

Asturian "Chorizo"

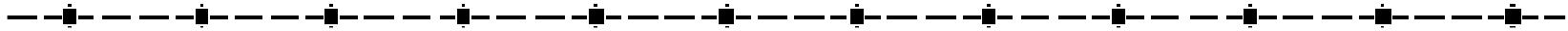


One of the peculiarities of Asturian "chorizo" is the great amount of pork fat in its composition and, as this fat is in part responsible for distributing its aroma and flavour to the meat, the result is a product with a typical savour. Preparation is as follows: The pork and pork fat is minced and mixed together with salt, paprika, cayenne pepper, oregano and garlic. The mixture is stuffed into the intestines and smoked. The curing period depends on the thickness of the "chorizo" and the use to which it will be dedicated (fried, boiled, "in cider", consumed raw,...).

WEIGHT 300gr

Price: 4€

Cheese: Ahumado de Pria



A type of cheese that is smoked with oak wood and that enjoys a high level of prestige among gastronomy enthusiasts.

Pasturised cow milk is used mixed with cream from sheep milk. It is pressed for 24 hours and then salted in brine. After airing, it is left to mature from one to two months. Then, it is smoked.

INGREDIENTS

Cow milk.

Cream from sheep milk, natural rennet and salt

FEATURES

Type: Semisoft

Shape: Cylindrical, with rounded edges and sides

Weight: There are basically two sizes: the small variety weighs between 500 and 800 grams; and the larger type between 1.5 and 2 kilograms.

Rind: Hard and flat, cylindrical and dun-coloured

Paste: Firm consistency and presents some small holes.

Yellowish-white in colour

Aroma: Smoky

Flavour: Smooth, with a typical smoky aroma which remains for some time on the palate

WEIGHT: 500 GR

PRICE: 6 EUROS



Cheese: Cabrales



Designation of Origin.

This is the best known cheese produced in Asturias as well as the one with the highest production level, the most consumed and the most used in preparing different dishes.

It is the first Asturian cheese to be awarded a Designation of Origin.

It all begins with the milk that has been milked the night before and that has been left to settle in a fresh atmosphere. The curds are cut carefully into round pieces of 1 to 2 cubic centimetres and as regular as possible and then they are left to settle.

Almost all the excess whey is poured out and the "arnios" (wooden moulds) are then filled with a loose and light mass. They are left to drain for one or two days and then salted. Salt is spread over the upper face and then some time is allowed for it to be well absorbed before turning the product over to do the same on the other face.

Finally the cheeses are taken to the airing celler for two to three weeks. Maturing is completed with a spell in a cave for two months, at least, from the date of the curds.

INGREDIENTS

Raw cow, sheep and goat milk, curds and salt, *Penicillium Rocheforti* fungi

FEATURES

Type: Semihard with blue paste

Shape: Cylindrical with clearly flat sides. In the past they used to be wrapped in maple leaves. Today they are presented wrapped in metalised foil with the shape of the leaves printed on it, in accordance with provisions of the Regulating Committee.

Weight: Variable, from 1 to 5 kilogrammes.

Rind: Soft, sticky, brown with orangy or yellowish areas and fetid smell.

Paste: Sticky with different degrees of cohesion depending on the degree of fermentation of the cheese. Compact without holes. Brilliant ivory white with bluish-green streaks.

WEIGHT: 200 GR

PRICE: 3.5 EUROS

Cheese: Peral



Blue cheese, highly appreciated by enthusiasts of this type of cheese. It can be eaten as an aperitif or after meals.

Once the milk curdles, it is cut into pieces of a size between 2 and 3 centimetres in order to be introduced into plastic moulds, without applying pressure, where it remains for some hours draining whey. Then salt is added.

Finally, the cheese is matured for a minimum of two months in chambers. The pieces are pierced by a needle in order to facilitate the growth of penicillium.

The surface is then cleaned and the cheese is wrapped in metalised paper and labelled.

INGREDIENTS

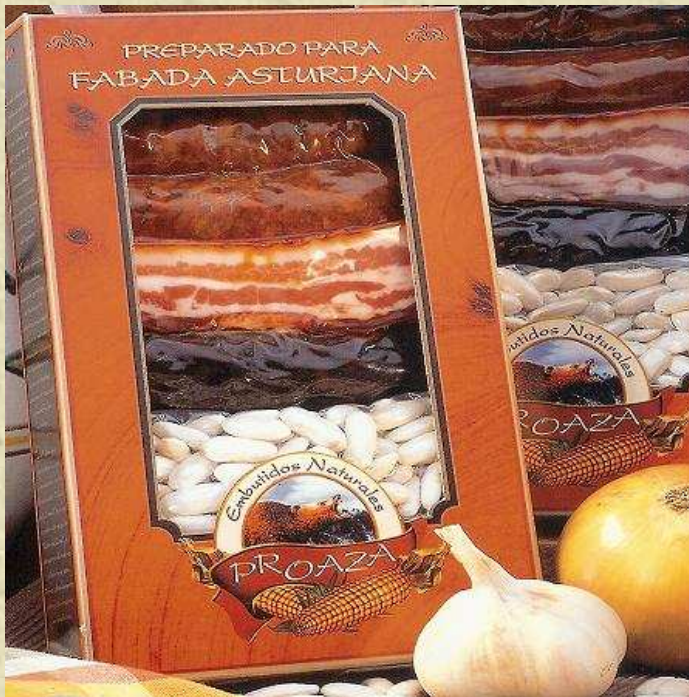
Raw cow milk.

Animal rennet, sheep butter and salt

WEIGHT: 600 GR

PRICE: 6 EUROS

FABADA



Fabada is the most typical stew in Asturias. It includes broad beans from the country, chorizo, black-pudding and pork fat. The trick is to prepare it on a slow fire.

WEIGHT: 400 GR

PRICE: 8 EUROS

Marañuelas



A hard biscuit, simple, prepared with butter, sugar, eggs, flour and lemon rind, decorated with plaits Typical dessert of Luanco and Candás, the two seafaring villages that dispute the origin of these tasty biscuits.

SMALL BOX: 6 UD

PRICE: 4 EUROS

SUSPIROS



Home-made biscuit. Small, round and thick, but which must not be hard..
Suspiros are made with cooked butter (the secret lies in the quality of the butter) mixed with sugar, egg and flour.

Suspiros are different depending on the area where they are prepared. The most famous are those from Pajares, which began to be prepared at the beginning of the century.

WEIGHT: 500 GR

PRICE: 5 EUROS

SARDINES



Tasty sardines can be found all year round, especially in summer when several festivals dedicated to sardines are held. It is the queen of our coastline, the most popular of fishes.

It can be served fried, grilled, roasted, coated in breadcrumbs or stuffed.

WEIGHT: 200GR

PRICE: 2 EUROS



Rice Pudding



Rice pudding is, together with "fabada", a fundamental part of our identity.

This dish is not exclusive of Asturias but its success is, without doubt, due to the excellent quality of our milk and to the way the sugar is burned.

WEIGHT: 150 GR

PRICE: 2.5 EUROS

CASADIELLES



Traditional Carnival dessert, similar to sweet cakes, stuffed with walnut, sugar and anisette (and less frequently with a sweet cream).

Some authors believe that the name comes from a distortion of "cosadielles" (guessing game of the type "I spy...") because the stuffing was a surprise.

PRICE (ONE BOX): 5 EUROS

Sea Urchin



WEIGHT: 80 GR

PRICE: 6 EUROS

Sea Urchins, known in Asturias as "oricio", are an extremely tasteful product with a flavour of "sea spray".

It is usually eaten boiled in salty water and accompanied by cider.

Scorpion Fish Paste



This pie is accompanied by asparagus and mayonnaise. It can be prepared with other types of fish, but scorpion fish is the most appropriate thanks to its pleasant flavour.

The "cabraño" or "tiñosu" (scorpion fish), once boiled, is cut up and the spines are removed. It is then mixed with tomato sauce, cream, beaten eggs and poured into a mould. It is finally cooked in the oven.

WEIGHT: 125 GR

PRICE: 2 EUROS

OLIVES



SPANISH TYPICAL
OLIVES

WEIGHT: 150 GR

PRICE: 2 EUROS



SPANISH CANDIES



SMALL BAG OF DIFFRENTS
SPANISH CANDIES: 1.5 EUROS

MEDIUM BAG OF DIFFRENTS
SPANISH CANDIES: 2.5 EUROS

BIG BAG OF DIFFRENTS SPANISH
CANDIES: 3.5 EUROS



T- SHIRT



1



Technical Characteristics:

100% Cotton

Size: S, M, L

PRICE: 22 EUROS



2



3

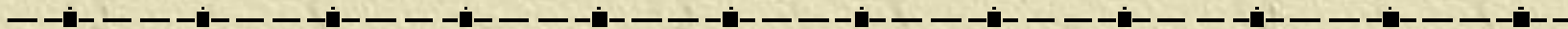
KEY-RINGS



**Technical
Characteristics:**
Rubber Key-ring
PRICE: 5 EUROS

BALL-PEN

1
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9
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€



PRICE: 2.5 EUROS

1
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9
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