



**COOK WITH PRESERVES**

CREATE YOUR OWN ESPINALER EXPERIENCE



W E L C O M E

## WHAT YOU CAN EXPECT FROM US

*Since 1896, Espinaler has maintained a long family tradition of offering top quality seafood preserves from the rich marine environment of Galician estuaries to the comfort of your home.*

*You can eat our gourmet products directly from the can, but you can also create many unique culinary dishes. In this book we'll be sharing with you our favourite Mediterranean recipes to make with our extensive collection of seafood preserves.*

*Easy to follow, and you'll end up with vibrant and delicious dishes all from the comfort of your home.*

**Let's get cooking with Espinaler!**

*- from the family at Espinaler*



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## TABLE OF CONTENT:

### **Part 1 - Espinaler Gourmet**

Tomato Salad with Bonito .....	5
Razor Clam and Cucumber Salad .....	7
Baby Sardines with Lentils Salad .....	9
Guacamole Tacos with Baby Sardines .....	11
Clam Ceviche .....	13
White Bean Cream with Scallop .....	15
Rice with Baby Squid in its own Ink .....	17
Cockle and Razor Clam Ceviche .....	19
Asparagus Cream with Anchovies .....	21
White Beans and Octopus Salad .....	23
Cod Liver and Apple appetizer .....	25
Stuffed Piquillo Peppers .....	27
Tuna Belly and Piquillo Pepper Taco .....	29

### **Part 2 - Espinaler Pica Pica**

Espinaler Skewers .....	31
Clams and Mussels Risotto .....	32
Bonito Tuna with Spicy Pepper .....	33
Tuna and Anchovy Mousse .....	34
Braised Octopus and Romesco and Potato .....	35
Hake with Razor Clams and Romesco Sauce .....	36
Sardine Paté with Vegetable Chips .....	37
Curry Mussels with Yucca Chips .....	38
Orange Salmorejo with Bonito .....	39

### **Part 3 - Espinaler Desserts**

White Chocolate Coulant .....	41
Vanilla Panna Cotta .....	42
Strawberry Mousse .....	43

### **Part 4 - Espinaler Cocktails**

Bloody Mary and Old Fashioned .....	46
Adonis and Habana .....	47
Moscow Mule and Orange Blossom .....	48
Negroni and Yayo .....	49





## TOMATO SALAD WITH BONITO

*Salads are very common, but this recipe differentiates itself from the rest. To accompany the crunch of the vegetables is our Bonita Tuna, soft in texture. Simply a delicious plate with an abundance of nutrients.*

### Ingredients:

White Tuna Belly Espinaler  
Black Olives Espinaler  
Variety of tomatoes  
Sweet onions  
Figueras onions  
Spring garlic  
Olive oil  
Sherry or Apple vinegar  
Salt and black pepper



### Instructions:

1. Peel the tomatoes
2. Dice them into wedges and leave them to the side
3. Repeat the step for all the tomatoes, excluding the cherry
4. Dice the assortment of onions and the spring garlic
5. Immerse it in ice water and the repeat the same for the rest
6. Cook the tomatoes in the oven at low heat for 20'
7. Prepare a vinaigrette with vinegar and olive oil
8. Mixing a proportion of 1 vinegar every 3 olive oil
9. Throw the cherry tomatoes in a pan at high heat for 1'
10. Once the tomatoes are cooled place them in a bowl and add the vinaigrette
11. Stir all the ingredients and let it macerate for a few minutes
12. Open a can of White tuna belly Espinaler
13. Plate the tomatoes, onions, black olives, spring garlic and the white tuna belly
14. Add salt and black pepper preferentially





## RAZOR CLAM AND CUCUMBER SALAD

*A dish highlighting the flavor and juiciness of the razors.  
With healthy ingredients and texture variety to bring  
an exciting experience.*

### Ingredients:

Natural Razor clams Espinaler  
Piparras extra Espinaler  
Cucumber  
Spring onion  
Cilantro, Lime  
Coconut milk  
Sea lettuce  
Salt and black pepper



### Instructions:

1. Cut the cucumber into thin slices and add them to a bowl
2. Cut a few pieces of spring onion
3. Add the onions to the bowl
4. Chop the piparras into slices
5. Chop the fresh cilantro and leave them to the side
6. Open up a can of razor clams and leave them to the side
7. Add the juice of a squeezed lime and a pinch of salt
8. Add a can of razor clams and it's juice
9. Add 2 tablespoons of coconut milk and slices of the piparras
10. Add the fresh cilantro, sea lettuce and ground pepper
11. Mix thoroughly and let it macerate 5' before serving





## BABY SARDINES WITH LENTILS SALAD

*A dish full of texture and flavor. Espinaler Baby Sardines have a very fresh taste of the sea and can complement numerous dishes in the kitchen. Create your spectacular salad with this recipe.*

### Ingredients:

Beluga Lentil Espinaler  
Baby Sardines Espinaler  
Piquillo Whole Peppers Espinaler  
Purple onion  
Cherry tomatoes  
Radish  
Fresh mint



### Instructions:

1. Chop the purple onion
2. Cut the radishes into thin slices
3. Cut the cherry tomatoes into halves
4. Chop the fresh mint leaves finely.
5. Cut the whole peppers into strips
6. Add the lentils, previously drained in water
7. Season with oil, salt and black pepper
8. Add the chopped mint and mix
9. Plate and decorate with the baby sardines





## GUACAMOLE TACOS WITH BABY SARDINES

*Enjoy the soft texture of our sardines with  
a diverse selection of vegetables and flavors.  
A snack full of flavor, smells delicious and very easy to make.*

### Ingredients:



Baby Sardines Espinaler  
Piparras Extra Espinaler  
Corn tortillas  
Avocado  
Tomato  
Pickled onion  
Lime, Cilantro  
Pomegranate, Tabasco



### Instructions:

1. Peel the tomato with a peeler, cut and remove the seeds
2. Cut it into small dices and keep to the side
3. Chop the Piparras into pieces and leave it aside
4. Cut the avocado into cubes and add them into a bowl
5. With the help of a fork, mash the avocado cubes
6. Add the juice of a squeezed lime and add a pinch of salt
7. Add splashes of tabasco (preferentially) and mix
8. Chop the fresh cilantro and keep it to the side
9. Open a pomengranate, deseed, and leave it to the side
10. Place a corn tortilla for the taco
11. Add the avocado mixture
12. A few chopped tomatoes, pickled onions, slices of piparras
13. Add fresh chopped cilantros
14. Place the baby sardines and a few pomegrante grains





## CLAM CEVICHE

*Our clams always bring a rich taste of the sea to any dish.  
They complement the crunch and flavor of the vegetables,  
simply a pleasure to eat.*

### Ingredients:

White clams Espinaler Premium  
Plum tomato  
Fresh red chilli  
Lime  
Cilantro  
Purple onion



### Instructions:

1. Peel the tomatoes
2. Cut and remove the seeds
3. Cut into cubes and keep it to the side
4. Chop the purple onion and add it to the bowl
5. Open up the red chilli and remove the seeds
6. Cut the red chilli into thin slices
7. Add the tomatoes, chilli, and very finely cut cilantro
8. Open a can of White Clams Espinaler and leave it to the side
9. Add the juice of a lime and some of the can and olive oil
10. Add the white clams and mix well
11. After 5' of maceration, it's ready to be served on a deep dish





## WHITE BEANS CREAM WITH SCALLOPS

*Not only is it beautiful to look at, the creamy texture of this dish will melt harmoniously in your mouth. Savor our Zamburiñas in Galician sauce in this delicious dish.*

### Ingredients:



White beans Ganxet Espinaler  
Scallops in galician sauce Espinaler  
Medium chopped leek  
Half an onion  
Vegetable broth  
Olive oil  
Salt and black pepper



### Instructions:

1. Split a piece of leek and cut into small squares
2. Cut a medium onion into halves
3. Add olive oil into a saucepan and bring it to medium heat
4. Add the leek and onion
5. Stir well and poach without letting it burn
6. Add Espinaler's white beans, previously drained in water
7. Mix everything and add a little vegetable broth, and remove
8. Add a pinch of salt and pepper, let it cook for 5'
9. Mash everything with a blender until we get a fine cream
10. Spread the cream at the base of the dish and add the scallops on top
11. Decorate with lamb's lettuce and Galician sauce straight from the can





## RICE WITH BABY SQUID IN ITS OWN INK

*This recipe combines many delicious flavors in a harmonious dish. It highlights many flavors of the Mediterranean cuisine and is ready to be enjoyed from the comfort of your home.*

### Ingredients:

Baby squids ink Espinaler  
Baby squids in olive oil Espinaler  
Artichokes Espinaler  
All i Oli Sauce Espinaler  
Onion  
Glass of white wine  
White rice  
Fish stock (fish fumet)  
Olive oil  
Parsley



### Instructions:

1. Cut the artichokes and the baby squids, then leave them aside
2. Chop an onion in half
3. Pour the olive oil into a pan at medium heat
4. Add the onion and let it poach without burning
5. Add rice and add half a glass of white wine
6. Let the wine soak until the alcohol has evaporated
7. Add the baby squid and its ink and all the juice from the can
8. Add the fish fumet and raise the fire to medium high
9. Mix well and leave it for 8' at medium high heat
10. After 8 minutes bring the heat to a low
11. Add the chopped parsley
12. After 7 minutes, put off the fire and add the artichokes
13. Cover the food with a cloth and let it steam from 4 minutes
14. Lastly, decorate it with baby squids in olive oil and garlic sauce





## COCKLE AND RAZOR CLAMS CEVICHE

*Cockles and Espinaler's Razors are widely enjoyed directly from the can, but they have a lot to offer in any culinary dish.*

### Ingredients:

Cockles Premium Espinaler  
Razor Clams Premium Espinaler  
Espinaler Sauce  
Avocado  
Purple onion  
Cilantro, Chilli  
Lime, Corn



### Instructions:

1. Chop purple onion finely and add it to a bowl
2. Add small slices of fresh chili into the bowl
3. Cut the avocado into small cubes and add it
4. Chop the fresh cilantro and keep it to the side
5. Open a can of razor clams and add its juice into the mix
6. Cut the razor clams into pieces and add it to the mix
7. Add a little juice from the can and the cockles into the bowl
8. Add the juice of a squeezed lime, corn and the cilantro
9. Add a few drops of Espinaler Sauce (preferentially)
10. Mix and leave it to macerate for 5 minutes before serving





## ESPARAGUS CREAM WITH ANCHOVIES

*A dish of soft texture highlighted by an intense flavor of the sea that our Anchovies provide.*

*Enjoy this creamy recipe from the comfort of your home.*

### Ingredients:

Extra White Asparagus Espinaler  
Anchovies Espinaler  
Tapenade Espinaler  
Cream for cooking  
Olive oil  
Salt and black pepper  
Chive and Pepper



### Instructions:

1. Drain a pot of asparagus and keep 2 pieces to plate
2. Place the rest into a beaker glass
3. Add black pepper, salt, and cooking cream
4. Whisk until you reach a creamy and consistent consistency
5. Chop the chives into fine slices and keep them to the side
6. Mix a spoonful of tapenade with oil and reserve
7. Spread the cream on the plate to act as a base
8. Place the pieces of asparagus that we reserved earlier
9. Add 2 anchovy fillets and the tapenade-oil mixture
10. Decorate with chives





## WHITE BEANS AND OCTOPUS SALAD

*Octopus is a protagonist of Mediterranean cuisine. And for good reason. Its smooth, chewy texture with its delicious flavor is a great addition to any dish.*

### Ingredients:

White beans Ganxet Espinaler  
Octopus in olive oil Espinaler  
Green pepper  
Purple onion  
Radishes, Tomato  
Arugula  
Salt and black pepper  
Olive oil



### Instructions:

1. Chop the purple onion
2. Add it to a bowl
3. Cut radishes into thin slices
4. Cut the green peppers into small cubes
5. Peel the tomato and remove the seeds
6. Cut into small pieces
7. Add the beans that were previously drained in water
8. All arugula and mix all
9. Add salt, black pepper and olive oil
10. Open up a can of octopus and keep it aside
11. Plate and add the octopus to the mix
- 12.





## COD LIVER AND APPLE APPETIZER

*A dish that integrates the natural flavor of fruits to complement the soft and juicy texture of our Cod Liver. All these complex flavors mixed in a single bite of bread.*

### Ingredients:

Cod Liver Espinaler  
Apple  
Pomegranate  
Toasted bread slices  
Sugar  
Butter



### Instructions:

1. We cut the apple into thin slices
2. With the help of a mold we ended up giving it a round shape
3. Open the pomegranate, deseed it, and leave it to the side
4. Open the Cod Liver can and keep it to the aside
5. Cast a spoonful of sugar and butter into a pan
6. Brown the apple slices carefully, make sure they don't break
7. Turn off the fire and keep it warm
8. Put an apple slice on top of each toast
9. Add pieces of Cod Liver on top
10. Decorate with pomegranate grains





## STUFFED PIQUILLO PEPPERS

*A fun way to enjoy your favorite ingredients.  
Creamy in texture and a delight for the palate.*

### Ingredients:

Piquillo Peppers Espinaler  
Bonito Tuna Espinaler  
Onion  
Caper  
Garlic  
Mayonnaise  
Mustard  
Parsley  
Sal and Black Pepper  
Olive oil  
Lemon



### Instructions:

1. Chop the onion finely and add it to a bowl
2. Cut garlic and add it to a bowl
3. Add 2 cans of pretty to the bowl
4. Chop parsley finely and add it to the mix
5. Add capers, 3 tablespoons of mayonnaise
6. Add 2 of tablespoons mustard and a little lemon juice
7. A pinch of salt, black pepper and olive oil
8. Mix it all and crush it with the help of a fork
9. Pour the mixture into a pastry sleeve
10. Let it cool in the fridge for about 1 hour
11. Fill the pepper with the mixture and serve





## TUNA BELLY AND PIQUILLO PEPPER TACO

*A dish full of texture, colors and flavor. The soft texture of our Light Tuna Belly complements the crunch and flavor of the vegetables, it is simply a pleasure to eat.*

### Ingredients:



Tuna Belly Espinaler  
Piquillo Peppers Espinaler  
Piparras Extra Espinaler  
Purple onions  
Lamb's lettuce  
Corn Tortilla for tacos  
Mayonnaise  
Sprouts



### Instructions:

1. Cut the peppers into strips and leave it to the side
2. Chop the asparagus into slices
3. Open the Tuna belly can and keep it aside
4. Place a corn tortilla to the base of the plate
5. Add lamb's lettuce, pieces of tuna belly
6. Piquillo pepper strips
7. Add slices of piparras and mayonnaise
8. Decorate with sprout





PART 2

## PICA PICA ESPINALER

*In the second part of this recipe, we introduce you to Pica Pica Espinaler. We will share lighter recipes that are easier to make.  
Perfect to complement any meal throughout the day.*

**Cheers!**



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## SKEWERS AND FLAGS

### Ingredients:

Anchovies in olive oil	Carrots (big), <b>3 pcs</b>
Artichoke hearts, <b>12 pcs</b>	Piquillo Peppers
Sweet peppers, <b>4 pcs</b>	Salted almonds, <b>6 pcs</b>
Olive stuffed anchovies, <b>12 pcs</b>	Dry manchego cheese, <b>120g</b>
Mussels in pickled sauce	Black pepper

### Instructions:

1. Wrap the Mussels with film
2. Heat for 4 minutes in a microwave
3. Pour the piquillo peppers into the pan and fry with salt and pepper
4. Place the piquillo pepper on top of the carrot
5. Place the mussel and pinch with pick
6. Prepare anchovies, artichokes, piparras and olives
7. Mount them on a long stick
8. Cut the cheese into triangles
9. Place anchovies and almonds inside the olives
10. Mount on top of the cheese base





## CLAMS AND MUSSELS RISOTTO

### Ingredients:

Arborio rice or carnaroli, <b>250g</b>	Cantabrian Anchovies, <b>2 pcs</b>
Mussels in brine	White wine, <b>1 cup</b>
Clams in brine	Fresh basil leaves
Spring onion, <b>1 unit</b>	Butter, <b>30g</b>
Fish broth, <b>1L</b>	Black pepper

### Instructions:

1. Cut the onion into small cubes
2. Pour the fish stock into a saucepan
3. Pour the juice from the clams and mussels and heat the broth
4. Pour the rice into the pan and toast
5. Remove the rice and pour olive oil
6. Fry a garlic and one anchovy, remove the garlic when it's golden
7. Add the spring onion and add salt and toasted rice
8. Pour a cup of white wine, add the broth and stir
9. Add mussels, clams and butter
10. Serve once the rice has been cooked



## BONITO TUNA WITH SPICY PEPPER

### Ingredients:

Bonito Tuna in olive oil	Crushed tomato
Spicy peppers	Red peppers
Piquillo peppers	Black peppers
Salt	Olive oil

### Instructions:

1. Separate the oil from the bonito tuna
2. Pour the tuna into a bowl
3. Mash it with a fork
4. Pour olive oil into a pan
5. Add piquillo pepper and salt and stir
6. Add the crushed tomato and cut the spicy red pepper
7. Pour into the pan and stir
8. Add the bonito tuna and black pepper
9. Keep to the side in a bowl
10. Cut the piparras and add them to the bowl and stir
11. Serve with a whole piparra pepper on top





## TUNA AND ANCHOVY MOUSSE

### Ingredients:

Light tuna in oil Espinaler	Milk cream 35% fat
Cooked white bean Ganxet Espinaler	Poultry broth
Anchovy fillets in olive oil Espinaler	Celery
Miso	Bread sticks vareity

### Instructions:

1. Remove the skin of the white beans
2. Add the tuna, miso and poultry broth
3. Mash using a blender until it reaches a consistent texture
4. Whisk the milk cream well
5. Add the tuna dough and stir
6. Drain the oil from the anchovies and cut them into cubes
7. Add the anchovies to the mousse and stir
8. Cut the celery in trunks to accompany



## BRAISED OCTOPUS WITH ROMESCO AND POTATO

### Ingredients:

Cooked Octopus Legs Espinaler	Spicy sauce Espinaler
Romesco sauce Espinaler	Salt flakes
Variety of potatoes	Black pepper

### Instructions:

1. Cut the potatoes into strips
2. Place the potato strips into a bowl
3. Wrap with cooking film and cook in a microwave for 8'
4. Pour olive oil into the pan
5. Cook octopus on both sides and remove it when golden
6. Pour romesco sauce into the pan and stir
7. Chop the octopus into pieces
8. Place the sauce on the plate and assemble the octopus and potatoes
9. Align with spicy sauce Espinaler
10. Add salt flakes around





## HAKE WITH RAZOR CLAMS AND ROMESCO SAUCE

### Ingredients:

Fresh hake, <b>400g</b>	Romesco sauce Espinaler, <b>100g</b>
Razor clams in oil Espinaler	Spicy sauce Espinaler, <b>10cl</b>
White Vermouth Espinaler, <b>10cl</b>	Flour
Fish broth, <b>60cl</b>	Spring onion and garlic, <b>1 unit</b>

### Instruction:

1. Chop the spring onion and garlic
2. Cut the hake into pieces
3. Add salt and pepper, and fry the garlic and add the onion
4. Add flour and stir, and add White Vermouth Espinaler
5. Add the juice from the Razor clam can and stir
6. Add broth and parsley
7. Stir the romesco sauce Espinaler
8. Add the hake and the razor clams
9. Add a few splashes of Spicy sauce Espinaler



## SARDINE PATÉ WITH VEGETABLE CHIPS

### Ingredients:

Sardines in oil Espinaler	Spring onion, <b>1 unit</b>
Vegetable chips Espinaler	Butter, <b>50g</b>
Hard eggs, <b>2 units</b>	Ketchup, <b>100g</b>

### Instructions:

1. Cut the spring onion
2. Heat the oil from the Espinaler sardine can
3. Stir the onion and fry slowly
4. Keep until it turns golden
5. Peel and cut the boiled eggs and add the onion
6. Add the sardines and the butter
7. Add the ketchup y mash until you have a uniform consistency
8. Place the paté in a container, wrap and leave it in the fridge for 20'
9. Serve with Espinaler's vegetable chips





## MUSSEL CURRY WITH YUCA CHIPS

### Ingredients:

Mussels in brine Espinaler, <b>2 cans</b>	Yucca Chips Espinaler
Spring onion and garlic	Lime, <b>1 unit</b>
Ripe tomatoes, <b>2 units</b>	Black pepper
Coconut milk	Cilantro

### Instructions:

1. Cut a clove of garlic and the spring onion into small cubes
2. Pour olive oil into the pan
3. Add the garlic, the spring onion and stir
4. Add the red curry and stir
5. Pour the crushed tomato and pour in the brine from the mussels
6. Add the coconut milk and the mussels
7. Add juice and the lime skin
8. Add black pepper, cut the cilantro and add to pan
9. Serve with Espinaler's yucca chips



## ORANGE SALMOREJO WITH BONITO TUNA

### Ingredients:

Bonito Tuna in olive oil Espinaler	Espinaler Sauce
Oranges, <b>4 units.</b>	Olive oil
Ripe tomatoes, <b>5 units</b>	Hard bread

### Instructions:

1. Squeeze the oranges
2. Cut the bread into cubes and the tomatoes to crush
3. Add the pieces of bread and Espinaler Sauce
4. Add olive oil
5. Add orange juice and mash
6. Pour the salmorejo into a plato
7. Add Espinaler's Bonito Tuna
8. Top it all off with olive oil and Espinaler Sauce





## PART 3 DESSERTS ESPINALER

*Having a sweet dessert after a delicious and hearty meal is a huge satisfaction to the palate. In this part we'll be presenting our favorite dessert recipes that will certainly indulge your sweet tooth.*

***Let's get cooking!***



Scan this **QR code** to access our **dessert recipe videos**.



## WHITE CHOCOLATE COULANT

### Ingredients:

White chocolate for baking, <b>100g</b>	Chocolate Almond Espinaler, <b>90g</b>
Truffled Almond Espinaler, <b>140g</b>	Sugar, <b>30g</b>
Butter, <b>140g</b>	Salt
Eggs, <b>50g</b>	Flour, <b>20g</b>

### Instructions:

1. Cut the white chocolate into pieces and add butter
2. Cover it with film and heat it in the microwave for 1'
3. Mix the eggs, sugar, salt, and stir
4. Add the melted chocolate and stir
5. Pour in the flour and mix
6. Spread the containers with butter and also flour
7. Place the dough in the containers
8. Keep in the freezer for 4 hours
9. Put in the oven at 180° for 20'
10. Chop the chocolate almonds and truffled almonds Espinaler





## STRAWBERRY MOUSSE

### Ingredients:

Fresh strawberries, <b>350g</b>	Chocolate almonds Espinaler, <b>90g</b>
Truffled almonds, <b>140g</b>	Heavy cream, <b>400ml</b>
White Vermouth Espinaler	Sugar, <b>100g</b>
Water, <b>20ml</b>	Gelatin powder, <b>15g</b>

### Instructions:

1. Clean the strawberries and squeeze them
2. Dilute the sugar in the water
3. Pour the squeezed strawberries into the pan
4. Add diluted sugar and simmer
5. Gather the strawberry juice
6. Whisk the cream until it's thick and add strawberry juice
7. Mix until you reach a uniform consistency
8. Insert the dough into a plastic bag
9. Fill a curved mold with the dough and remove excess residue
10. Place in the fridge for 2 hours
11. Chop the chocolate almonds and truffled almonds Espinaler



## VANILLA PANNA COTTA

### Ingredients:

Vanilla bean, <b>1 ud</b>	Chocolate almonds Espinaler, <b>90g</b>
Truffled almonds Espinaler, <b>140g</b>	Heavy cream, <b>500ml</b>
White Vermouth Espinaler	Sugar, <b>60g</b>
Water, <b>10ml</b>	Gelatin powder, <b>8g</b>

### Instructions:

1. Pour the cream into a saucepan
2. Open the vanilla bean and remove its vanilla essence
3. Heat and stir
4. Bring the heat to zero once it starts boiling
5. Remove the vanilla bean
6. Dilute the gelatin in water
7. Pour the white vermouth, add salt and stir
8. Pour the gelatin
9. Keep in the fridge for 2 hours
10. Chop Chocolate almonds and Truffled almonds Espinaler





P A R T 4

## COCKTAILS ESPINALER

*It is essential that you have the perfect drink to accompany your delicious dishes.*

*Vermouth is simply a protagonist in Mediterranean cuisine and tapas culture. Its intense and tasty aroma perfectly complements any dish you can put in front of you.*

*In this part, we share with you our favorite cocktail recipes. Fun and simply delicious ways to taste the essence of Vermouth Espinaler.*

*Follow our easy recipes and enjoy these drinks from the comfort of your own home.*

**Cheers!**



Scan this **QR code** to access our **cocktail recipe videos**.







## BLOODY MARY

WHITE VERMOUTH ESPINALER, 6cl  
 GIN NUT BASIC, 5cl  
 ESPINALER SAUCE  
 ESPINALERR SPICY SAUCE  
 TOMATO JUICE, 15cl  
 SALT AND PEPPER  
 CELERY

### Instructions:

1. Cool the glass
2. Add salt and pepper
3. Juice of half a lemon
4. A dash of Espinaler sauce
5. Add Espinaler spicy sauce
6. Add juice from a can of razor clams
7. Gin Nut Basic 5cl
8. White Vermouth Espinaler 6cl
9. Tomato juice 15cl



## OLD FASHIONED

WHISKY OR GIN NUT, 6cl  
 VEMOUTH RESERVE ESPINALER, 6cl  
 ESPINALER SAUCE  
 ORANGE PEEL  
 ANCHOVY FILLET  
 ICE  
 PIPARRA PEPPER

### Instructions:

1. Cut an orange peel
2. Season the glass with orange
3. Add ice
4. Cool the glass
5. Add Ginebra Nut or Whisky 6cl
6. Add juice from a can of razor clams
7. Gin Nut Basic 5cl
8. Vermouth Reserve Espinaler 6cl
9. 2 splashes of Espinaler sauce



## A D O N I S

2/3 DRY JEREZ  
 1/3 WHITE VERRMOUTH ESPINALER  
 2 drops BITTER  
 ORANGE ANGOSTURA  
 DECORATION: ORANGE TWIST  
 SMALL ICE CUBES

### Instructions:

1. Cut an orange peel
2. Add small ice cubes
3. Cool the glass
4. 2/3 Dry Jerez
5. 1/3 White Vermouth Espinaler
6. 2 drops of bitter angostura
7. Mix
8. Serve in a cup
9. Decorate with an orange twist



## H A B A N A

1/2 BLACK VERMOUTH ESPINALER  
 1/3 RON ENVEJECIDO  
 ICE CUBES  
 DECORATION: HALF SLICE OF  
 DEHYDRATED ORANGE  
 OLIVES

### Instructions:

1. Cut an orange peel
2. Season the glass with orange
3. Fill the glass with ice
4. 1/2 Ron Envejecido
5. 1/2 Black Vermouth Espinaler
6. Decorate with a slice of orange
7. Mix
8. Add an olive
9. Ready to be served





## MOSCOW MULE

BLACK VERMOUTH ESPINALER, 6cl  
GINGER BEER  
SUGAR, 3 *cucharadas*  
LIME  
GINGER

### Instructions:

1. Cut a slice of ginger
2. Squeeze a whole lemon
3. 3 tablespoons of sugar and mix
4. 6cl Black Vermouth Espinaler
5. Fill the glass with ice and stir
6. Pour and remove the ice
7. Fill the glass with crushed ice
8. Fill the remaining with ginger beer
9. Decorate with ginger and lime



## ORANGE BLOSSOM

1/3 VERMOUTH RESERVE ESPINALER  
1/3 GIN NUT  
1/3 ORANGE JUICE  
DECORATION: AN ORANGE  
PEEL TWISTED

### Instructions:

1. Cool the glass with ice
2. 1/3 Gin Nut
3. 1/3 Vermouth Reserve Espinaler
4. 1/3 orange juice
5. Add ice
6. Mix with a shaker
7. Pour
8. Serve in a cup
9. Decorate with an orange twist



## NEGRONI

1/3 VERMOUTH RESERVE ESPINALER  
1/3 GIN NUT  
1/3 CAMPARI  
DECORATION: ORANGE TWIST  
ICE CUBES

### Instructions:

1. Cut an orange peel
2. Add small ice cubes
3. Cool the glass
4. 1/3 Gin Nut
5. 1/3 Campari or similar
6. 1/3 Vermouth Reserve Espinaler
7. Mix thoroughly
8. Decorate with the orange peel
9. Ready to be served



## YAYO

2/3 BLACK VERMOUTH ESPINALER  
1/3 GIN NUT  
1 *splash* GAS WATER  
DECORATION: LEMON TWIST  
ICE CUBES

### Instructions:

1. Cut a lemon peel
2. Season the glass with lemon
3. Fill the glass with ice cubes
4. 1/3 Gin Nut basic
5. 2/3 Black Vermouth Espinaler
6. 1 splash of gas water
7. Mix well
8. Decorate with a lemon peel
9. Cheers and enjoy!





# BUEN PROVECHO

**THANK YOU!**

*We hope you enjoyed the recipes we shared with you!  
Use hashtag **#EspinalerExperience** to share pictures of your delicious  
culinary creations.*

***From the Espinaler team.***

Avda. Progrés nº 47 - Pol. Ind. Els Garrofers  
08340 Vilassar de Mar (Barcelona)  
Tel. +34 937 502 521