

250ml

# AL AJO NEGRO

ARBEQUINA OIL  
AND BLACK GARLIC  
CONDIMENT

100% NATURAL AND ADDITIVE-FREE

Chicote

Valderrama

## COOKING USE

Its distinct garlic and liquorice flavour makes this oil perfect to aromatize chocolate or cocoa emulsions. It can also be added to ganache with a high percentage of cocoa, as well as to sweet sauces, whose main component is cocoa. But that is just one recommended pairing.

It is also perfect to complement juices and sauces of meat stews such as bull's tail or deer.

Likewise, it works very well with more neutral oils to caramelize strongly bitter vegetables such as asparagus, chicories, turnip tops or turnip greens.



250ml

# AL LIMÓN NATURAL

ARBEQUINA OIL  
AND NATURAL LEMON  
CONDIMENT

100% NATURAL AND ADDITIVE-FREE

Chicote

Valderrama

## COOKING USE

As this oil is made using natural lemon zest, it offers the chance of bringing lemon-related aromas and a slight toasted aroma to our taste buds.

It is perfect to season fish and seafood that need a slightly but sweet citric touch.

It provides an intense tone and "cooked" lemon aromas to traditional sauces such as mayonnaises, Hollandaise or Béarnaise or related ones to complete and enrich the flavour brought by lemon juice.



250ml

# ALA GUINDILLA FRESCA

ARBEQUINA OIL  
AND FRESH CHIL PEPPER  
CONDIMENT

100% NATURAL AND ADDITIVE-FREE

Chicote

Valderrama

## COOKING USE

This oil is perfect to marinate and give a spicy touch to any dish, but more to legume and vegetable stews.

When being added to soups, ramen, pasta or rice dishes, it features a toasted chili pepper taste that is tastier than simple fresh chili peppers macerated with extra virgin olive oil.

It expresses in full when drizzling a few drops into cooked doughs such as pie, pizzas, focaccias or toasted bread.

Roast a head of garlic, remove the pulp and add chili pepper oil, a pinch of salt and you would obtain garlic dressing to spread on a bread toast. Amazing!



250ml

# AL PIMIENTON Y AJO FRITO

ARBEQUINA OIL  
AND PAPRIKA AND FRIED GARLIC  
CONDIMENT

100% NATURAL AND ADDITIVE-FREE

Chicote

Valderrama

## COOKING USE

Based on Spanish cooking traditional aromas, such as garlic and smoked paprika, it is ideal to dress and aromatize fish, poultry and sautéed vegetables.

It is perfect for short or flash poultry macerations, such as chicken, guinea-fowl or precious poulards or poultry capons.

It is perfect for creamy rice that need recognizable and traditional aromas. No doubt, it is perfect to season mash potato, sweet potato or celery. It is even recommended with squids or octopus.

It is commonly used to season international dishes if we want to make them taste like home-made food.



250ml



# ALAJO NEGRO

ARBEQUINA OIL  
AND BLACK GARLIC  
CONDIMENT

100% NATURAL AND ADDITIVE-FREE

*Alberto*  
**Chicote**<sup>®</sup>

Valderrama  
