



Desde 1952

Selección



LIBRO DE COCINA
2021 INSPIRATION GUIDE



What if you could transport your taste buds to Spain without leaving the kitchen? *Campofrío Selección* makes this delicious daydream a reality. As the leading brand in packaged meats across Spain for nearly 70 years, *Campofrío Selección* brings ingredients from Spain's luscious landscapes to menus and tables around the world. Inside this edition of our *Inspiration Guide* you'll learn how to maximize these traditional treasures with flavorful recipes and cutting-edge ideas that help you present unique eating experiences in any culinary scene.

From Jamón Serrano and Ibérico hams to specialties like Chorizo, Lomo, and our Tapas Variety Packs, our specialty products inherit the care, tradition and expertise of countless generations. Not only do these modern delicacies exude excellence due to time-honored techniques, but they also offer a range of formats fit for any delicious and diverse application.

The beauty of Spanish cuisine is its emphasis on freshness, integrity and simplicity. Campofrío meats deliver on these crucial culinary concepts while exciting modern palates and enhancing restaurants, retailers and beyond.

We hope this guide inspires you to savor our products that have tradition and innovation woven into every bite.

¡Salud!

Scan this code for more
flavor inspirations utilizing
Campofrío Selección products!

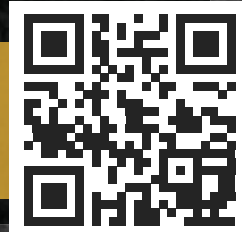


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JAMÓN SERRANO TAPAS DISPLAY

Prep: 30 minutes | Bake/Cook: 15 minutes | Serves: 12



SPANISH IMPORTED BONE-IN JAMÓN SERRANO LEG & STAND SKU 10037

The best way to enjoy jamón serrano? Right off the bone. Our Bone-In Jamón Serrano is cured with salt, aged for more than 14 months and imported directly from Spain, bringing time-honored tastes and techniques to the table. The bone imparts sophisticated flavors that perfectly complement the delicate tastes and complex nutty aromas

How it Elevates Everyday Experiences:

Slicing Jamón is an art, and our kit makes it easier than ever to handle Jamón Serrano with confidence. Each kit features a wooden stand that allows for stable, comfortable carving and effortless portability. Made with exceptional craftsmanship, this premium stand makes for a beautiful presentation and allows you to enjoy razor-thin slice after slice with ease.

Succulent, satisfying slices of bone-in jamón serrano are melt-in-your-mouth delicious on their own, or added to sandwiches, soups or skewers or used to wrap meats, fish and veggies.

Don't throw away the bone! Rich in collagen, calcium and amino acids, the bone is nourishing to your health and adds depth to simple recipes. To get the most out of bone-in jamón serrano, use the bone to infuse mouthwatering savory flavors into broths, soups, stews, beans, rice or smoky greens.

CHEF TIP

Stuffed dates and marinated olives can be prepared, covered and refrigerated up to 2 days in advance.

INGREDIENTS

Puff Pastry Twists

- ½ (17.3-ounce) package frozen puff pastry sheets (1 sheet)
- 1 large egg
- ⅓ cup grated Manchego cheese
- ¼ teaspoon paprika
- ¼ teaspoon salt

Garlic Oil Shrimp

- ¾ cup olive oil
- ¼ teaspoon crushed red pepper flakes
- 1 pound raw 22-26 count peeled and deveined tail-on shrimp, thawed if necessary
- 2 garlic cloves, minced

- ⅛ teaspoon salt
- 2 tablespoons chopped fresh parsley

Cabrales-Stuffed Dates

- 12 pitted Medjool dates
- ¼ cup Cabrales cheese

Orange-Rosemary Marinated Olives

- ⅓ cup pitted green olives
- ⅓ cup pitted Kalamata olives
- ½ tablespoon finely chopped fresh rosemary
- ½ tablespoon fresh orange juice
- ½ tablespoon olive oil
- ½ teaspoon fresh orange zest

Tapas Display

- 24 thin slices Campofrío® Jamón Serrano
- 12 (½-inch-thick) slices baguette
- 6 figs, halved
- 1 package (10 ounces) queso fresco cheese, torn into large chunks
- 1 block (8 ounces) Manchego cheese, cut into ½-inch cubes
- 1 package (8 ounces) sliced cooked chorizo
- 1 cup green grapes
- 1 cup spiced Marcona almonds
- ½ cup pimento-stuffed Spanish olives
- ¼ cup fig jam
- ¼ cup orange marmalade

INSTRUCTIONS

Puff Pastry Twists

- Preheat oven to 400°F. Thaw puff pastry as label directs. Line 2 rimmed baking pans with parchment paper.
- In small bowl, whisk egg and 1 tablespoon water; in medium bowl, stir Manchego cheese, paprika and salt. On lightly floured surface, unroll puff pastry sheet and gently roll to 10-inch square; brush with egg mixture and sprinkle with cheese mixture. With hands, press cheese mixture into puff pastry. With sharp knife or pizza cutter, cut pastry into ½-inch-thick strips. Holding ends of strips

with fingers, twist strips in opposite directions; place on prepared pans and bake 15 minutes or until golden brown. Makes 20 twists.

Garlic Oil Shrimp: In medium saucepot, heat oil and crushed red pepper over medium-low heat 5 minutes or until warm and fragrant. Add shrimp, garlic and salt; cook 10 minutes or until internal temperature of shrimp reaches 145°F, stirring frequently. Stir in parsley; transfer to medium dish and cool.

Cabrales-Stuffed Dates: Cut dates horizontally in half but do not cut all the way through dates; gently open, fill each with 1 teaspoon Cabrales cheese and fold to close. Makes 12 stuffed dates.

Orange-Rosemary Marinated Olives: In medium bowl, stir all ingredients. Makes about ⅔ cup.

Tapas Display: Arrange jamón serrano, baguette slices, figs, queso fresco and Manchego cheeses, chorizo, grapes, almonds, Spanish olives, jam and marmalade on large serving platter; serve with twists, shrimp, stuffed dates and marinated olives.

Approximate nutritional values per serving:
745 Calories, 46g Fat (17g Saturated), 174mg Cholesterol, 1774mg Sodium, 53g Carbohydrates, 4g Fiber, 27g Sugars, 10g Added Sugars, 39g Protein

PAN CON TOMATE WITH AVOCADO, JAMÓN SERRANO & FRIED EGG

Prep: 15 minutes | Cook/Broil: 11 minutes | Serves: 4



SPANISH IMPORTED BONELESS JAMÓN SERRANO BULK

SKU 10038

Air, salt and time are the three key ingredients to our Boneless Jamón Serrano. Salt-cured, dried and aged for more than 14 months, our Boneless Jamón Serrano transforms from a simple leg into a beautifully delicate ham packed with rich, nutty tastes. Spanish for “mountain ham,” our Jamón Serrano is hung and air-dried in Spanish ranges, then imported from Spain to deliver all the unique flavors, textures and aromas to transport your taste buds straight to the mountains.

How it Elevates Everyday Experiences:

Rich in protein and low in carbs and sugar, this high-quality meat is ideal for incorporating into meals suited for Mediterranean, paleo and keto eating styles.

Containing no artificial flavors, colors or ingredients, our Boneless Jamón Serrano is made with the highest standards of quality, uniformity and safety, ensuring clean and consistent eating experiences.

Boneless jamón means hassle-free prepping, slicing and storing.

Relish in jamón serrano's unique, mellow flavors by eating one melt-in-your-mouth slice at a time. Use larger pieces to flavor soups or stews, feature on boards alongside seasonal produce, or atop rustic bread in our *Pan con Tomate* recipe, Spanish for “bread with tomato.”

INGREDIENTS

- 8 thin slices Campofrío® Selección Jamón Serrano
- ¼ cup olive oil
- ⅓ teaspoon crushed red pepper flakes
- 6 Roma tomatoes, chopped
- 2 garlic cloves, 1 halved and 1 minced
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 1 tablespoon chopped cilantro
- 4 (½-inch-thick) slices rustic bread
- 4 large eggs
- 1 large avocado, peeled, pitted and sliced

INSTRUCTIONS

1. In large skillet, heat 1 tablespoon oil and crushed red pepper over medium heat 1 minute. Add tomatoes, minced garlic, salt and black pepper; cook 7 minutes or until tomatoes are very tender, stirring frequently. Stir in cilantro and remove from heat. Makes about 1½ cups.
2. Place top oven rack 6 inches from broiler; preheat broiler to high. Place bread slices on rimmed baking pan and brush both sides with 1 tablespoon oil; broil 4 minutes or until golden brown, turning once. Rub toast with cut sides of halved garlic clove.
3. In 2 batches, in separate large skillet, cook eggs in remaining 2 tablespoons oil over medium heat 3 minutes or until desired doneness.
4. Spread toast with tomato mixture; top with avocado, jamón serrano and eggs.

Approximate nutritional values per serving:
492 Calories, 34g Fat (7g Saturated), 232mg Cholesterol, 737mg Sodium, 28g Carbohydrates, 6g Fiber, 4g Sugars, 1g Added Sugars, 20g Protein

JAMÓN SERRANO-WRAPPED COD WITH MOJO PICÓN VERDE

Prep: 10 minutes | Roast: 12 minutes | Serves: 4



SERRANO MATTONELLA LOAF

SKU 10039

Consumers are hungry for products that present global flavors, authenticity and convenience. Our Serrano Mattonella Loaf delivers on all three of these concepts in one delicious Spanish delicacy. Imported from Spain, each whole piece features a boneless, pressed jamón serrano loaf that's cured with salt, aged for more than 14 months in favorable environmental conditions, and trimmed and ready for slicing.

How it Elevates Everyday Experiences:

A culinary gem distinguished by its high quality, soft texture, and unique aroma and flavor, our Serrano Mattonella is an eye-catching meat presenting a better-for-you option with no artificial flavors, colors or ingredients.

Its compact rectangle shape is ideal for auto slicers, making it a convenient option for foodservice, fine dining, specialty deli and supermarket segments.

Delis are a trending destination for flavor and ingredient exploration. As a top-selling deli meat, our Serrano Mattonella meets the demand for worldly flavors, plus it's a healthy component of the Mediterranean diet.

With exceptional menu versatility, serve Serrano Mattonella across dayparts. Its slightly salty tastes provide a delicious contrast to meaty fish. Wrap delicate cod with slices of Serrano Mattonella as seen in our *Jamón Serrano-Wrapped Cod* recipe. Or, use it to brighten stuffed eggplant by pairing with lentils, garlic, jalapeño peppers and Chihuahua cheese for a flavorful filling.

INGREDIENTS

- 4 thin slices Campofrío® Selección Boneless Jamón Serrano Slicing Mattonella
- 4 skinless cod fillets (about 5 ounces each)
- 2 garlic cloves
- 1 jalapeño pepper, seeded and coarsely chopped
- 1 cup tightly packed fresh parsley sprigs
- ½ cup tightly packed fresh cilantro sprigs
- 1 tablespoon red wine vinegar
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- ¼ cup olive oil

INSTRUCTIONS

- Preheat oven to 400°F; line rimmed baking pan with parchment paper. Wrap 1 slice jamón serrano around each cod fillet; place, seam side down, on prepared pan and roast 12 minutes or until internal temperature of cod reaches 145°F.
- In food processor, pulse garlic and jalapeño pepper until chopped, scraping down bowl with rubber spatula. Add parsley, cilantro, vinegar, salt and black pepper; pulse until chopped, scraping bowl occasionally. With processor running, stream in oil and process until emulsified. Makes about ½ cup.
- Serve cod topped with Mojo Picón Verde sauce.

Approximate nutritional values per serving: 272 Calories, 17g Fat (3g Saturated), 76mg Cholesterol, 402mg Sodium, 2g Carbohydrates, 1g Fiber, 0g Sugars, 0g Added Sugars, 27g Protein

SPANISH KALE SALAD

Prep: 15 minutes plus standing | Serves: 4



MINI SPANISH IMPORTED JAMÓN SERRANO WITH KIT

SKU 10035

This kit may be small-scale, but the flavors it delivers are expansive. Containing individually sealed deboned jamón serrano, a wooden stand and knife for precise carving, we've packed each kit with everything you need to infuse authentic Spanish flavors into a range of easy applications. Our four-stage curing system mimics all four seasons of the Spanish mountains, from the temperatures and humidity to the airflow, enabling us to create the perfect elements for Jamón Serrano, year in and year out.

How it Elevates Everyday Experiences:

Today's consumers are seeking dietary solutions that help them meet their unique nutrition and personal health goals.

All-natural jamón serrano allows you to enjoy the mild, satisfyingly salty tastes of Spanish ham without artificial colors, ingredients, preservatives, nitrites or nitrates.

Simple and traditional, Campofrío® Selección Jamón Serrano comes from the best carefully selected raw material, creating a product of immense complexity featuring nuances of color, flavor, aroma and taste.

Our all-natural Jamón Serrano makes a nutritious addition to health-conscious applications like our *Spanish Kale Salad* featuring nutritious greens, crunchy nuts and slightly salty jamón serrano deliciously coated in an oil-vinegar dressing.

INGREDIENTS

- 8 thin slices Campofrío® Selección Jamón Serrano, chopped
- 4 cups packed chopped curly leaf kale
- 3 tablespoons olive oil
- 3 tablespoons sherry vinegar
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 1 small shallot, thinly sliced
- ½ (8-ounce) block Manchego cheese, cut into ¼-inch cubes
- ¼ cup chopped roasted Marcona almonds
- ¼ cup drained sliced green olives
- 4 refrigerated hard-cooked peeled eggs, sliced crosswise

INSTRUCTIONS

- In large bowl, toss kale, oil, vinegar, salt and pepper; let stand 15 minutes. Add shallot, cheese, almonds and olives; toss.
- Serve salad topped with jamón serrano and eggs. Makes about 7 cups.

Approximate nutritional values per serving:
446 Calories, 36g Fat (12g Saturated), 250mg Cholesterol, 1015mg Sodium, 10g Carbohydrates, 2g Fiber, 1g Sugars, 0g Added Sugars, 25g Protein



JAMÓN CROQUETTES WITH SAFFRON QUESO

Prep: 30 minutes plus freezing | Cook: 19 minutes | Serves: 8

CHEF TIP

While breading croquettes, use 2 large spoons in each of the bowls of flour, egg and breadcrumbs to avoid messy fingers. Croquettes can be shaped, breaded and refrigerated in an airtight container up to 1 day in advance.

IMPORTED PRE-SLICED JAMÓN SERRANO

SKU 70035

With the need for products that can be adapted to their hectic lifestyles, consumers are drawn to our convenient Imported Pre-Sliced Jamón Serrano. Individually sealed with interleaf inserts for easy peeling and handling, it has never been easier to savor the flavors of Spanish delicacies anytime, anywhere. Imported from Spain, our twin pack features jamón serrano that's slowly cured and aged for more than 14 months, then carefully cut into consistent slices for an easy, timesaving meal solution.

How it Elevates Everyday Experiences:

Our Imported Pre-Sliced Jamón Serrano has a long shelf life and consumers can rest-assured it maintains quality and flavor from the Spanish mountains to the package to the plate.

There's no slowing down on snacking! Time-strapped consumers can rely on our Imported Pre-Sliced Jamón Serrano for any snacking solution. Add it to roll-ups, sandwiches, skewers, tapas, charcuterie boards, or try it in our *Jamón Croquettes* recipe, a Spanish staple, with a side of vibrant Saffron Queso.

With our Imported Pre-Sliced Jamón Serrano, on the go is the way to go. Its flexible format allows consumers to take traditional Spanish-inspired flavors along to any culinary destination.

Fast meal solutions don't have to be unhealthy. You can enjoy the bold flavors of this ready-to-eat product with no artificial colors, flavors or ingredients.

INGREDIENTS

- | | | | |
|----|---|---|--|
| 1 | package (3 ounces) Campofrío® Selección Pre-Sliced Jamón Serrano, chopped | ¼ | teaspoon salt |
| 3 | large eggs | ¼ | teaspoon black pepper |
| 1½ | cups refrigerated or leftover mashed potatoes | ¾ | cup Italian -style breadcrumbs |
| 1 | cup shredded Manchego cheese | 1 | cup vegetable oil |
| ½ | cup plus 3 tablespoons all-purpose flour | 2 | tablespoons dry white wine |
| 1 | tablespoon chopped fresh chives | ⅛ | teaspoon saffron |
| | | 1 | tablespoon unsalted butter |
| | | 1 | shallot, finely chopped |
| | | ¾ | cup whole milk |
| | | 1 | can (4 ounces) diced mild green chiles |
| | | ½ | cup shredded Chihuahua cheese |

INSTRUCTIONS

1. In large bowl, whisk 1 egg; stir in jamón serrano, potatoes, ¾ cup Manchego cheese, 2 tablespoons flour, chives and ⅛ teaspoon each salt and pepper. Cover and freeze potato mixture 30 minutes.
2. Form 2 tablespoons potato mixture into 1½ x 2½-inch croquettes; place on rimmed baking pan. In wide, shallow dish, whisk remaining 2 eggs. In separate shallow dish, add ½ cup flour; place breadcrumbs in third shallow dish. Dredge croquettes in flour, shaking off excess, then dip in egg mixture, allowing excess to drip off, then breadcrumbs to coat; place on

large plate and freeze 15 minutes. Line same rimmed baking pan with paper towels.

3. In large skillet, heat oil over medium heat 3 minutes or until hot. In batches, if necessary, add croquettes and cook 7 minutes, turning once; with slotted spoon, transfer to prepared pan. Makes 16 croquettes.
4. In small bowl, stir wine and saffron; let stand 5 minutes.
5. In medium saucepot, melt butter over medium heat; add shallot and cook 1 minute or until softened, stirring frequently. Stir in remaining 1 tablespoon flour; cook 1 minute,

stirring constantly. Stir in wine mixture; whisk in milk, whisking until flour mixture dissolves, and heat to a boil. Reduce heat to medium-low; add chiles and remaining ⅛ teaspoon each salt and pepper. In 2 batches, whisk in Chihuahua cheese and remaining ¼ cup Manchego cheese, stirring until melted. Makes about 1½ cups.

6. Serve croquettes with queso for dipping.

Approximate nutritional values per serving:
328 Calories, 24g Fat (9g Saturated), 117mg Cholesterol, 616mg Sodium, 16g Carbohydrates, 1g Fiber, 4g Sugars, 0g Added Sugars, 13g Protein

SPANISH BOCATA WITH GARLIC ALLIOLI

Prep: 10 minutes | Serves: 4



PRE-SLICED SPANISH TAPAS VARIETY PACK

SKU 72447 (Jamón Serrano, Lomo, Chorizo Classico)

Eating tapas is a social ritual synonymous with Spanish cuisine. Our Tapas Variety Pack is easily shareable, creates an inviting atmosphere, and offers Spanish favorites for any palate and every occasion. It features a versatile trio of traditional dry-cured meats: ham, pork loin and chorizo sausage seasoned with mild paprika. Each meat has its own unique personality that delivers a diverse Spanish-inspired experience with each bite. Gluten, trans fat and MSG-

free, consumers can enjoy tapas with confidence while savoring the variety of global flavors they crave.

How it Elevates Everyday Experiences:

Made with long-established Spanish methods and proprietary ingredients, our Tapas Variety Pack showcases cooked and cured meats that are perfect for menus, entertaining, everyday grazing and more.

Consumers prioritize convenience and flexibility. Available in prepackaged kits, our Pre-Sliced Tapas give consumers a convenient, effortless experience and allow the consumption of various Spanish meats anytime, anywhere.

Nearly 51% of global consumers have switched from traditional snack products to high-protein alternatives. Our Tapas Variety Pack provides a protein-rich solution for the snacking category that's loaded with mouthwatering Spanish-inspired flavors.

Enjoy Spanish flavor and flair on stunning charcuterie presentations. Pair our unique Spanish meats with cheeses, breads, nuts, dips and more. Our Pre-Sliced Tapas also make enticing additions to flatbreads, skewers or sandwiches like our *Spanish Bocata with Garlic Allioli*.

INGREDIENTS

- 1 package (6 ounces) pre-sliced Campofrío® Spanish Tapas Variety Pack
- 4 (8-inch) hoagie or sub buns
- 1 garlic clove, minced
- ¼ cup mayonnaise
- 1 tablespoon chopped fresh basil
- ½ cup pepper relish
- 1 package (8 ounces) Buffalo mozzarella cheese, thinly sliced
- 2 cups arugula

INSTRUCTIONS

Slice buns lengthwise in half but do not cut all the way through. In small bowl, stir garlic, mayonnaise and basil; spread over bottom halves of buns. Spread top halves of buns with relish; fill buns with tapas, cheese and arugula.

Approximate nutritional values per serving:
580 Calories, 34g Fat (13g Saturated), 91mg Cholesterol, 1575mg Sodium, 41g Carbohydrates, 3g Fiber, 6g Sugars, 4g Added Sugars, 24g Protein



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TESORO DE LA DIETA MEDITERRÁNEA
¡PASIÓN POR ESPAÑA!

