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COOKING MEATS



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Mini Morcillas
with Cinammon

Mini Chorizo
Picante

Fresh Chorizo
Sweet / Picante

Creole
Sausages

Morcilla de
Burgos

Smoked Morcillas

Beef tripe
(callos)

Fresh Grilling
Butifarra



Chistorra



Lacón



Tocino Ibérico

Natural Cured Panceta



Cooking Chorizo Oreado



Chorizo Without casing 20% Beef



MORCILLA

There are many regional variations of black pudding, almost one for every rural household! So we've brought you a few of our absolute favourites, each with its own unique characteristics.

MORCILLA DE BURGOS 330G UNIT ESC10010 WITH RICE

From Castille and Leon, it is unique and famous throughout Spain. Ours has a characteristic cumin flavour (showing a Moorish influence), and the inclusion of rice means it can be grilled or fried resulting in crisp exterior and soft middle.

MINI MORCILLAS 1KG BAG ESC10020 WITH CINAMMON

Our mini-morcillas from Teruel (Aragon) are a soft variety with a rich sweet cinnamon and onion taste, and they plump beautifully when you heat them, giving a delicate soft texture that is amazing alone or as part of a dish.

SMOKED MORCILLA 600G ESC10020A (ASTURIANA)

This one is produced by a very young couple who are putting a lot of passion and prime ingredients into this age old traditional recipe. It is rich and deeply flavoured, slightly smoked in the Sierra del Aramo and brings incredible depth of flavour to many dishes. We may freeze them to allow freshness.

CURED IBÉRICO MORCILLA 500G IB10110

This Andalusian black pudding from acorn fed pigs has a longer cure time and is firm. It can be sliced thinly and eaten as part of a cured meat platter, or its amazing flavour can be used to enrich any dish.



Morcilla de Burgos. So-
brasada & Honey, Cecina
& Goat Cheese.

COOKING CHORIZO

Cooking chorizo is a staple ingredient in British restaurants these days with varying qualities available, and that's why we choose our chorizos very carefully.

FRESH CHORIZO SWEET 2KG ESC10081 TERUEL

Duroc pork. Delicious aroma and paprika flavour. Sweet flavour. Natural casing.

FRESH CHORIZO PICANTE 2KG ESC10083 TERUEL

Duroc pork. Delicious aroma and paprika flavour with cayenne pepper added to give its spicy flavour. Natural casing.

COOKING CHORIZO "OREADO" ESC10080 ESC10090 LA RIOJA

Preservatives free. This chorizo is an intermediate chorizo between fresh and dried. Ideal to use in any dish. Great all-rounder chorizo - for grilling, frying, chorizo in wine or cider sauce or stews. Available in **3 Kg** bags with modified atmosphere or in a retail presentation of **200gr**.

MINI CHORIZO PICANTE 2-3KG ESC10082 TERUEL

Duroc pork. Ideal mini chorizos for barbecues with an intense paprika flavour. Natural casing.

CHORIZO BURGERS 1KG ESC10084 TERUEL

Duroc pork. Small burgers ready to grill. Preorder for fresh. Frozen otherwise. 24 units per tray.



CHORIZO WITHOUT CASING 1KG ESC10110 (20% BEEF) - PICADILLO. ASTURIAS

Preservatives free. Minced pork with 20% beef mixed with paprika and garlic, infused for several days. The beef gives a much more mellow flavour and texture. Traditionally this has been served as a peasant's breakfast (a truly excellent way of kicking off the day!!) or supper on top of fried corn bread and fried eggs. Ideal for stuffing pastries, potatoes or anything your creativity allows. Or use to smear on bread or to enliven or garnish your dishes.

Preorder for fresh. Frozen otherwise.

CHISTORRA 3KG ESC10021 NAVARRA

Thin cooking chorizo. Our favourite breakfast sausage.

SMOKED CHORIZO 750G/1KG ESC10020A ASTURIAS

Lightly naturally smoked in Sierra del Aramo, made with prime cuts and top ingredients. We recommend this chorizo for casseroles to infuse its deep rich flavour to fabada (bean stew), greens, cabbage or chickpeas stew- or just add to any slow cooked dish.

OTHER COOKING MEATS

SALTED IBERIAN BACK FAT 2KG FIB10200 (TOCINO IBÉRICO)

Streaky fatty piece, similar to Lardo. It can be consumed in various forms: fresh, salted, cured; as well as part of various stews. This is a top notch and adaptable ingredient. Pounded to a paste it adds incredible richness to cooking.

MARINATED PORK RIBS 700G ESC10100 (COSTILLA ADOBADA)

Marinated in paprika and used mainly for traditional bean and vegetables stews. Bring richness and incredible flavour.

IBÉRICO HAM PATE 500G PATE100050

This spreadable pate is ready to eat and is a complete revelation. You can also use it for cooking, smearing onto other ingredients for instant flavour bursts or melting into dishes. Contains flakes of Iberico ham!

MANCHEGO IBÉRICO CREAM 500G PATE100020

This spreadable pate is ready to eat and is a complete revelation. You can also use it for cooking, smearing onto other ingredients for instant flavour bursts or melting into dishes. Contains cheese.

NATURAL CURED PANCETA 1KG ESC10022

From Duroc pork. Delicate salty flavour. It has a beautiful fresh pink colour yet is firm when slicing. Fried or add to any casserole or stew, or use as you would bacon or pancetta.

LACON WHOLE PIECE 3.8KG ESC10150 (SALTED HAM)

Traditional Galician salted shoulder pork ham, perfect for stews. The traditional Galician dish is called "Lacón con Grellos". Pair it with Prieto Picudo or a Toro wine!

LACON SLICES 600G ESC1055 (SALTED HAM)

Traditional Galician salted shoulder pork ham, ready sliced. Key ingredient in many traditional stews such as Fabada Asuriana, or Cocido Montañés (Mountain stew from Cantabria)

FRESH SAUSAGES

CREOLE SAUSAGES 1KG ESC10120 (CHORIZO CRIOLLO)

This is a fresh marinated pork sausage, very popular in Argentina and Uruguay that was brought to Asturias by the Indianos (returning Asturian emigrants). We offer a prime example, with no preservatives. These sausages are ideal for barbecues, grilling or pan-fried. Try them with "Chimichurri sauce", irresistible!

FRESH GRILLING BUTIFARRA 3KG ESC10060A (BUTIFARRA BRASA)

Well seasoned and made with lean meat. They are meaty and slightly sweet. Fantastic with calçots. Best grilled or pan-fried.

BUTIFARRA DE PEROL 250G ESC10080F

They are made using slow cooked trotter meat and spices, so they are quite unique and have a wonderful melting texture when cooked. They work very well in stews and casseroles, and are superb fried or grilled to contrast with seasonal vegetables, notably fresh peas.

FRESH BUTIFARRA 1.5KG ESC10024 CATALAN STYLE.

A specialist fresh sausage stuffed either with grilled vegetables (Escalivada) or with fresh garlic shoots. Probably one of the tastiest sausages for grilling.

Fresh Grilling
Butifarra.

Salgot



PuRa
RaZa

Pura Raza is a young company
producing homemade charcuterie
in Sierra del Aramo, Asturias.

Pura Raza started as a butchery. Very quickly the quality of its products increased demand significantly, so they bravely moved to larger premises. It is run by a 25 year old husband and wife team, and we are absolutely thrilled to be bringing their products into the UK market.

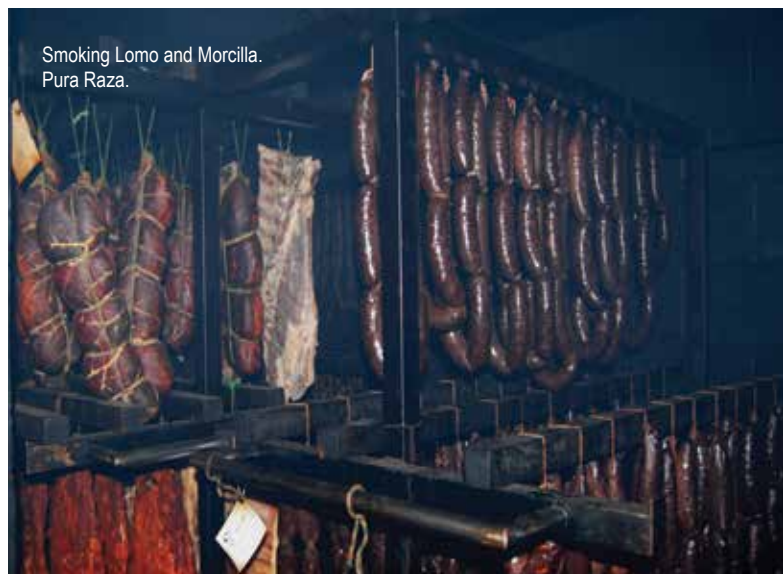
They use only the very best ingredients, following their grandmother's recipes and putting all their love into everything they do, as for instance in the tending of the fires to produce a delicate smokiness.

The products we bring from them are smoked morcilla, smoked chorizo, smoked lomo (loin, ready to eat), creole sausages, lacón (semi cured ham) or chorizo with 20% beef without casing.

SALGOT is a family owned business operating since 1928 that breeds, slaughters and manufactures in Aiguafreda (Natural Park of Montseny, Catalunya, Spain) their range of delicious embutidos (Spanish charcuterie).

We are proud to sell their products since they follow practices respecting the environment and animal welfare. These delicious "embotits" come from "happy pigs"! Other products that we import from them are organic fuet (secallona), butifarra with truffle (see cured meats section) and lllaminets (see bar snacks section).

TRADITION

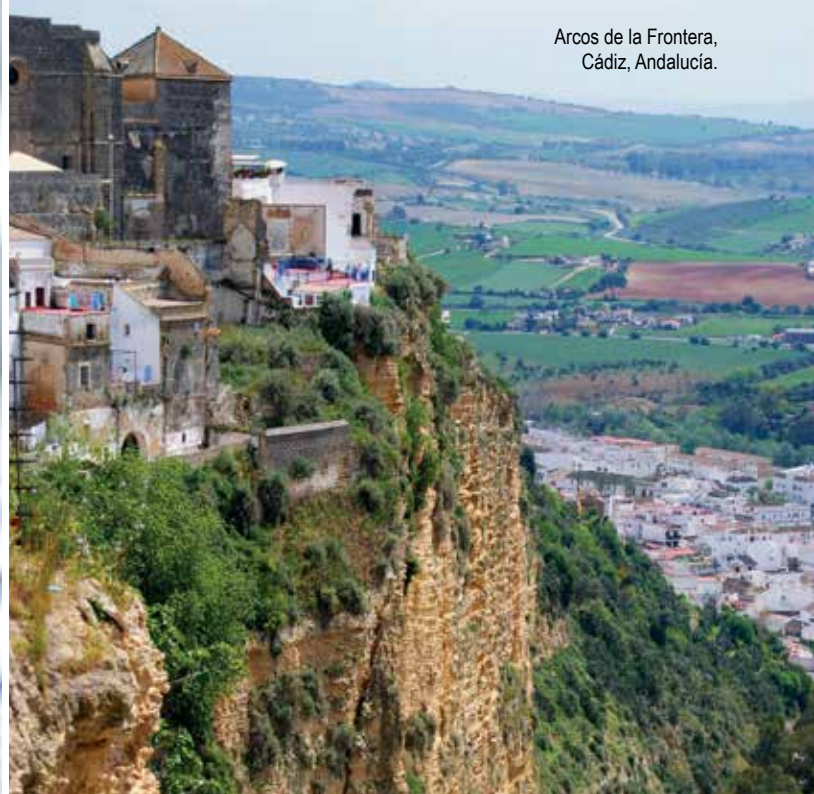


Smoking Lomo and Morcilla.
Pura Raza.

Butterbeans Stew.



Arcos de la Frontera,
Cádiz, Andalucía.



INSPIRATIONAL TOUCH FOR STEWES & GRILLS



Butifarra Brasa.