

CABALLO
de OROS

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PICANTE.

The carefully selected peppers are drying according to the traditional La Vera process which is different from those used in other paprika production areas . A fire of evergreen oak or oak firewood provides the heat which is necessary for the perfect dehydration of the peppers .

This slow process takes from ten to fifteen days, during which expert hands turn over the peppers until they reach the ideal drying point. This traditional drying system gives EL CABALLO DE OROS Paprika of La Vera its three essential characteristics: aroma, taste, and colour stability. It obtains its aroma and taste from the drying thanks to the smoke of the evergreen oak or oak firewood. Its colour stability is a consequence of the high degree of fixing of carotenes that occurs in the peppers throughout their cultivation in the microclimate of La Vera during the drying process.

*The dry peppers are transported to our industrial installations for grinding in the traditional stone mills. During the grinding process special attention must be paid to the temperature reached by the product to ensure the obtaining of a fine uniform red powder of the highest quality: **EL CABALLO DE OROS** Paprika of La Vera.*

Organoleptic characteristics:

- Bright red colour.
- Aroma of firewood smoke that recalls its traditional drying process.
- Special taste with different degrees of spiciness according to whether it is SWEET, BITTERSWEET or SPICY.



Tomato with paprika

Ingredients:

1 tomato. salt, oil, vinegar, and CABALLO DE OROS paprika.

Preparation:

Cut the tomato into thin slices, salt to taste, add some drops of olive oil and some of vinegar, and sprinkle with CABALLO DE OROS La Vera paprika.



Garlic Soup (For 2 people)

Ingredients:

200 g of traditionally baked bread (preferably from the previous day), olive oil, 2 heads of garlic, 1 level spoonful of CABALLO DE OROS sweet and sour paprika, 1 dried pepper, 3 glasses of meat stock (or failing this of water), 30 g of ham, and 2 eggs.

Preparation:

Cut the garlic and the pepper into cubes and brown in a large pan. Add the ham, mix in the bread, and finally the CABALLO DE OROS paprika, stirring for a few seconds. Immediately afterwards pour in the stock; let the mixture cook and finally add the eggs either whole or beaten, stirring gently until the soup sets.



Patatas Revolconas (For 2 people)

Ingredients:

200 g of potatoes, 60 g of streaky bacon, 2 cloves of garlic, olive oil, salt, ½ a spoonful of CABALLO DE OROS paprika, 1 bay leaf, and cumin (optional).

Preparation:

Cook the peeled potatoes in water with salt and the bay leaf. Strain. Fry in a frying pan the streaky bacon cut into cubes until it is golden and crispy and put it aside. In the same oil fry the chopped garlic lightly and remove it before adding the CABALLO DE OROS paprika and the potatoes. Crush them with a fork mixing in the garlic and the CABALLO DE OROS paprika. Serve piping hot with the streaky bacon on top.



Rice and Spareribs (For 2 people)

Ingredients:

200 g of rice, 250 g of spareribs, ½ an onion, 1 tomato, 2 glasses of chicken stock (or failing this of water), 1 clove of garlic, 1 spoonful of CABALLO DE OROS paprika, oil, salt, thyme (optional), and rosemary (optional).

Preparation:

In a large pan fry the half onion, the tomato in cubes, the chopped garlic, and the thyme together with the spareribs until they are golden. Add the rice together with the CABALLO DE OROS paprika, stir for one minute. and immediately after mix in the chicken stock. Boil for 15 to 20 minutes on a low heat making sure that the stock doesn't run out; add more if necessary. Finally stand for a few minutes and serve.

Recetas con Pimentón de la Vera Caballo de Oros & Recipes with La Vera Paprika Caballo de Oros



Mixed vegetables and fried Eggs with paprika (For 2 people)

Ingredientes:

4 eggs, 200 g of potatoes, 200 g of carrots, 100 g of green beans, and 100 g of peas (or failing this 1 can of mixed vegetables), 50 g of ham, 2 cloves of garlic, ½ a spoonful of CABALLO DE OROS La Vera paprika, oil, and salt

Preparation:

Start to cook the potatoes with the carrot and 5 minutes later add the green beans and the peas; continue to cook for 15 minutes and put aside. Then in a frying pan brown the garlic in thin slices, add the ham, the strained vegetables, and then the CABALLO DE OROS paprika. Mix well, season, and leave on a low heat for 5 minutes, stirring to prevent it burning. Finally fry the eggs and put them on the plate above the mixed vegetables and sprinkle CABALLO DE OROS paprika on the eggs.

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Aubergines with Mince (For 2 people)

Ingredients:

2 aubergines, 250 g of mince, 1 large onion, 1 green and 1 red pepper of the Italian type, passata, olive oil, salt, grated cheese, and CABALLO DE OROS La Vera paprika.

Preparation:

Cut the aubergines down the middle and empty their flesh into a bowl carefully so as not to break the skin. Place the oil in a frying pan and golden the onion, the peppers, and the aubergine flesh, all finely chopped. When the mixture is lightly fried add the CABALLO DE OROS paprika and immediately afterwards the mince. Leave to cook stirring until the meat is done and then add the passata; mix and salt to taste. Stuff the aubergines, sprinkle with grated cheese, and heat at 200° in a preheated oven for 10 minutes.

Recetas con Pimentón de la Vera Caballo de Oros & Recipes with La Vera Paprika Caballo de Oros



Noodles with CABALLO DE OROS Paprika (For two people)

Ingredients:

250 g of noodles, 2 cloves of garlic, 50 g of ham, butter, CABALLO DE OROS sweet and sour paprika (or hot paprika if preferred), oregano, oil, and salt.

Preparation:

Cook the noodles in plenty of water with salt; strain and set aside. In a frying pan place a spoonful of butter and brown the garlic and the finely chopped ham, and then the oregano. Take off the heat and add the CABALLO DE OROS paprika and the noodles; mix well and serve.

Recetas con Pimentón de la Vera Caballo de Oros & Recipes with La Vera Paprika Caballo de Oros



Salmon with lemon and CABALLO DE OROS paprika (For 2 people)

Ingredients:

2 salmon fillets, 2 lemons, chopped parsley, CABALLO DE OROS paprika, oil, salt, and pepper.

Preparation:

Add salt and pepper to the fillets. Prepare a sauce with the oil, ½ a spoonful of CABALLO DE OROS paprika, and the chopped parsley. On a tray with oil place the lemon slices and the salmon on top covered with the rest of the lemon slices. Add the sauce and cook at 200° in a preheated oven for 10 minutes.



Chicken Breast confit on mixed Vegetables (For 2 people)

Ingredients:

4 thick chicken breast fillets, 1 onion, 1 clove of garlic, 1 leek, 1 carrot, 1 green pepper, 1 red pepper, 1 tomato, 1 bay leaf, thyme, olive oil, 1 teaspoonful of CABALLO DE OROS La Vera sweet and sour or hot paprika, dry tarragon, olive oil, and salt.

Preparation:

Season the chicken breasts to preserve them; to do so place the oil with the thyme, the tarragon, the bay leaf, and the whole clove of garlic in a saucepan or frying pan at a very low temperature (so you can put your finger in without burning yourself). Put in the chicken breasts and leave for three hours. When time is up cut the vegetables into cubes and using a little of the oil of the preserve sauté first the onion, the peppers, and the carrot, and then the tomato and the leek that cook quicker. At the last moment add the CABALLO DE OROS paprika. Serve placing the vegetables with the chicken breasts on top.

Recetas con Pimentón de la Vera Caballo de Oros & Recipes with La Vera Paprika Caballo de Oros

CABALLO
de OROS



almondeli

authentic mediterranean almonds

Industrivej 1 6622 Bække
Tlf: 2025 2000

Preservation

Ground paprika slowly loses its aroma and colour, which means that this product should be kept in a cool dry place away from the light.

Uses

When cooking it can be included with sauté as a basis for a stew of potatoes, mushrooms, meat, etc.; it should be added at the last minute and followed immediately by liquid. It can also be sprinkled raw on foods such as boiled potatoes, cheeses, green vegetables, octopus, shoulderes of pork, etc.

Other interesting information: it does not contain gluten and “consuming this product of Extremadura gives an antioxidant effect, prevents cancer, and reduces levels of cholesterol and triglycerides” (Campillo, a physiological professor and nutritional expert).

VALORES NUTRICIONALES/Nutrient values

Total kcal: 334/100 g.

Total Kj: 1398,1/100 g

Grasa total/Total lipid /: 17%

Hidratos de Carbono/Carbohydrate: 32%

Sodio/Sodium: 34 mg/100 g

Vitaminas Vitamins /: 500 ul/kg.

Pro A: 200 mg/100C.