



## TASTE THE ADVENTURE

### *Spain Adventure Package*

#### ***Rey de la Vera Smoked Pimenton***

Rey de la Vera represents four generations of paprika producers. Smoked paprika is a staple of the Mediterranean diet and is used to give both color and flavor to many traditional Spanish dishes. Rey de la Vera uses a unique drying process instead of an oak wood burning stove to give the smoked paprika the aroma, flavor and distinctive color the La Vera Pimenton is known for. Enjoy!

#### ***Matiz Marcona Almonds***

Marcona almonds are known as the chef's choice in almonds, and these fried and salted skinless marconas from Matiz are unbeatable. Their higher fat content gives them an unsurpassed taste and texture, making them a great choice for cooking, baking, or snacking.

#### ***Matiz Catalan Traditional Romesco Sauce***

All of the wonderful flavors of Spain are brought together in this delicious Romesco Sauce from Matiz. Made from a traditional recipe with all natural ingredients (olive oil, tomatoes, almonds, hazelnuts, vinegar, garlic, herbs, salt and beet fiber), this Romesco Sauce has been used in Spanish kitchens for centuries. It's wonderful on meat, seafood, and vegetables, or as a dip or spread on sandwiches.

#### ***Trias Traditional Biscuits (Cookies)***

In 1908, Joaquim Trias set out to produce high-quality cookies. He was so successful, that his characteristic cookies have become known throughout Spain as the traditional cookies of Catalonia. Today, the grandsons and great-grandchildren of the original founder are still dedicated to creating these all natural cookies, which can now be found in prestigious shops around the world. Individually wrapped, the Gianduaia flavor cookies are delicately rolled wafers filled with rich chocolate hazelnut.

#### ***Blanxart Chocolate a la Taza***

Blanxart produces over 100 types of chocolate, each with its own personality and flavor, using traditional recipes and hand-craftsmanship. They select their own cocoa beans from Ecuador, Brazil, Cameroon, the Ivory Coast, and Guinea, and then roast them to ensure the right blend, aroma and texture is achieved. After roasting and refining the beans, fresh all natural ingredients are blended in to create one of the best quality chocolates in the world. The 'A La Taza' chocolates are unrefined dark chocolate bars mixed with sugar and vanilla. They're perfect for eating raw or melted in hot milk. Enjoy!

