



GOURMET PREMIUM

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COLOURS OF SPAIN FLAVOURS FOR AROUND THE WORLD



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*Pure Indulgence*

Yolanda Sarroca

*Share life*

Antonio Mariscal

MARISCAL & SARROCA



# MARISCAL & SARROCA



MARISCAL&SARROCA, Antonio and Yolanda, is a family-run business dedicated to exporting top quality Spanish products. MARISCAL&SARROCA is a synonym for Spanish gourmet food, delicacies, exclusive products, top quality; but also professionalism, respect for artisanal methods, environmentally friendly production processes and search for healthy food. Quite simply MARISCAL&SARROCA can guarantee excellent products and service.

We love travelling around the world, and this made us realize that, while Spanish foods were very much appreciated, they were often hard to find abroad. We are fully aware of the demonstrated benefits that the traditional Mediterranean diet has on our health, so we decided to source the best olive oil, jamón, cured meats and cheese from around Spain. Now you can also benefit from their properties, and enjoy the best flavours from Spain without having to leave your front door.

The farmers we have got to know are experts at what they do. We totally trust them and respect their profound knowledge. In turn, they are very excited about the possibility of their products travelling abroad.



# MARISCAL & SARROCA

MARISCAL&SARROCA contributes to sharing their deep-rooted culinary traditions. The food products we offer are made without taking time into consideration, quality is the only and foremost priority. After all 'good things come to those who wait'.

In a world where rushing from here to there seems to occupy most of our time, we sometimes forget the small pleasures of life. MARISCAL&SARROCA invites you to take a break from the daily hassles, sit at the table and enjoy our unique quality products with friends and family. We want to fill your house with the flavours that bring back memories of the sun, the warmth of a special moment that you will never forget, new sensations and flavours that remind you of the joy and tranquility of a perfect holiday.





# OUR SELECTION



# OUR SELECTION



MARISCAL&SARROCA offers the best gourmet foods from Spain. We invite you to travel with us throughout Spain. Our selection combines quality, professionalism, health and pleasure.

MARISCAL&SARROCA has sourced fine foods from Spain, traditionally produced and full of healthy properties. We have chosen the best Iberico jamón from Huelva and Salamanca, the tastiest chorizo from Salamanca and the very special cecina (beef ham) from León.

Enjoy the most delicious extra virgin olive oil varieties, which range from the arbequina type in Aragón, to the saffron infused one or the unique and very exotic olive oil with gold leaf, and the organic oil from Tarragona.

Our wide selection of cheese varieties offers great tastes from different regions. Cow's cheese from Asturias (Afuega'l Pitu), the traditional goat's and sheep's cheese from the Moncayo area, or hand-made cheese from the mountains of Albarracín, Teruel, both in Aragón.



# OUR SELECTION

An additional element for a perfect dish platter will, no doubt, be the quince paste from Murcia, either in its more traditional form, or in its new varieties with orange or with walnuts.

The final touch of sophistication will be provided by the saffron and black truffle from Teruel.

Turn our fine foods into a perfectly harmonious meal, full of the vibrant colours from Spain: red from the ham, chorizo and cecina, gold from the best olive oil, and pure creamy white from the cheese. Succumb to the spell of the flavours that the sun produces, adorn your table with the Spanish gastronomic jewels that MARISCAL&SARROCA has sourced for you. Enjoy new gourmet experiences, and feel the excitement of the perfectly rounded flavours which we can provide you with.





# OUR SELECTION



## IBERICO JAMÓN

HUELVA HAM  
SALAMANCA HAM



## CHEESE

AFUEGA'L PITU CHEESE  
ASTURIAN CHEESE  
CHEESE FROM  
ALBARRACÍN  
CHEESE FROM  
MONCAYO



## CHARCUTERIE

CECINA (CURED BEEF)  
IBERICO CHORIZO



## OLIVE OIL

EXTRAVIRGIN  
OLIVE OIL VARIETY  
ARBEQUINA  
FLAVOURED EXTRA  
VIRGIN OIL

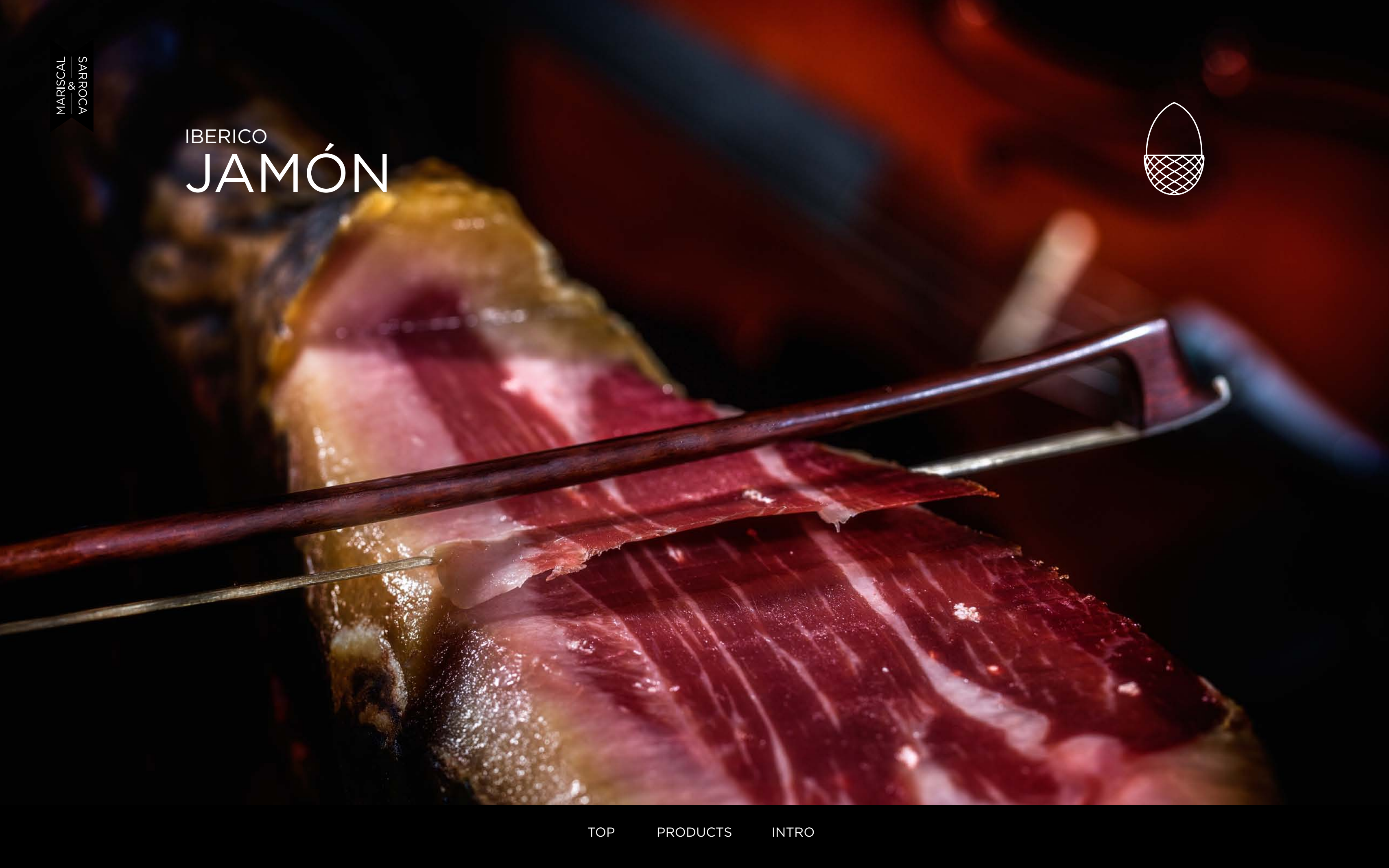


## DELICACIES

QUINCE JELLY  
SAFFRON



IBERICO  
JAMÓN





IBERICO  
JAMÓN

Iberico jamón is the most appreciated gourmet food of Spain. This delicacy is a must in every gathering of friends and celebrations. Its production follows ancestral traditions, and the result is an organic product with a high nutritional value. MARISCAL&SARROCA brings you top quality ham that comes from free range black pigs that feed on acorns. This is what makes it different to Serrano ham, which comes from white pigs.

Iberico pigs are an indigenous breed to Spain. They are free to roam and feed on the meadows where acorn trees and gall-oak trees bear the fruits that form the basis for their diet. The acorns (bellota), and the fact that the animals move around result in a ham different from any other - a healthy fine food.

The process is long. An ibérico bellota ham must be cured in salt before spending a minimum of 24 months drying in the mountain air. Patience and expert hands are keys for the production of this delicacy.

MARISCAL&SARROCA brings you the best ham from Huelva and Salamanca. Two of the most appreciated varieties in Spain.

OUR  
JAMÓN SELECTION

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HUELVA HAM



SALAMANCA HAM



# IBERICO JAMÓN

## IBERICO BELLOTA JAMÓN FROM SALAMANCA

Iberico jamón is possibly the best delicacy of Spanish gastronomy. It is a real pleasure to gather around a table with family and friends to eat some finely carved Iberico ham from Salamanca. This excellent ham has an intense and lasting flavour, full of nuances and scents from the meadows of this beautiful part of Castilla.

The Iberico ham from Salamanca that MARISCAL&SARROCA offer you is cured in the dry cold mountain air. Salamanca enjoys short summers followed by long dry winters, the perfect climate for curing this gourmet food.

MARISCAL&SARROCA have sourced this limited production ham, selected by experts from animals that have roamed freely in the Salamanca meadows. Slow curing methods guarantee the best quality. A true delicacy.

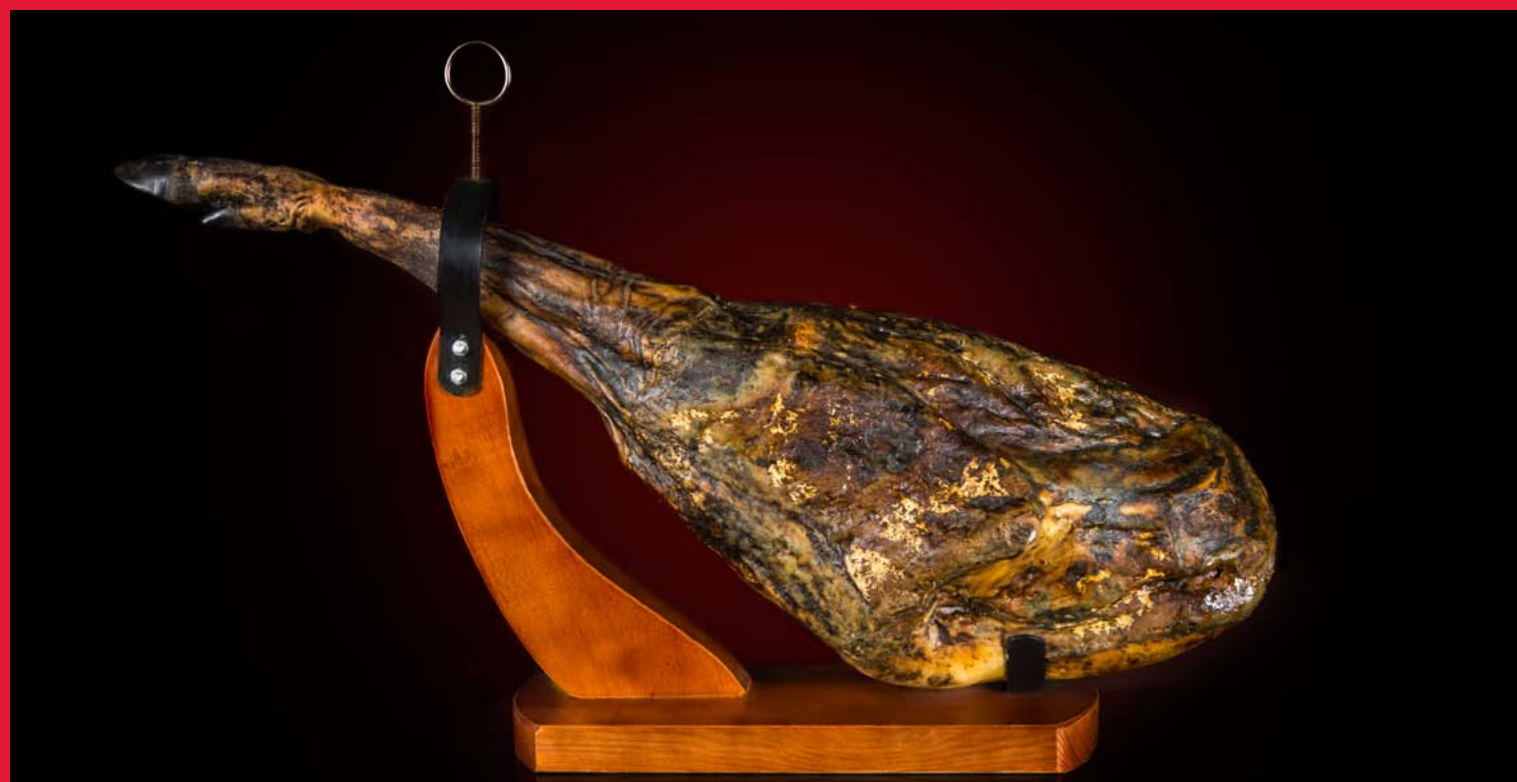


# IBERICO BELLOTA JAMÓN FROM HUELVA

## BONE-IN WHOLE “PEREZ ROMERO” HAMS FROM HUELVA



REF: **00200020**



This jamón has been produced in the same way for centuries. No preservatives or colourings are used – an amazing delicacy of the Spanish gastronomy. Enjoy it as a starter, carved very finely, on some bread. Use it also as accompaniment to other dishes. Once you try it, you will agree with us – there is no ham like the Iberico Bellota Ham from Huelva.

A narrower leg, a dark hoof, and a more slender animal are the identity signs of the true Iberico ham from Huelva. And if we had to choose one, we believe that the unique and limited edition hams from Pérez Romero are the best. Only a few of them are produced every year, under strict quality standards. Ancestral production methods are carefully followed. A very exclusive and special food.

Buy the whole leg, which ham experts view as an ‘art piece’, or buy the more convenient pre-sliced packs, easy to enjoy any time.

- FROM **SELECTED PIGS** THAT BREED ON THE MEADOWS OF THE AROCHE HILLS
- EXCEPTIONAL **QUALITY**, LIMITED PRODUCTION
- BONE-IN HAMS WEIGH APPROXIMATELY **8 Kg**
- **SLICE VERY THINLY** TO ENJOY IT AT ITS BEST



# SLICED IBERICO BELLOTA JAMÓN FROM SALAMANCA



HAND CUT

REF: **00200010**

SLICED

REF: **00200011**



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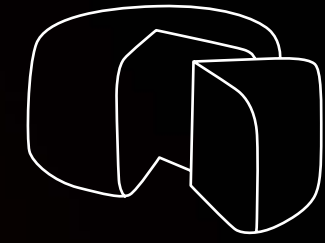


Bring to room temperature by taking the pack out of the fridge and open approximately **30 minutes before consumption.**

CALIDAD PREMIUM QUALITY

- FINE SLICES OF IBERICO HAM FROM **ACORN FED PIGS**
- CURED FOR **+36 MONTHS**
- PACK **100g**
- VACUUM PACKED. CARDBOARD TRAY

# OUR CHEESE





# OUR CHEESE SELECTION



MARISCAL&SARROCA, in their search for the best Spanish cheese, have sourced different varieties that will surprise and excite the most demanding palates. Cow's, goat's and sheep's cheese that you can enjoy on their own, or you can use to make wonderful cheese recipes, as a way to add a special flavour to many of your favourite dishes. Spain produces many artisan cheeses that reflect gastronomic traditions from its different regions. Most of the cheese varieties we offer are limited productions, and very exclusive.

Afuega'l Pitu is a famous cheese from Asturias, in the north west of Spain. It is made from pasteurized cow's milk and it has a rounded pyramid shape (atroncau). We offer two varieties, the more classic one, and a more innovative one with hot paprika. Also from Asturias, you will love to try the very delicious cheese made with cider, the regional drink.

In the Moncayo Mountain area and in Albarracín, in Aragón, very delicious goat's and sheep's cheese are produced, with a very unique taste and texture.

We recommend that, in order to enjoy the intense and rich flavour of these cheeses, you bring them to room temperature before serving. All the subtle nuances will be better appreciated.

# OUR CHEESE SELECTION



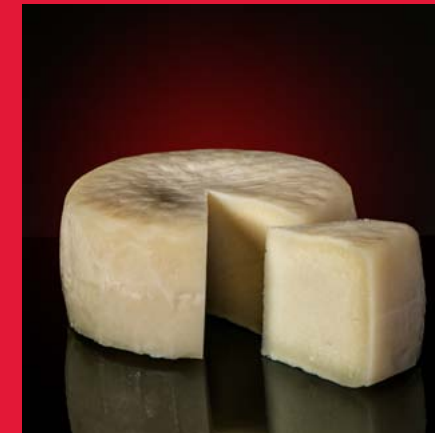
AFUEGA'L PITU WHITE  
ATRONCAU



AFUEGA'L PITU  
PAPRIKA ATRONCAU



ASTURIAN CHEESE  
WITH CIDER



ASTURIAN GOAT'S  
CHEESE



CHEESE IN TRUFFLE  
EXTRA VIRGIN OIL  
FROM ALBARRACÍN



GOAT'S CHEESE FROM  
ALBARRACÍN



GOAT'S CHEESE FROM  
MONCAYO

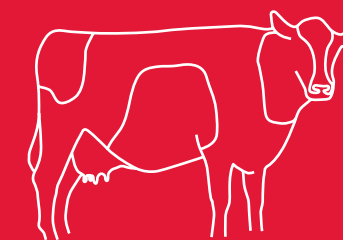


SHEEP'S CHEESE FROM  
MONCAYO



# AFUEGA'L PITU COW'S CHEESE

## CLASSIC WHITE ATRONCAU



REF: **00500030**



One of the oldest and most appreciated cheeses from Asturias comes from where the green valleys roll into the rough Cantabrian Sea, and where the best cattle from the country produce a milk of excellent flavour, the basic ingredient for the cheese Afuega'l Pitu - a greatly appreciated gourmet cheese.

The cattle, Fresian and Asturian breeds, graze on the valleys for 12 months of the year, so the production of milk is continuous, and Afuega'l Pitu can be enjoyed all year round.

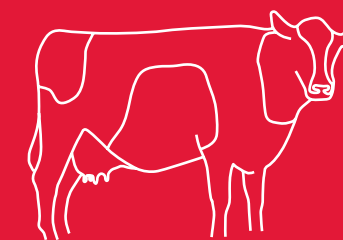
MARISCAL&SARROCA offers the two varieties, classic White and Red, which incorporates paprika in the paste, making this cheese unique. Often the paprika is used on the rind, as a preservative, but in our Afuega'l Pitu the paprika is incorporated in the paste, giving the final produce a delicious flavour and unique colour.



- **PASTEURIZED** COW'S MILK CHEESE
- **SLIGHTLY ACIDIC** TASTE, **LESS SALTY** THAN OTHER CHEESES. CREAMY TEXTURE
- PYRAMID SHAPE PIECE, **400g**
- ENJOY IN SMALL BITE SIZE PIECES OR SPREAD ON BREAD

# AFUEGA'L PITU COW'S CHEESE

## PAPRIKA ATRONCAU



REF: **00500031**



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MARISCAL&SARROCA offers the two varieties, classic White and Red, which incorporates paprika in the paste, making this cheese unique. Often the paprika is used on the rind, as a preservative, but in our Afuega'l Pitu the paprika is incorporated in the paste, giving the final produce a delicious flavour and unique colour.



- PASTEURIZED COW'S MILK CHEESE WITH **PAPRIKA**
- **SLIGHTLY ACIDIC** TASTE, **LESS SALTY** THAN OTHER CHEESES. CREAMY BUT DRY TEXTURE
- PYRAMID SHAPE PIECE, **400g**
- ENJOY IN SMALL BITE SIZE PIECES OR SPREAD ON BREAD



# CHEESE WITH CIDER

## ASTURIAS



REF: **0050032**



This is a modern take on the two most traditional elements from the asturian gastronomy, milk and cider. The rich and flavour some milk from the green pastures of Asturias is mixed with the pressed apples to produce a curd that will turn into a soft, silky cheese with fruity and floral aromas.



- PASTEURIZED COW'S CHEESE WITH A TOUCH OF **CIDER**
- SUBTLE **FRUITY FLAVOURS**
- TRADITIONAL ROUND SHAPE, **500g**
- ENJOY ON ITS OWN OR WITH BREAD/CHEESE CRACKERS

# GOAT'S CHEESE ASTURIAS



REF: **00500033**



This goat's cheese from Asturias is made from the milk obtained from goats that feed on the rich Asturian meadows. Mild cheese made by enzymatic coagulation.

Soft creamy texture, round shape. No additional rind or additives.



- TRADITIONAL ROUND SHAPE, **500g**
- ENJOY ON ITS OWN OR WITH BREAD/CHEESE CRACKERS



# CHEESE PRESERVED IN TRUFFLE OIL

## ALBARRACÍN



REF: **00500021**

MARISCAL & SARROCA offer you the possibility of enjoying the most exquisite sheep's cheese preserved in truffle extra virgin olive oil. This is a real delicacy for very special occasions.

The cheese is made from fresh pasteurized sheep's milk, and it is preserved in small cubes immersed in a delicate olive oil scented with the best truffle in the world, the tuber meanosporum, or black truffle from Teruel. With time, the cheese acquires the intense and unique flavour of the truffle.



- GOAT'S CHEESE PRESERVED IN **TRUFFLE OLIVE OIL**
- GLASS JAR
- PERFECT AS AN APERITIFF, AS A TASTY TAPAS SERVED ON TOP OF A TOASTED FRESH SLICE OF BREAD
- **400ml**

# GOAT'S CHEESE ALBARRACÍN



REF: **00500020**



This cheese from MARISCAL & SARROCA is made in an artisan way with pasteurized goat's cheese from animals that live in herds in the area of Albarracin, Aragon. The cheese is matured in a coating of natural mould, which covers each cheese with a grey rind. It is intensely white, with a soft fresh flavour, mildly acidic, due to the fact that it is only matured for up to 90 days.



- **GOAT'S CHEESE** FROM THE AREA OF ALBARRACIN, MATURED IN **NATURAL MOULD**
- PERFECT TO HAVE IN **SALADS**, OR AS A DESSERT WITH **QUINCE PASTE** OR **WALNUTS**
- IN ORDER TO ENJOY ITS DELICATE FLAVOUR AT ITS BEST BRING TO **ROOM TEMPERATURE** BEFORE CONSUMPTION
- **450g**

# GOAT'S CHEESE MONCAYO



REF: **0050010**



MARISCAL&SARROCA has sourced two very special and exclusive cheeses from the Moncayo Region, in Zaragoza, north East Spain. They are produced in an artisan way, following ancestral traditions from Aragón. Raw sheep and goats' milk is used to obtain a very flavoursome product.

The production is limited, because cheese is only produced when the milk obtained is of exceptional quality. Artisan production guarantees a unique result. Each cheese is precious thanks to the expert hands that have shaped it.



- APPROXIMATE WEIGHT **600g**
- ARTISAN CHEESE, MADE FROM **RAW GOAT'S MILK** FROM HERDS IN THE MONCAYO AREA
- CHEESE THAT HAS **MATURED FOR OVER 2 MONTHS**, AND IT AGES IN ITS OWN MOULD, WHICH RESULTS IN A LASTING PUNGENT TASTE
- **LIMITED PRODUCTION**, THE AMOUNT PRODUCED DEPENDS ON SEASONAL CHANGES IN THE HERD'S MILK



# SHEEP'S CHEESE MONCAYO



REF: **0050011**



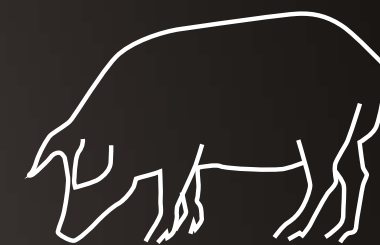
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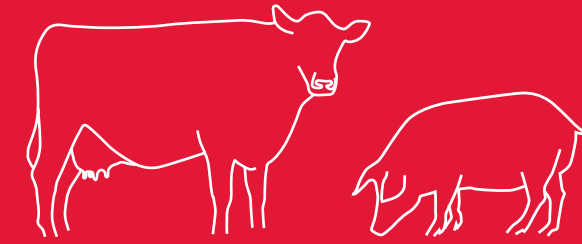
- APPROXIMATE WEIGHT **750g**
- ARTISAN CHEESE, MADE FROM **RAW SHEEP'S MILK**
- CHEESE THAT HAS MATURED FOR OVER 2 MONTHS, WITH A **STRONG AND PERSISTENT FLAVOUR**
- **LIMITED PRODUCTION**, THE AMOUNT PRODUCED DEPENDS ON THE SEASONAL CHANGES IN THE HERD'S MILK

OUR  
CHARCUTERIE





# OUR CHARCUTERIE SELECTION



IBERICO CHORIZO RING



IBERICO CHORIZO  
SAUSAGE SHAPED



SLICED IBERICO  
CHORIZO



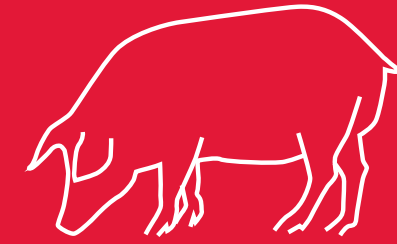
SLICED CECINA



CECINA PIECE



# IBERICO CHORIZO FROM SALAMANCA



REF: **0030012**



- IBERICO CHORIZO RING FROM **ACORN-FED PIGS**
- APPROX **220g**
- VACUUM PACKED

Bring to room temperature before consumption.

Slice very finely.

Chorizo is a traditional charcuterie unique to Spain. The best chorizo is made from 100% Iberico pigs. MARISCAL&SARROCA bring you the best Iberico chorizo made from acorn-fed pigs in Salamanca. Enjoy with some bread, as a tapa, or use it to add its special flavour to some of your favourite dishes.

The traditional crafting process starts by mincing the meat, to which paprika and other spices are added. It is left to soak up the spices overnight and then the mince is stuffed into pork casing. At this point it is ready to dry for at least 50 days at optimum temperature and humid conditions.

MARISCAL&SARROCA offer the best chorizo from the best Iberico pigs from Salamanca. Traditional recipes are used, together with the exclusive paprika from la Vera. The result is exquisite.

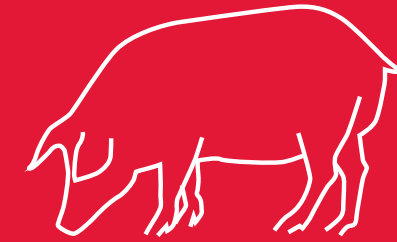
REF: **0030011**



- IBERICO CHORIZO SAUSAGE SHAPE FROM **ACORN-FED PIGS**
- APPROX **220g**
- VACUUM PACKED

# IBERICO CHORIZO

## SLICED CHORIZO FROM SALAMANCA



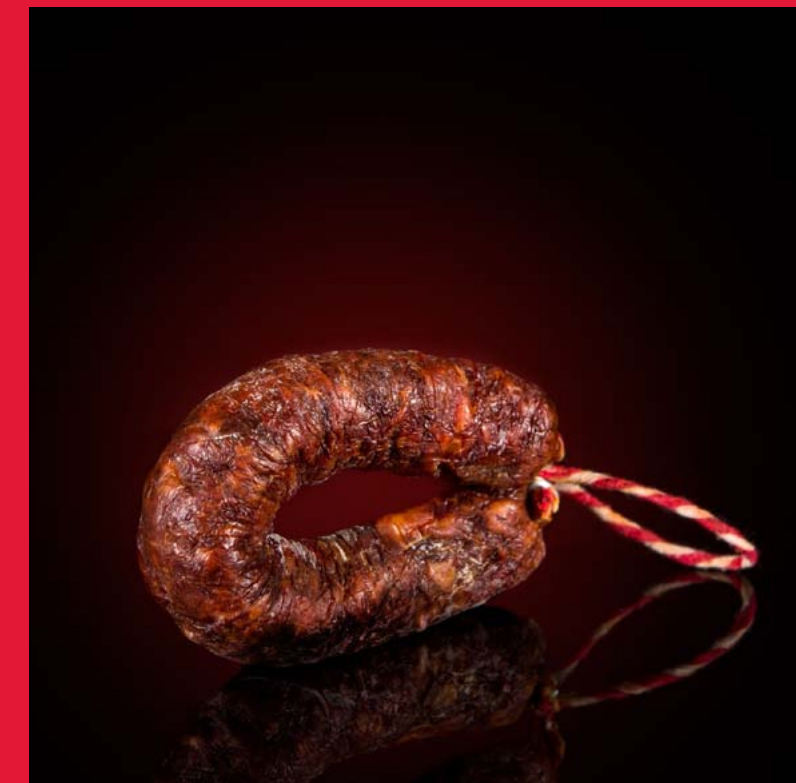
REF: **00300010**



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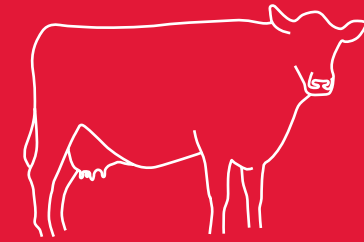


- IBERICO CHORIZO FROM **ACORN-FED PIGS**, FINELY SLICED
- PACK **100g**
- **VACUUM PACKED** ON A CARDBOARD TRAY

Bring to room temperature by taking the pack out of the fridge and open approximately 30 minutes before consumption.

# CECINA

## SLICED CECINA FROM LEON



REF: **00400010**



Cecina, or beef charcuterie, is little known outside Spain. It is produced in a similar way to the famous Spanish ham, but it is made of beef. The highest quality cecina is that of Astorga, León. It is made from beef leg, which has been salted and slightly smoked on oak wood. After a few months of a slow curing process the cecina is ready for consumption. The result is a bright deep red meat, with very low salt and fat content.

The cecina offered by MARISCAL&SARROCA will be Halal certified from January 2014.



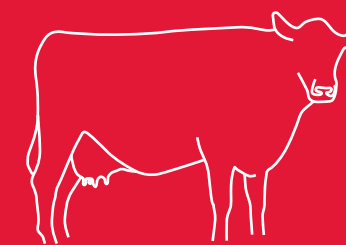
Bring to room temperature by taking the pack out of the fridge and open approximately **30 minutes before consumption.**

- **VACUUM PACKED**
- **100g BEEF WITH LOW FAT AND HIGH PROTEIN CONTENT**



# CECINA

## CECINA FROM LEON



REF: **00400011**

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- **700g** PIECE, VACUUM PACKED
- BEEF WITH A **HIGH PROTEIN CONTENT**



Bring to room temperature before consumption.  
Slice very finely.



DELICACIES  
**QUINCE PASTE**





# OUR QUINCE SELECTION

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QUINCE PASTE  
TRADITIONAL FLAVOR



QUINCE PASTE WITH  
ORANGE / QUINCE  
PASTE WITH WALNUTS



# QUINCE PASTE

## TRADITIONAL TASTE



REF: **0060011**



Quince paste is one of the most traditional desserts in Spanish gastronomy. A healthy food that can be incorporated into many recipes, being a good cheese board one of the most popular ways of presenting it. Mariscal & Sarroca's quince paste comes from the best Mediterranean fruit orchards, and it is prepared according to ancestral recipes of the Spanish east coast.

Originally from Asia, quince fruit was introduced some centuries ago in Spain. Only the best quinces from the Murcia region are used to make the delicious quince paste we offer. Mixed with sugar in a slow cooking process, we obtain this delicious and original paste that is healthy and natural, as well as fat free.

Give your dessert a special touch with quince paste from Mariscal & Sarroca.

REF: **0060010**



- **1.5 Kg** TOP QUALITY QUINCE PASTE TO SLICE BEFORE CONSUMPTION. TRADITIONAL FLAVOUR
- **TUB 400g** TRADITIONAL FLAVOUR

# QUINCE PASTE WITH ORANGE / WALNUTS



REF: **0060012**



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Give your dessert a special touch with quince paste from Mariscal & Sarroca.

REF: **0060013**



- TUB **400g** QUINCE PASTE PREPARED WITH **ORANGES**
- TUB **400G**. QUINCE PASTE PREPARED WITH **WALNUTS**





DELICACIES  
**SAFFRON**





# SAFFRON FROM TERUEL

## TRADITIONAL FLAVOUR



REF: **00700010** (1g)

REF: **00700011** (5g)



Give your dishes the colour and flavour of the most selected saffron from MARISCAL&SARROCA. Our saffron comes from Teruel, and it is always from the most recent season. Arabs brought this amazing condiment to Spain, and Teruel is one of the regions specialized in this crop since the Middle Ages.

Saffron is the most expensive condiment available. To make a kilo of saffron some 250,000 saffron flowers are needed. Harvesting is a slow, laborious process. The flowers are picked first thing in the morning, when they have just opened. The superior quality of saffron from Teruel is due mainly to the way it is dried in this part of Spain. The stigmas are smoked on wood, an operation which requires great expertise not to get them charred. When saffron is dried this way, the stigmas will keep for a very long time.

This condiment is highly appreciated in Spanish cuisine. Just a few stigmas of the extra quality MARISCAL&SARROCA saffron will give your dishes a delicious orange tone, and a very exotic and special taste. It can be used in soups, fish and seafood stews, and especially with rice. Our saffron is considered an artisan food product, which guarantees that the harvest and production processes follow ancestral traditions typical of the Teruel region.

- **EXCLUSIVE HIGH QUALITY SAFFRON** FROM THE MOST RECENT SEASON. ORIGIN: JILOCA, TERUEL
- GLASS JAR: **1g**
- GLASS JAR: **5g**



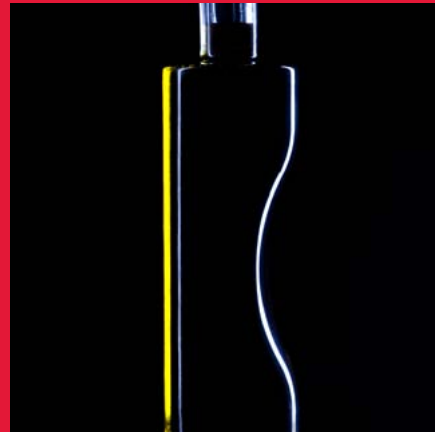
OUR  
OIL





OUR  
OLIVE OIL SELECTION

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EXTRA VIRGIN OLIVE  
OIL



EXTRA VIRGIN OLIVE  
OIL WITH GOLD



EXTRA VIRGIN OLIVE  
OIL WITH SAFFRON



# EXTRA VIRGIN OLIVE OIL

## VARIETY ARBEQUINA, FROM ARAGON



REF: **00100010** (0,5l)

REF: **00100011** (0,25l)



Mariscal & Sarroca have sourced a very special extra virgin olive oil, obtained from the first press of the arbequina olives, a small, intense violet-green coloured olive which renders a large amount of oil for its size.

The olive trees are shaken, and the fruits are collected on an 'umbrella shaped net', so that they will not bruise and lose any of its properties. The cold press extracts the juice without the use of chemical intervention, or elevating the temperature. The liquid obtained is decanted and stored in stainless steel tanks. Oil is only bottled when an order is placed, and this guarantees the utmost quality of the extra virgin olive oil that you buy from MARISCAL & SARROCA.

The perfect balance of this oil brings to your dishes a touch of fruitiness and bitterness, with a hint of almond. It combines well with all types of foods. MARISCAL&SARROCA's extra virgin olive oil is a gourmet delicacy that will add a touch of excellence to your cuisine, without compromising on your health.

- GLASS BOTTLE **0.5l**
- GLASS BOTTLE **0.25l**

# FLAVOURED OILS



Delicate and special flavours. Something completely new. Surprise yourself and get more creative with your cooking. MARISCAL&SARROCA has sourced two fantastic and luxurious varieties, which bring together innovation and tradition in one bottle. Both the saffron scented oil and the olive oil with gold are made with the arbequina extra virgin olive oil from Aragon.

# EXTRA VIRGIN OLIVE OIL WITH GOLD



REF: **00100020**



Golden tones with nuances of green. Intense and balanced flavour, slightly fruity and bitter, with a hint of almond, and 'dressed' in 23 carat gold shavings. Exquisite and elegant can be used to season meat, vegetables, fish, and also for your nicest salads.



- SHAKE BEFORE USE, SO AS TO **VISUALIZE THE GOLD EFFECT**
- KEEP IN A COOL, DARK PLACE
- INGREDIENTS: EXTRA VIRGIN OLIVE OIL OBTAINED FROM ARBEQUINA OLIVES, **EDIBLE 23 CARAT GOLD (E175)**



# EXTRA VIRGIN OLIVE OIL WITH SAFFRON



REF: **00100021**



Rich gold with traces of green. Intense and balanced flavour, slightly fruity and bitter, with a hint of almond, and the roasted stigmas of the saffron flower, which are grown in the south of the Aragon region. An exquisite delicacy.



- **SHAKE BEFORE USE** TO BRING THE SAFFRON TO THE TOP
- KEEP IN A COOL, DARK PLACE
- INGREDIENTS: **EXTRA VIRGIN OLIVE OIL** OBTAINED FROM ARBEQUINA OLIVES, **0.2g** GROUND SAFFRON, **0.2g** SAFFRON STIGMAS





GOURMET PREMIUM

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