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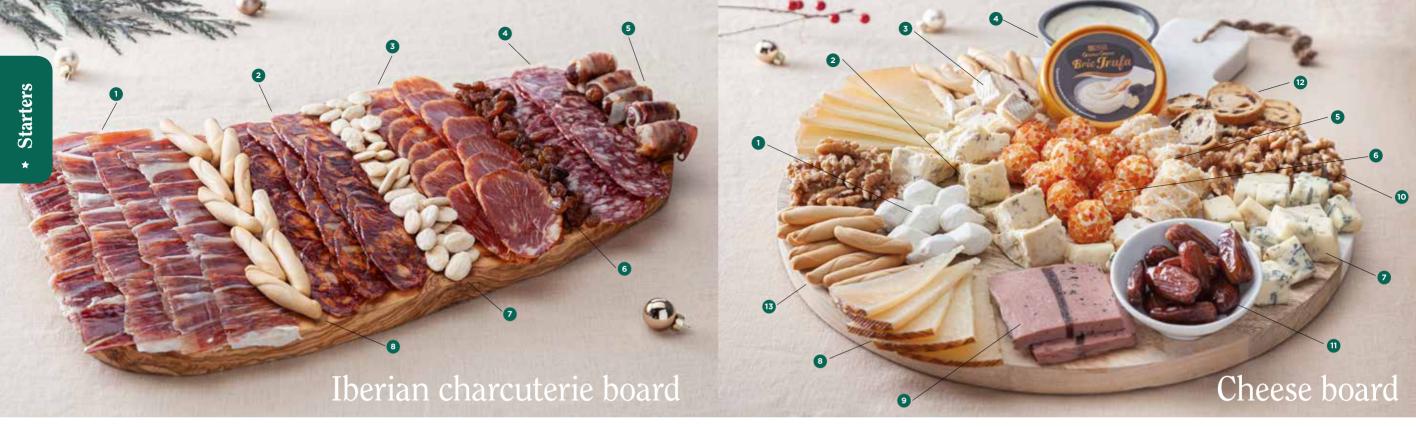
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Decorate your Christmas table





ew presentations are as impressive and mouth-watering as a charcuterie board with a variety of fine Iberian cured meats and cheeses. They are ideal not only as an impromptu snack but also for special occasions such as a Christmas lunch or dinner. To prepare your **Iberian charcuterie board**, we recommend leaving the products at a cool, dry temperature for a few minutes to bring out the best flavours of this Iberian selection. For **cheese board** connoisseurs looking for a contrast of flavours, we recommend going from least to most intense. Iberian meats and cheeses pair perfectly with nuts or breadsticks.







Selection of bites







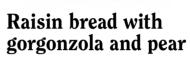
Melba toast with slice of foie gras

Step 1 Cut the block of foie gras along the narrow side into slices half a finger wide.

Step 2 Place the foie gras on the mini wheat melba toast.

Step 3 Sprinkle a pinch of salt flakes over the foie gras.

Step 4 Top the melba toast with fig jam.



Step 1 Spread the raisin bread with the gorgonzola cheese.

Step 2 Cut the pear in half, remove the pips and chop into sticks.

Step 3 Place the sticks on top of each piece of bread spread with gorgonzola.



Salmon and mascarpone vol-au-vent

Step 1 Fill the vol-au-vents with mascarpone cheese.

Step 2 Place a small slice of smoked salmon on top.

Step 3 Top with freshly chopped chives.







King prawn brochettes with bacon and cocktail sauce









Preparation

Step 1 Peel the king prawns and set aside the heads.

Step 2 Roll the meat from each king prawn in half a slice of bacon.

Step 3 Skewer 3 pieces of king prawn and bacon for each brochette.

Step 4 In a frying pan, with a little oil, brown the sliced garlic cloves and the whole cayenne peppers.

Step 5 Lightly season with salt and pepper.

Step 6 Fry the brochettes on both sides on a high heat. Remove.

Step 7 In the same oil, sauté king prawn heads and drizzle with the white wine. Reduce until the alcohol has evaporated and strain that sauce.

Step 8 Serve on a plate, drizzle the brochettes with the sauce and serve immediately; put the cocktail sauce in a sauce boat.





By cooking the cayenne peppers whole, we obtain a dish with a less spicy flavour.







Quail egg tartlets...





...brie and anchovies

Step 1 Place an anchovy in a circle inside the tartlet.

Step 2 Fill the anchovy circle with the thinly sliced brie.

Step 3 Top with 1 fried quail egg.





... and baby eels in garlic

Step 1 Cut the garlic cloves into thin slices.

Step 2 Heat a frying pan with a little oil and grown the garlic, add the pepper and then the baby eels. Stir until they are very hot. Set aside.

Step 3 Fry the eggs in another frying pan with barely any oil.

Step 4 Fill the tartlets with the baby eels and top with the fried quail eggs.





...tuna and brie with truffle

Step 1 Put the tuna cut into chunks in a bowl, season with salt and pepper, squeeze the lime juice over it, cover with olive oil and add the soy sauce along with all the herbs (oregano, thyme and rosemary).

Step 2 Leave to marinate for half an hour (if you do not like it very raw, marinate for up to 2 hours).

Step 3 Remove the tuna from its marinade, clear off all the herbs, add a few sesame seeds lightly toasted in a frying pan and put in the base of the tartlets.

Step 4 On top of the tuna, put the brie with truffle, and another bit of tuna on top.

Step 5 Top with the quail egg seasoned with salt and pepper.

Step 6 Put the tartlets in the oven, pre-heated to 200°C, until the egg is cooked. No more than 4 minutes.



Octopus tempura with paprika mayonnaise











Preparation

Step 1 Chop the octopus legs into pieces 3-4cm thick.

Step 2 In a bowl, mix the flour with the egg yolk and a pinch of salt.

Step 3 Add the beer (or sparkling water, the colder, the better) to the bowl and stir until you have a smooth, lump-free batter.

Step 4 Heat a deep pan with plenty of olive oil.

Step 5 Coat the octopus pieces in the batter and fry over a mediumhigh heat.

Step 6 Once fried, remove the pieces and drain them on kitchen paper.

Step 7 Mix the mayonnaise with a teaspoon of paprika.

Step 8 Accompany the octopus tempura with the paprika mayonnaise and sprinkle the very finely chopped chives over it.







Chef's secret

The key to good tempura lies in coating the pieces well with the batter and frying in the oil at the right medium-high temperature: 180°C.











Rellenito on crunchy puff pastry with whole grain mustard and apple compote







Step 1 Place the piece of rellenito on an oven tray with a little oil and a glug of white wine. Roast at 180°C for approximately 1 hour until it is a golden colour. Set aside.

Step 2 For the puff pastry, prick the sheet of dough with a fork - that way it will not rise and will acquire a crunchy texture. Dust with a pinch of sugar.

Step 3 Bake the dough in the oven at 180°C for 15 minutes on a tray lined with baking paper. It should turn golden (wheat colour) and crunchy. Leave it to cool and cut it into pieces the size you prefer using a serrated knife.

Step 4 Once the rellenito has lost the high heat from roasting, add a drizzle of whole grain mustard and carefully spread over the piece of meat. Cut into slices approximately 1cm thick.

Step 5 Serve with the pastry as a base, covered with a few tablespoons of compote, placing one or two slices of rellenito on top.

FOR THE APPLE COMPOTE

Step 1 Peel the apples, cut into quarters, remove the seeds and cut each quarter into three pieces.

Step 2 In a saucepan, heat the butter, add the chopped apple and dust with the sugar.

Step 3 Sauté until you obtain a grainy paste, dust with a pinch of cinnamon powder and mix vigorously.





Pork sirloin with roasted vegetables and pepper jam









Preparation

Step 1 Seal the piece of sirloin, seasoned on all sides with salt and pepper, in a wide frying pan until well browned.

Step 2 Once the sirloin is sealed and browned, place it in the oven to roast at 130°C for 20 minutes. Once this time has passed, leave to rest for 10 minutes out of the oven before serving.

Step 3 Clean and chop the vegetables: the pepper in strips, the aubergine and courgette in sticks, the asparagus in halves, and leaving the cherry tomatoes whole.

Step 4 Roast the vegetables, seasoned with salt and pepper. in the same pan used to seal the sirloin, with a little more oil, until they are golden all around.

Step 5 Put the vegetables in the bottom of the dish. On top, place the meat cut into large pieces, and top with a dash of pepper jam and chopped chives.











Chef's secret

Cut the portions of sirloin just before serving. This way, you will avoid losing the meat juices and stop the piece from drying out.





Roasted suckling pig with peaches in syrup and red berries





Preparation

Step 1 Coat the half suckling pig with garlic and place it on an oven tray. Make a few cuts on the skin with a knife. Add the syrup from the tin of peaches and the olive oil.

Step 2 Add thyme, oregano and rosemary, freshly ground black pepper and salt, plus the lemon and orange skins, having removed the white part so that it is not bitter.

Step 3 Cover the oven tray with tin foil.

Step 4 Heat the oven to 120°C and put in the tray, leaving it to cook for around 4 hours. Remove the tin foil, add the bay leaf and leave in the oven for half an hour more, increasing the temperature to 180°C until the pig turns golden.

Step 5 Turn off the oven and pour the cooking juices (without the bay leaf) into the container of a food processor or a countertop blender. Process until you create a sauce.

Step 6 Add the peach segments and red berries to the tray according to your taste. Return the tray to the oven and leave for 10 to 15 minutes in the oven's residual heat.

Step 7 Serve, adding 2 tablespoons of sauce to each plate, then the peach segments, the red berries and the pig with the skin side up.





Lamb shoulder with honey, spinach and sweet potato mash





Preparation

Step 1 Season the shoulder with salt, freshly ground black pepper, pork lard and 1 garlic clove with its skin, massaging the meat to infuse it well.

Step 2 Roast in the oven at 150°C for an hour and a half.

Step 3 Turn the piece over a number of times during cooking, add water and wine at various points to progressively soak it so that it ends up succulent. If necessary, add more water to get more juices. Halfway through cooking add the rest of the whole, unpeeled garlic cloves and the bay leaf.

Step 4 Once this time has passed, increased the temperature to 200°C, add a thin drizzle of honey to the meaty side of the shoulder and wait for it to lightly brown (around 8-10 minutes).

Step 5 Serve each plate with the sweet potato mash and garnish with sautéed spinach.

FOR THE SWEET POTATO MASH

Step 1 Peel the sweet potatoes, chop into thick slices and boil.

Step 2 Mash with a blender or masher and season with salt and pepper.

Step 3 Mix with the butter until you obtain the desired texture.



Chef's secret

Sauté the spinach in a frying pan with a drizzle of oil and 1 previously browned clove of garlic. Sauté for less than 1 minute just before serving.





Steamed hake with vegetables and aromatic herb sauce









Preparation

FOR THE HERB SAUCE

Step 1 Blanch the herbs (parsley, mint and spinach) for barely 5 seconds in boiling water along with the thin slices of peeled fresh ginger.

Step 2 Cool in ice water immediately, drain once cool, dry and freeze everything. Set aside for later.

FOR THE HAKE WITH VEGETABLES

Step 3 Put water and salt in a pan, add some black peppercorns and 1 tablespoon of olive oil. Bring to the boil

Step 4 Add the vegetables (carrot, sweet onion, leek, courgette and celery), which you have previously cut into thick strips, and cook until al dente (around 2 minutes). Remove the vegetables and keep them warm. Keep the cooking water.

Step 5 To cook the hake, place a basket or a steam basket over the same pan of water, trying to keep the hake completely separate to ensure steam cooking. Place the seasoned hake fillets (around 200 g each), cover and cook for approximately 4-5 minutes.

FINAL STEPS FOR THE HERB SAUCE

Step 6 Add a little olive oil to a casserole dish, sauté the chopped clove of garlic and the chopped shallots.

Step 7 Add the white wine and half a glass of water that you used to cook the vegetables and the hake. Reduce until there is just half a glass of this new broth.

Step 8 In a blender (countertop if possible), add the new reduced broth. Then, add a little lemon juice, the butter, the frozen green herbs and a dash of oil. Process and salt to taste.

Step 9 Serve in a deep dish with the green sauce at the bottom, then the vegetables and the hake on top. Decorate with a drizzle of oil.





Baked sea bream stuffed with prawns









Preparation

Step 1 Prepare the sea bream without the head or spine, like an open book with the skin. Set aside the head and the spine.

Step 2 Lightly fry the king prawns and peel them when they are cooked.

Step 3 Sauté the heads and shells of the prawns in a pan, along with the heads and spines of the gilt-head bream, along with the green part of the leek, the white wine, salt and freshly ground black pepper.

Step 4 When the alcohol has evaporated, cover with water and boil for 15 minutes over a low heat with the bay leaf.

Step 5 Strain the stock and set aside.

Step 6 On a baking tray, make a bed using the sliced potatoes and the carrot sticks. Season with salt and pepper, drizzle with oil and a little of the fish stock that you have just prepared. Bake for around 10 minutes at 180°C.



Step 7 Cut the white part of the leek and the garlic cloves very finely and sauté in a pan over a low heat.

Step 8 Fill the gilt-head bream fillets with a little of the poached leek and garlic and the peeled king prawns in large pieces.

Step 9 Place the stuffed gilt-head bream on the bed of potato and carrot. Add the cherry tomatoes cut in half. Season everything with salt and pepper and drizzle with oil. Add a splash of wine white and half a glass of the fish stock that you have prepared.

Step 10 With the oven at 180°C, bake for 5 minutes.

Step 11 After this time, dust everything with a mixture of breadcrumbs and ground almond, and return to the oven in grill mode.

Step 12 Brown under the grill for no more than 3 minutes. Remove and serve, decorating with a little of the broth reduction and very finely chopped chives.





Grilled tuna with pickle sauce







Step 1 Separate the whites from the yolks of the boiled eggs.

Step 2 In a bowl, mash the yolks with a fork until you have a paste. Add a glug of vinegar and the mustard; mix together. Gradually add the oil, beating with a whisk to create a sauce.

Step 3 Chop the egg whites and the shallot very finely. Also chop the capers and the pickles. Add to the sauce.

Step 4 Season the sauce with salt, freshly ground black pepper and a pinch of dill.





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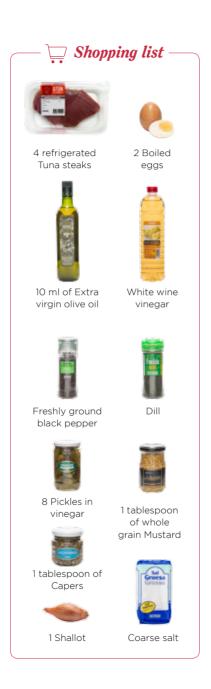
Step 5 In a frying pan or on a very hot grill, cook the tuna steaks (around 200 g each), spread evenly with a little oil. Add salt and pepper. Brown on both sides and leave underdone on the inside.

Step 6 Serve each fillet with the sauce.



Chef's secret

Take extreme care cooking the tuna so that it does not go dry: high heat to caramelise quickly on both sides and leave the inside juicier, like tataki. You can add a few drops of soy sauce.





Saffron salmon with pistachio crust











Step 1 Seal the salmon loins (200 g each) on a high heat, with a few drops of oil on the skin side.

Step 2 Smear the loins with a mixture of oil and saffron.

Step 3 Toast the pistachios and grind them (so that they are grainy, not powder). Make a crust with the pistachios on the fleshier side of the loins. Add salt and pepper.

Step 4 Heat the grill of the oven to maximum, around 220°C. Roast the pistachio side of the salmon loins for between 5 and 8 minutes, according to whether you prefer them more or less well done. Turn off the oven and leave 5 minutes more in the hot oven. In the same oven, add the tomato jam so that it heats up.



Step 5 Cut the goat cheese into slices half a finger thick; coat with flour, egg and breadcrumbs (in that order) and fry in plenty of olive oil at a medium-high temperature. Brown and set aside on kitchen paper.

Step 6 Serve each plate with a salmon loin, two or three pieces of cheese and the tomato jam somewhere between lukewarm and hot.

Step 7 Accompany with lamb's lettuce and rocket seasoned with salt, olive oil and apple cider vinegar.



Chef's secret

When preparing the salmon loins, if you have some fish left over, you can save it (even freezing it) to make other recipes, such as a salmon tartar.







Cooking Times for Seafood **



SHELLED MOLLUSCS

Steam shelled molluscs over a half finger of water and remove them as they open (add a few bay leaves to taste).

	MINUTES	SALT
Clams	3-4	45 g
Cockles	3	45 g
Mussels	3-5	_

CRUSTACEANS

Medium spider crab.....

The following crustaceans, once cooked, must be cooled quickly, for 4 or 5 minutes, in a bowl of very cold water (with ice if possible), adding a pinch of salt.

MINITES

SALT

	MINOTES	SALI
Medium prawn	1-2	50 g
Large prawn	2-3	50 g
Medium shrimp	1-2	50 g
Large shrimp	2-3	50 g
Medium langoustine	2	50 g
Large langoustine	3	60 g
Medium lobster	20	60 g
Large lobster	25-30	60 g
	MINUTES	SALT
Tails and small claws	2-3	50 g
Medium brown crab	18	60 g
Large brown crab	20	60 g
Medium velvet crab	5	60 g
arge velvet crah	6-7	60 a

(*) The salt is calculated in grams per litre of water. A large spoonful is approximately 15-20 g of salt.

Secrets for a good octopus



It's essential to **soften** the octopus before cooking it to break down the meat fibres, making it less tough and much more tender.

There are several ways to do this, but it is recommended to **freeze** it beforehand or buy it frozen.

Before cooking, defrost it in the fridge for **24 hours**, pouring off excess water during the process.

Once defrosted, clean the legs and head well with cold water. Afterwards, dip it **into a large pot of boiling water 3 times** to prevent the skin from deteriorating.

Cook it in the pot for **25 to 30 minutes** (for a 2 kg octopus). Prick it every so often to check whether it is tender.

Remember that the octopus releases lots of water and shrinks during cooking. So, do not fill the pot too much, or it will spill over.

When the octopus is ready, let it rest for a few minutes on a tray and **cut it with scissors** while still hot.



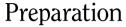
Lemon pie











Step 1 Put a base of shortcrust pastry in a pie mould, following the manufacturer's instructions. Bake and set aside.

Step 2 In a saucepan, mix 220 g of sugar with the fine cornflour. Add the water and beat well until the flour dissolves. Heat without allowing it to boil. Set aside.

Step 3 Beat the egg yolks in a bowl and, over them, very slowly pour the previous mixture, still beating.

Step 4 Pour the resulting mixture into the saucepan.

Step 5 Put the saucepan on the heat, still stirring until it begins to boil and acquires a creamy consistency. Remove from the heat.

Step 6 Add the juice from the lemons, and still beating, add pieces of butter, one by one, trying to ensure that each piece is well incorporated before adding the next.

Step 7 Pour the lemon cream over the previously baked shortcrust pastry. Cover with cling film so that a skin does not form. Leave to cool at room temperature.

Step 8 Put the egg whites in a bowl, and using a whisk, begin to beat them. Gradually add another 200g of sugar, trying to incorporate it completely.

Step 9 Cover the pie with the meringue and brown it either with a cooking torch or put it in the oven until it acquires colour.







Chef's secret

Beat the whites to make the meringue and brown it lightly before serving at the table. This way it will stay firm.





Ricotta and soft cheese cake with cranberry jam







Step 1 Crush the biscuits and mix with the previously melted butter.

Step 2 Put the biscuit mixture in a collapsible mould with greaseproof paper and press well until it forms a base. Bake for 5 minutes in the oven at 180°C.

Step 3 Mix the ricotta with the soft-spread cheese, cream, sugar and eggs. Use a blender to obtain a smooth, lump-free cream.

Step 4 Cook for 30 minutes in the oven at 180°C. It should be toasted on top but should wobble or "dance" gently when moving it.

Step 5 Serve with the cranberry jam.







Chef's secret

To obtain a cake with a creamier, more liquid centre, reduce the cooking time by 10 minutes and use the grill in the last 5 minutes to caramelise the top.



Dessert board Ideas for the perfect after-dinner experience

resent your Christmas desserts in an original way with our essential selection for this festive season. Here are a few tips for creating delicious, colourful, varied presentations that are sure to impress your guests.

Start your dessert board with the most popular nougat this Christmas—our **Crunchy Chocolate** nougat. Our milk chocolate nougat filled with crunchy cereals is now even creamier with a more intense hazelnut flavour.

And for those looking for something a bit smaller, there is our **Mini Nougat Selection**. A selection of pre-cut individual pieces, including the classics such as hard and soft nougat, toasted egg yolk nougat and Crunchy Chocolate nougat.

Next, combine the nougat with our **Cocolizze and Delizze** bonbons displayed unwrapped and wrapped to add a splash of colour to the board. Our Cocolizze bonbons filled with coconut cream and whole almonds are perfect for coconut lovers. Meanwhile, our classic Delizze bonbons are the ideal choice for hazelnut lovers.

Continue your board by adding traditional *polvorón* and *mantecado* shortbreads—firm favourites with people of all ages. You can serve them wrapped or unwrapped and offer a variety of flavours, such as our 4 favourites: **Coconut balls, Lemon** *mantecado* shortbread, **Traditional** *mantecado* shortbread and Almond *polvorón* shortbread.

Finally, decorate the board with dried fruits—dates, dried apricots, sultanas and walnuts add the perfect finishing touch around the edges.







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Hints of wood and A drink with low spices that soften alcohol content. sparkling with the freshness of the natural herbs of acidity and delicate the forest. It is very sweetness. well balanced and is very persistent on the palate. Complex flavour with



pale yellow colour with green reflections clean, bright and transparent. The nose is fruity, with a citric and floral character. On the palate, it is balanced, fresh, drink.

El Pescaíto White

Presents a notable pleasant and easy to

Abadía Mantrús Rueda Verdejo **D.O Rueda**

Straw yellow colour. High aromatic intensity with fruity and fresh notes. On the palate, it has personality, freshness and a light, unctuous texture. Fruity and mineral character.



Ruby red colour. Aromas of ripe fruit and toast. On the palate, it is powerful. round and balanced.



Cueva Peccato Muscat

Aromatic sparkling wine. Sweet, with fine bubbles.

El Mavu Cider

Asturian sparkling cider with a balanced apple flavour. It is a sweet cider with a long aftertaste.



Liqueur made from a mixture of Irish whisky and cream, which is denser, with a very distinctive. delicious and unmistakable flavour. Serve very cold or with ice.



Sweet and smooth cream liqueur, with nougat flavour. Serve very cold or with ice.













character.











Marmalade Gin





Preparation

Step 1 Put lots of ice in a cocktail shaker.

Step 2 Add the London Dry Kingerly & Sons gin to the cocktail shaker.

Step 3 Add the lemon juice.

Step 4 Add the marmalade to the cocktail shaker.

Step 5 Once you have all the ingredients in the cocktail shaker, close it and shake it vigorously.

Step 6 Serve in a wide glass with

Step 7 Finish by adding passion fruit nectar to taste.

Step 8 Decorate with a sprig of mint.







Apple James













5 cl of James

Webb Scottish

Whisky

3.5 cl of lemon

iuice



Shopping list

4cl of

Apple

Juice

Agave

Syrup

Ground cinnamon

Ice

Preparation

Step 1 Put ice in the cocktail shaker.

Step 2 Pour James Webb whisky in the cocktail shaker.

Step 3 Add the apple juice.

Step 4 Continue by adding the lemon juice.

Step 5 Incorporate the egg whites.

Step 6 Lastly, add a glug of agave syrup straight into the cocktail shaker.

Step 7 Once you have all the ingredients in the cocktail shaker, close it and shake vigorously.

Step 8 Serve in a coupette or margarita glass.

Step 9 Dust with cinnamon on top.



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Decorate your Christmas table

his Christmas, enjoy the time spent around the table more than ever with our collection of tableware, improved especially for you. Our fabric finish tablecloths will liven up your table with colour and style. The decorated cups, which are also reusable and dishwasher safe, will make your table sparkle with sophistication. With our disposable plates, bowls and trays, which you can mix and match, you'll be able to achieve different styles at each celebration so all you have to worry about is having fun with your loved ones.



A special touch

The serviette is the first thing that guests notice. Try folding it into a fan, Christmas tree or envelope for cutlery and make it a unique decorative element to make your table special and original.





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