

culinarycollective  
importers of gourmet cultural foods



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# Table of Contents

page

Culinary Collective is an import and distribution company specializing in gourmet cultural foods that embody and promote their native cultures and traditions. We work with small family and community companies that take pride in producing all natural foods using methods and recipes passed down through the generations.

Within the Collective are member companies that specialize in distinct regions of the World. The Collective offers a shared logistic system for small gourmet food producers who aim to preserve traditional food systems and encourage environmental responsibility.

## Matiz España

- Olive Oils ..... 3-4
- Vinegars ..... 5
- Seafood and Meats ..... 6
- Spices ..... 7
- Breads, Grains & Nuts ..... 8-9
- Condiments & Vegetables ..... 10-12
- Chocolate & Sweets ..... 13-15

## Zócalo Gourmet

- Chilean & Argentinean Products ..... 17
- Mexican Products ..... 18-19
- Peruvian Products ..... 20-21

- Rooted Foods ..... 22





Spain is a small yet diverse country that encompasses many traditions and a plethora of natural and unique food choices. Matiz España specializes in locating and importing specialty gourmet food products from this bountiful land. We are proud to work exclusively with traditional family manufacturers who take personal satisfaction in creating only the highest quality all natural products.



#### LA MASIA XV ORGANIC OIL

La Masia – the word for rustic farmhouse in Catalan – is symbolic of the cultivation and preparation of traditional food. Delicious and organic, La Masia extra virgin organic olive oil is made from the first cold pressing of hand selected olives grown and harvested by traditional organic methods in the Priego de Cordoba region of Andalusia. Versatile and flavorful, La Masia oil is a wonderful addition to any dish.

Oleic acidity: 0.6%

Olive variety: Picudo, Picual and Hojiblanca

Organic: Yes

Case size: Twelve 375 ml bottles **LM101**



#### DEVS XV OLIVE OIL - D.O. SIURANA

This Denomination of Origin Siurana olive oil is made 100% from arbequina olives giving it the distinctive buttery flavor the arbequina is known for.

Oleic acidity: 0.2%

Olive variety: Arbequina

Organic: No

Case Size: Two 5 liter tins **DU501**



#### NEUS **NEW PACKAGING**

This award winning extra virgin olive oil is made from 100% arbequina olives that have been harvested by hand and specially selected. First cold pressed and purified through a decantation process, Neus is marked by a warm, buttery flavor with hints of almonds.

Oleic acidity: 0.3%

Olive variety: Arbequina

Organic: No

Case size: Twelve 350 ml bottles **PN201**



**OLIVAR DE LA LUNA XV ORGANIC OLIVE OIL**

Olivar de La Luna is made exclusively from Nevadillo Blanco olives, indigenous to Sierra de Cordoba in the northern regions of Andalucia. The producer of this oil is extremely attentive to local agricultural traditions as well as environmental concerns throughout the production process. The resulting oil has a fruity flavor of green olives, apples and almonds, a smooth texture and a long finish. It is perfect for drizzling or dipping.

Oleic acidity: 0.2%

Olive variety: Nevadillo Blanco

Organic: Yes

Case size: Twelve 500 ml bottles **OL101**

Twelve 1 liter tins **OL102**



**OLEUM VIRIDE ORGANIC OLIVE OIL**

Oleum Viride oil is produced on the Haza las Lajas estate located in the Sierra de Grazalema Natural Park, a pristine environment in the province of Cadiz, the most southwestern province of Spain. This natural park, which has been declared a Biosphere Reserve by Unesco, stands 500 meters above sea level on steeply sloping lands, and enjoys a unique climate, having the highest rainfall in all of Spain. Oleum Viride oil comes from olive groves situated in the natural park and cultivated by small family producers. The extreme climate of the region causes the trees to produce low volumes of olives, which translates into an extremely high quality concentrated oil.

Oleic acidity: 0.2-0.5%

Olive variety: Manzanilla de Zahara & Lechin

Organic: Yes

Case size: Twelve 17 fl. oz. bottles **OV101**



**LA MASIA RIOJA VINEGAR**

Our La Masia Balsamic Rioja vinegar is made exclusively with wine from the Rioja region of Spain, giving it a unique flavor among balsamics. Aging in oak barrels in the balsamic tradition produces a deep richly colored vinegar with a sweet full-bodied flavor. Turn simple salads into a gourmet meal or add to a bowl of our La Masia extra virgin olive oil for pure dipping pleasure!

Case size: Twelve 375 ml clear glass bottle **LM102**



**VINAGRE DE JEREZ**

A true Sherry Vinegar can only be produced from wine made from Palomino Fino grapes, grown in the unique micro climate of the Jerez sherry region. The exceptional quality of our sherry vinegar stems from the use of only the finest ingredients – the first pressed sherry wines known as “vinos de yema.”

La Masia Sherry Vinegar Slow and careful preparation through a Solera system and prolonged aging in oak barrels, produces this mature, complex vinegar with an incomparable flavor, aroma, and color.

Case size: Twelve 375 ml clear glass bottles **LM103**

Two 5 liter jugs **LM501**

**SOTARONI SWEET VINEGARS**

Two sweet vinegars from traditional Spanish wines. They will add a rich, fruity flavor to all dressings and marinades, or as a base for a zesty demi-glacé.



**Moscatel Vinegar**

This delicious semi-sweet Moscatel vinegar is made from pure white Moscatel grapes and aged in American oak barrels. It can be used in place of a dark balsamic to achieve an exquisite fruit flavor with a light presentation.

Case size: Six 200ml bottles **SO102**

**Pedro Ximenez Grand Reserve Vinegar**

This exceptional “Gran Reserve” Pedro Ximenez semi-sweet vinegar is pressed from the rich, late-harvest Pedro Ximenez grapes grown in the south of Spain, and aged in American oak barrels.

Case size: Six 200ml bottles **SO101**

**ARROYABE BONITO**

Arroyabe's canned seafood is backed by more than 100 years of experience and tradition. Only the best of the catch is selected to ensure exceptional taste, freshness and quality. Fished by traditional line and hook methods (dolphin free), and cleaned by hand, this exceptional white meat tuna comes to us from the Bay of Biscay in northern Spain. The solid texture and hearty flavor of Bonito tuna is very different from albacore. Packed in high quality Spanish olive oil for extra flavor. All natural, with no additives or preservatives.

Case size: Sixteen 3.9 ounce oval tins **AB101**  
 Twelve 9.2 ounce round tins **AB102**  
 Twelve 6.5 ounce glass jars **AB103**  
 Twelve 2.5 lb round tins **AB501**

**ARROYABE ANCHOVIES IN OIL**

These exquisite anchovies, packed in the finest Spanish olive oil, are hand-packed according to traditional methods using carefully selected fresh fish harvested off the Cantabrian Coast in the north of Spain. Contains no preservatives or chemical additives.

Case size: Fifty 1.76 ounce tins **AB201**

**MATIZ GALLEGO SEAFOOD**

Galicia, in the northwest of Spain, is known for its exceptional seafood. Artisan fishing methods, old master cannery know-how and the highest quality ingredients are used to produce moist, tender, and uncommonly flavorful canned seafood.

**Sardines in Oil or With Lemon**

Harvested off the coast of Galicia and packed in either Spanish olive oil or with sunflower oil and natural lemon, these sardines are extremely tender.

Case size: Oil Twenty-five 4.2 ounce tins **MZG01**  
 Lemon Sardines Twenty-five 4.2 ounce tins **MZG00**

**Octopus in Oil**

In Spain, pulpo, or octopus, is considered a delicacy and is served in many forms. Matiz Gallego octopus is harvested with nets off the coast of Galicia, and packed in Spanish olive oil. Serve directly out of the can or warm up and dust with La Vera smoked pimenton.

Case Size: Twenty-five 4.2 ounce tins **MZG02**

**MATIZ BOQUERONES**

Our fresh white anchovies in vinegar, known as boquerones, will convert even the most adamant non-anchovy eater! This delicate fish, fresh from the Mediterranean, is packed in the finest Spanish oil and white wine vinegar, giving it a tender texture and exquisite flavor.

Case size: Ten 4.6 ounce tubs **BQ110 pre-order only**  
 Six 2 lb tubs **BQ510**  
 Anchovies in Oil (Six 2 lb tubs) **BQ502 pre-order only**

**PEREGRINO JAMON SERRANO**

This ready-to-eat signature ham of Spain uses a unique curing process that produces a ham with significantly less fat and salt, a fuller flavor, and a firmer texture than prosciutto. The Peregrino hams have no added nitrates, using only sea salt and time to achieve their traditional naturally cured flavor.

Case Size: Twenty-four 4 oz pre-sliced packs w/ hang tag **TA101**

**REY DE LA VERA PIMENTÓN**

Rey de la Vera represents four generations of paprika producers. Smoked paprika is a staple of the Mediterranean diet and is used to give both color and flavor to many traditional dishes. Rey de la Vera's unique drying process over an oak wood burning stove gives the paprika the aroma, flavor and distinctive color that La Vera pimentón is known for. Available in Hot or Sweet.

Case size: Sweet Twelve 75 gram tins **RV101**  
 or Ten 750 gram tins **RV502**  
 Hot Twelve 75 gram tins **RV102**  
 Traditional Twelve 75 gram tins **RV103 Pre-order only**

**REY DE LA VERA ÑORAS**

This traditional dried round pepper with an orange-red color from the Vera region of Spain is well known for the sweet smoked pimenton or paprika it produces - a key ingredient in Spanish Cuisine.

Case size: Two 500 gram bags **RV520**

**MATIZ MEDITERRÁNEO SEA SALT**

Flor de Sal The fine crystals, which are obtained from the very top of the crystallized water, are harvested by hand and dried in the sun for exceptional brilliance and whiteness.

Case size: Eight 125 gram plastic jars **MZM01**

Sea Salt with Herbs The combination of sea salt and the Mediterranean herbs of thyme, basil, rosemary and oregano gives a subtle aromatic flavor to all types of dishes.

Case size: Eight 125 gram plastic jars **MZM02**

Smoked Sea Salt Smoked sea salt will give an exotic smoked flavor to all types of dishes. In addition to traditional smoked dishes, use with meat, pork, even vegetables.

Case size: Eight 125 gram plastic jars **MZM03**  
 Eight 750 gram plastic jars. **MZM50**

**MANCHA-ORO SAFFRON**

The La Mancha region of Spain is famous for its high quality saffron that is used to give flavor, aroma, and color to many wonderful traditional dishes, including Paella. Mancha-Oro saffron is packaged in beautiful recycled glass jars and hand sealed with wax. Although saffron cultivation does not require pesticides or chemical fertilizers, this product is very difficult to certify organic due to the cost to the small farmers who grow it. Saffron is a 100% natural product without any preservatives or chemical additives.

Case size: Twelve 0.8 gram bottles **MO102 pre-order only**  
 Five 3 gram bottles **MO103 pre-order only**





#### MATIZ ANDALUZ PICOS

Picos are a traditional cracker made with olive oil, of which Spain produces in vast quantities. At times throughout history, when there has been an overabundance of oil, Spaniards created new uses for the excess. Thus was born the Pico. Using olive oil to make the plump breadsticks helped to preserve them when sailors took them on their long voyages to the new world. Today, picos are a staple on a tapas plate. They pair well with serrano ham, cheese, olives and more. Available in traditional and whole wheat.

Case Size: Twelve 7 ounce clear bags  
 Whole Wheat [MZA10](#)  
 Traditional [MZA11](#)

#### MATIZ VALENCIANO PAELLA RICE

Grown in the rich soils of the national protected L'Albufera Park of Valencia, both of these short-grain rices make the perfect ingredients for paella, arroz negro, and risotto. Their high absorption rates - Bomba absorbs even one-third more water than the traditional - allows them to soak up and hold the abundance of flavors in all of your favorite rice dishes.

Case size: Twelve 2.2 lb sacks Paella Rice [MZV01](#)  
 Four 11 lb sacks Paella Rice [MZV50](#)  
 Twelve 2.2 lb sacks Bomba Rice [MZV02](#)



#### MATIZ ANDALUZ TORTA DE ACEITE

Tortas de Aceite are a traditional Spanish crisp bread made with 24% Spanish olive oil. They are produced entirely by hand – each torta with its own distinctive hand-patted shape. The traditional sugared and almond tortas are flavored with a touch of anise, while the savory option is ideal for serving with dips and spreads. The newest flavors of Cinnamon & Sugar and Garlic & Parsley are an addictive twist on the original version.

Case size: Sweet – 6 tortas per pack: 10 packs per case [MZA20](#)  
 Savory – 6 tortas per pack: 10 packs per case [MZA21](#)  
 Almond – 6 tortas per pack: 10 packs per case [MZA22](#)  
 Cinnamon - 6 tortas per pack: 10 packs per case [MZA23](#)  
 Garlic - 6 tortas per pack: 10 packs per case [MZA24](#)

**MATIZ MARCONA ALMONDS** Marcona almonds are known as the chef's choice in almonds. Their higher fat content gives them an unsurpassed taste and texture. Available in blanched or fried in olive oil and salted (both with and without skins), these almonds are the ultimate snack food.

Case size: Fried & Salted (F&S) Twenty 500 gram bags [MZ201](#)  
 F&S w/skins Twenty 500 gram bags [MZ202](#)  
 F&S Twelve 1 kilo bags [MZ404](#)  
 F&S w/skins Twelve 1 kilo bags [MZ405](#)  
 F&S Two 5 kilo bags [MZ504](#)  
 F&S w/skins Two 5 kilo bags [MZ505](#)  
 Blanched Twenty 500 gram bags [MZ601](#)  
 NEW F&S Twelve 4 oz tubs [MZ101](#)  
 NEW F&S w/skins Twelve 4 oz tubs [MZ102](#)



#### MATIZ GALLEGO ORGANIC CHESTNUTS

Chestnuts aren't just for the holidays anymore! These amazingly sweet and moist organic chestnuts come from ancient groves of trees planted in the Galician region of Northwest Spain. They are purchased from small producers throughout the region, bringing much needed economic resources to small farmers. Matiz Organic Chestnuts are a very nutritious food, rich in vitamins, proteins and minerals. They are peeled and cooked and ready to serve.

Case size: Twelve 200 gram box [MZG20](#)



#### PRIORAT CARAMELIZED NUTS

These nuts are caramelized in small batches according to a traditional recipe handed down through the generations.

Case size: 2 kilo vacuum packed bags.  
 Almond [PN610 Pre-order only](#)  
 Hazelnut [PN620 Pre-order only](#)  
 Walnut [PN630 Pre-order only](#)



**MATIZ ESPAÑA SPANISH OLIVE MIX**

Our Spanish olive mix is a blend of Arbequina, Manzanilla, Cacerenas, Gordal, Caspe, and Empeltre olives produced according to traditional techniques, without the use of chemicals or additives. Once picked, the olives are naturally cured in water and salt to produce a pleasantly meaty olive with a soft texture.

Case size: 6.6 lb plastic containers **MZS50**

**PRIORAT NATUR OLIVES NEW PACKAGING**

Produced according to traditional techniques, these olives are selected by hand and then naturally cured with water, salt, and herbs to produce a pleasantly meaty olive with a soft texture. Arbequina olives, cured 3-4 months, are tiny but bursting with a nutty buttery flavor. Caspe-Moron "Trencada" or Broken olives, also cured 3-4 months, are cracked before they are cured to help tenderize them and bring out their full olive flavor. The black Empeltre, picked ripe and cured for 12-14 months due to the higher sugar content, are so good its impossible to eat just one! The enormous Gordal olives, cured 3-4 months, are a mouthful.

Varieties: Priorat Arbequina Olives

Case size: Twelve 7.75 ounce jars **PN101**  
Two 5.5 lb jars **PN501**

Priorat Black Empeltre

Case size: Twelve 7.75 ounce jars **PN103**  
Two 5.5 lb jars **PN503**

Priorat Gordal Olives

Case size: Two 5.5 lb jars **PN504**



**MATIZ CATALAN OLIVADA SPREADS**

Made from the unique Empeltre olive, this traditional Catalan spread will live up any sandwich, cracker or fresh vegetable. The Traditional Olivada is now joined by two new creations - Sweet and Hot. All three are heavenly smeared on cheese or toast. They give a wonderful crust to baked fish.

Case size: Six 6.5 ounce jars

**MZC30** Traditional

**MZC31** Sweet

**MZC32** Hot



**MATIZ CATALAN ROMESCO SAUCE**

Who would have thought that you could bottle Spain! But it has been done. Matiz Catalan Romesco sauce is made from a traditional recipe and all natural products that have been used in Mediterranean kitchens for centuries. This sauce is wonderful on meat, seafood, and vegetables - cook with it, use it as a dip, or spread it on sandwiches. This sauce is gluten free, unlike most romesco sauces that are made with bread crumbs.

Case Size: Six 6.5 oz glass jars **MZC34**



**MATIZ CATALAN ALL I OLI SAUCE**

Matiz Catalan All i Oli is a garlic lovers dream. Simple all natural ingredients are combined in a traditional recipe that has been used in Catalan kitchens for centuries. This sauce is wonderful on meat, seafood, vegetables - cook with it, use it as a dip, or spread it on sandwiches.

Case Size: Six 6.5 oz. glass jars **MZC33**



**MATIZ ANDALUZ ORGANIC SWEET GARLIC WITH PIMENTON**

Our organic sweet garlic with pimenton, from the southern region of Andalusia, has been cured in water and salt to remove the scent and bite that has been known to ward off vampires and potential dates. Then traditional pimenton from la Vera is added to give it an added smoky richness.

The resulting product can be served straight from the jar, combined with a bowl of olives or used simply as a garnish. Case size: Twelve 8.3 ounce jars **MZA31**

**EL REBOST DE L'EMPORDANET**

These culinary creations offer the home chef a unique new palette to work with. Violet Gelatin and Cava Vinegar Gelatin may be used as a base for sauces, atop a mix of fresh fruit, or alongside a dessert plate. Pineapple and Coconut Purée is a creative filling for crepes or topping for scones and confections. All three are wonderful accompaniments to cheeses and yogurts.

Case size: Twelve 6.2 ounce jars  
**RE101** Cava Vinegar  
**RE102** Violet



**MATIZ NAVARRO PIQUILLO PEPPERS**

Matiz piquillos carry a seal of authenticity granted only to those that are hand-picked in the Ribera del Ebro region of northern Spain. Piquillo means 'little beak,' in reference to the pepper's distinctive pointed shape. For generations they have been picked and produced almost entirely by hand, using no chemicals in the washing, roasting and peeling process. Slow roasting over open wood fires gives these unique peppers a complex, rich and spicy-sweet flavor. Piquillos can be roasted, sautéed, added to salads, stews or atop pizzas. Retail sized containers are organic; bulk containers are all-natural.

Case size: Twelve 7.6 ounce glass jars (organic) **MZN01**  
 Twelve 7.6 ounce glass jars (Denomination of Origin) **MZN00**  
 Six 6.6 lb tins **MZN50**



**MATIZ NAVARRO ARTICHOKE**

These Denomination of Origin artichokes come from the region of Navarra, known throughout Spain for its fertile soil and fine vegetables. They are hand-harvested and prepared according to traditional methods, and packed in water and salt. The resulting artichoke is tender and full of flavor.

Case size: Twelve 13 ounce jars **MZN02**

**MATIZ**

**PIPARRAS**

Piparras are a traditional long green pepper from the Basque Country of Spain. With a mild, slightly pickled flavor, they make a wonderful accompaniment to Bonito tuna and smoked fish. They're also fantastic on their own drizzled with olive oil and a bit of salt.

Case size: Fifteen 6.4 ounce jars **MZP01**  
 Five 1.5 lb jars **MZP50**



**QUINCE PASTE** The quince tree originates in the Middle East and symbolizes luck, fertility and love. In antiquity it was one of the most sought after medicinal plants. The fruit looks like a mix between an apple and a lemon. It must be cooked with sugar to tame the flavor and create a spreadable paste. Try it on toast or crackers, or do as the Spaniards do and spread some on Manchego cheese.



**Matiz Catalan** At once tangy and sweet in flavor and beautifully hued, this quince paste is an outstanding value.

Case size: Twelve 12.3 ounce containers **MZC01**



**Corazon del Sol** An all-natural extra-extraordinary quince paste from the south of Spain. Great care is taken in all aspects of the production process, from harvest to cooking and packing, to give this quince paste a deep color and rich flavor.

Case size: Eighteen 8.5 ounce containers **CS101**  
 Four 3.3 lb containers **CS502**  
**NEW** Eighteen 8.5 ounce containers organic quince **CS105**

**MATIZ EXTREMEÑO FIG PRESERVE & FIG SYRUP**

Two deliciously simple fig concoctions - pure organic figs and not much else. Fig Preserve combines dried figs with sugar and sesame to create a thick spread that goes well with toast, pastries, tortas de aceite, and cheese. Fig Syrup is made solely from dried figs and its deep dark sweetness is heavenly on crepes, poured over ice cream, or drizzled over cheese.

Case size: Fig Preserve twenty 5.6 oz. glass jars **MZE30**  
 Fig Syrup twenty 5 fl.oz. glass jars **MZE31**



**MATIZ ANDALUZ ALMOND & HAZLENUT PRALINE**

Rich and creamy pastes mixed with sugar from the region of Andalucia. Spread on warm bread, over crepes, on ice cream or layer pastries or cakes.

Case size: Twelve 9.8 ounce jars  
**MZA01** Almond  
**MZA02** Hazlenut



**MATIZ VALENCIANO ORGANIC HORCHATA CONCENTRATE**

Tiger nuts, also known as earth almonds, are tubers that come from the distinctive Chufa plant grown throughout Valencia. Tiger nuts make a delicious and nutritious sweet snack, and are the main ingredient of the exquisite Spanish Horchata, a refreshing drink served cold throughout the summer (not to be confused with the rice milk based Mexican horchata). With Matiz Horchata Concentrate you can enjoy this sweet treat all year round. Just add water and enjoy! (makes 3 liters)

Case size: Twelve 17.6 ounce bottles **MZV60**



**BLANXART CHOCOLATES**

Blanxart produces over 100 types of chocolate, each with its own personality and flavor, using traditional recipes and hand-craftsmanship. They select their own cocoa beans from Ecuador, Brazil, Cameroon, the Ivory Coast and Guinea, and then roast them to ensure the right blend, aroma and texture. The finished chocolates are 100% natural, and are wrapped in Blanxart's rustic, award-winning packaging, reflecting the craftsmanship of the products.



**CHOCOLATE BARS**

Case size: Twenty-four 1.7 ounce bars

- BX101** Milk
- BX102** Dark
- BX103** Milk with Hazelnuts
- BX104** Dark with Almonds



Case size: Fourteen 7 ounce bars (dark & milk chocolate)

- Twelve 7 ounce bars (with nuts)
- BX201** Milk
- BX202** Dark
- BX203** Milk with Hazelnuts
- BX204** Dark with Almonds

**ORGANIC CHOCOLATE BARS**

Case size: Twenty 3.5 ounce or Nine 2.2 lb bricks

- BX250** Milk Chocolate (34% cacao)
- BX251** Dark Chocolate (73% cacao)

Case Size: Twelve 5.3 ounce bars

- BX252** Milk with Hazelnuts
- BX253** Dark with Almonds



**GHANA CHOCOLATE**

Deep dark luscious chocolate with 80% cacao from Ghana.

Case Size: Twenty-four 1.7 ounce bars **BX110**  
Sixteen 5.25 ounce bars **BX210**

**SABORES**

Four wonderful new bars with chunks of real fruit and flavors embedded in rich dark chocolate.

Case Size: Twenty 3.5 ounce bars

- BX280** Ginger
- BX281** Tea
- BX282** Nibs (85% cacao)
- BX283** Orange



**NAPOLITANAS** Small squares of dark chocolate to accompany hot drinks.

Case size: One hundred 5 gram squares **BX105**



**HOT COCOA** Traditional Spanish hot chocolate in powder. Thick and Luscious. Completely heavenly.

Case size: Twenty-Five 200 gram bags **BX303**

**CHOCOLATE A LA TAZA** Unrefined dark chocolate mixed with sugar and vanilla in bar form. Perfect for eating raw or melted in hot milk.

Case size: Twenty 7 ounce bars **BX301**



**CATANIAS (BRICS)** Toasted marcona almonds covered in a creamy almond praline and lightly dusted with cocoa.

Case size: One 2.2 lb box **BX501**



**MATIZ FRUIT BREADS**

Traditionally used as accompaniments with cheese, these fruit breads also pair well with salads and desserts. The unique climate of Extremadura, leads to the production of extraordinary figs, dates and apricots.

Case size: Twenty-four 8.8 ounce half moon bars

Fig Bread: dried figs, walnuts, and spices. **MZE01**

Date Bread: dates and walnuts. **MZE03**

Apricot Bread: dried apricots and almonds. **MZE02**

Fig Bread also available in 11 lb (5 kilo) wheel **MZE10**

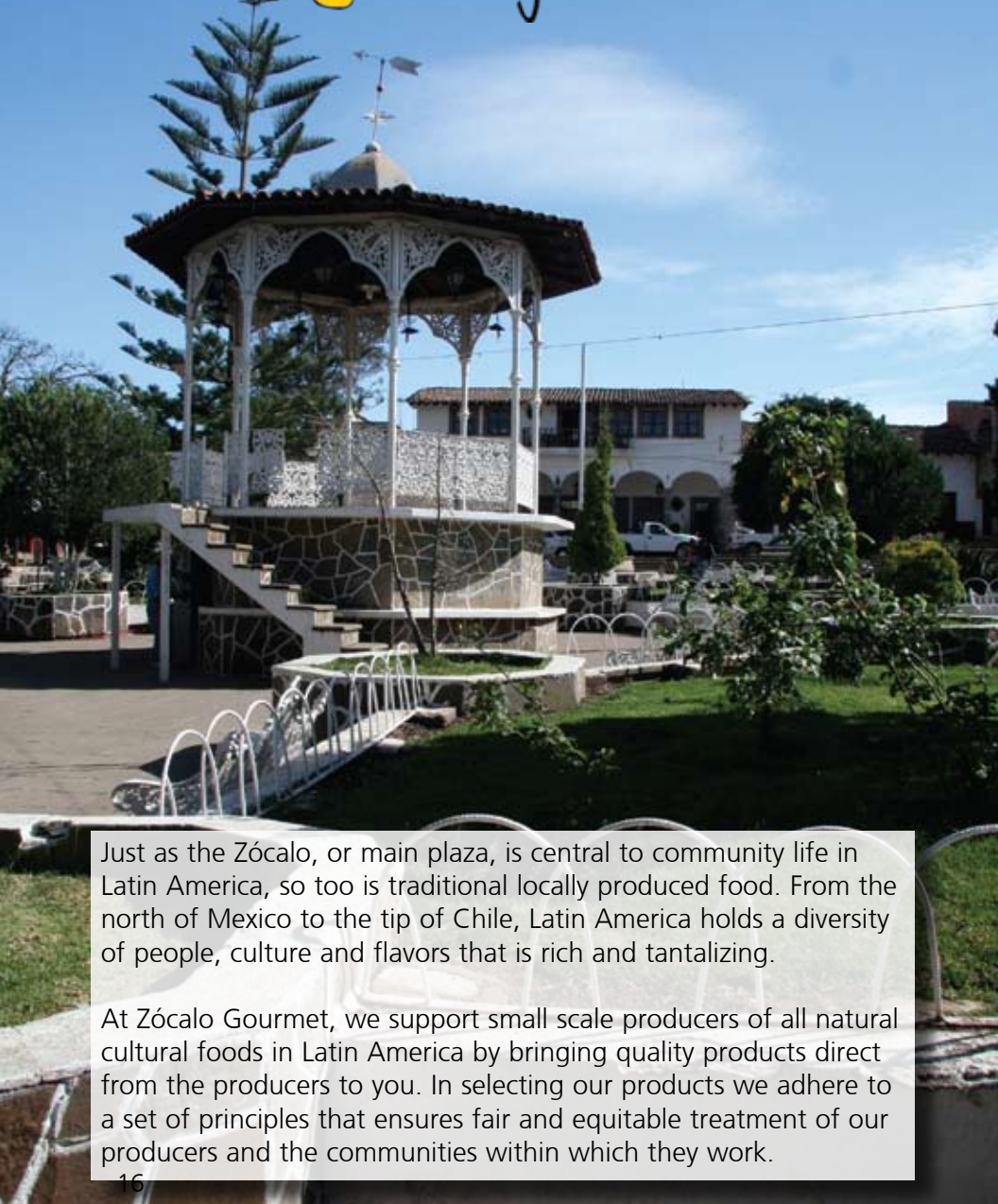


**PAELLA PAN**

Makes 4-5 servings.

Case Size: One 34 cm **PP134**





Just as the Zócalo, or main plaza, is central to community life in Latin America, so too is traditional locally produced food. From the north of Mexico to the tip of Chile, Latin America holds a diversity of people, culture and flavors that is rich and tantalizing.

At Zócalo Gourmet, we support small scale producers of all natural cultural foods in Latin America by bringing quality products direct from the producers to you. In selecting our products we adhere to a set of principles that ensures fair and equitable treatment of our producers and the communities within which they work.

#### APALTA ORGANIC AVOCADO OIL

This limited production Extra Virgin Avocado Oil is cold extracted from hand selected organic Hass avocados grown in groves of the central Chilean region of Cabildo. This sun-drenched valley, formed by the Andean mountains and the coastal mountain range, is fed pure waters from the Aconcagua Mountain. The resulting rich green oil has a delicate aroma and flavor of fresh ripe avocados. With a high smoke point (491°F) and abundant in antioxidants, vitamin E, and Oleic acid, it offers a healthy alternative for cooking, drizzling and dipping. Case size: Twelve 8.8 fl ounce (250 ml) bottles **ZCH500**



#### ZOCALO PAMPA CHIMICHURRI SAUCE

Chimichurri sauce is legendary in Argentine culinary history. It was born in the rural areas with each family producing its own unique concoction as an accompaniment to roasted meat. It gradually spread to the cities and has become integral to the ubiquitous parrillada, or Argentine barbeque. Case size: twelve 6 ounce jars **ZAR100**





**MEXICAN VANILLA BEANS**

Vanilla, the only edible fruit of the orchid family, originates from the Totonacapan Region of Veracruz on the Gulf Coast of Mexico. The Mexican Vanilla Plantation continues to use the original cultivation methods established by the Totonaca people of this region. Their vanilla beans are moist and sleek and have a rich, spicy, and woody fragrance.

Case size: Twelve glass vials of 4 vanilla beans **ZMX200**



**MEXICAN VANILLA EXTRACT**

The Mexican Vanilla Plantation produces an exquisite amber-colored vanilla extract rich in flavor and aroma. They begin with high quality beans cultivated on their farms in the Totonacapan Region of Mexico, the birthplace of the vanilla bean. After the extraction process - macerating chopped vanilla beans with ethyl alcohol and water - the extract is aged for nine months before bottling. This naturally sweet aged extract needs no added sweeteners as found in many other extracts in the market.

Case size: Twelve 1.69 fl ounce (50 ml) bottles **ZMX210**



**CALENDA HOT CHOCOLATE**

Oaxaca has long been known for its hot chocolate and churros (sweet fried bread). The cacao in this rich beverage is roughly ground with sugar, cinnamon, and almonds and formed into small disks that are then melted into hot milk using a wooden whisk called a molinillo.

Case Size: Twelve 8.5 ounce (Eight 2.2 ounce disks)



**XOXOC PRICKLY PEAR**

Xoconoste is a cactus native to the semidesertic Mexican state of Hidalgo. The plants are cultivated without machinery, fertilizers, or pesticides. Once the fruit is harvested by hand, it is cleaned to remove the thorns, hand peeled and deseeded, and then sun dried. Finally, sugar, salt or chile is added to produce a delicious and nutritious snack that is rich in fiber, vitamins, and minerals.

Xoconostle with chile has a soft texture and a bittersweet, slightly spicy flavor. Sweet Xoconostle is firm with a slight bittersweet flavor.

Case size: Sixteen 3.5 ounce (100g) boxes

**ZMX400** Chile

**ZMX401** Sweet



**XOXOC PRICKLY PEAR MARMELADE**

Xoxoc prickly pear marmalade is a versatile feast of the senses. The tangy flavor of the prickly pear mixed with sweet raw cane sugar makes the perfect combination for spreading on toast, layering on pastries, and even using chutney-style. This jam is made with 70% prickly pear which is grown naturally, without the use of pesticides, in the Hidalgo region of Mexico. Xoxoc works with local communities to replant the Xoconostle cactus as a way to stop erosion and boost the local economy.

Case size: Twelve 8.5 ounce jars **ZMX402**



### ZÓCALO PERU AJI PASTES

Peru is the birthplace of the chili pepper, or aji, and boasts several indigenous varieties that are the base for much of Peruvian cuisine.

Our Aji pastes come in three varieties. Aji Amarillo, the most important of the native chilies of Peru, is a spicy, yet sweet chili with a heat level of 6. Aji Limo, native to the northern coast, and most commonly used in ceviche and rice dishes, with a heat level of 8. Andw Aji Panca, with a fruity almost berry-like flavor, and a heat level of 2. In paste form, these chilies are often used as a base combined with sautéed onions, garlic and herbs. It is used for many sauces to flavor chicken, meat, fish, pasta, and rices. Gluten-free.

Case Size: Six 8oz jars

Aji Amarillo Paste - organic ZHR100

Aji Limo Paste - organic ZHR101

Aji Panca Paste - organic ZHR102



### ZÓCALO HERITAGE SPICES AND HERBS

Latin America boasts a wide variety of herbs, and spices. Our new Zócalo spice line seeks out the most unique and native flavors from all of Latin America. We begin by introducing three chilies and one herb from Peru. The chilies are described above. Huacatay, or black mint, is a dark green herb used in many traditional Peruvian dishes since ancient times. It combines well with spicy ajis in sauces, seasoning salts and dips. Gluten-free.

Case Size: Eight tins

Aji Amarillo Powder – organic 2.2 oz ZHR200

Aji Limo Powder – organic 2.2 oz ZHR201

Aji Panca Powder – organic 2.2 oz ZHR202

Huacatay Black Mint – organic 0.75 oz ZHR203



### ZÓCALO HERITAGE FLOURS & GRAINS

South America, and in particular, the Peruvian Andes, is home to one of the most important centers of genetic diversity in the world. Peru alone has over 35 species of corn, 2000 varieties of potatoes, and 650 native species of fruit. Zócalo Gourmet seeks out these ancient grains, legumes, and fruits and purchases them directly from the small producers who have cultivated their land for generations. All of these products are inherently gluten-free. Kañiwa is a hearty earthy grain high in protein. Purple Corn, or Maiz Morado, is rich in antioxidants and gives a beautiful purple hue to baked goods. Lima Bean flour is high in protein, iron, and antioxidants. And Mesquite flour imparts a warm, sweet, slightly smoky taste on foods, and enhances the flavors of cinnamon, chocolate, and coffee.

Case Size: Eight 1 lb bag in box

Kañiwa Flour ZHR300

Mesquite Flour ZHR301

Lima Bean Flour – organic ZHR302

Purple Corn Flour – organic ZHR303



### ZÓCALO HERITAGE PRODUCTS – FOOD SERVICE LIST

All products are gluten-free. Contact us for availability and full catalog.

Aji Amarillo Chilli Paste - Organic	10 lb
Aji Amarillo Dried Powder - Organic	35 lb
Aji Amarillo Whole Pods - Organic	20 lb
Aji Limo Chilli Paste - Organic	10 lb
Aji Limo Chilli Dried Powder - Organic	30 lb
Aji Limo Whole Pods - Organic	15 lb
Aji Panca Chilli Paste - Organic	10 lb
Aji Panca Dried Powder - Organic	35 lb
Aji Panca Whole Pods - Organic	15 lb
Rocoto Chilli Paste - Organic	10 lb
Aji Pinguita de Mono Whole Pods: Organic	20 lb
Black Mint (Huacatay) Organic Dried -Teacup	20 lb

Amaranth Flour – Raw or toasted; conventional or organic	40 lb
Amaranth Grain – Organic or conventional	40 lb
Amaranth - Puffed	6.6 lb
Kañiwa Flour – Raw or toasted; conventional or organic	35 lb
Kañiwa Grains - Organic or conventional	40 lb
Kañiwa - Puffed	10 lb
Quinoa Flour – Raw or toasted; conventional or organic	40 lb
Quinoa Grains - Organic or conventional	40 lb
Quinoa - Puffed	10 lb
Algarroba (Mesquite) Flour - Organic or conventional	40 lb
Lucuma Flour - Organic or conventional	40 lb
Sweet Potato Flour - Organic or conventional	40 lb
Yacon Flour - Organic	40 lb
Yuca Flour - Organic	35 lb
Maca Flour - Organic	40 lb
Lima Bean Flour - Organic	40 lb
Lima Beans Whole - Organic	40 lb
Faba Bean Flour - Toasted	40 lb
Purple Corn, Whole Dried - Organic	40 lb
Purple Corn Flour - Organic	40 lb
Giant Cuzco Corn Flour	40 lb
Giant Cuzco Corn Kernel	40 lb
Chestnut Flour – Raw or toasted	20 lb

Goldenberry, Whole Dried	40 lb
Lucuma Paste - Frozen	11 lb
Chirimoya Paste - Frozen	11 lb
Limon Sutil - Frozen	11 lb



## rooted foods

Rooted Foods are authentic, native foods that are created by small, community-based producers. They represent a community, a region, and a way of life. By purchasing Rooted Foods we are directly strengthening the social, environmental, and economic fiber of the community from where the product came. And this encourages healthier, more stable and self-sufficient local economies worldwide.

Rooted Foods is a voluntary initiative launched by the folks at Culinary Collective. We seek out and promote culinary products that are truly rooted in their communities - products that are healthy and unique, and that contribute to the self-reliance of local economies. Through transparency, Rooted Foods aims to inform consumers of the benefits to supporting small producers of authentic regionally-based products

The Rooted Foods team reviews products, gathers information, visits the producers, and nominates products for certification. An independent Review Board then assesses each nominated product to ensure that it meets the strict Rooted Foods criteria within five categories: Authenticity, Local Sourcing, Local Ownership, Social Responsibility, and Environmental Stewardship.

When you see the Rooted Foods logo, you know that the product you are buying meets the highest standards and is truly rooted in its community.



## Pricing & Shipping

Please contact us directly for current pricing and information about Culinary Collective shipping policy. We ship to distributors and wholesale accounts nationwide from our warehouses in Washington and Virginia.

14522 NE N Woodinville Way #201  
Woodinville, WA 98072

tel. (425) 398-9761 . fax (425) 398-9765

Sales Office tel (503) 232-8622 . fax (503) 234-6035

[www.culinarycollective.com](http://www.culinarycollective.com)

