

bubub

mermeladas de autor
presents:

GOOD APPETITE!
FROM ARAGÓN
SPAIN - EU

MARMELADE CATALOGUE

ARTISTIC PRESERVES

OUR PRESERVES ARE MADE WITH HIGH QUALITY FRUIT, CLEANED AND PEELED BY HAND, COOKED IN OUR PERKY ARTISAN KITCHEN WITH PRECISELY THE RIGHT QUANTITY OF SUGAR - NEITHER TOO MUCH NOR TOO LITTLE - AND FLAVOURED WITH LIQUEURS AND SPICES TO GIVE THEM THAT PERSONAL AND UNIQUE TOUCH - DARING AND DIFFERENT. THIS IS WHY WE ARE DELIGHTED TO CALL THEM 'ARTISTIC' PRESERVES.

EDIBLE GIFTS.

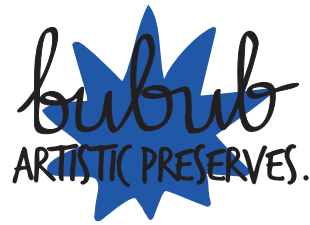
TASTY, VERY TASTY!



THIS PRESERVES
ARE BEEN PRODUCED
WITH THE RADIO ON.



CATALOGUE



*Mandarin and pumpkin jam
with a hint of Grand Marnier.*



This marmalade could perfectly have appeared in one of the tales of the thousand and one nights as it has a touch of the orient to it, being exotic and full of sensuality. The aromatic mandarin is accompanied by pumpkin, which provides texture, and they are seasoned with strands of saffron from Teruel and oriental curry. To this we add lemon and the magical final touch: a drop of Grand Marnier - the French cognac liqueur whose formula is a wonderful mystery.

Goes with >>

Buttered toast, grilled croissant, crêpes... Flavourful cheeses (blue, Roquefort, Gorgonzola) and spreadable ones (camembert, Torta del Casar). As a base for sauces for fowl or rabbit.

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*Lightly spiced tomato jam
with a hint of Whisky.*



Next to Moncayo, in the province of Zaragoza, lies Tarazona, the city in which the 'Cipotegato' festival is held: this features a singular character at whom tons of tomatoes are thrown. Something equally exciting can be felt on the palate soon after tasting it, a pleasant and surprising spicy whoosh invades the mouth - contrasting with the freshness of the tomato and the oaky sweetness of the whisky. It's devastating.

Goes with >>

The classic buttered piece of toast with a milky coffee - that's the way to start the day with energy! - or with grilled goat's cheese roule, cured cheese, mi-cuit, etc.

Truly a culinary experience >>

Use it as a basis for vinaigrette for salads (with onion, green pepper, gherkin, vinegar and salt).

CATALOGUE



Special Orange, rum and cinnamon marmelade.



This marmalade has a touch of bitterness, though less than the typical English marmalades made with 'Seville oranges' - commonly known as the bitter orange. The majority of the peel is used - it is cooked separately and left to soak. Caribbean rum and stick cinnamon provide a touch of heat and aroma that combine outstandingly well with the high quality oranges from Valencia.

Goes with >>

Buttered toast, grilled croissant, crêpes...

Truly a culinary experience >>

It is ideal to create a sauce that goes really well with free-range chicken or duck, etc.

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Special Peach and orange gin jam.



In Aragon, we have a lot of good produce but the peach is the best that can be found in the land. This jam is made with the addition of natural pectin produced in the cooking of the peach pits and it provides a special consistency and texture. Strips of orange peel are left to macerate in juniper gin, creating a very distinctive aroma. And, as with all the others, a drop of lemon to balance the Ph, provide aroma and help the jam to set better. *'Et voilà'!*

Goes with >>

Buttered toast, grilled croissant, crêpes... Fresh cheese, Farmer's cheese, cottage cheese, yoghurt.



Prepared with 63 grs fruit per 100 grs. Total sugar content: 37 grs per 100 grs. Lemon: 1%. Gin: 0.03 ml/gr. Net weight: 240 gr. - 8.46 OZ and 175 gr. - 6,16 OZ. Health Registration No: 21.19048/Z. TLF. - FAX.: 976198869. e-mail: digame@bubub.es Bubub Factory address: C/ San Miguel, 16, 50583, Trasmoz, SPAIN-EU.

CATALOGUE



Special Kiwi, Lemon and Tequila jam.

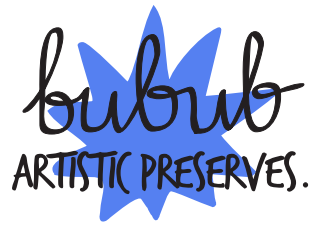


For lovers of slightly acidic flavours, this exotic combination carries a whiff of paradise with its heat and desert landscapes filled with cacti. The acidic flavours of the kiwi and lemon are nicely contrasted by the cane sugar and the dry, aromatic touch of Mexican tequila.

Goes with >>

Aside from being a delicious jam for a traditional breakfast, it makes a great accompaniment for Farmer's cheeses and yoghurts and is ideal as a sweetener for infusions (tea, pennyroyal-mint, chamomile, lime blossom, etc.).

CATALOGUE



*Special
Caramelised onion jam with a hint of red wine.*



Delicious and different, the process involves sweating the sweet onion, then caramelising it using sugar before cooking it in red wine from Campo de Borja. It is then seasoned with a naughty little touch of wine vinegar. Some close friends say that it is addictive, so consume in moderation!

Goes with >>

This jam is strongly recommended to accompany any roast meat - whether it be pork, lamb or game (deer, roe deer, wild boar, etc.).

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Strawberry jam with a hint of green pepper.



This time we have left aside ethylic aromas and have accompanied the joyous strawberry with a cunning pinch of green pepper - very aromatic, very special. In order to achieve a more interesting texture, we have ground half the strawberry - once the jam is ready - and left the other half with whole strawberries, producing an attractive, fun sensation in the mouth.

Goes with >>

If there exists a jam which we have to recommend for a sweet breakfast, then strawberry with a hint of green pepper would be it. But we would also recommend it for any type of dessert use you can imagine.

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The Bull-run Jam



The Bull-run jam is intended as an homage to those who defy danger and put their lives at risk by putting themselves in front of a bull or cow weighing hundreds of kilos - replacing fear with a good 'fix' of adrenaline. This is a strange and centuries-old tradition of the Iberian villages in which the cow is every bit as sacred as it is in India. A delicious jam with a simple yet surprising mix of red plum and pacharan - the red liqueur made from sloe berries.

Goes with >>

Spreadable and lightly acidic, it is an ideal accompaniment for Farmer's cheese. Likewise, it makes a good accompaniment for specific meats such as game (deer, roe deer, wild boar) or pork fillet.

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CATALOGUE



Brotherhood Jelly



We decided to make a jam that looked, smelled and felt like Easter. And we think we have managed it!

Following many tests in the laboratory (with resounding failures that led to an ultimate victory), we hit on the answer - finding the essence in simplicity: garnacha wine liqueur, cloves, sugar and the alga agar (to give it a natural consistency). It is presented in a beautiful purple box - the only thing missing from it is the smell of incense! It will surprise you.

Goes with >>

It would be wonderful to have a sponge cake with this jam as the filling. Likewise, it would provide a very pleasant contrast to any savoury tapa (anchovy and Farmer's cheese, for example) and an excellent accompaniment to foie gras.

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Txakoli Jelly



This jelly arose as a challenge: our friend Leticia (art gallery owner in Zarautz) inaugurated a group exhibition around the theme of the Basque white wine txakoli and straight away we began plotting how to make this 'jelea' (in Basque). Following lengthy alchemy, we came up with a delicate jelly that tastes of txakoli and has an angelic texture - something only achievable (permit us our pretention) by the Ferrán Adrià and Mermeladas Bubub of this world.

Goes with > >

It might surprise you to know that this is wonderful on toast with some Iberian ham. And also with any sauce to accompany white fish or skewered prawns, Guernica pepper and pineapple, for example. And outstanding with foie gras.

Prepared with 63 grs fruit per 100 grs. Total sugar content: 37 grs per 100 grs. Lemon: 1%. Txakoli: 0.15 ml/gr.
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Lovers' Jam.



A veritable gastronomic orgy is created through mixing blackberries, apple, cinnamon-flavoured rose water and cava brut nature in a subtle and captivating manner to create a most refined, original flavour. We sift the blackberries to remove the annoying 'woody' bits typical of berry fruit and we add lemon to remind us that love always has an acidic side - so that you must enjoy your fill while it lasts. It is one of our most heralded jams.

Goes with >>

This jam - preferably spread over a nice piece of toast - goes very well with black tea. It also nicely complements foie gras. Naturally, it is imperative to eat it in good company and if you are there under the light of the moon, well...

Prepared with 63 grs fruit per 100 grs. Total sugar content: 37 grs per 100 grs. Lemon: 1%. Cava: 0.03 ml/gr.
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Pilar Jam



These little pieces of Aragonese peach macerated in red wine and lemon peel and cooked with stick cinnamon become - thanks to the alga agar - a voluptuous mix of jelly and jam which melts in the mouth among tears of joy. "Spread and yippee!"



Goes with >>

A perfect jam to use as filling for a sponge cake. It also goes well with yoghurt and you might want to use it as a sauce to accompany pork dishes.



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Cava and Gold Jelly



The pang of a secret pleasure that allows us to savour the elixir of a perhaps forgotten, almost obscene luxury: cava and gold, real gold! A private slice of vengeance against the sub-primes and an outpouring of fantasy that is a deal to make each spoonful into a Belle Époque era celebration.

Goes with >>

With foie gras, foie gras and more foie gras. And when there is no more foie gras, use the teaspoon!