

Feliz Navidad



2014 HOLIDAY GUIDE

from Culinary Collective



CASTILLO DE CANENA XV OLIVE OILS

Since 1780, the Castillo de Canena estate has been producing exceptional oils in the Guadalquivir Valley of Andalusia in the south of Spain.

Oleic acidity: 0.12%

Organic: No

Beautiful presentation, Award winning oils



Smoked Arbequina

This exceptional smoked oil is produced by slowly infusing the high quality Castillo arbequina oil with naturally produced smoke from a mix of oak, beech and birch wood, imparting undertones of caramel, vanilla and toffee into the final oil.

Case size: Twelve 250 ml bottles **CC260**

First Day of Harvest

Every year, Castillo releases a new First Day of Harvest XV olive oil, in both arbequina and picual, with an elegant label designed by a well-known Spanish artist.

Case size: Six 500 ml bottles

Arbequina **CC210**

Picual **CC211**



Arvum Gran Reserva Sherry Vinegar
Aged in oak cask following the traditional “criaderas and solera” system used for sherry wines for a minimum of 10 years. This vinegar is an exceptional example of the quality found in the vinegars of the Jerez region.

Case size: Six 200 ml bottles **AV105**

Three 2 liter jugs Reserva Vinegar **AV500**



Great as a topping on your favorite holiday desserts

Arvum Sherry Vinegar Balsamic Sauce & Cream
Traditional small-scale methods are used to produce these exquisite balsamic sauces, made from the must reduction of palomino and muscat grapes and sherry vinegar.

Their silky textures and flavors of licorice, dried fruits, and caramel, lend a special gourmet touch to any dish.

Case size: Sauce - Six 250 ml bottles **AV102**

Cream – Six 180 ml squeeze bottles **AV103**



ARVUM ARROPE - GRAPE MUST

Must reduction from Palomino and Muscat grapes from the Jerez region of Spain. 100% grape must without fermentation (0% alcohol). Ideal for seasoning, desserts, ice cream and sweet and sour stews, as well as to garnish dishes.

Case size: Six 8.5 fl. oz. bottle **AV101**





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	BX103	Milk with Hazelnuts
BX102	Dark	BX104	Dark with Almonds

Case size: Twelve 7 ounce bars

BX201	Milk	BX203	Milk with Hazelnuts
BX202	Dark	BX204	Dark with Almonds

ORGANIC CHOCOLATE BARS

Case size: Twenty 3.5 ounce or Nine 2.2 lb bricks

BX250	Milk Chocolate (34% cacao) USDA organic certified.
BX251	Dark Chocolate (73% cacao) USDA organic certified.



BLANXART SINGLE ORIGIN ECO BARS

This beautiful line of single origin chocolates is made from organic and fair trade sourced beans from 4 different regions: Peru, Philippines, Congo, and Brazil. Available in dark and milk from each region.

Case Size: Sixteen 4.4 oz. bars

Congo	82% BX410	42% BX411
Peru	77% BX412	38% BX413
Filipinas	71% BX414	44% BX415
Brasil	76% BX416	36% BX417



Great stocking stuffers



HOT COCOA

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

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



Holiday Desserts

MATIZ PECADO CHOCOLATE & FIG BAR

The Pecado Bar combines the sweet natural flavor of tender Spanish figs with the sinful decadence of chocolate and a hint of orange. This irresistible sweet-tooth satifier is produced by a small family company in the town of Almoharin, from the region on Extremadura, a land of abundant fig trees. In this region, fig trees continue to be cultivated as they have been for hundreds of years, using traditional techniques that minimize the use of fertilizers and chemical products.

Case size: Twenty 1.5 ounce individually wrapped bars **MZE22**



MATIZ ANDALUZ TORTA DE ACEITE

Tortas de Aceite are a traditional Spanish crisp bread made with Spanish olive oil. They are produced entirely by hand – each torta with its own distinctive hand-patted shape. The traditional sugared tortas are flavored with a touch of anise, while the savory option is ideal for serving with dips and spreads.

Case size: 6 tortas per pack: 10 packs per case
Sweet **MZA20**
Savory **MZA21**



TRIAS TRADITIONAL BISCUITS

In 1908, Joaquim Trias set out to produce high-quality cookies. He was so successful, that his characteristic cookies have become known throughout Spain as the traditional cookies of Catalonia. Today, the grandsons and great-grandchildren of the original founder are still dedicated to creating high quality all natural cookies, which can be found in the most prestigious shops around the world. Available in three scrumptious flavors: Giandua, chocolate hazelnut filled rolled wafers; Coco-Choc, the Catalan version of chocolate chip; and Ventalls, delicate wafers with a hint of lemon.

Case size: Eight bags per case

Giandua 5.3 oz **TR101**

Coco Choc 5.3 oz **TR102**

Ventalls 4.4 oz **TR104**

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**





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

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

MATIZ GALLEGO ORGANIC CHESTNUTS

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**



PUREMIEL ORGANIC HONEYS

Five generations of beekeeping knowledge are embodied in Purremiel raw honeys, which are produced using organic methods, with no artificial additives or pasteurization. Purremiel's happy bees run free in the Grazalema & Alcornocales natural parks of the Cadiz region of Spain. Available in four unique flavors. USDA organic certified.

Case size: Six 12.3 oz jars

- Orange Blossom Honey **PM101**
- Lavender Honey **PM102**
- Eucalyptus Honey **PM103**
- Native Forest Honey **PM105**



*Create your own
paella gift kit*



PAELLA PAN Makes 4-5 servings

Case size: One 34 cm **PP134**

PAELLA RICE Traditional or Bomba

Case size: 12 x 1 lb bags **MZV01** and **MZV02**

MATIZ VALENCIANO PAELLA SOFRITO

Case size: Twelve 12.3 oz jars **MZV10**

REY DE LA VERA PIMENTÓN

Case size: Twelve 75 gram tins **RV101**

or Ten 750 gram tins **RV502**

AZAFRAN-ORO SAFFRON

Case size: Five 3 gram bottles **MO103**

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 New Jersey.

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culinarycollective
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