

CHEF NOTES: SOBRASADA

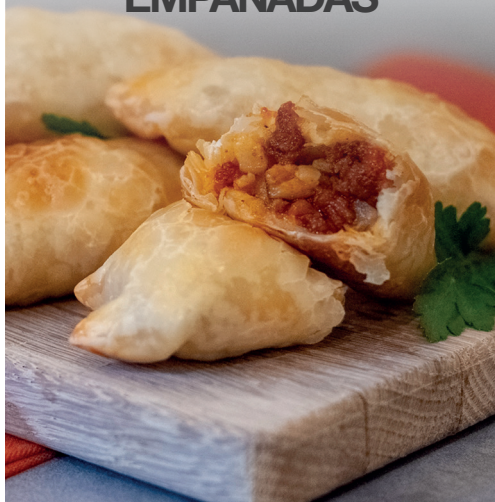
A symphony of flavors. Our authentic Sobrasada is a spreadable chorizo made from our high-quality Iberico pork.

Not to be confused with soppressata, an Italian dry salami, Sobrasada is cured sausage similar in texture to pâté. Expertly seasoned with salt, sweet Spanish Pimenton (Spanish Paprika), Hot Pimentón and oregano it offers an array of spicy and savory flavors.

Traditionally, Sobrasada is produced on Spain's Mallorca Island, however, other places in Spain produce other varieties that cannot be compared because they are all different. Our Sobrasada is made with the best quality of Iberico Pigs and then is naturally cured for 20 days using traditional methods in La Alberca, Spain, a UNESCO World Heritage Site.



POTATO & IBERICO SOBRASADA EMPANADAS



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Tasting Notes: Iberico Grain Fed Sobrasada 5oz.

Serving Ideas: Remove your Sobrasada from the fridge and allow it to rest for 15 minutes before serving. The soft, creamy texture spreads perfectly on a slice of crusty toast. Top off with fig or tomato marmalade and a drizzle of honey for a mixture of elaborate flavors. Add to a pizza, a tosta with membrillo and arugula, stews and soups for richer, mouthwatering flavors. Sobrasada is also a wonderful addition to egg and potato dishes. Cook for no longer than 10 seconds to avoid overexposure to heat.

For insanely delicious recipes like Gambas con Sobrasada, Potato & Iberico Sobrasada Empanadas and Sobrasada Quesadillas, head to the Chef Room page on our website.

Wine Pairing: The peppery and savory nuances of Sobrasada pair flawlessly with a glass of Crianza Rioja. The juicy red fruit, with notes of cherries, plum, dill, vanilla and leather, compliment the spicy characteristics of the meat. A crisp and zesty glass of Albariño from the coast of Rias Baixas would also pair nicely as the wine's natural acidity compliments the Sobrasada's creamy texture.