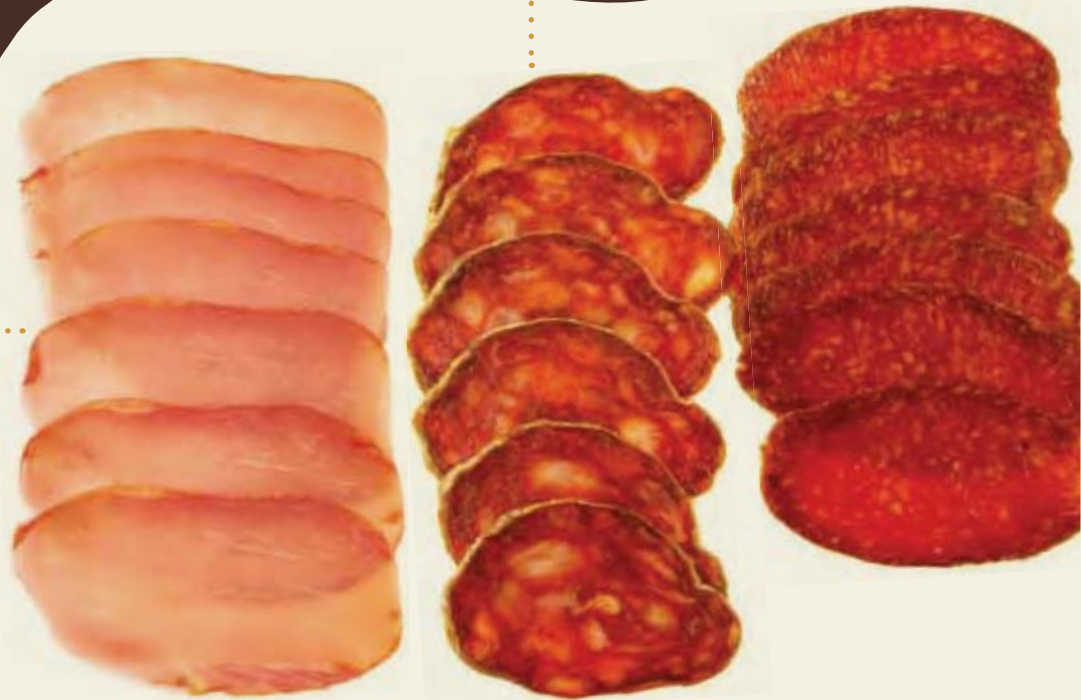


CHORIZO cured sausage flavoured with paprika. The type of pepper and the way it is dried and ground will flavour the chorizo differently, for example making it hot or mild, or even smoky in flavour. Chorizo can also be suitable for cooking.

CHORIZO note the finer mince.

LOMO cured pork loin. Often rubbed with herbs and spices such as paprika before curing. Lomo can also be fresh and seasoned for cooking.



CHARCUTERIE BOARD

The Brindisa charcuterie range

Consumer demand for Spanish charcuterie is growing every year – and for good reason. The distinctive flavours and visual appeal of traditional specialities like cured *Chorizo* and Salami-like *Salchichón* compare with the best charcuterie in the world. The Brindisa range also introduces less well known, but equally fine examples of regional specialities, such as *Morcilla de Burgos* (sausage made with blood and rice) and *Cecina* (cured, smoked beef).

SALCHICHÓN a simple cured sausage, usually seasoned with black pepper and occasionally other herbs and spices such as nutmeg. Similar to a French saucisson or an Italian salami.



CURED CHARCUTERIE for your slicing counter



SALCHICHÓN DE VIC

A Brindisa favourite from one of our very first suppliers: Joaquim Comelia at Casa Riera Ordeix in Vic, Catalunya. Made to the same recipe for 150 years, this salami-style sausage is made from the best quality leg meat, combined with salt, peppercorns and cubes of *Panceta*. Often eaten with tomato bread and extra virgin olive oil, this *Salchichón* makes an excellent snack, as well as a key part of any top quality charcuterie range. The classically elegant packaging gives this *Salchichón* real shelf appeal and makes a great hamper gift.

ALEJANDRO CHORIZOS

(Ah-le-han-dro)

Made in the Rioja region, famous for its fine wines and excellent chorizos. Four generations of the Rituerto family have been making their range of traditional chorizos from hand-trimmed cuts of pork seasoned with smoked paprika – the distinctive *Pimentón de la Vera*. Free from artificial colourings, additives and preservatives.

		UNIT/CASE SIZE
IBÉRICO CURED CHORIZO		
CM00701	Joselito chorizo	700g
CM10506	Montanera chorizo de bellota	8 x 900g
CM01302	León chorizo ibérico lightly smoked	700g
CM01920	Alejandro chorizo "porrita" 200g	12 x 200g

CURED CHORIZO

CM02001	Enebral organic chorizo	8 x 400g
CM01904	Alejandro chorizo Magno coarse cut	4 x 1kg
CM01919	Alejandro chorizo Magno halves	4 x 750g
CM01901	Alejandro chorizo Troncal (Pamplona) fine cut	4 x 1.4kg
CM01918	Alejandro chorizo Troncal halves	4 x 750g
CM01101	Sierra chorizo picante coarse cut	4 x 1.5kg
CM01102	Sierra chorizo dulce coarse cut	4 x 1.5kg
CM01306	León artisan chorizo picante	700g
CM01333	León artisan chorizo dulce	700g

LOMO cured pork loin

Lomo gives zero wastage and a beautiful slice. The character of each lomo is reflected in the quality of the ham, detailed on ham pages.

CM00703	Joselito Gran Reserva lomo to order only	14 x 1.6kg
CM10505	CJ bellota lomo	16 x 500g
CM02014	Enebral organic lomo to order only	8 x 400g
CM04803	Teruel lomo	10 x 1kg
CM04807	Monroyo cured loin, from Teruel, cabezada. Cut from the end of the loin – smaller, thinner and a little fatter than the Teruel lomo.	12 x 450g

SALCHICHÓN salami-style

CM00702	Joselito salchichón to order only	28 x 700g
CM01002	Salchichón de Vic, I.G.P	10 x 1kg
CM01004	Salchichón Riera coated in peppercorns	6 X 300g
CM01004	Salchichón Payés	6 X 1kg

CECINA air-cured beef

CM01307	Cecina León smoked cured beef	2 x 3.5kg
---------	-------------------------------	-----------

SLICED PACKS & WHOLE PIECES for self-service

CM02004	Enebral organic sobrasada spreadable chorizo	8 x 300g
CM01906	Alejandro chorizo Magno 250g	12 x 250g
CM01903	Alejandro chorizo hoop, picante semi-cured	12 x 200g
CM01902	Alejandro chorizo hoop, dulce semi-cured	12 x 200g
CM00721	Joselito chorizo slices 100g	15 x 100g
CM01917	Alejandro Troncal slices 100g	12 x 100g
CM01911	Alejandro Magno slices 100g	12 x 100g
CM02009	Enebral organic chorizo picante slices 100g	15 x 100g
CM02005	Enebral organic chorizo dulce slices 100g	15 x 100g

OTHER CHARCUTERIE

CM00727	Joselito salchichón slices to order only	15 x 100g
CM00722	Joselito lomo slices to order only	15 x 100g
CM01001	Salchichón de Vic, I.G.P 250g	25 x 250g
CM02007	Enebral organic lomo slices 100g	15 x 100g
CM02006	Enebral organic salchichón slices 100g	15 x 100g
CM02010	Enebral panceta slices 200g	15 x 200g
CM01003	Fuet de Vic	15 x 200g
	A thin hoop shaped sausage with a shorter cure and a sweet flavour.	
CM01006	Bastonet de Vic	30 x 185g