

The Specialty Foods of Spain from Atalanta

With over 100 different varieties of cheese made from the milk of Cows, Sheep or Goats plus an exceptional cured gourmet meat selection of Jamon Serrano, Chorizo and Lomo, the culinary rewards of Spanish foods are many. If that is not enough of a variety, consider adding Marcona Almonds, caramelized walnuts and chocolate covered nuts, plus olives, quince paste and Calasparra rice to your selection.

Atalanta Corp. is one of the largest importers of Specialty cheeses, meats and grocery items. Our portfolio of Spanish Cheeses is one of the largest of any importer and crosses the many varieties of cheese from the different geographical areas of Spain. Further, our grocery division is able to source products from all over the world to complement the Spanish products. Some items such as white anchovies from Morocco, piquillo peppers from South America, and caperberries from the US help support our Spanish product line at more reasonable costs than some European groceries.

Perhaps the best way to experience the culinary treasures of Spain is to spend an evening or two at a Tapas Bar—a dining craze “imported” into the US a few years ago. Tapas are the little dishes of Spain served before lunch and dinner, in between, late at night or just any time. Tapas can vary from simple to complex and include canapés, cheese plates, fish, vegetable dishes, dips, pastries and more. A quantity of tapas can make an excellent meal. Without any doubt, the most singular aspect of the “tapeo” (the art of eating tapas) is its ability to bring together people from all walks of life who gather round the table to enjoy this informal ritual together. The tapa tradition is as important for the conversation and company as for the delicious food. This does not, of course, mean that a fine Paella or fish dish is far less rewarding than tapas but why limit the greatest variety of the great foods of Spain.

Here is a guide to Atalanta’s Spanish and Spanish style products.

Cheeses

Sheep’s Milk



Dehesa Artisanal Manchego—the Gem of La Mancha.

This exceptional DOP cheese is a farmstead cheese made with the milk 6500 sheep owned and raised by Dehesa de Los Llanos, the largest ranch in Castilla La Mancha. The careful control of the milk from animal to cheese enables Dehesa to track every step to and from the cheese. This artisanal has been referred to by some experts as the “best Manchego” they have tasted. Here are the cheeses as a 3, 6 or 12 month cured items.

563704 2/7 lb Dehesa Artisan Manchego 3 month
563703 2/7 lb Dehesa Artisan Manchego 6 month
563702 2/7 lb Dehesa Artisan Manchego 12 month

Manchego Sheep’s Milk 3 mo. Green Coat #563079 (Don Juan) 2/7Lb

Manchego is the best known and most widely available Spanish cheese. It comes from La Mancha, the land of Don Quixote, and was originally made only from the milk of Manchego sheep. Manchego is aged for 3 months or longer, and is a semi-firm cheese with a rich golden color. It comes in a 10 inch diameter wheel, 5 inches thick with a herringbone design on the rind. It ranges from mild to sharp, depending on how long it is aged.



Manchego, 6-month #563066 Don Juan Manchego 6 month 2/7 lb

Manchego is Spain’s most famous cheese. Produced in La Mancha in Central Spain, true Manchego is made from 100% sheep’s milk. Cheeses from Spain are commonly made from sheep’s milk because most of the territory is rocky and dry, unfriendly to cows but suitable to raising goats and sheep. The abundance of wild herbs on Central Spain’s grazing lands gives Manchego a special taste and aroma. Its flavor is zesty and exuberant while its texture is firm but not dry. Manchego can be recognized by the zigzag pattern etched into its rind. This is created by the rippled surface of the press used in the manufacture of the cheese. Underneath the inedible rind, the interior is ivory colored with few small holes. It has a very

mild floral aroma and firm, but very smooth paste, somewhat oily to the lips. Gentle nutty flavor and finish. Leaves the mouth somewhat dry. Imagine yourself in a high ceiling room with a crusty loaf of bread this cheese wine and olives....one day!





Manchego Aged 1 year Black Coat (Don Juan) 2/7 Lb.

Same as above but cured for 12 months.

Manchego, Raw Milk 1 YR Black Coat #563072 (Monte Alba) 2/7Lb.

A genuine cheese from the La Mancha region of Spain, this Manchego is made from raw sheep's milk taken from a flock of La Mancha sheep. The small-scale, artisan production of this Manchego yields an exquisite cheese that is hand-formed, hand-wrapped and dry cured for a year. This Manchego has a robust flavor that is reminiscent of the rugged Spanish countryside. Very mild floral aroma. Firm, but very smooth paste, somewhat oily to the lips. Gentle nutty flavor and finish.



Manchego Mini Aged (Don Juan) 12/13 Oz. Same as above in 14 Oz. sizes

Manchego in Rosemary 563040 (La Alberca) 2/7 Lb.

A specialty from the La Mancha region of Spain, this Manchego-type cheese is covered in fragrant rosemary. The rosemary impregnates the cheese with an unmistakable herb flavor that perfectly complements the nutty sweetness of the Manchego. Malagon with Rosemary combines one of the most prevalent herbs of the Spanish countryside, rosemary, with rich sheep's milk cheese. After a period of aging, the rosemary that is pressed into the rind of the cheese imparts a wonderful flavor into the cheese. The herbs also lend the wheels a rustic, natural appearance.



Manchego Brandy #564519 Cheese 2/7Lb.

In the Picon region of Spain, the very first batches of this new cheese were produced in 2001. Made from raw sheep's milk, the cheese is carefully aged under strict conditions for a minimum period of 10 months. The wheels are then aged another two months whilst they bathe in Cognac. The result is a simply stunning product. Fine, aromatic and complex, this wonderful cheese is destined to become a classic to be enjoyed by generations to come.



Manchego Wedges #563088 12/9 Oz (Special Order) –

Made with 100% sheep milk from "La Mancha" a region in the centre of Spain. Protected with a D.O.C. by European authorities, each cheese is identified with a casein label and a numbered sticker to guarantee its quality. Its flavor is zesty and exuberant while its texture is firm but not dry.



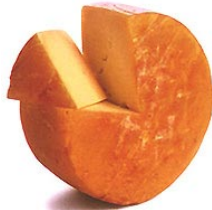
Manchego in Oil 2/3Kg. #563073

Manchego aged for 8 months and then dumped in extra virgin olive oil for another minimum of 3 months. Besides the long aging the paste it keeps semi hard, thanks to the olive oil that penetrates inside the cheese giving it a distinct flavor, more sweet and pleasant to the palate than a regular one.



Idiazabal, Smoked 563075.2/7 lb

Idiazabal is a small village in the heart of the gastronomic Basque Country. Until 1987, when the Denominación de Origin became official, cheeses from the Basque country were renamed after its origin, such as Aralar, Urbia, Monte San Donato, etc. Nowadays, all these cheese are unified under the name of Idiazabal and also include cheeses from Navarra. Elaborated with raw sheep milk, Idiazabal is a robust and sharp cheese, and usually ripened for a long period (at least 60 days). Its paste is delightful and "chewy". For many Spaniards, Idiazabal is a synonym for smoked cheese, but that's not necessarily true. Both smoked (and unsmoked versions by special order) are available.



Roncal #: 563050 2/7lb

In the Navarra region of the Spanish Pyrenees, lays the Roncal Valley. Seven villages make up this valley and control the production and marketing of the first Spanish name-controlled cheese, Roncal. Record of this cheese's production dates back as far as the thirteenth century, when the citizens of these towns worked together to raise sheep and to tend horses and the forests of the Pyrenees. Each year they would herd their flocks up the mountains to the high pastures in the spring, and each fall they would lead them back down and take their products to market. Roncal is still a product of the fresh mountain air, and it still made from raw sheep's milk. It is wheel-shaped, with a hard, natural rind covered with a velvety-smooth layer of blue-gray mould. Aging period lasts at least four months. The firm, elastic interior is slightly grainy, with small, irregular holes. The greenish mouldy surface is occasionally covered in olive oil. The flavor owes much to the richness to the milk. It is ripened slowly over the course of several months to develop a rustic, nutty and olive flavor and a moist, smooth texture.



Zamorano #563045 2/7 lb

Famous Spanish cheese, usually produced in the shape of drum. The cheese is very similar to Castellano and Manchego, but is less grainy. It has a natural rind covered in gray mould. The flavor has a hint of burnt caramel and the smooth taste typical of sheep's milk. Zamorano is used as a table cheese and it ripens within. Zamorano is an aged cheese, ranging from cured to very cured, made with ewe's milk. The coagulation of the milk is enzymatic, and the paste is pressed and uncooked.



Pur Ovella Can Montes #563091, 2/7 lb

Pur Ovella is pure sheep's milk cheese from the Majorca area. It is one of the most made famous of other original denominations. It has a 65% FDM.



Queso Torta A Serena #563036 (Cremosito del Zujar) 4/800 gr Torta La Serena is an unpasteurized "amanteigado" sheep's milk cheese aged 60 days, produced with thistle as rennet. Torta La Serena is produced in Badajoz in Extremadura. It starts out deliciously runny and then firms up with maturation. A real treat as this producer is the best that we found after tasting many "Tortas" in the area. Torta del Casar is perhaps more widely known in this region but both are excellent cheeses.

Goat's Milk

Cabra (Goat Cheese), #563016 (Forlasa) 2/6Lb.

Cabra Mini #563021 Forlasa 6/20Oz.

Fresh cheese, slightly aired, made with goats milk.



Cabra Al Vino, #563019 2/5Lb. (El Piconero Tippy Goat)

100% goat's milk cheese, pasteurized and bathed in Spanish red wine. Minimum ripening period of 30 days in a natural cellar and soaked in wine for 48 - 72 hours, giving this interesting cheese a smooth violet rind, aroma and bouquet.

Ibores Paprika, #563077 6/1Kg.

Made in Extremadura, this goat's milk cheese reflects its homeland with its full. It is hard and dense and becomes sharper with age. During its two-month aging period, the rustic cheese is rubbed with a mixture of olive and sweet paprika. It is hard enough to shave over salads and hot dishes and delicious as a table cheese when served with fresh fruits and vegetables. This cheese is made with unpasteurized goat's milk, small in size, cylindrical and irregular in shape, with a smooth reddish yellow rind. Inside it is compact, soft and wide and above all, extremely tasty and aromatic with a noticeable flavor, somewhat acid and salty, very pleasant and buttery. It may be mature or from mild to medium mature and varies between fatty and very fatty. It is eaten as an appetizer, or dessert.



Garrotxa #563047 6/2.5 lb

A farmhouse cheese of Spain that is made from goat's milk. It is covered with a gray, felt textured rind. This goat's milk cheese was once produced solely in the Garrotxa area of Catalonia. This is the area of Pyrenees region of Spain that is furthest to the East, lying right on the shores of the Mediterranean Sea. Garrotxa has a white interior with a very creamy texture that is surrounded by a natural mold rind. The cheese has a bone white, firm white, tight texture and is firm to semi-hard and smooth. Garrotxa cheese provides a satisfying sweet to nutty and herbal flavor that is mild and somewhat mellow tasting with hints of thyme and rosemary. It is an excellent table cheese for snacking or for use as an appetizer. 3 weeks aging. Perfect accompaniment to olives, fruits, bread and red wine.



Majorero Cheese #563069. 2/5 lb



Fuerteventura Island is located in the southeastern reaches of the Canary Island archipelago, a little more than 100km from Africa. With its extensive golden sandy beaches and wide plains, caressed by the sun and trade winds, this important tourist destination is also a land with a farming tradition going back a thousand years. The goat cheeses produced on Fuerteventura are sought after not only in the archipelago but outside of the islands as well. Fundamental factors determining the quality of this cheese are the rich pastures from a land that is dry but pleasant, and the unsurpassable characteristics of the Majorera goat, a very adaptable rustic animal which produces a thick, aromatic and high-fat milk. During the Middle Ages, this island was known as Maxorata and the name of the cheese "queso Majorero" comes from the adjective denominating the inhabitants and products of the island. This milk, along with the talents of the

Majorero cheese-makers is the main secret of one of the best goat cheeses.

Murcia al Vino, #563055 1/5 lb (Special Order only)

Murcia is a wine-bathed cheese is made from pasteurized goat's milk in Murcia region of Spain. This region has a rich variety of grasses, shrubs, and wild herbs on which the goat's graze to give the cheese a distinctive taste and aroma. The unique feature of Murcia al Vino is that it is washed in red wine during ripening. The wine deeply tints the cheese, giving the rind its characteristic burgundy color and imparting a strong floral bouquet. Murcia al Vino is a real gem. It not only has a bold, delicious flavor, it has the intoxicating aroma of a good bottle of wine. Made from pasteurized goat's milk.



Cow's Milk

Cadi Cereta Cheese #, 2/5 lb

CADÍ is a milk producing cooperative located in the Seu D'Urgell, in north eastern Spain (Cataluña), near Barcelona. Since 1915 making cheese and butter of the highest quality. Recognized and certified by different organizations for its quality and quality control. The milk comes exclusively from the cattle of its members, which are located in the region of L'Alt Urgell and Cerdanya, in the heart of the Pyrenees



mountain range, a privileged zone with rich flora and fauna. Cadi cheese is made from the milk of cows grazing in the high pastures of the Pyrenees Mountains of Spain. Unique for Spanish cheese (most of which is made from sheep's milk), Cadi's cheese employs making techniques generations old from the milk of the small herds of farmers who are part of the Cadi cooperative. The cheese is mild but distinctive in flavor and texture, and is great for snacking, sandwiches, for cooking, and in salads.

Mahon #563013 2/8LB

Mahón is the capital & port of Menorca, the most northerly of the Balearic Islands, in the Medit. Sea. It is also the name given to all cow's milk cheeses produced on the island, as all cheese were exported from Mahón via the Mediterranean Sea. Although it is a small island, Menorca produces enough cheese to make Mahon Spain's second most popular cheese next to Manchego. Mahon comes in large squares of about 6 pounds. Ripened in underground caves for at least 60 days, Mahon has a bold, magnificent flavor that could never be called mild. The yellowish-orange rind conceals a soft, slightly salty and decidedly spicy interior. There are many varieties of this cheese, ranging from semi-cured to very old. The rind is either rubbed with oil or paprika, it is compact and crumbly. It is one of the most versatile cheese of the Spanish gastronomy. It can be grated over pasta, or a potato, rice or vegetable dishes. Mahón is traditionally served as an appetizer, drizzled with olive oil and served with a sprig of fresh Rosemary



Mahon Aged 1 Year #563013 2/8 lb

Traditionally the orange rind on Mahon comes from being rubbed in butter, paprika and oil. When a cheese is aged, the taste intensifies and becomes bolder and nuttier. Typical Queso Mahon is aged in the caves of Menorca for 2 months; Reserve is aged for at least a year. It maintains a slightly briny, sharp taste but now becomes hard and granular, on a par with parmesan. Reserve can be grated over pasta or served as a table cheese with olive oil, black pepper and tarragon. A robust Spanish red wine can be overwhelming to young Mahon, but the Reserve definitely has the strength for this pairing. We also enjoy it with a cold glass of beer, hazelnuts and dried fruit after a hard day's work.



Mahon, Cured #563009 2/8LB

A 100% cow's milk cheese, Mahon comes in large squares of about 6 pounds. Ripened in underground caves for at least 60 days, Mahon has a bold, magnificent flavor that could never be called mild.



Nata de Catabria #563056 2/1 kg,

Cantabria's Creamy Cheese comes from the Cantabrian sea coastal region of Cantabria, in Northern Spain It is a creamy cheese that almost melts in your mouth, leaving smooth flavors of cream cheese but with a delicious distinctive bitter point. It is aged for no less that a week, usually between two weeks and two months. The resulting cheese has a flat and waxy rind, of a bright yellow color. The meat is solid, without holes, or with very few small scattered holes, an elastic texture and a pale yellow color. It is a soft cheese, easy to melt, perfect for stuffings. In Cantabria it is often used in fish dishes, as well as with chicken, or filling soups and stews. The best company for the cheese are thick breads, and the recommended wines to drink with the cheese are red crianzas not very astringent. Protected Denomination of



Origin" (D.O.P.)

San Simon #563057 6/2lb

Tetilla and San Simon, both denomination controlled cheeses of Spain, hail from the tough terrain region of the Galicias. Both are traditionally shaped in the form of a small mountain or a stout bullet. Tetilla is actually derived from Spanish dialect for it is shaped like a woman's breast. San Simon's shape is often referred to as "bufone" for it is shaped like a dunce cap. Tetilla is mild and tangy with the texture ranging from soft to semi-soft. San Simon is smoked on hardwoods, giving the rind a burnt look with the flavor being drier and sharper and more smokey than that of Tetilla. San Simon has a creamy, buttery, smoky flavor that ranges from mild to piquant. San Simon can be enjoyed with fruit and raw vegetables and is also excellent served with fruity desserts like pies and tarts. Fruits, vegetables, smoked meats, and "salchichon" (Spanish salami). Ideal paired with Jamon Serrano.



Tetilla #563017. 6/2#

The word ""tetilla"" (meaning nipple) defines the traditional shape of this cheese that is a flattened pear-shaped cone with a small nipple on the top. This is the most characteristic cheese from Galicia, easily recognized by its shape and smooth, fine, yellow straw-colored rind. The soft paste, thick and smooth with few air pockets, is very creamy on the palate. The flavor is clean and smooth. This cheese can be eaten at any time during the day. It is also suitable for cooking, especially as stuffing and in recipes calling for coating as it melts easily with heat. It is the most popular traditional cheese in Galicia. Very popular among children for its soft and creamy consistence and light-salted taste. This cheese is traditionally made in the provinces of Pontevedra, La Coruña and Lugo. You shouldn't accompany this cheese with strong wines or spicy food, as its taste is very fine and its nuance not pronounced.



Urgella, #563084 2/7 lb

From the pristine pastures at the foothills of the Sierra Del Cadi, the Catalan Pyrenees Mountains comes this excellent cow's milk cheese. The Cadi Cooperative Society, an agricultural cooperative founded in 1915, is preserving the artisan quality and tradition of an array of Catalan style cheeses, and is the trademark of quality for these cheeses in both Spain and France. Urgelia is a natural washed rind cheese with a wonderfully creamy texture. As with most Catalan pressed curd cheeses, it has a distinctive aroma and a robust flavor. A terrific melting cheese, Urgelia is equally delicious served with fruit and a glass of merlot or a white burgundy. Made from pasteurized milk.



Other Spanish Cheeses

El Ventero #563039 2/7 lb

This cheese comes from the heart of Spain's wild and mountainous interior. The towns there have age-old traditions of raising sheep and goats in mixed herds. This tradition led to the creation of El Ventero, which is made from goat's milk blended with milk taken from sheep and cows. This youthful, delicate cheese is stark white, soft and mild. With a smooth, fresh flavor and springy texture, El Ventero differentiates itself from the likes of Manchego and Iberico. It pairs well with green Spanish olives and a fruity red Rioja



Iberico #563048 2/7 lb Cow's Milk(50%) Goats Milk(30%) Sheeps(20%)

Mild Buttery Flavor This is a Manchego-style cheese made from blended cow, goat and sheep's milk. It is made in the same type of mold and, therefore, has the same, hatched pattern imprinted into its rind. One of the most popular in Spain, this hard, oily cheese is mild, yet tasty and aromatic. The blend of milks allows it to have the grassier, herbier flavors of the goat and sheep's milk toned down by the smoothness of cow's milk. It is typically used as a table cheese but is also good for cooking and pairs well with Spanish red wines and Spanish meats, such as Chorizo and Jamon Serrano.



Tronchon #563011 (3 milks) Coquem 4/5 lb (Goat, Sheep Cow)

Tronchon is a very small village in the southeastern part of Spain's wild and mountainous Teruel province. The town and its surrounding area has an age-old tradition of raising sheep and goats in mixed herds. This tradition led to the creation of Tronchon cheese, which is made from a blend of goat, sheep and cow milk. This uniquely volcano-shaped cheese is beautiful and delicious. With its smooth, buttery, fresh flavor and springy texture, Tronchon is a longtime family favorite in Spain. It goes great with green Spanish olives and a fruity red Rioja. Made from pasteurized goat, ewe and cow's milk.



Picon Blue Cheese #563062 2/6 lb



You'll appreciate the character of this Spanish cheese which originated in Asturias. It's aged for at least three months, and comes wrapped in grape leaves. Made in the region of Picos de Europa from cow milk, this cheese has a golden yellow paste with lots of blue mold dispersed throughout. It is often sold as Cabrales in the USA today. Made from a blend of cow's milk and sheep's milk, it has a creamy, pleasant flavor with a long finish. The flavor complements steaks, sauces, dips and pasta dishes, but it's also great on cheese boards or as an accompaniment to fruit platters.

Valdeon Blue Cheese DOP #563070 2/5lb.

Made in Spain's remote Valdeón Valley in the northern region of Asturias, Valdeón is wrapped in Sycamore leaves, giving it a distinctive appearance and lending to its complex flavor. Named best blue cheese in Spain's 2003 national competition, Valdeón is a rich, creamy, intensely flavored semi-soft cow or a combination of cow and goat milk blue that's saltier than Stilton yet less wild than Cabrales. Cow's milk predominates, but producers can add goat's or sheep's milk, too. This Spanish blue cheese is pungent enough to be interesting without being overpowering. It's a good snacking cheese for adventurous guests. Valdeon pairs well with wines made from the gamay grape, such as Beaujolais cru and with Muscat. It is delicious with smoked and cured meats and is excellent melted on top of a steak.



Spanish Dried and Cured Meats

Jamon Serrano

There is nothing more Spanish than Jamon Serrano. This country ham is a national treasure enjoyed in Spain by all walks of life. You find jamones wherever you look-hanging in stores, bars, and even private homes.

Revilla Jamon Serrano – Boneless #560018 pack size 1 x 12 lbs

Jamon Serrano is a dry cured ham that is produced in Spain. Unlike other European dry cured hams, Jamon Serrano is cured in special drying rooms replicating the temperature and humidity of all four seasons, winter, spring, summer, and fall. This process results in lower moisture content in the finished product (versus an Italian dry cured ham) with a sweet flavor. Our Revilla Brand is aged for a minimum of 15 months to insure a sweeter product. Whether you serve this product alone, with fresh fruit or as an ingredient in your favorite dish you will never forget its unmistakable taste. Try using in combination with saffron rice, or in quiches and sandwiches.



Revilla Deli Loaf Serrano #560021 Pack size 1 x 11Lb

Our Deli Loaf Serrano is the same product as our boneless product but has had all the skin removed and some of the fat removed. It has been pressed in a mold to a rectangular shape so it is easy to slice and provides a uniform sliced product. It is best when the product is "cold tempered" and sliced.

Revilla Iberian Ham, Gold 20 Month – NEW!!!
#560023 1/12 lb, boneless



At last, real luxury Iberian Jamón from Spain aged to perfection. To obtain this delicacy, these Spanish pigs (like the ones with the black foot) are raised on acorns, and their meat, carefully cured in the traditional manner in southwestern Spain for 20 months. This quality Iberian ham possesses the typical dark red-purple hue, but with a moderate marbling of fat and well-tempered salt content for the international palate. Rich, buttery, savory and complex, it is a long-awaited delicacy in the American marketplace. And of course, USDA approved.

Revilla Pre-sliced Jamon Serrano #560019 Pack size 24 x 3.5oz.

Same great tasting product as our 12 pound boneless product in a convenient pre-sliced package. Each piece is thinly sliced and packaged with a white paper separating each product piece so it easily peels away.



Chorizo & Lomo

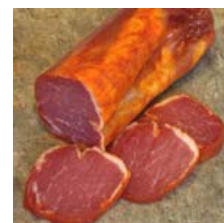


Revilla Español Chorizo #560005 Pack size 4 x 2.75Lbs

Chorizo is the Spanish word for a dry cured sausage with paprika in it. Our Espanol chorizo is a mixture of coarsely ground pork meat added to a mixture of spices including paprika which is then stuffed in a collagen casing. After a minimum of three months of curing the product is ready to be tasted. All Revilla products are carefully inspected before shipment and submitted to a high pressure pasteurization treatment to insure there is no chance of lysteria or any other harmful bacteria. The diameter of this product is approximately 2.5 inches and 13.5 inches long.

Revilla Lomo “dry cured pork loin” #560022 Pack size 8 x 1.25Lbs

Lomo Curado is a dry-cured pork loin that is very popular in Spain as part of a traditional tapas course. Pork loin is the leanest muscle of the hog and ours is very lean. The whole loin is infused with spices including paprika and then cured for a minimum of three months. This dry cure product is a lean loin with a flavor that is neither hot nor spicy. Each loin is cut and packaged to deliver pieces that are between 1.25 – 1.5 pounds each. Served as a Tapas selection or as an ingredient in a meal this product delivers. An exciting alternative to Serrano Ham or chorizo, slice it very thinly and drizzle the dish with extra virgin olive oil. Best served with Manchego cheese, it makes a great sandwich on crusty bread.



Spanish Rice

Rice Calasparra Cotton Bag, Balilla x Sollana #563076 20/1 kg

Rice farming was brought to the wetlands of the Spanish Mediterranean coast by the Arab invasion of 711. Today, Spain is only second to Italy in rice production. Calasparra is well known in Spain and worldwide and was the first rice to be awarded with the Denomination of Origin, a guarantee of the finest quality. Calasparra is the quality identification for the southernmost rice growing area between Murcia—which borders in the north with the Valencian community and in the south with eastern Andalusia and Albacete in Castile-La Mancha. There are thousands of rice varieties in the world and they are categorized by grain length. Our Calasparra rice is a short-grained rice, also called pearl rice because the center of the grain has a white mark that contains extra starch. The pearl flavors the other ingredients and absorbs the stock. This is essential for successful paella. This rice is difficult to overcook and does not stick together. Great news for anyone who has problems making the perfect rice.



Rice Bomba Cotton Bag #563004 20/1 kg

Bomba is the very best Calasparra from Murcia. The grain is smaller than other Calasparra varieties, it retains its body and bite while absorbing three times its volume in liquid and expands in width rather than length. More difficult to grow than other varieties, Bomba can be hard to find in the U.S. and even in Spain. Bomba rice has a mild flavor that is not too sweet or nutty. It will not interfere with even the subtlest of sauces.



Azafran (Saffron)



Saffron, Altaj #566898 2 x 12/1 oz Tins

The world's most expensive spice, saffron is the stigma from a small purple plant which only produces three stigmas. Chefs are wild for this flavorful and colorful spice, heady and supremely aromatic. The Saffron filaments, or threads, are actually the dried stigmas of the saffron flower, "Crocus Sativus Linneaus." Each flower contains only three stigmas. These threads must be picked by hand from each flower, and more than 75,000 of these flowers are needed to produce just one pound of Saffron filaments, making it the world's most precious spice. Saffron is used both for its bright orange-yellow color and for its strong, intense flavor and aroma. It is a common ingredient in dishes such as paella, desserts, & flavored drinks.

Nuts, Rice, Almonds & Quince

Membrillo Quince Spread #563078 16/14 oz

Quince paste is called Crema de Membrillo in Spanish. The word membrillo derives from Latin melimelum, which means honey apple and refers to quince or a preserve made of quince. This relative of the apple and pear is a native of the Caucasus and resembles a large, yellow, lumpy pear. Making quince preserves was one of the first uses of the pectin that occurs naturally in fruit. Coarse Spanish quince paste is most often eaten with cheese. It offers a soft, sweet contrast to the saltiness of traditional Spanish cheeses, such as Manchego and Cabrales.



Marcona Almonds, - Fried & Salted #563093 3/5 kg tubs

These large flat almonds have a richer more intense flavor than ordinary almonds. Spanish Marcona Almonds offer a sweet, delicate taste that will satisfy the most discriminating palate and enhance the most elegant of gatherings. these almonds are lightly fried in peanut oil, sprinkled with sea salt and then vacuum-sealed for freshness.

Almonds, Dark Chocolate Covered (item#563097) packed 2/2Kg or #563094 retail packs 20/125gr.

From the Ebro Valley near Alicante, Spain, comes the queen of almonds - the Largueta. This particular almond ripens late and is much prized because of the tricky timing of harvest just before the first frost. Chocolate covered Largueta almonds, the favorite of confectioners, are extra large, long and flat. They are rich in vitamin B, calcium and potassium. They are also lower in fat than other almonds. The almonds are bathed in the best chocolate (42% butter fat) made from the best beans from Africa. Almonds are then covered with sugar and white chocolate.



Almonds, White Chocolate covered 2/2Kg #563098 or #563095 retail packed 20/125gr.

Chocolate covered Largueta almonds, the favorite of confectioners, are extra large, long and flat. They are rich in vitamin B, calcium and potassium. They are also lower in fat than other almonds. The almonds are bathed in the best chocolate (42% butter fat) made from the best beans from Africa. Almonds are then covered with sugar and white chocolate.

Bananas, Dark Chocolate covered from the Canary Islands 2/2Kg #563090 or #563096 retail 20/125gr.

Lopez Echeto is a Chocolatier Company from Spain specializing in chocolate covered delicacies "stones"—almonds and banana pieces covered with sugar and chocolate and dusted with a layer of cacao.



Walnuts, Caramelized Retail #563068 24/150 gr (Nueces Acarameladas) SANDRAL

was founded several generations ago in the town of UJUÉ (Navarra, Spain), where it developed a deep-rooted tradition in caramel-coated dried fruits and nuts. Today, they are based in Barcelona, but their philosophy remains the same: to select the best and most exquisite dried fruits and nuts, and to prepare and package them using the purest techniques to preserve their freshness. Sandral's Caramelized Walnuts are crisp and flavorful. Their clever technique of vacuum packing their glass jars maintains the wonderful, fresh crunchy texture of the walnuts. As a result, no preservatives are used. They are prepared simply with fresh, halved walnuts, honey, sugar, and vegetable oil. The perfect foil to the saltiness of blue cheeses and tanginess of goat cheeses. Serve with fresh pears. Great tossed over a salad or just straight out of the jar! Vacuum packed with safety cap, shelf life of 3 years: conservation aroma, crispness and flavor.

Walnuts, Caramelized #563067

6/1.5 kg

Anchovies

#367889 White Marinated Anchovies in Sunflower by Fruits De Mer (Select Europe Ltd.) 4X1Kilo

Our Marinated Anchovy fillets are delicately marinated in oil, chilies or garlic to accommodate a range of flavors for everyone's desired tastes. Our anchovies produce a flavor and softness that makes them melt in your mouth. This is only achieved by not adding preservatives, additives or any coloring agents to any products. Only traditional Mediterranean methods are used to preserve this wonderful fish. All our Marinated Anchovies free from GM products. The tiny fish are taken one by one to be filleted and deboned by hand. After 18 hours, they are cooked in lemon juice and vinegar for a white color, and then packed in oil. Marinated Anchovies are an excellent source of protein and they contain essential vitamins and minerals such as selenium and iodine. Oily fish is rich in omega 3 fatty acids and is a good source of vitamins A and D. They also contain calcium and phosphorous for strong bones. Select Europe Ltd are winners of the Great Taste Awards 2003 & 2005, widely regarded as the "Fine Food Oscars," showcasing our selection of specialty marinated anchovies, winning 3 gold medals.

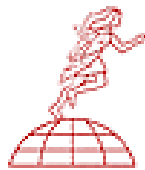
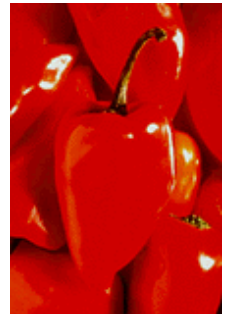


Piquillo Peppers

#426879 Del Destino Piquillo Peppers, from Peru 24/14 oz.

#425977 Del Destino Piquillo Peppers, from Peru 6/3 kg

Imagine... a sweet, slightly piquant red pepper unlike anything you've tasted before. It's a Piquillo Pepper. Their triangular shape and the slightly curved point characterize these wonderful pimientos. Piquillo peppers are hand picked then are slow roasted over embers, causing them to lose over 60% of their weight in liquid, and leaving them with a full intense flavor. Once roasted, they are then hand peeled and seeded. The peppers are not rinsed before they are packed, leaving them with specks of black charred skin – the hallmark of the Piquillo. They are a staple of gourmet the Spanish cooking and great served stuffed as an appetizer. Piquillo peppers are often stuffed with meat, seafood or cheese, but can also be chopped and added to paella or simply enjoyed with appetizers or a Tapa. These Piquillo peppers come from Peru.



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