



# YAYA IMPORTS

IMPORTERS & DISTRIBUTORS OF  
FINE FOODS, CERAMICS, & COOKWARE FROM SPAIN



[WWW.YAYAIMPORTS.COM](http://WWW.YAYAIMPORTS.COM)

CATALOG #10

# JAMON SERRANO MADE IN SPAIN

100% AUTHENTIC

## JAMON SERRANO BY JAMONDOR - TERUEL, SPAIN

Cured for an unparalleled 18 months to mature the incomparable flavors, this is one of the finest Jamon Serrano's available. The result of this patient aging process is an unbelievable rich flavor with buttery texture and fine marbling. Thanks to its very "addictive" flavor and phenomenal quality, Jamondor Jamon Serrano is a perfect fit for gourmet grocers, restaurants, and deli service. The delicate intricacies of Jamon Serrano pair perfectly with all things sweet and savory.

**BONE IN JAMON SERRANO BY JAMONDOR - JS024** approximately 14 - 16 Lbs 1/cs

**BONELESS JAMON SERRANO BY JAMONDOR - JS025** approximately 10-12 Lbs 1/cs



## CHEF-GRADE JAMON KNIVES BY ARCOS - ALBACETE, SPAIN

These specialty knives have thin flexible blades specially designed to give perfectly-thin slices of Jamon. The knives are made of stainless steel (molybdenum-vanadium) for unparalleled performance. We brought these from Spain to satisfy the most demanding Chef's, and they'll be a welcome addition to your kitchen.

**HARD COVER - JS100** 12"/ 300mm 4/cs

**'MAITRE' STAINLESS STEEL - JS101** 11"/ 275mm 3/cs

**'PALISANDRO' WOOD-HANDLE - JS102** 10"/ 275mm 3/cs

**'UNIVERSAL' STAINLESS STEEL - JS103** 11"/ 280mm 2/cs

**'REGIA' GOLD-DETAIL STAINLESS STEEL - JS104** 12"/ 300mm 2/cs

**'NATURA' FORGED STAINLESS STEEL - JS105** 10"/ 250mm 1/cs

**'RIVIERA' FORGED STAINLESS STEEL - JS106** 12"/ 300mm 1/cs



## JAMON STANDS - SPAIN

Highest quality stands to secure your jamon for carving

**CLAMP-STYLE SOLID WOOD STAND - JS034** 1/cs

**GONDOLA-STYLE WOOD STAND - JS042** 1/cs

**RESTAURANT-GRADE STAND - POLYMER BASE - JS043** 1/cs

**JAEN STAND - NATURAL WOOD BASE - JS044** 1/cs





# JAMON IBERICO DE BELLOTA

This Iberico Jamon is made from the rear-leg of the Pata Negra Iberian Hog who has lived a luxurious life feasting on grains in La Dehesa, Salamanca Spain. This special breed of hog is genetically unique from any other, resulting in the perfect ham. The diet of grain results in extremely rich flavors, yet Iberico is slightly more mild than the Bellota variety, which have an extremely bold flavor from their free-range lifestyle and diet of acorns.

The rich flavors, the finely-marbled meat, the flavorful fat layers, and the hints of wild-game flavor make this a true delicacy.

## JAMON IBERICO

**FINCA HELECHAL BONE IN JAMON IBERICO - JS013**  
*approximately 14-16 Lbs 1/cs*

**FINCA HELECHAL BONELESS JAMON IBERICO - JS014**  
*approximately 10-12 Lbs 1/cs*

**FINCA HELECHAL SLICED JAMON IBERICO - JS080**  
*2 oz, 57g 15/cs*

## JAMON IBERICO DE BELLOTA

**JAMON IBERICO DE BELLOTA + MANCHEGO + KNIFE - JS001-SET**  
*approximately 15-18 Lbs 1/cs*

**FERMIN/FINCA BONE IN JAMON IBERICO DE BELLOTA - JS016**  
*approximately 15-20 Lbs 1/cs*

**5J CINCO JOTAS BONE IN JAMON IBERICO DE BELLOTA - JS046**  
*approximately 15-18 Lbs 1/cs*

**DEHESA BONE IN JAMON IBERICO DE BELLOTA - JS051**  
*approximately 16-18 Lbs 1/cs*

**DEHESA BONELESS PALETA IBERICO DE BELLOTA - JS052**  
*approximately 4.5-5 pounds 1/cs*

**DEHESA BONELESS JAMON IBERICO DE BELLOTA - JS053**  
*approximately 10 pounds 1/cs*



100% AUTHENTIC  
**MADE IN SPAIN**



**FINCA HELECHAL**

**FERMÍN®**

■ ■ ■ a cut above.





**AUTHENTIC DRY-CURED CHORIZO FOR SLICING, TAPAS, & COOKING**

These authentic chorizos are very rich in flavor and have a wonderful semi-firm texture. They are ready to eat and are perfect for eating sliced and serving cold, but they are also ideal for use in cooking and adding to paella. Shelf-stable, no refrigeration required.

**TRADITIONAL-STYLE U.S.A. MADE CHORIZO SUPERIOR**

- **CZ008** 11.5oz/326g 12/cs
- CHISTORA (THIN COOKING LINKS)
- **CZ014** 7oz/200g 20/cs
- CHORIZO PICANTE (MILDLY SPICY)
- **CZ011** 10.5oz/300g 14/cs
- CHORIZO ARTESANO All-Natural
- **CZ012** 10.5oz/300g 14/cs

**IMPORTED SPANISH-MADE**

- |   |                                  |
|---|----------------------------------|
| PALACIOS SARTA MILD (NON-SPICY) All-Natural   | PALACIOS IBERICO All-Natural     |
| - <b>CZ001</b> 7.9oz/225g 14/cs               | - <b>CZ003</b> 7.05oz/200g 14/cs |
| PALACIOS SARTA HOT (MILDLY SPICY) All-Natural | PALACIOS SALCHICHON All-Natural  |
| - <b>CZ002</b> 7.9oz/225g 14/cs               | - <b>CZ004</b> 7.9oz/225g 14/cs  |
| PALACIOS MINI 4 PACK OREADOS All-Natural      | PALACIOS ORGANIC All-Natural     |
| - <b>CZ005</b> 6.05oz/185g 16/cs              | - <b>CZ050</b> 7.05oz/200g 14/cs |
| PALACIOS ARTESANO All-Natural                 |                                  |
| - <b>CZ032</b> 7.9oz/225g 14/cs               |                                  |



**CHORIZO SNACK STICKS GRAB & GO - U.S.A MADE**

- CZ006** 1.75oz/49.61g 8/cs



CZ006

**SLICED CHORIZO & JAMON**

SLICED CHORIZO IBERICO BY FINCA HELECHAL - SALAMANCA, SPAIN

- CZ080** 2 oz/ 57g 15/cs

SLICED JAMON IBERICO BY FINCA HELECHAL - SALAMANCA, SPAIN

- JS080** 2 oz, 57g 15/cs

SLICED JAMON SERRANO HAM BY PALACIOS - LA RIOJA, SPAIN

- JS081** 3.5oz/100g 12/cs All-Natural



# CHORIZO & EMBUTIDOS

CHORIZO IBERICO DE BELLOTA JUMBO BY DEHESA

- CZ043 Approx. 1.32 Lb/598g 2/cs

SALCHICHON IBERICO DE BELLOTA JUMBO BY DEHESA

- CZ045 Approx. 1.32 Lb/598g 2/cs

CABECERO IBERICO DE BELLOTA JUMBO BY DEHESA

- CZ046 Approx. 1.32lb/ 598g 2/cs

LOMO EMBUCHADO CURED PORK LOIN - U.S.A. MADE

- CZ031 Aproximately 0.75-1 Lb 3/cs

JUMBO CANTIMPALO CHORIZO - WHOLE - U.S.A. MADE

- CZ013 approximately 3-3.5 Lbs 4/cs

JUMBO CANTIMPALO CHORIZO - PIECE - U.S.A MADE

- CZ035 1.75 Lbs 11/cs



CZ045



CZ031



CZ046



CZ013



CZ043

### CLAY BEAN POTS

Gorgeous pot-bellied soup-pot; perfect for stew, fabada, or even old-fashioned chicken noodle. May be used for gentle stove-top heating or for warming in the oven; not recommended for brazing, boiling, or frying.

#### SMALL - CP048

Holds 2 cups 4/cs

#### LARGE - CP049

Holds 1.25 gallons 1/cs



CP049

CP048

### CLAY OLIVE SERVING DISH

Terra Cotta Olive Serving dish with three compartments, including one for pits and one for toothpicks.

**CP100** 6 inches across 4/cs



CP100

### TERRA-COTTA FLAN DISH

The ideal single-serving size for an authentic Spanish Flan. They also make a great presentation for serving yogurt at brunch!

**CP053** Holds 3/4 cup 24/cs



CP053

### RECTANGULAR CLAY PLATTERS

Rounded-corner platters perfect for baking and casseroles.

**MEDIUM PLATTER - CP103** 8.5" x 5.75" 6/cs

**LARGE PLATTER - CP104** 12" x 7.75" 6/cs

**X-LARGE PLATTER - CP106** 15" x 9.5" 6/cs



CP104

CP103

### TERRA-COTTA CLAY TAGINE

Spain's cuisine was greatly influenced by the Moorish conquest that lasted nearly 800 years. The use of saffron in Spanish food is primarily thanks to this influence, and similarly, Spain had a great influence on Moroccan cuisine. These traditional Moroccan Tagines are hand-made in Spain and are perfect for all your Middle-Eastern and North-African inspired recipes.

**10" NATURAL GLAZE - CP054** 1/cs



CP054



### CLAY SANGRIA PITCHER

These rustic pitchers feature a great way to serve up sangria on a hot summer afternoon.

**MEDIUM - CP089**

8 Inches tall, about 1 Liter 6/cs

**LARGE - CP090**

9 inches tall, about 1.5 Liter 6/cs

# NATURAL TERRA-COTTA CLAY CAZUELAS

## CLAY COOKWARE - BREDA (GIRONA,) SPAIN

Used for thousands upon thousands of years, Spaniards have been cooking in clay cazuelas since before they were even considered Spaniards! Terra-cotta clay is such a versatile natural material, that this cookware can be used on the stove, in the oven, and even on the BBQ. The natural properties of the clay make it a great heat conductor for superior cooking, and the rustic styling make it easy to go from kitchen to table. When cooking in clay, we suggest avoiding rapid temperature changes to ensure that your cookware will last a lifetime.

LEAD FREE · FOOD SAFE · OVEN SAFE · STOVETOP SAFE  
· BBQ SAFE · MICROWAVE SAFE · DISHWASHER SAFE



## HONEY (NATURAL) GLAZE CAZUELAS

- 2.5 INCH/6 CM - **CP083** Holds 1/4 cup 48/cs
- 3 INCH/8 CM - **CP084** Holds 1/3 cup 48/cs
- 4 INCH/ 10 CM - **CP042** Holds 1/2 cup 48/cs
- 4.5 INCH/ 12 CM - **CP043** Holds 3/4 cup 48/cs
- 5.5 INCH/ 14CM - **CP075** Holds 1 cup 24/cs
- 6 INCH/ 15 CM - **CP044** Holds 1 1/2 cups 24/cs
- 6.5 INCH/ 17 CM - **CP105** Holds 2 cups 14/cs
- 7.5 INCH/ 19 CM - **CP045** Holds 2.5 cups 12/cs
- 7.75 INCH/ 20 CM - **CP085** Holds 4 cups 10/cs
- 9 INCH/ 23 CM - **CP046** Holds 6 cups 10/cs
- 11 INCH/ 28 CM - **CP047** Holds 10-12 cups 8/cs
- 14 INCH/ 36 CM - **CP086** Holds 24 cups 5/cs

**RUSTIC CLAY SOUP BOWL**  
Perfect for serving a Fabada or French Onion Soup. **CP052**  
5 inches across, 1 3/4 cups 24/cs



## COCOTTE CLAY PAN WITH LID

A covered Dutch-Oven style pan with matching lid perfect for slow-cooked stews and for oven-braised meals.

### MEDIUM - CP050

8 inches across by 4 inches tall, 6 cups 6/cs

### LARGE - CP051

10.25 inches across by 5 inches tall, 12.5 cups 3/cs



CP051

CP050

## BLACK ANTHRACITE GLAZED CAZUELA CLAY PANS

- 3 INCH/8 CM - **CP208**  
Holds 1/3 cups 48/cs
- 4.5 INCH/12 CM - **CP212**  
Holds 3/4 cups 48/cs
- 5.5 INCH/14 CM - **CP214**  
Holds 1 cups 24/cs
- 6 INCH/ 15 CM - **CP215**  
Holds 1 1/2 cups 24/cs
- 7.5 INCH/19 CM - **CP219**  
Holds 2.5 cups 12/cs
- TRAY - SMALL - **CP200**  
5.1 x 7.9 inches 12/cs
- TRAY - LARGE - **CP201**  
5.1 x 11.8 inches 12/cs



# PAELLA PANS & A

## AUTHENTIC - MAI



### TRADITIONAL POLISHED STEEL PANS

Sturdy and fast heating, yet thin and strong, this is the traditional pan of Spain. The carbon steel that these are made of imparts an authentic flavor and ensures even cooking. Care for these pans just like you would cast-iron cookware; hand washing ensures a lifetime of performance.

BEST FOR:



- 8 INCH/ 20 CM - **PS020** *Approximately 1 serving* 6/cs
- 9 INCH/ 22 CM - **PS022** *Approximately 1-2 servings* 6/cs
- 9.5 INCH/ 24 CM - **PS024** *Approximately 2 servings* 6/cs
- 10 INCH/ 26 CM - **PS026** *Approximately 2 servings* 6/cs
- 13 INCH/ 32 CM - **PS032** *Approximately 5 servings* 6/cs
- 14 INCH/ 36 CM - **PS036** *Approximately 7 servings* 6/cs
- 15 INCH/ 38 CM - **PS038** *Approximately 8 servings* 6/cs
- 16 INCH/ 40 CM - **PS040** *Approximately 9 servings* 6/cs
- 17 INCH/ 42 CM - **PS042** *Approximately 10 servings* 6/cs
- 18.5 INCH/ 46 CM - **PS046** *Approximately 12 servings* 4/cs
- 20 INCH/ 50 CM - **PS050** *Approximately 14 servings* 4/cs
- 22 INCH/ 55 CM - **PS055** *Approximately 16 servings* 4/cs
- 23 INCH/ 60 CM - **PS060** *Approximately 19 servings* 1/cs
- 28 INCH/ 70 CM - **PS070** *Approximately 25 servings* 1/cs
- 32 INCH/ 80 CM - **PS080** *Approximately 40 servings* 1/cs
- 36 INCH/ 90 CM - **PS090** *Approximately 50 servings* 1/cs
- 39 INCH/ 100 CM - **PS100** *Approximately 85 servings* 1/cs
- 45 INCH/ 115 CM - **PS115** *Approximately 120 servings* 1/cs
- 50 INCH/ 130 CM - **PS130** *Approximately 200 servings* 1/cs
- 60 INCH/ 150 CM - **PS150** *Approximately 250 servings* - **Special Order**

### GIANT PAELLA PANS **Special Order**

Huge pans perfect for festivals, special events, and for feeding a small village. Hand-made stainless and polished steel paella pans direct from Spain, available in sizes of 175, 200, 225, and 250 cm diameter (5-8 feet.) Detachable folding legs included. Made to order; please call for a price quote and lead time.

BEST FOR:



### STAINLESS STEEL PANS

Modern technology meets traditional cookware in these gorgeous mirror-polished pans. These easy to care for pans are strong, sturdy, zero-maintenance, and 100% dishwasher safe.

BEST FOR:



- 13.5 INCH/ 34 CM - **PS134** *Approximately 6 servings* 4/cs
- 15.5 INCH/ 38 CM - **PS138** *Approximately 8 servings* 4/cs
- 16 INCH/ 40 CM - **PS140** *Approximately 9 servings* 4/cs
- 17 INCH/ 42 CM - **PS142** *Approximately 10 servings* 4/cs
- 18.5 INCH/ 46 CM - **PS146** *Approximately 12 servings* 2/cs
- 20 INCH/ 50 CM - **PS150** *Approximately 14 servings* 2/cs
- 24 INCH/ 60 CM - **PS160** *Approximately 19 servings* 2/cs
- 28 INCH/ 70 CM - **PS170** *Approximately 25 servings* 1/cs

### ENAMELED MINI-PANS -

Small pans perfect for heating and serving Tapas or individual portions.

- 4 INCH/ 10 CM - **PS210** 10/cs
- 6 INCH/ 15 CM - **PS215** 10/cs
- 8 INCH/ 20 CM - **PS220** 10/cs



BEST FOR:



### 'PATA NEGRA' RESTAURANT GRADE PANS

Made from extra-thick metal to make these pans virtually indestructible, these pans are crafted out of the highest quality materials with the professional chef in mind. Care for these pans just like you would cast-iron cookware; hand washing ensures a lifetime of performance.

BEST FOR:



\*Select models also work with electric and induction cooktops.

- 12 INCH/ 30 CM - **PS430** *Approximately 4 servings* 4/cs **\*Induction**
- 14 INCH/ 34 CM - **PS434** *Approximately 7 servings* 4/cs **\*Induction**
- 15.5 INCH/ 38 CM - **PS438** *Approximately 8 servings* 4/cs **\*Induction**
- 16 INCH/ 40 CM - **PS440** *Approximately 9 servings* 4/cs
- 18.5 INCH/ 45 CM - **PS445** *Approximately 12 servings* 4/cs
- 20 INCH/ 50 CM - **PS450** *Approximately 14 servings* 4/cs
- 22 INCH/ 55 CM - **PS455** *Approximately 16 servings* 2/cs
- 23 INCH/ 60 CM - **PS460** *Approximately 19 servings* 2/cs
- 26 INCH/ 65 CM - **PS465** *Approximately 20 servings* 2/cs
- 28 INCH/ 70 CM - **PS470** *Approximately 25 servings* 1/cs
- 32 INCH/ 80 CM - **PS480** *Approximately 40 servings* 1/cs
- 36 INCH/ 90 CM - **PS490** *Approximately 50 servings* 1/cs

# ACCESSORIES IN SPAIN

## PROPANE BURNERS

The best way to cook a paella is over an open flame using one of our custom propane burners. These burners feature independent knobs to ensure a precise flame for even heating. They include a USA style propane regulator that hooks directly to your propane tank (just like your backyard propane barbecue does!) Made of brass & enameled steel.

- MODEL 300, 1 RING, FOR 13-16" PANS - **BN300**
- MODEL 400, 2 RINGS, FOR 12-22" PANS - **BN400**
- MODEL 500, 2 RINGS, FOR 16-25" PANS - **BN500**
- MODEL 600, 3 RINGS, FOR 9-28" PANS - **BN600**
- MODEL 700, 3 RINGS, FOR 16-36" PANS - **BN700**
- MODEL 90-P, 3 RINGS, FOR 36-50" PANS - **BN-90P**



## PROFESSIONAL LATERAL-FLAME BURNER

Upgraded propane burner with 2 rows of flame on the inner burner element that ensure ultra-fast and even cooking. Our standard burners work great for almost every situation, but our most demanding chefs and caterers prefer this style due to faster heat-up time.

- MODEL L-20, 1 RING, FOR 12-16" PANS - **BN-L-20**
- MODEL L-30, 1 RING, FOR 16-22" PANS - **BN-L-30**
- MODEL L-40, 2 RINGS, FOR 14-26" PANS - **BN-L-40**
- MODEL L-50, 2 RINGS, FOR 18-28" PANS - **BN-L-50**
- MODEL L-60, 3 RINGS, FOR 16-36" PANS - **BN-L-60**
- MODEL L-70, 3 RINGS, FOR 19-39" PANS - **BN-L-70**



## PROPANE REGULATOR

All of our propane burners come with a regulator, but if you are looking for a spare, we have got you covered. Fits all standard USA style propane tanks (POL connector for LP tanks, 36" hose, 3/8" flare fitting.)

**BN105** 3 foot hose, UL listed 10/cs



BURNER WITH ROLLING STAND AND 46CM PAELLA PAN - **BN400-SET46** 400mm/15.75in burner, 38,817 BTU 2/cs



BN103

BN101

## LEGS & ACCESSORIES FOR PROPANE BURNERS

Strong and secure legs to fit all of our paella burners. To ensure the most stability, these legs do not include wheels (see BN400-set46 above for a rolling stand.)



BN120

- RED LEGS - **BN101** About 32 inches tall 2/cs
- RED REINFORCED LEGS - **BN103** About 32 inches tall 2/cs
- RED TABLETOP LEGS - **BN120** About 6.5 inches tall 2/cs

## VENTED ALUMINUM LIDS

- 12"/30CM - **LD032** 6/cs
- 14.5"/36CM - **LD036** 6/cs

## SOLID STAINLESS LIDS

- 12"/30CM - **LD132S** 6/cs
- 14.5"/36CM - **LD136S** 6/cs

## VENTED STAINLESS LIDS

- 12"/32CM - **LD132** 6/cs
- 14"/36CM - **LD136** 6/cs
- 17"/42CM - **LD142** 6/cs

## STAINLESS SPATULAS

- SPATULA 21" - **PS303** 2/cs
- SPATULA 31" - **PS308** 2/cs



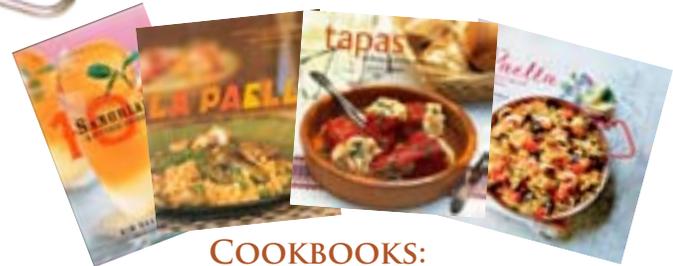
OUR EXCLUSIVE KITS COME PACKAGED IN OUR SIGNATURE GIFT BOXES, AND ARE TOPPED WITH A HAND-TIED BOW.



**AFICIONADO PAELLA KIT**

We have chosen the highest quality pan that we offer and paired it with our finest and most luxurious ingredients to make the ultimate gourmet kit. Ready to make a dinner for 6 people, all that is needed are some fresh meat & fish to complete your Spanish feast. The ingredients are nested in the paella pan and packed in our signature gift box topped with a hand-tied bow. Includes 15-16" Stainless Steel Paella Pan.

**KIT003** 7 Items - Serves 6+ 1/cs



**COOKBOOKS:**

**THE PERFECT ADDITION TO OUR KITS!**

LA PAELLA - **BK022** Hardcover - 144 pages 5/cs

TAPAS - DELICIOUS LITTLE DISHES FROM SPAIN - **BK035** Hardcover - 64 pages 5/cs

SANGRIA & PITCHER DRINKS - **BK004** Hardcover - 128 pages 5/cs

PAELLA AND OTHER SPANISH RICE DISHES - **BK036** Hardcover - 64 pages 5/cs

**TRADITIONAL PAELLA KIT**

What is better than sharing the majesty of Spain's most celebrated dish by presenting this gift? We have gathered up an introductory selection of the most important paella ingredients and packaged them in a traditional polished steel pan. A perfect dinner for 6, this makes a great gift and an easy way to start a tasty Spanish feast. We have included everything in our signature box topped with a hand-tied bow. Includes 15-16" Polished Steel Paella Pan.

**KIT002** 6 Items - Serves 6+ 2/cs





### MINI PAELLA KIT

Perfect for two, this makes a great couples gift. The ingredients are nestled in the paella pan and sent in our signature gift box. Includes 13" Polished Steel Paella Pan.

**KIT001** 5 Items - Serves 2 2/cs

# THE SECRET TO A GREAT PAELLA IS IN THE RICE!



## PAELLA RICE 'EXTRA' PAELLA RICE & HEIRLOOM BREED 'BOMBA' RICE

Certified Origin Paella Rice from the L'Albufera Nature Preserve in Valencia, Spain. The key feature of what makes this rice the best is that the grain is much harder than any other variety in the world, thus allowing it to absorb more liquid (and more flavor!). The Bomba variety is an even-harder grain, ensuring the best results possible under all cooking conditions. This rice maintains its consistency even under extended cooking; it never becomes sticky, fluffy, or mushy. Even though it absorbs more liquid than ordinary rice varieties, the grains remain separate and individually loose from one another; a desired feature for paella cooking.

RICE 'EXTRA' - **RC001** 2.2Lbs/1Kilo 20/cs

RICE 'EXTRA' - BULK SIZE - **RC001-5K** 11Lbs/5Kg 4/cs

BOMBA - SMALL (CLOTH SACK) - **RC003-500G** 1.1Lbs/500g 20/cs

BOMBA (CLOTH SACK) - **RC003** 2.2Lbs/1Kilo 10/cs

BOMBA - BULK (CLOTH SACK) - **RC003-2K** 4.4Lbs/2Kilo 5/cs

BOMBA - FOODSERVICE (CLOTH SACK) - **RC003-5K** 11Lbs/5Kilo 2/cs





VG004

**GAZPACHO**

With the warm sun overhead, nothing beats the heat like this 'cold' tradition from the South of Spain. A traditional part of Andalusian' cuisine, this 100% Natural soup is best served chilled on a hot Summer afternoon. Made with a centuries-old recipe using the finest Spanish cucumber, tomatoes, and peppers, this tasty recipe will soon become your favorite summertime meal.

**VG004** 25.57 oz/725g 6/cs

**ORGANIC GAZPACHO - ALMERIA, SPAIN**

Made with organic vegetables, virgin olive oil, and a hint of vinegar and salt. Over 95.7% vegetables!)

**VG005** 33.81fl.oz/1L 10/cs

**SOFRITO RUSTIC SPANISH TOMATO SAUCE Top Seller!**

This rustic Spanish tomato sauce is big in flavor. Crafted for traditional Spanish cooking, yet versatile enough for everyday use, it's a must for your paella.

**SOFRITO FRIED-TOMATO**

- **SC008** 12.3oz/350g 12/cs

**FOODSERVICE SOFRITO**

- **SC018** 24.7 oz/700g 6/cs



**TRADITIONAL SAUCES - BARCELONA, SPAIN**

All-natural gourmet products made using the centuries-old recipes and the finest Spanish ingredients.

**BRAVA SPICY SAUCE - SC003** 11.29 oz/320g 12/cs

**FOODSERVICE BRAVA - SC013** 24.34oz/690g 6/cs

**OLIVADA OLIVE SPREAD - SC004** 4.9oz/140g 12/cs

**ALL I OIL GARLIC SPREAD - SC006** 4.9oz/140g 12/cs

**ROMESCO SAUCE - SC007** 4.73oz/140g 12/cs

**FOODSERVICE ROMESCO - SC017** 23.28oz/660g 6/cs

**CHIMICHURRI SAUCE - SC011** 11.29 oz/320g 12/cs



SC007

SC003

SC008

- 100% NATURAL -  
 - PRESERVATIVE-FREE -  
**SOUPS & SAUCES**  
 - MADE IN BARCELONA -



# PREMIUM SEAFOOD

SEAFOOD FROM THE RÍAS GALLEGAS OF GALICIA  
 From the rich sands of the sheltered coves and estuaries in Galicia, each 4oz/111g tin of this gourmet seafood brings a small taste of heaven.

- MUSSELS IN GALICIAN SAUCE**  
*Mejillones de las Rías Gallegas - SF011 12/cs*
- COCKLES IN BRINE**  
*Berberechos al Natural - SF012 12/cs*
- RAZOR CLAMS IN BRINE**  
*Navajas al Natural - SF013 12/cs*

- BABY SQUID IN INK**  
*Chipirones Rellenos en su Tinta - SF014 12/cs*
- BABY SQUID IN OLIVE OIL**  
*Chipirones Rellenos en Aceite de Oliva - SF029 12/cs*
- SCALLOPS IN GALICIAN SAUCE**  
*Zamburiñas de las Rías Gallegas - SF015 12/cs*

- BABY SARDINES IN OLIVE OIL**  
*Sardinillas en Aceite de Oliva - SF017 12/cs*
- OCTOPUS IN OLIVE OIL**  
*Pulpo en Aceite de Oliva - SF018 12/cs*
- OCTOPUS IN GALICIAN SAUCE**  
*Pulpo en Salsa Gallega - SF028 12/cs*

- SQUID INK** *Tinta de Calamar*  
 All-natural 'tinta' derived from squid and cuttlefish, perfect for 'Arroz Negro,' the famous black rice dish of Spain.
- TINTA IN SMALL JAR** - SF024 3.2oz/90g 4/cs
- TINTA IN SACHETS 4-PACK** - SF025 0.56oz/16g 12/cs



- PREMIUM ANCHOVIES - GALICIA, SPAIN**  
 From the Bay of Biscay.
- BULK - BOQUERONES WHITE ANCHOVIES - SF022**  
 22.93 oz/650g net drained 1/cs
- RETAIL - BOQUERONES WHITE ANCHOVIES - SF032**  
 2.47oz/70g net drained 12/cs
- RETAIL - TRADITIONAL ANCHOVIES - SF033**  
 2.47oz/70g net drained 12/cs
- LARGE PACK - PREMIUM CANTABRIC ANCHOVIES - SF034**  
 3.17oz/90g net drained 1/cs



- WHITE FIN TUNA IN OLIVE OIL** *Bonito del Norte en Aceite de Oliva*  
 Unlike conventional tuna, this ultra-premium product contains whole fillets of the elusive white-fin Bonito del Norte. Carefully packed in olive oil, this unparalleled product is perfect for topping a salad, making an unbeatably-rich sandwich, or for stuffing piquillo peppers to serve as Tapas. Line-Caught using sustainable fishing techniques.
- SF016 4oz/111g net 12/cs**





AZ002

AZ001

SP017

SP024

SP023

SP001

SP003

SP004

## ÑORA'S & PAELLA SEASONING

### ÑORA PEPPERS - ALICANTE, SPAIN

Also known as Variedad Bola (round shaped), similar to pimento choricero, this sweet dried-pepper is the foundation for many authentic soups, stews, and is indispensable in the making of chorizo. We especially love the convenience of our crushed Ñora's in glass shaker-jar.

**BULK - SP018** 4.23oz/120g (12-20 peppers) 6/cs  
**CRUSHED IN GLASS JAR - SP023** 1.4oz/40g 6/cs

**PAELLA SEASONING MIXES - ALICANTE, SPAIN**  
 Convenient and expertly prepared paella seasoning mix that is perfect for adding that little special something to your paella. This spice blend contains smoked paprika, spanish saffron, and other spices that perfectly compliment the other flavors in your paella. Available in a shaker jar, as well as in individual ready-to-use sachet pouches. We also feature powdered saffron in the same easy and ready-to-use sachet format.

**POWDERED SAFFRON SACHETS - AZ001**  
 0.022oz/0.624g 12/cs

**PAELLA SEASONING SACHETS - AZ002**  
 0.7oz/20g 12/cs

**PAELLA SEASONING IN SHAKER - SP024**  
 1.5oz/42g 6/cs

### BULK CONTAINER

**PAELLA SEASONING BULK - SP053** 21.16oz/600g 2/cs

**PAELLA SEASONING SACHETS WITH SAFFRON - ALL NATURAL - BARCELONA, SPAIN** Sazonador de Paella con Azafran - Ready-to-use paella seasoning with 5 individually-sealed packets inside, made with pure Spanish Saffron from La Mancha. **SP039** 0.51oz/15g 30/cs



SP034



SP053

## SPANISH PAPRIKA

### SWEET & SMOKED PAPRIKA - ALICANTE, SPAIN

Rich and complex, paprika is the foundation for many Spanish dishes. The fresh pepper pods are roasted over oak logs to develop the sweet and spicy flavors. This technique brings out different aspects of the individual peppers' complex flavor, thus we suggest trying out at least two different varieties in your cooking. We suggest sweet and hot varieties for sauces, vegetables, fish, eggs, and french fries. We suggest the smoked variety for paella, fabada, beef, lamb, or for use on the grill.

**SWEET (EXTRA-MILD) - SP001** 2.64oz/75g 12/cs

**HOT (MODERATELY SPICY) - SP003** 2.64oz/74.8g 12/cs

**SMOKED (EXTRA-SMOKEY) - SP004** 2.64oz/74.8g 12/cs

### BULK CONTAINER

**SWEET-SMOKED PAPRIKA - SP034** 28.21oz/800g 12/cs

## SUN-DRIED PAPRIKA

### SWEET SUN-DRIED PAPRIKA - MURCIA, SPAIN

**ORGANIC SUN-DRIED 'E-COATO' - SP043** 2.65oz/75g 12/cs

**SUN-DRIED 'ORO MOLIDO' - SP044** 2.65oz/75g 12/cs



SP043

## CULINARY SPICES

**SAFFRON GLASS VIAL - AZ022** 0.014oz/0.4g 30/cs

**CULINARY HERB BUNDLE - SP038** 0.35oz/10g 15/cs

**SPRING TRUFFLE - SP040** 0.35oz/10g 10/cs



SP039



SP038

SP040

AZ022

# CERTIFIED ORIGIN SAFFRON & PIMENTON DE LA VERA THE BEST QUALITY WE CARRY!

Our Karkom Saffron and Santo Domingo Pimenton are the finest quality of all the spices we carry. They come with a Certified Origin Designation (Denominacion de Origen, D.O.) that is stamped onto each container. The Certified Origin Designation is a guarantee endorsed by both the Spanish Government and the European Union, certifying the authenticity and unmatched quality of these products.



## - OUR HIGHEST QUALITY SAFFRON - AZAFRAN DE LA MANCHA

**CERTIFIED ORIGIN SAFFRON - LA MANCHA, SPAIN Exclusive**

We searched long and hard to find the single best saffron that Spain has to offer. After nearly two years research, tasting, and visits to farms and factories, we are pleased to offer to you the very best Certified Origin Saffron available. Winner of numerous international awards, twice including the highly coveted Gran Selección award. The products of Karkom stand without compare. Quality guaranteed by the Spanish Government and ISO certified as category 1. Quite simply, there is not a better quality saffron available anywhere.

**GLASS CUBE JAR - AZ010** 0.04oz/1g 4/cs



AZ010



### LA MANCHA SAFFRON SET W/GRINDER

A convenient set containing two jars of saffron, and a reusable grinder for adding a precise measure of saffron.

**AZ011** 2 x 1g, 2g total 4/cs

### SPANISH SAFFRON - Exclusive

The finest Spanish-grown saffron with all the quality, but minus the individually numbered seal that is found on our certified origin product. This is the saffron we use in our own kitchen, and highly recommend it for those who want a premium product without the premium price.

**GIFT TIN - AZ023** 1oz/28.3g 1/cs

## - OUR HIGHEST QUALITY PAPRIKA - GOURMET SMOKED PIMENTON

### PIMENTON DE LA VERA - LA VERA, SPAIN

When the sun-ripened peppers are picked in the La Vera Valley, they are slowly bathed in oak-wood smoke for 15 days. The patient farmers carefully turn each pepper every 24 hours to ensure even drying. The lofting plumes of smoke and gentle heat magically transform these bright-red peppers into something much deeper and more complex. The result is a deep red velvety powder with an aroma that is without compare and a flavor that is truly an inspiration for Spanish cooking.



**SWEET PIMENTON DE LA VERA D.O. - SP025** 2.6oz/75g 12/cs

**HOT PIMENTON DE LA VERA D.O. - SP026** 2.6oz/75g 12/cs

**SWEET PIMENTON DE LA VERA D.O. - BULK - SP047** 26.45oz/750g 2/cs

**HOT PIMENTON DE LA VERA D.O. - BULK - SP050** 26.45oz/750g 2/cs

**AN  
EVERYDAY  
VALUE!**

**GLASS CUBE JAR - AZ003** 0.04oz/1g 10/cs

**JAR WITH MORTAR & PESTLE - AZ007** 0.04oz/1g 10/cs



AZ023



AZ003 - JAR ONLY  
AZ007 - JAR WITH MORTAR & PESTLE



PP009

PP012

## PIQUILLO DE LODOSA

### PIQUILLO PEPPERS - LODOSA, SPAIN

Picked in the early morning so that the dew keeps the peppers the most plump, and then slowly roasted over smoldering acorns and oak embers to develop the flavors. These peppers are mildly bitter when first picked, but the roasting process transforms them into a culinary triumph. These piquillo peppers have a deep smokiness, a rich tangy flavor, and vibrant color that is without compare. Being that these peppers bear the coveted Certified Origin designation from Lodosa, you can be assured that every bite is bursting with the deep flavors that have made these peppers so famous. These whole piquillo peppers are perfect on their own, stuffed with cheese or seafood, or when added to just about any great Spanish dish. We especially love to add julienned strips to the top of our paella for an extra burst of color and flavor.

### PIQUILLO DE LODOSA GLASS JAR

- **PP009** 7.8oz/220g net 12/cs

### PIQUILLO DE LODOSA SMALL TIN

- **PP012** 6.5oz/185g net 12/cs

### BULK SPANISH PIQUILLO

- **PP013** 5.5Lbs/2.5Kg net, 80-100 count 2/cs



PP013

# VEGETABLES

## TRADITIONAL SPECIALTIES

### WHITE ASPARAGUS, D.O. NAVARRA

The Jewel of the Navarre orchards. These Premium quality are so soft and buttery, you can cut them with a fork. Wonderful when served cold as Tapas or Antipasto, asparagus may be complemented by a drizzle of olive oil and sherry vinegar.

**VG024** 11.82 oz/335g Net - 7.23 oz/205g drained (9/12 count) 12/cs

### WHITE ASPARAGUS D.O. NAVARRA GOLD EXTRA THICK

Extra-thick spears almost 1" diameter!

**VG025** 18.34oz/520g net - 11.46oz/325g drained (5/8 count) 6/cs

### SWEET GARLIC WITH OLIVES, PEPPERS AND CAPERS - ZARAGOZA, SPAIN

Mild and tangy pickled garlic with ripe red peppers, favorful cracked olives, and zesty capers marinated in country herbs.

**VG035** 8.47oz/240g net - 5.29oz/150g drained 12/cs

### ARTICHOKE WHOLE HEART 'PERLAS' - ZARAGOZA, SPAIN

These all-natural tender bite-size hearts are just begging to be eaten right out of the jar, although we especially love to slice them in half and add them in to our vegetable paella.

**VG031** 8.47oz/240g net - 5.29oz/150g drained 12/cs

### PIPARRA TANGY-SWEET BASQUE PEPPERS - ZARAGOZA, SPAIN

Mild yellow peppers in wine vinegar, perfect for pairing with an assortment of olives, chorizo, and cheese.

**PIPARRA JAR - VG034** 8.47oz/240g net - 3.53oz/100g drained 12/cs

**FOODSERVICE - VG037** 4Lbs/1.8 Kilo net- 25oz/700g drained 1/cs



VG024



VG025



VG036

### SWEET WHITE GARLIC - ZARAGOZA, SPAIN

Soaked in brine to remove the heat, then marinated in a blend of spices, these delicious mild pickled garlic are perfect for eating as Tapas!

**VG036** 7.76 oz/220g net 4.94 oz/140g drained 12/cs

### TRADITIONAL BASQUE BEANS - BARCELONA, SPAIN

Perfect for Fabada Asturiana, Cocido Gallego, and many other traditional Spanish recipes. These fully cooked beans are plump and tender, yet hold up well to stirring, thus they are ideal for all your home style cooking.

### ALUBIA VASCA - WHITE LONG BEANS - VG032

23.13oz/660g net - 17.52oz/500g drained (23.13fl.oz) 12/cs

### GARBANZO 'PEDROSILLANO' - HEIRLOOM CHICKPEAS - VG033

23.13oz/660g net - 17.52oz/500g drained (23.13fl.oz) 12/cs



VG035

VG031

VG034



VG033

VG032

# STUFFED OLIVES

## STUFFED MANZANILLA OLIVES - ALICANTE, SPAIN **Top Seller**

Mildly flavored and not overpowering, these perfectly balanced stuffed olives are always a great choice. Named after the famed promenade in Alicante, 'La Explanada' olives truly live up to the legacy that things really do taste better in Spain. For their delicious flavor, the Manzanilla olives from the South of Spain are the countries favorite for their delicious flavor, but when you add anchovies from North coast, the combination is simply irresistible. These plump, ripe olives are stuffed with over 6% anchovy, resulting in the perfect balance of flavors that pair wonderfully with cocktails, cheese, or other Spanish fare. The great price and amazing flavor of the Anchovy Stuffed Olives have made them our #1 selling item! To complement these amazing Anchovy Stuffed Olives, we are pleased to offer red pimiento stuffed olives that share the same great flavor as the anchovy stuffed variety.



OL035

### ANCHOVY STUFFED - **OL017**

12.3oz/350g net, 5.3oz/150g drained 15/cs

### PIMIENTO STUFFED - **OL018**

9.9oz/280g net, 4.2oz/120g drained 15/cs

### BULK ANCHOVY STUFFED - **OL035**

9.53Lbs/4.325Kg net, 4.85Lbs/2.2Kg drained 2/cs



OL018

OL017

# OLIVES

## GOURMET MARINATED OLIVES - ZARAGOZA, SPAIN **Exclusive**

Everyone who tries our Savorico/Coquet brand olives & vegetable mixes are astonished with the flavor. The most common response is "Wow, I've never tasted an olive like this before!" Honestly, this was the same response we had when we discovered this brand in Spain. Marinated in a secret blend of seasonings for an unbelievably rich flavor. They have become our favorite, and they are certain to become yours as well.



OL031

### ARAGÓN BLACK OLIVES IN OIL - **OL026**

7.06oz/200g net, 6.53oz/185g drained 12/cs

### GOURMET GREEN OLIVES WITH HERBS - **OL027**

10.6oz/300g net, 5.6oz/160g drained 12/cs

### ARBEQUINA OLIVES - **OL031**

10.6oz/300g net, 5.6oz/160g drained 12/cs

### MANZANILLA OLIVES - **OL036**

10.6oz/300g net, 5.6oz/160g drained 12/cs

### OBREGÓN - HERB MARINATED GREEN OLIVES - **OL028**

10.6oz/300g net, 5.6oz/160g drained 12/cs

### VERDE - JUMBO 'GORDAL' GREEN OLIVES - **OL029**

10.6oz/300g net, 5.6oz/160g drained 12/cs

### COCKTAIL TRADITIONAL OLIVE MIX - **OL032**

10.6oz/300g net, 5.6oz/160g drained 12/cs

### BULK - COCKTAIL TRADITIONAL OLIVE MIX - **OL033**

8.8Lb/4kg net, 5.5Lb/2.5kg drained 1/cs

### NEGRA - PAPRIKA MARINATED BLACK OLIVES - **OL025**

10.6oz/300g net, 5.6oz/160g drained 12/cs



OL029

OL028

OL025

OL032



SP007

SP005

SP006

SP009

## MEDITERRANEAN SEA SALTS

**HAND HARVESTED SEA SALTS SHELLS**- Large and crumbly pyramid-shaped 'Shell' crystals are ideal for use in cooking because they dissolve quickly, but their extra-course texture makes them perfect for topping everything from tapas to sea-salt caramels. **SP009** 250g/8.8oz 12/cs

**NATURAL FLOR DE SAL**- Slightly moist and grey in color from the natural minerals present, this salt puts table salt to shame. Perfect to serve at your table with a small bowl and spoon. **- SP005** 7oz/200g 12/cs

**BLACK OLIVE**- Best for salads and for fresh tomatoes. This one has a very pronounced flavor of rich-ripe black olives, and an unforgettable aroma. **- SP006** 5.3oz/150g 12/cs

**MEDITERRANEAN HERBS**- Our personal favorite! The perfect all-purpose salt for your kitchen & grill. The blend of Oregano, Rosemary, Marjoram, Thyme, and Summer Savory is just magical. **- SP007** 5.3oz/150g 12/cs

**ECOATO ORGANIC FLOR DE SAL SHAVED SEA SALT WITH PIMENTON**  
Full of flavor and rich with wonderfully aromatic and sweet Pimenton.  
**SP008** 4.41 oz/125 g 20/cs



SP008

### SOTARONI SWEET VINEGAR & GLAZE - MONTANA DE MARIOLA, SPAIN

These delicious sweet vinegars are made from pure Pedro Ximénez or Moscatel white grapes that are dried in the sun to concentrate their flavor, then following fermentation they are aged in American oak barrels. The mild acidity and mellow sweetness makes these vinegars just like candy, and an absolute must for fans of sweet vinegars balsamic.

#### SWEET MOSCATEL 12 YEAR - VN008

6.8fl.oz/200mL 6/cs

#### PEDRO XIMENEZ 25 YEAR - VN009

6.8fl.oz/200mL 6/cs

#### PEDRO XIMENEZ REDUCTION GLAZE - VN001

8.5fl.oz/250mL 9/cs

## SHERRY VINEGAR

#### SHERRY WINE VINEGAR D.O. - SPAIN

Aged for 6 months in American oak barrels, this vinegar is perfect for foodservice use. The rich mahogany color and 7% acidity pair perfectly with the rich, spicy nose. Goes equally well as a condiment, salad topping, marinade, or for use in cooking.

**VN014** 169fl.oz/5L 1/cs



VN008

VN009

VN001



VN014

**GOLD  
MEDAL  
WINNER!**



00026

COATO ECOLOGICAL FIRST PRESS  
ORGANIC OLIVE OIL - MURCIA, SPAIN  
Unfiltered and cloudy, this organic oil is  
bursting with flavor and has a wonderful  
velvety-smooth texture.

**00025** 17fl.oz/500mL 12/cs

ECOATO ORGANIC EXTRA VIRGIN  
ARBEQUINA OLIVE OIL - MURCIA, SPAIN

**00034** 17fl.oz/500mL 12/cs

STAINLESS STEEL DECANTER

**00030** holds 0.5 L, 6.5 inches tall 1/cs



00030

00025

# OLIVE OIL

MASIA EL ALTET EXTRA VIRGIN OLIVE OIL - ALCOY, SPAIN

Produced at an exclusive estate in Alicante overlooking the Mediterranean, the olive groves are nestled in the middle of an oak forest which give a unique natural microclimate that is perfectly suited to producing the ideal olive oil. With a rich, buttery and full bodied flavor (yet very low in bitterness and not too 'peppery'), the fruity undertones reminiscent of artichoke with hints of tropical fruits make for a magnificent oil.

Gold Medal Winner, International High Quality, Los Angeles International Olive Oil Competition.

**00026** 17fl.oz/500mL 6/cs



00034

HACIENDA DE COLCHADO OLIVE OIL - CORDOBA, SPAIN

The finest single-estate produced olive oil from the South of Spain

MALACA VETUS - **00035** 8.45fl.oz/250mL 15/cs

MALACA VETUS - BULK - **00036** 169fl.oz/5 Liter 3/cs

EXPERIENCE HOJIBLANCA - **00037** 17fl.oz/500mL 6/cs

LEGADO HOJIBLANCA - LIMITED EDITION - **00038** 17fl.oz/500mL 6/cs

MALACA VETUS ORGANIC - **00039** 16.9fl.oz/500mL 12/cs

EXPERIENCE - SPECIAL EDITION - HOJIBLANCA - **00040** 8.5fl.oz/250mL 12/cs



00036

00035



00038

00039

00037

00040



FT001

FT015

## FRUIT PRESERVES

**ARTISAN ALL-NATURAL QUINCE MEMBRILLO - BARCELONA, SPAIN**  
Traditionally served as an accompaniment to cheese, we love this spread on some Manchego.

**FT001** 12.3oz/350g 12/cs

**FIG PRESERVES - MURCIA, SPAIN**  
Perfect for spreading on crackers or as an exquisite accompaniment to cheese!

**FT015** 7.41oz/210g 12/cs



**ARTISAN PRESSED FRUIT & ALMOND 'CAKE' - MURCIA, SPAIN**

Simply dried fruit & almonds pressed together to make the perfect accompaniment to cheese.

**FIG CAKE WITH ALMONDS - FT027**

8.8oz/250g 15/cs

**APRICOT CAKE WITH ALMONDS - FT028**

8.8oz/250g 15/cs

## HONEY

**RAW HONEY - MURCIA, SPAIN**

Known as 'Liquid Gold' this smooth and fragrant honey is a must for your cheese board.

**ORANGE BLOSSOM IN CROCK - HO013**

18oz/500g 8/cs

**CHESTNUT BLOSSOM - HO017**

16.5oz/465g 12/cs



HO013

HO017

## MARCONA ALMONDS

- MURCIA, SPAIN **Exclusive**

Marcona's are the perfect healthy snack with no cholesterol. They are great when paired with fruit or cheese, and they make a wonderful topping for your salad, and can even be used in baking and cooking (we love to crush them and use them to coat red snapper before pan frying.)

**TRADITIONAL STYLE (RED):** A dry-texture almond with a hint of sea salt and olive oil.

**SMALL BAG - AL001** 8.8oz/250g 8/cs

**MEDIUM BAG - AL002** 17.6oz/500g 8/cs

**LARGE BAG - AL004** 2.2Lbs/1Kg 5/cs

**FOODSERVICE - AL003** 11Lbs/5Kg 1/cs

**ANDALUSIAN STYLE (BLUE):** Fried in Extra Virgin Olive Oil and seasoned with sea salt. We pack them with a little extra oil for an extra-rich flavor. **Top Seller!**

**SMALL BAG - AL006** 8.8oz/250g 8/cs

**MEDIUM BAG - AL007** 17.6oz/500g 8/cs

**LARGE BAG - AL009** 2.2Lbs/1Kg 5/cs

**FOODSERVICE - AL008** 11Lbs/5Kg 1/cs

**QUICOS® (GIANT CRUNCHY CORN) - BULK 3KG - VALENCIA, SPAIN**

**AL011** 6.61Lbs/3Kg 1/cs

**SPANISH COCKTAIL MIX - BULK 4KG - VALENCIA, SPAIN**

**AL013** 8.82Lbs/4Kg 1/cs



AL008

AL001

AL006



AL011



AL013

AVAILABLE AS  
WHOLE CHEESE WHEELS  
- OR -  
CUT AND PACKAGED  
FOR RETAIL

# IMPORTED CHEESE

## ETXEGARAI SMOKED SHEEP'S MILK IDIAZABAL STYLE - **CH002-W**

A lightly smoked cheese with medium-firmness and a creamy, nutty flavor.

*Approximately 7 Lbs 2/cs*

## IDIAZABAL SMOKED SHEEP'S MILK CHEESE - **CH003-W**

A rich, lightly smoked cheese with medium-firmness and a creamy, nutty flavor.

*Approximately 7 Lbs 2/cs*

## BABY MANCHEGO MINI-WHEEL - **CH005-W**

Authentic Certified Origin Manchego, but in a cute little mini-size! The whole thing is only about 5" diameter.

*Approximately 2.2Lb / 1 Kg 2/cs*

## MURCIA AL VINO D.O. - **CH006-W**

This cheese is wonderfully creamy and smooth with a hint of the goat-milk character, but not too overpowering.

*Approximately 5 Lbs 2/cs*

## MAHON COW'S MILK CHEESE D.O. - **CH007-W**

A rich cow's milk cheese with a very full bouquet and slight-to-mild piquant character. Perfect when paired with fruit, or when offered on a cheese plate. Aged 4 months.

*Approximately 6 Lbs 2/cs*

## YOUNG MANCHEGO D.O. - **CH009-W**

An extra-creamy, tender sheep's milk cheese with a rich flavor. Aged for 3-6 months to develop the rich flavors that pair beautifully with fruit and wine.

*Approximately 7 Lbs 2/cs*

## MANCHEGO CURADO D.O. - **CH011-W**

A piquant bite and deep, complex flavor make this semi-firm sheep's milk cheese one of our top sellers. The bold flavor makes this cheese ideal to pair with jamon or membrillo. Aged for over 6 months.

*Approximately 6-7 Lbs 2/cs*

## VALDEON CAVE-AGED BLUE CHEESE - **CH018-W**

Deliciously sharp blue cheese. Cave aged with a dark skin and a bold flavor.

*Approximately 6-7 Lbs 2/cs*

## MAHON CURADO CHEESE D.O. - **CH028-W**

A rich cow's milk cheese with a firm and piquant character. Perfect when paired with fruit, or when offered on a cheese plate. Aged 9 months.

*Approximately 6-7 Lbs 2/cs*

## 'TRES-LECHES' SEMI CAMPO DE MONTALBAN CHEESE - **CH031-W**

Smooth and flavorful, yet mild, this 3 milk blend pairs perfectly with wine and is ideal for all cooking uses. Medium firmness.

*Approximately 7 Lbs 2/cs*



# RABITOS ROYALE BRANDY FUDGE FIG BONBON'S

Brandy-fudge ganache stuffed 'calabacita' figs are dipped in rich chocolate, individually wrapped and sealed in a lustrous gift box. These decadent morsels are sure to please with their sophisticated look, mature taste, outstanding presentation. Wonderful on their own, but even better when paired with wine, as the tender fig, creamy fudge, and crisp shell are without compare.

- 3 COUNT - **DS017** 1.66oz/47g 20/cs
- 9 COUNT - **DS014** 5oz/140g 20/cs
- 16 COUNT - **DS003** 8.8oz/250g 10/cs
- 1 KG BULK - **DS019** 2.2Lbs/1Kg (about 60 pieces) 1/cs
- 4 KG BULK - **DS015** 8.8Lbs/4Kg (about 240 pieces) 1/cs



DS003

DS014

# SALTED CARAMEL RABITOS ROYALE

SALTED CARAMEL STUFFED RABITOS ROYALE - CACERES, SPAIN  
Rich salted caramel stuffed dried figs dipped in milk chocolate.

- 9 COUNT - **DS209** 5oz/140g 20/cs
- 1KG BULK - **DS201K** 2.2Lbs/1Kg (about 60 pieces) 1/cs
- 4KG BULK - **DS204K** 8.8Lbs/4Kg (about 240 pieces) 1/cs



DS017

WHAT'S  
INSIDE EACH  
RABITOS  
ROYALE?

Chocolate  
Coating

Truffle &  
Liquor Filling



Dried  
Fig

# FRUIT, & SWEETS

## RICH ALMOND-HONEY NOUGAT TURRON



TR003



TR002



TR008

- TURRON MINI-BITES - **TR001** 7.05oz/200g 12/cs
- GOURMET TURRON ASSORTMENT - **TR002** 7.05oz/200g 11/cs
- DARK CHOCOLATE WITH ALMONDS - **TR003** 130g/4.6oz 16/cs
- ALICANTE TURRON - CRISPY NOUGAT WITH ALMONDS - **TR004** 7.05oz/200g 12/cs
- JIJONA TURRON - CREAMY NOUGAT - **TR006** 7.05oz/200g 12/cs
- MARZAPAN FIGURINES - **TR008** 7.05oz/200g 18/cs
- ALICANTE TURRON - SNACK SIZE - **TR009** 2.64oz/75g 16/cs
- CRUNCHY ORANGE TURRON - SNACK SIZE - **TR010** 2.64oz/75g 16/cs
- ALMOND SEA-SALT TURRON - SNACK SIZE - **TR011** 2.64oz/75g 16/cs
- ALMOND CROCANTI TURRON - SNACK SIZE - **TR012** 2.64oz/75g 16/cs



TR011

TR006

TR001

TR004

TR010



**STAINLESS STEEL FLAN MOLD - FLANERA**

Chef-quality stainless steel flan dish with secure clip-on lid. Perfect for cooking flan in a double-boulder, but so versatile it works for leftovers too!

**CW001** 18 cm/7 inch across 1/cs



**SOMBRILLA RICH CHOCOLATE RED & PINK PARASOL UMBRELLAS - BARCELONA, SPAIN**

**CL018** 1.2oz/35g each 30/cs

**GOURMET EATING CHOCOLATE - BARCELONA, SPAIN**

Since 1797, Amatller has been crafting chocolate with an emphasis on purity, tradition, art, and flavor. With more than 200 years of experience, Amatller continues to deliver Europe's finest chocolates & sweets.

70% DARK - **CL010** 3oz/85g 10/cs

WHITE - **CL012** 3oz/85g 10/cs

MILK - **CL013** 3oz/85g 10/cs

70% DARK MINI-BAR - **CL023** 0.63oz/18g 14/cs

WHITE MINI-BAR - **CL024** 0.63oz/18g 14/cs

MILK MINI-BAR - **CL025** 0.63oz/18g 14/cs



CL010

CL012

CL013



CL023

CL024

CL025



CL022



CL016

**RICH CHOCOLATE PARASOL UMBRELLAS - BARCELONA, SPAIN**

'Sombrillas' as they are known in their native Spain, are rich milk chocolate umbrellas made by Simón Coll, a family-owned chocolatier founded in 1840. These cute treats are perfect as party favors or holiday treats.

**INDIVIDUAL IN DISPLAY STAND - CL016**

1.2oz/35g each 24/cs

**ACETATE 4-PACK GIFT BOX - CL022**

4.9 oz Gift Pack (1.2oz/35g each) 6/cs



**TORREFACTO SUGAR-ROASTED COFFEE - TARRAGONA, SPAIN**  
 100% sugar-roasted Arabica. Makes a rich, dark cup of coffee without being overly bitter.

**RETAIL PACK - 20% TORREFACTO MIX - CF010**  
 8.8oz/250g 12/cs

**RETAIL PACK - 100% TORREFACTO - CF012**  
 8.8oz/250g 12/cs

**BULK - 100% TORREFACTO - CF012-5K**  
 11lbs/5Kg 1/cs

# CHOCOLATE, COFFEE, & SWEETS

**CHURRO MAKERS & DRINKING CHOCOLATE - BARCELONA, SPAIN**  
 Perhaps the most sinful of all Spanish traditions is thick, rich hot cocoa that accompanies churro breakfast fritters.

**POWDER HOT COCOA MIX**  
 - **CL014** 7oz/200g 20/cs

**HOT COCOA BAR**  
 - **CL015** 7oz/200g 20/cs

**CHURRO MAKER - PLASTIC**  
 - **CL007** Holds 2 cups 2/cs

**CHURRO MAKER - ALUMINUM**  
 - **CL020** Holds 2 cups 2/cs

## PICOS BREADSTICKS: THE PERFECT ADDITION TO EVERY TAPAS SELECTION

**PICOS DE PAN - BREAD  
 STICKS**  
 Crisp mini-baguettes that are perfect for dipping and for serving as part of your tapas selection.

**DS013** 7.76 oz/220g 16/cs



**SIMON COLL JUMBO CHOCOLATE BARS - BARCELONA, SPAIN**  
**MILK CHOCOLATE - CL035** 7.05oz/200g 10/cs  
**DARK CHOCOLATE - 50% COCOA - CL036** 7.05oz/200g 10/cs

## CHURROS & HOT COCOA



CL020

CL014

CL015

CL007



TL021

TL017

**SANGRIA PITCHER WITH 'SANGRIA' LOGO**

Classic style hand-thrown sangria pitcher. 100% Lead Free Glazed Ceramic.

**TL021** Approximately 12 inches tall 2/cs

**SANGRIA PITCHER WITH BLUE FLOWERS ON ORANGE/YELLOW**

Classic style hand-thrown sangria pitcher. 100% Lead Free Glazed Ceramic.

**TL017** Approximately 12 inches tall 2/cs

**SANGRIA PITCHER - EL PUENTE DEL ARZOBISPO, SPAIN**

**2 LITER 'SANGRIA' LOGO - TL022**

Approximately 10 inches tall 10/cs

**1 LITER PERSONALIZED - TL023**

Approximately 6 inches tall 10/cs

**2 LITER PERSONALIZED - TL024**

Approximately 10 inches tall 2/cs

AA215



**HAND PAINTED TRAY - CORDOBA, SPAIN**

**RECTAGULAR - AA215** 13.5 inches by 5.5 inches 3/cs

**OCTOGONAL - AA216** 7.5 inches by 4.75 inches 3/cs

AA216

**RUSTIC MORTAR & PESTLE - MANISES (VALENCIA), SPAIN**

Perfect for pulverizing saffron or for mixing up some authentic Alioli Sauce. The rustic charm of these traditional pieces are certain to inspire some culinary creativity.

**SMALL - MT001** 3 inches across, holds 1/2 cup 6/cs

**MEDIUM - MT006** 5 inches across, holds 1 1/4 cups 3/cs

**LARGE - MT002** 6 inches across, holds 2 1/4 cups 3/cs



TL022



MT002

MT001



TL039

TL038

TL040

**'FLOR' SANGRIA PITCHERS - TALAVERA DE LA REINA, SPAIN**

Situated at the edge of the Tajo river, Talavera de la Reina has been using the rich river clay to fabricate ceramics since pre-historic times. These charming pieces stay true to tradition and have a quaint rustic feel. *Approximately 12 inches tall*

- BLUE FLOR PITCHER - **TL038** 1/cs
- RED FLOR PITCHER - **TL039** 1/cs
- YELLOW FLOR PITCHER - **TL040** 1/cs



TL027

TL026

TL025

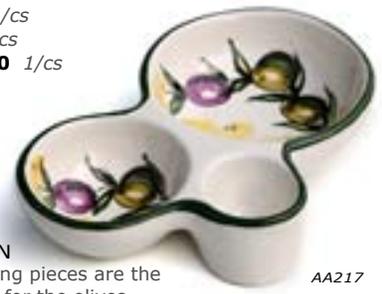
**CERAMIC OLIVE SERVING DISH WHITE W/ FLORAL DESIGN HAND PAINTED - CORDOBA, SPAIN**

**AA217** 7.5 inches by 4 inches 3/cs

**OLIVE DISHES FROM TALAVERA DE LA REINA, SPAIN**

Hand-crafted from the rich clay of the Tajo River, these charming pieces are the ideal way to serve olives. They feature 2 compartments - one for the olives, and one for the pits. We love the traditional look and their rustic simplicity is sure to delight your guests. *8 inches by 4 inches*

- YELLOW FLOR OLIVE DISH - **TL025** 4/cs
- BLUE FLOR OLIVE DISH - **TL026** 4/cs
- OLIVE BRANCH DISH - **TL027** 4/cs
- RED FLOR OLIVE DISH - **TL036** 4/cs



AA217

**TALAVERA SALERO SALT BOX - TOLEDO, SPAIN**

Artisan hand-crafted salt keeper with ceramic lid. **TL041** Holds 1-2 cups 2/cs



TL036



# YAYA IMPORTS INC.

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**HEAT DISTRIBUTION PLATE - FLAME TAMER**  
Stainless Steel Heat Distribution Plate for use below Terra-Cotta cazuelas or Paella Pans. Aids in ensuring even heating, and prevents damage to the cookware when used over gas or electric stove tops.

**BN108** 11 inch diameter 2/cs

**2-SIDED TORTILLA ESPANOLA OMELETTE PAN - 10"/ 24 CM**

Non-stick 2-piece nesting design for easy flipping, yielding a perfect tortilla espanola.

**CW002** Approximately 4-6 servings 1/cs



**ROUND OVENPROOF PLATTER**

Terra Cotta Stone Multi-Use Oven Platter. Perfect for the oven, stove, BBQ, and for serving.

**CP029** 11.5 inches across 6/cs

## CLAY COOKWARE - BRED A (GIRONA,) SPAIN

Used for thousands upon thousands of years, Spaniards have been cooking in clay cazuelas since before they were even considered Spaniards! Terra-cotta clay is such a versatile natural material, that this cookware can be used on the stove, in the oven, and even on the BBQ. The natural properties of the clay make it a great heat conductor for superior cooking, and the rustic styling make it easy to go from kitchen to table. When cooking in clay, we suggest avoiding rapid temperature changes to ensure that your cookware will last a lifetime.

LEAD FREE › FOOD SAFE › OVEN SAFE › STOVETOP SAFE › BBQ SAFE  
MICROWAVE SAFE › DISHWASHER SAFE

SIZES FROM 2.5" - 14" SEE FULL SELECTION PG. 5-6



## WHOLESALE TERMS

- New accounts require a \$300 minimum opening order to establish an account.
- Shipping is billed at cost FOB Pleasanton, California.
- Free delivery available within the San Francisco Bay Area for orders meeting a \$200 minimum.
- New accounts are Pre-Pay with Check/Visa/Master Card/American Express/Discover.
- Credit terms with approval, once account is established.
- There is a 20% restocking fee for cookware and ceramics returned within 30 days; food items are non-returnable.
- Damage/spoilage claims must be made within 7 days.
- Prices and terms subject to change without notice.

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