Weight:

X 800 g

Ingredients:



Ingredients:



White Bean with Tripe.

Authentic Lourenza white bean stew with Tripe.

Perfect for starters and main dishes.



Preparation:

MICROWAVE: Put the contents of the can on a microwave safe dish and heat on medium power (9-10 minutes). Stir it carefully half way through cooking.

BAIN MARIE: Heat it in bain marie (10-15 minutes).

DIRECT TO STOVE: Put the contents on a sauce pan and heat directly over a low heat until boiling (8-10 minutes).



Format:

800 g x 8 units.

Weight:

X 800 g



White bean with Mushrooms.

Lourenza white bean stew with mixed mushrooms.

Perfect for starters and main dishes.



Preparation:

MICROWAVE: Put the contents of the can on a microwave safe plate and heat at medium power (9-10 minutes). Stir it carefully half way through cooking.

BAIN MARIE: Heat it in bain marie (10-15 minutes).

DIRECT TO STOVE: Put the contents on a sauce pan and heat directly over low heat until boiling (8-10 minutes).



Format:

800 g x 8 units.

Weight:

X 800 g

Ingredients:



Lourenzã Bean



Various Mushrooms



Olive oil.



White wine.



White bean with octopus.

Lourenza white bean stew with octopus.

Perfect for starters and main dishes.



Preparation:

MICROWAVE: Put the contents on a microwave safe plate and heat on medium power (9-10 minutes). Stir it carefully half way through cooking.

BAIN MARIE: Heat it in bain marie (10-15 minutes).

DIRECT TO STOVE: Put the contents on a sauce pan and heat directly over a low heat until boiling.(8-10 minutes).



Format:

800 g x 8 units.

Weight:

X 800 g

Ingredients:



Lourenzã Bean



Octopus.



Onion.



Paprika.



Olive oil.



Pepper.

Other Ingredients:

White wine.



La Familia de Lola.

Quality, good taste, Lola's love for the family is the secret ingredient.



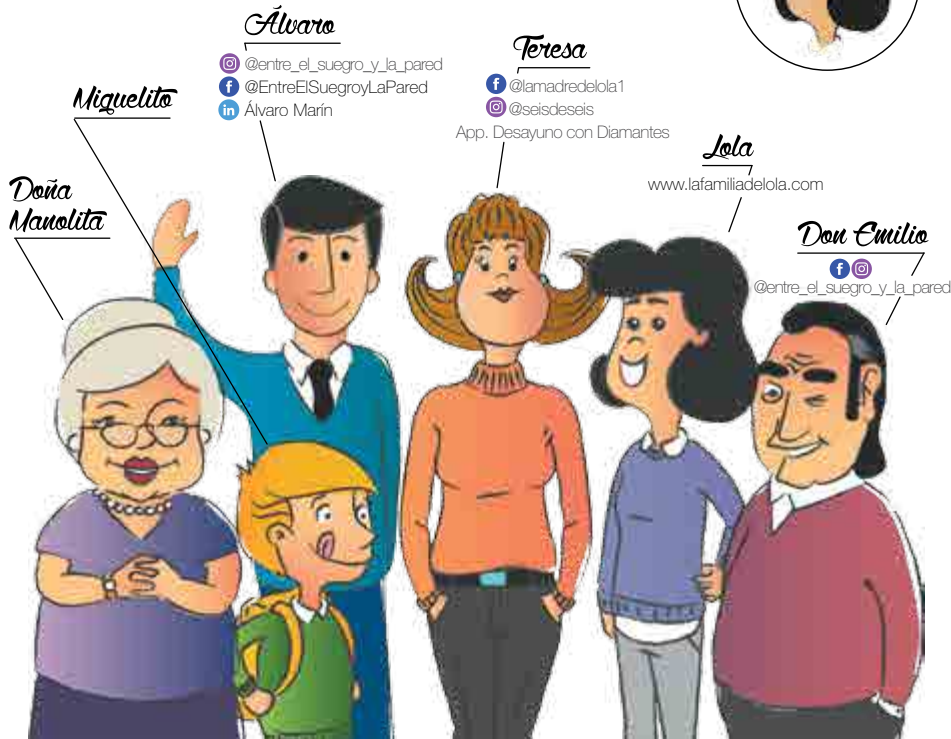
It all started one day when my grandmother was cooking her

famous croquettes and Miguelito said to her:

¡Grandma, your recipe will be famous all over the world!

Then my father thought it would be a great idea if we could share our family's delicious recipes, and create an easy way

to take away these delicious dishes. This was the beginning of **La familia de Lola**.
-Lola's Family-



Our tasty **ready meals** are the best choice.

We prepared delicious canned food made with high quality ingredients, based on our original recipes that every member of my family has created. By using our ready meals, you can also create many different dishes. For example, we have recipes such

as "Pork cheeks in red wine sauce", "Paella Mix", "Seafood Paella", "Hot BBQ Chieken Wings" or "Baby Squid in its own ink".

They are just some of our delicacies. For lunch or dinner with your family and friends, you don't have to worry anything,

-Just enjoy-

#Because. Don'tWorryAboutCooking



www.lafamiliadelola.com



CLAVO FOOD
FACTORY