

★ CHRISTMAS 2022 .

Recipes

and ideas for the holidays



MERCADONA

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★ ☆
❄️ Starters ❄️





Iberian charcuterie board



Cheese board

Few 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.

Shopping list

1	2	3	4
Grain-fed Iberian Ham	Grain-fed Iberian Chorizo	Grain-fed Iberian Loin	Grain-fed Iberian Sausage
5	6	7	8
Dates with Bacon	Sultanais	Natural blanched almonds	Mini Jerez-style breadsticks

Shopping list

1	2	3	4	5	6	7
Cheese bites with Quince Jelly	Camembert with Truffle	Brie with Cranberries	Brie cream cheese with Truffle	Cheese roll with Almond and Honey	Papaya bites	Gorgonzola
8	9	10	11	12	13	
Toasted Aged Cheese	Pâté with Truffle and Cranberries	Peeled natural Walnuts	Pitted Dates	Raisin bread	Mini Jerez-style breadsticks	



Selection of bites

4 people


30 minutes




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.

Shopping list

- 

8 mini wheat slices of melba toast
- 



Duck foie gras
- 

Fig Jam
- 

Salt flakes



Raisin bread with gorgonzola and pear

- 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.

Shopping list

- 

12 slices of Raisin bread
- 

75 g of Gorgonzola
- 

1 Conference pear




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.

Shopping list

- 

12 mini Vol-au-vents
- 

Smoked salmon
- 

Mascarpone cheese
- 

Chives

King prawn brochettes with bacon and cocktail sauce



4 people



15 minutes

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.



Chef's secret

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

Shopping list

	
12 King prawns	6 slices of Bacon
	
Cocktail Sauce	½ glass of White wine
	
Salt flakes	Extra virgin olive oil
	
2 Cayenne Peppers	Freshly ground black pepper
	
2 Garlic cloves	





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.

Shopping list



4 Tartlets



4 Anchovies



4 Quail Eggs



150 g of Brie



... 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.

Shopping list



4 Tartlets



4 Quail Eggs



125 g of Baby eels



1 Cayenne Pepper



2 Garlic cloves



Extra virgin olive oil



...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.

Shopping list



4 Tartlets



Brie with truffle



1 teaspoon of Soy Sauce



Sesame seeds



1 Lime



Oregano



Thyme



100 g of refrigerated Tuna



4 Quail Eggs



Extra virgin picual olive oil



Coarse salt



Freshly ground black pepper



Rosemary

Octopus tempura with paprika mayonnaise



4 people



30 minutes

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 medium-high 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.

Shopping list

	
1 tray of boiled Octopus	130 g of Wheat flour
	
1 Egg yolk	1 glass of light Beer
	
150 g of Mayonnaise	1 teaspoon of La Vera sweet smoked Paprika
	
Extra virgin olive oil	Coarse salt
	
Chives	



★ ☆ ○ ☆
❄️ **Mains** ❄️



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



Preparation

Step 1 Place the piece of relleno 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 relleno 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 relleno 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.

Shopping list



Beef Rellenito



1 glass of White wine



100 g of Butter



4 Golden Apples



Cinnamon powder



1 tablespoon of whole grain Mustard



Extra virgin picual olive oil



1 Puff Pastry dough



100 g of Sugar



Chef's secret

Monitor the temperature at the centre of the relleno, pricking it with a metal skewer: when you remove it, it should not be lukewarm or very hot at the tip, but lightly hot.



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.



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.

Shopping list



1 Pork
tenderloin



1 Red pepper



1 Courgette



1 Aubergine



Chives



12 Cherry
Tomatoes



12 thin spears
of Asparagus



Pepper
jam



Extra virgin picual
olive oil



Coarse salt



Freshly ground
black pepper



Roasted suckling pig with peaches in syrup and red berries



4
people



4:30
hours

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.



Shopping list

 <p>½ Suckling pig</p>	 <p>1 tin of Peaches in syrup</p>
 <p>Red berries</p>	 <p>Garlic</p>
 <p>½ Lemon</p>	 <p>½ Orange</p>
 <p>Coarse salt</p>	 <p>Extra virgin olive oil</p>
 <p>Rosemary</p>	 <p>1 Bay leaf</p>
 <p>Freshly ground black pepper</p>	
 <p>Oregano</p>	 <p>Thyme</p>

Chef's secret

All the ingredients in the dish should be hot but not excessively; the red berries need to maintain a good texture and the skin of the pig needs to be toasted and crispy.



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.

Shopping list



1 Lamb
Shoulder



50 cl
of Water



20 g
of Butter



100 g of Pork
lard



1 Bay leaf



50 cl of White
wine



Rosemary
honey



100 g of
Spinach



Freshly ground
black pepper



5 Garlic
cloves



Coarse salt



½ kg of Sweet
potatoes



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.

Shopping list



Chef's secret

If you do not have a steam basket, a grill or utensils to steam cook, the hake can be boiled in the seasoned water for around 3 minutes.



Baked sea bream stuffed with prawns

2
people45
minutes

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.

Shopping list



2 Sea bream



1 Bay leaf

100 g of
Carrots

2 Garlic cloves

100 g of
Potatoes15 g of
Breadcrumbs½ glass of
White WineFreshly ground
black pepper150 g of King
prawns

1 Leek

8 Cherry
Tomatoes

Chives

15 g of ground
AlmondExtra virgin
olive oilCoarse
salt

Chef's secret

A more convenient alternative involves using ready-made fish stock instead of making one yourself. In this case, you would add less salt to the sea bream.



Grilled tuna with pickle sauce



4 people



20 minutes

Preparation

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.



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.





Shopping list



4 refrigerated Tuna steaks



2 Boiled eggs



10 ml of Extra virgin olive oil



White wine vinegar



Freshly ground black pepper



Dill



8 Pickles in vinegar



1 tablespoon of whole grain Mustard



1 tablespoon of Capers



1 Shallot



Coarse salt



Saffron salmon with pistachio crust



Preparation

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.



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.



Shopping list



4 fresh
Salmon fillets



Breadcrumbs



Wheat flour



100 g of
Pistachios



Freshly ground
black pepper



80 g of
Tomato Jam



1 Egg



Extra virgin
olive oil



Lamb's lettuce
and Rocket



Apple cider
vinegar



Goat Cheese



Saffron
strands



Coarse salt





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

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.

	MINUTES	SALT
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
Large velvet crab.....	6-7	60 g
Medium spider crab	15	-
Large spider crab	18	60 g

(*) 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.



*Sweets and desserts

Lemon pie



4 people



30 minutes

Preparation

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.


Shopping list




400 ml of Water




60 g of fine Cornflour




60 g of Butter




3 Lemons



4 Eggs



420 g of Sugar



1 Shortcrust pastry dough



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



4 people



50 minutes

Preparation

- 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.



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.



Shopping list

 150g of Biscuits	 200 g of Ricotta
 150 g of Soft cheese	 200 ml of Cream
 Cranberry jam	 100 g of Sugar
 60 g of Butter	 3 Eggs



Dessert board

Ideas for the perfect after-dinner experience

Present 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.

 **Shopping list**

  Crunchy Chocolate nougat	  Mini nougat selection
  Cocolizze	  Delizze
  Lemon mantecado shortbread	  Traditional mantecado shortbread
  Almond polvorón shortbread	  Coconut balls
  Sultanas	  Dried Apricots
  Natural walnuts	  Pitted dates



★ . ❄️ . ❄️ . ❄️ . ❄️
❄️ Wine Cellar ❄️



The sale, supply or consumption of alcoholic drinks is prohibited for people under 18 years old.



Vermouth Reserva

Hints of wood and spices that soften with the freshness of the natural herbs of the forest. It is very well balanced and is very persistent on the palate. Complex flavour with character.



dulZ.ze frizzante

A drink with low alcohol content, sparkling acidity and delicate sweetness.



Macabeo,
Chardonnay
and Moscatel



El Pescaíto White

Presents a notable 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, pleasant and easy to drink.



Verdejo



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.



Tempranillo



Arteso Crianza D.O Rioja

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



Muscat



Cueva Peccato Muscat

Aromatic sparkling wine. Sweet, with fine bubbles.



El Mayu Cider

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



Royal Swan Irish Cream Liqueur

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.



Royal Swan Nougat Liqueur

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



STARTERS



FISH



MEAT



DESSERTS



Marmalade Gin



1 person



5 minutes

Preparation

- Step 1** Put lots of ice in a cocktail shaker.

Step 2 Add the London Dry Kingierly & 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 ice.


Step 7 Finish by adding passion fruit nectar to taste.

Step 8 Decorate with a sprig of mint.





Shopping list



6cl of Kingerly & Sons London dry Gin



5 cl of lemon juice



1 tablespoon of bitter Orange Marmalade



Passion fruit nectar



Mint



Ice



Apple James



1 person



5 minutes

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.



Shopping list



5 cl of James Webb Scottish Whisky



4cl of Apple Juice



3.5 cl of lemon juice



Agave Syrup



2 ½ Egg whites



Ground cinnamon



Ice



Decorate your Christmas table

This 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.

 *Shopping list*

			
Large plate	Dessert plate	Serviette	Silver tray
			
Cup	Glass	Tablecloth	



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.



 *Shopping list*

			
Tray	Large plate	Serviette	Silver bowl
			
Cup	Glass	Tablecloth	



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