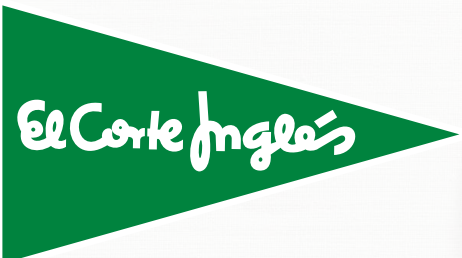


A T W I S T
O F
S P A I N




PRODUCTS OF SPAIN



ABOUT EL CORTE INGLÉS

El Corte Inglés is not only the world's third largest department store company, it is also a business group with a history spanning over 75 years, founded on ethical and responsible principles of commitment to the customer, with a working philosophy that prioritizes customer knowledge and satisfaction. This has positioned the firm as one of the most recognized Spanish brands in the world, now also in the United States.



SPECIALIZATION

They have a significant workforce comprised of over 2,000 professionals dedicated to guaranteeing the highest standards of quality, traceability, and safety in both products and services.



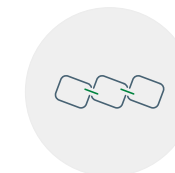
SELECTION

They have expanded their product offering to cover the needs of all consumers: in 2018, they increased the number of retail items to 2.4 million. They include major international references, but they also promote the presence of local products.



INNOVATION

The commitment to quality and innovation in their private label products has been rewarded at the Private Label Manufacturers association (PLMA) trade show, which recognized aspects such as flavor, quality, packaging, product concept and the quality-to-price ratio.



SUPPLY CHAIN

They maintain an excellent relationship built on trust with their suppliers, undertaking joint projects, especially with those that are innovative and/or distinctive compared to the competition.



ENVIRONMENTAL FRIENDLINESS

The goal for the coming years is to leverage at least 90% of the waste generated and to minimize generation. They are making progress in reducing their environmental footprint by increasing the consumption of energies from renewable sources, technological improvements, and optimization of transportation routes and loads.

OLIVE OIL

If there is one product that is essential in Mediterranean cuisine, it is undoubtedly extra virgin olive oil. It would be hard to find such a complete food that is so versatile in the kitchen and always adds a touch of quality and distinction to every dish. And what could be better than to enjoy the absolute guarantee offered by the brand you trust, El Corte Inglés.



ORGANIC EXTRA VIRGIN OLIVE OIL

Supreme quality olive oil obtained directly from olives, by mechanical processes only. Made with organic olives, primarily of the Picual cultivar, from olive groves in the Sierras de Cazorla, Segura y Las Villas Natural Park. It is an outstanding oil with great body, the bitterness and spiciness typical of the cultivar, and a slight taste of wood.

- Net Weight: 500ml
- EAN: 8433329120098
- Shelf life: Up to 9 months

EXTRA VIRGIN OLIVE OIL

Supreme quality olive oil obtained directly from olives, by mechanical processes only. Made with a proportional blend of different olive cultivars. It is outstanding due to its perfect balance between fruity bitterness and spiciness.

- Net Weight: 1l
- EAN: 8433329120081
- Shelf life: Up to 9 months

HOJIBLANCA VARIETY EXTRA VIRGIN OLIVE OIL

Supreme quality olive oil obtained directly from olives, by mechanical processes only. From the unique Hojiblanca olive. It has a sweet, fruity flavor of fresh grass, slight bitterness of green fruit, and an almond aftertaste.

- Net Weight: 1l
- EAN: 8433329120074
- Shelf life: Up to 9 months



VINEGAR

Spain also boasts of one of the best vinegars in the world, from the Sherry Designation of Origin. Now El Corte Inglés makes this culinary jewel available to you. With its impressive aromatic concentration, just a few drops are enough to note its aroma and to enhance the flavor of any dish. Its flavor makes it the perfect dressing for any recipe, from daily meals to the most select dishes.



SELECTION RESERVE SHERRY VINEGAR

Aged for between two and ten years by the crianza method. It is reminiscent of oloroso wines, pungent, smooth, slightly sweet, and with an oak aftertaste.

- Net Weight: 250ml
- EAN: 8433329120227
- Shelf life: Up to 10 years

PEDRO XIMÉNEZ RESERVE SHERRY VINEGAR

Aged for at least six months. Its personality comes from the wine used to produce it: semisweet, extraordinarily aromatic, pleasant on the palate, and smooth.

- Net Weight: 250ml
- EAN: 8433329120234
- Shelf life: Up to 10 years



The Sherry Vinegar Protected Designation of Origin certifies the true origin of the vinegar and the production methods used under the protection of the region's Regulating Council.

A TWIST OF INSPIRATION

FRUIT AND BURRATA SALAD WITH VINAIGRETTE DRESSING



Easy



10 - 15 min.



Serves 4

INGREDIENTS

- 100 g lamb's lettuce.
- 100 g basil.
- 150 g burrata cheese.
- 1 flat peach.
- 1 peach.
- 1 apricot.
- 2 plums.
- El Corte Inglés extra virgin olive oil.
- El Corte Inglés Pedro Ximénez Sherry Vinegar.
- Lime zest.
- Ground chili pepper.

DIRECTIONS

Prepare a bed of lamb's lettuce and basil.

Wash the fruit, remove the pits, and cut up carefully.

Serve the salad on plates, adding the pieces of flat peach, peach, apricot, and plums to the prepared bed of lamb's lettuce and basil.

Add the burrata cheese, whole or cut into pieces.

Prepare a vinaigrette with Extra virgin olive oil and Pedro Ximénez Sherry.

Vinegar, and dress to taste.

To complete, sprinkle with lime zest to give it a refreshing touch and add a bit of ground chili pepper for a spicy touch.

Serve and enjoy!



CANNED FOOD

El Corte Inglés canned fish make life easier because they are a quick option when you don't have time to cook. They are also a delicious way to bring the full flavor of the sea to your table. You can eat them any time-no refrigeration required-, they are easy to carry, and they keep for a long time in the pantry, so you can always keep them handy.



SARDINES IN OLIVE OIL 3-5 PIECES

Sardines are a delicious treat in every bite. They have an attractive silver color and magnificent presentation: perfectly clean, shiny, and tasty, with a light and juicy texture thanks to the olive oil.

- Net Weight: 87g
- EAN: 8433329120265
- Shelf life: Up to 4 years



SARDINES WITH TOMATO 3-5 PIECES

Carefully selected, these sardines are marinated in a delicious tomato sauce with oil, onion, and salt, perfect as a snack or an appetizer.

- Net Weight: 87g
- EAN: 8433329120272
- Shelf life: Up to 4 years



SARDINES IN PICKLE MARINADE 3-5 PIECES

Escabeche marinade is a fantastic traditional method of preserving foods in wine vinegar, oil, and aromatic spices. It is a full-flavored sauce that enhances the flavor of the sardines.

- Net Weight: 87g
- EAN: 8433329120289
- Shelf life: Up to 4 years



YELLOWFIN TUNA IN BRINE

Natural yellowfin tuna is a healthy choice, full of flavor and with a very light texture. It can be eaten on its own as a snack, and it can also be used in different recipes, such as salads and pastas.

- Net Weight: 3 x 52g
- EAN: 8433329120418
- Shelf life: Up to 4 years

YELLOWFIN TUNA FILLETS IN OLIVE OIL

Tuna belly is very exquisite and juicy, with an intense and delicate flavor. The olive oil enhances its presence and makes it an essential gourmet product.

- Net Weight: 73g
- EAN: 8433329120432
- Shelf life: Up to 6 years

MUSSELS IN PICKLE MARINADE GALICIAN ESTUARIES 8-12 PIECES

Escabeche marinated mussels, fried in virgin olive oil, made with only natural ingredients. Combine them with chips for the perfect appetizer.

- Net Weight: 69g
- EAN: 8433329120333
- Shelf life: Up to 4 years

YELLOWFIN TUNA IN OLIVE OIL

This traditional preservation method keeps all the freshness and flavor of the yellowfin tuna, combining the omega 3 fatty acids of the fish with all the benefits of olive oil. Nourishing and delicious at the same time.

- Net Weight: 3 x 52g
- EAN: 8433329120425
- Shelf life: Up to 6 years

STUFFED EUROPEAN SQUID WITH INK

These stuffed baby squid in their own ink, with an onion, tomato, and oil sauce, are carefully prepared following a traditional method. That is the only way to guarantee maximum quality.

- Net Weight: 111g
- EAN: 8433329120326
- Shelf life: Up to 4 years



The Mussels from Galicia Designation of Origin label certifies and guarantees the quality of the true mussel from the Galician Rias, where it is produced, processed, and prepared. The flavor, aroma, and texture are unmistakable.

El Corte Inglés canned asparagus with the Navarre Designation of Origin are selected for their smoothness, pure whiteness, and closed tips. They are grown underground and collected by hand, blanched, and peeled the day they are harvested to preserve their quality, always using a completely artisanal preparation process.



WHITE ASPARAGUS THICK
7-10 PIECES

- Net Weight: 205g
- EAN: 8433329120173
- Shelf life: Up to 5 years



WHITE ASPARAGUS · MEDIUM-SIZE
6-12 PIECES

- Net Weight: 125g
- EAN: 8433329120166
- Shelf life: Up to 5 years



The Asparagus from Navarre Protected Geographical Indication guarantees quality and certifies that the asparagus come solely from the Ebro River irrigation plain.



Thanks to El Corte Inglés canned foods, the seasonality of vegetables is no longer a problem, and any time of the year is perfect for enjoying their full flavor. They are prepared using only vegetables of the highest quality, and the liquid they are presented in includes some of the water used to cook them, which preserves all of the vitamins and minerals. Because they are already cooked, they are ready to eat directly, or they can be prepared in a matter of minutes.

DICED FLAT GREEN BEANS

Premium-quality broad green beans cooked and cut into medium-sized pieces. They are the perfect addition to a healthy diet because they provide a very low amount of fat and calories, and they are a major source of fiber and minerals.

- Net Weight: 660g
- EAN: 8433329120630
- Shelf life: Up to 5 years



ARTICHOKE HEARTS IN BRINE
15-20 UNITS

Artichokes from the Artichokes from Tudela Protected Geographical Indication, collected and processed by hand under strict quality criteria. They are preserved without acidulants to respect their full flavor, and to preserve all their nutritional benefits.

- Net Weight: 240g
- EAN: 8433329120647
- Shelf life: Up to 4 years

A TWIST OF INSPIRATION

MIXED VEGETABLES WITH HAM



Easy



10 min.



Serves 4

INGREDIENTS

- El Corte Inglés extra virgin olive oil.
- 1 clove of garlic, sliced.
- 75 g serrano ham cubes.
- 50 g cooked peas.
- 100 g cooked carrots.
- 100 g El Corte Inglés natural artichoke hearts.
- 100 g El Corte Inglés medium asparagus.
- 100 g El Corte Inglés broad green beans.

DIRECTIONS

Heat a dash of extra virgin olive oil in a pan.

Cut the clove of garlic into thin slices and lightly fry in the oil with the serrano ham cubes.

Once the garlic is golden brown, add the peas, carrots, artichoke hearts, asparagus, and green beans.

Salt to taste and sauté everything well for 4-5 minutes.

Serve and enjoy!





Tomatoes are a food that are even more beneficial when canned because they retain their lycopene. The El Corte Inglés brand includes a variety of canned tomatoes, all made with tomatoes picked at the peak of their ripeness and with the best raw materials, bringing the best of the garden to your table.



PEELED CHOPPED TOMATO

Premium-quality diced tomatoes carefully peeled without seeds. They add a natural touch to your dishes, with flavor and freshness.

- Net Weight: 410g
- EAN: 8433329120302
- Shelf life: Up to 3 years



PEELED WHOLE TOMATO

Premium-quality tomatoes, carefully peeled and canned whole in their own juice to preserve all their natural qualities.

- Net Weight: 400g
- EAN: 8433329120296
- Shelf life: Up to 3 years



SELECTED FRIED TOMATO WITH OLIVE OIL

The selection of the best fresh tomatoes of the harvest, peeled and cooked over low heat with olive oil and onion to achieve this full-flavored home-style sauce.

- Net Weight: 350g
- EAN: 8433329120494
- Shelf life: Up to 1.5 years
- GLUTEN FREE



Nearly 50% of all traditional Spanish dishes use peppers. This lifeline vegetable is perfect in salads, eaten as a garnish with meat and fish, enjoyed on toast... the possibilities are endless.



ROASTED SWEET PEPPERS

Sweet red peppers are known for their large size and meaty texture. They are a classic in Mediterranean cuisine due to their great versatility. Roasted and canned in their own juice.

- Net Weight: 125g
- EAN: 8433329120319
- Shelf life: Up to 3 years



ROAST RED PIQUILLO PEPPERS SEASONED WITH WHOLE GARLIC CLOVES

The piquillo pepper, from Navarre, is one of the most highly prized. These peppers are slow roasted, seasoned with garlic, and canned whole.

- Net Weight: 290g
- EAN: 8433329120654
- Shelf life: Up to 5 years



Legumes are an essential part of the Mediterranean diet. El Corte Inglés cooked chickpeas, white beans, and lentil beans are nature's true gastronomical treasure, with vast nutritional wealth. Ready to eat or cook however you like, these canned legumes are healthy and tasty, and they are perfect for preparing innovative recipes such as sautéed, cold creams, and salads, or traditional hot soups and stews.



COOKED LENTILS

Lentils are a source of energy due to their high energy value. They are rich in fiber and a source of iron. Their versatility when used in stews and salads make them a real treasure.

- Net Weight: 560g
- EAN: 8433329120593
- Shelf life: Up to 4 years

COOKED WHITE BEANS

White beans are among the legumes with the highest iron content. They provide B-group vitamins and are a major source of fiber and minerals, so they are used all year round..

- Net Weight: 560g
- EAN: 8433329120616
- Shelf life: Up to 4 years

COOKED CHICKPEAS

Chickpeas are a major source of vegetable protein, high in fiber, and rich in vitamins and minerals. All these properties make them a very commonly used legume.

- Net Weight: 560g
- EAN: 8433329120609
- Shelf life: Up to 4 years

A TWIST OF INSPIRATION

COCIDO STEW



Easy



45 min.



Serves 4

INGREDIENTS

- 400 g El Corte Inglés cooked chickpeas.
- 100 g noodles.
- Salt pork.
- Pork belly.
- Chorizo.
- Spanish blood sausage.
- Ham tip.
- Chicken.
- Skirt steak.
- 2 carrots.
- 1/2 kg cabbage.
- 4 medium potatoes.
- 2 cloves of garlic, minced.
- 1 teaspoon of sweet paprika.
- El Corte Inglés extra virgin olive oil.
- Water and salt.

DIRECTIONS

Drain the cooked chickpeas, wash them, and set them aside.

Put the meat in the pot, except for the chorizo and the Spanish blood sausage, which are cooked separately, and cover with water.

Add the chickpeas when the meat is well done and leave them to cook together until the chickpeas are tender. Remove the meat and the chickpeas.

Cook the noodles in the resulting stock.

Peel the carrots and potatoes and chop the cabbage.

Cook and set aside.

In a frying pan, fry the minced garlic until golden brown, sauté the cabbage, and salt to taste.

Remove from the heat and add paprika. Serve the noodle soup first, then the chickpeas with the vegetables, and finally the meats.





The word 'pickled' describes vegetables preserved in a solution of salt or vinegar. In the case of pickling with vinegar, which is very common in Spanish cuisine, the vinegar serves a dual purpose: to preserve the foods and to give them a potent flavor and a wide array of nuances, which vary depending on the seasoning used. El Corte Inglés pickles are essential on any appetizer plate.



SWEET PICKLE SKEWERS

Any time is the right time for a healthy appetizer such as these skewers with gherkins, mini onions, green olives and peppers pickled in vinegar.

- Net Weight: 160g
- EAN: 8433329120371
- Shelf life: Up to 2 years

WHOLE QUEEN OLIVES

The Gordal olive cultivar is the largest. It is very meaty and has a mild flavor. Seasoned with salt, red pepper, garlic, oregano, and rosemary, these olives are the perfect tapa with a beer or a soft drink.

- Net Weight: 500g
- EAN: 8433329120135
- Shelf life: Up to 2 years

ANCHOVY FLAVOUR OLIVE COCKTAIL

It is always good to have an “ace up your sleeve” in case unexpected guests stop by. With this cocktail of green and black olives, mini onions, and gherkins, you can offer up a snack in an instant.

- Net Weight: 490g
- EAN: 8433329120388
- Shelf life: Up to 2 years

WHOLE MANZANILLA OLIVES

Manzanilla is one of the most common cultivars of olive on Spanish tables, and the most popular among consumers. Its pulp is the perfect size, firm, and also easy to pit.

- Net Weight: 500g
- EAN: 8433329120128
- Shelf life: Up to 2 years

RICE

Rice is a cornerstone of Mediterranean cuisine and the key ingredient in its most representative dish: paella (and its variants). In order for the rice to cook perfectly, it must be round, with a medium-sized grain, consistent, and capable of absorbing a large amount of stock. These characteristics are guaranteed with El Corte Inglés rice.



EXTRA RICE

Delta del Ebro PDO premium rice. Perfect for paella, risotto, and for making desserts. With a round grain, this rice does not disintegrate when cooked, and it remains looser than others.

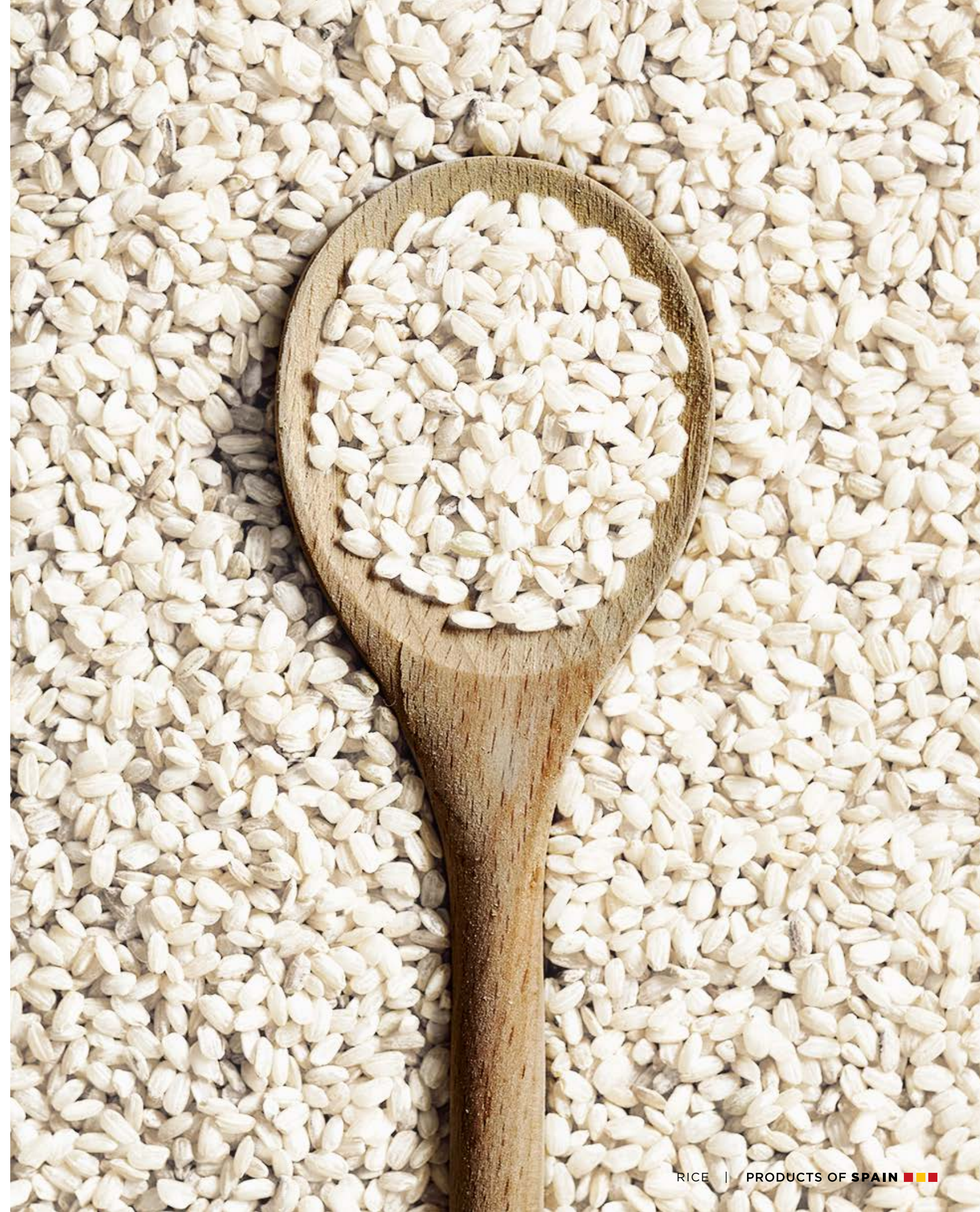
- Net Weight: 1kg
- EAN: 8433329120241
- Shelf life: Up to 1 year



BOMBA RICE

Delta del Ebro PDO premium rice. Perfect for paella, soupy rice, and sticky rice. With a short, round grain, this rice is excellent due to its ability to hold the flavors of the stock, as it absorbs a lot of liquid and doubles in size.

- Net Weight: 1kg
- EAN: 8433329120258
- Shelf life: Up to 1 year



The Delta de Ebro Protected Designation of Origin certifies its area of production and guarantees the quality of its varieties, which cook uniformly, with a homogenous grain, and a great absorption of flavor, unlike other types of rice, such as long-grain rice.

A TWIST OF INSPIRATION

VALENCIAN PAELLA



Intermediate



Over 1 hour



Serves 4

INGREDIENTS

- 400 g El Corte Inglés premium rice.
- 1/2 chicken.
- 1/2 rabbit.
- 200 g El Corte Inglés harvest fried tomato sauce.
- 100 g El Corte Inglés cooked broad green beans.
- 80 g cooked butter beans.
- 100 ml El Corte Inglés extra virgin olive oil.
- A few threads of saffron.
- 1.3 l of water.
- Sweet paprika.
- Salt and pepper.

DIRECTIONS

Cut the chicken and rabbit into small pieces.

Heat a dash of extra virgin olive oil in a paella pan, season the meat with salt and pepper, and then sear the pieces.

Add the broad green beans and the cooked butter beans and continue to brown.

Move the meat and beans to the edge of the paella pan, leaving the center free.

Add the paprika to the center and immediately add the harvest fried tomato sauce so that it does not burn. Allow the sautéed vegetables to dry completely.

Add the water and allow to cook for 15-20 minutes.

And the premium rice and leave to cook for 8 minutes on high heat.

Toast the saffron, add it to the rice, and finish cooking for 5-6 minutes more.

Allow to rest another 5 minutes before serving.

Serve and enjoy!



READY TO EAT

El Corte Inglés offers a wide range of stuffed piquillo peppers, accompanied with exquisite sauces, and prepared with olive oil, without preservatives or colorings, and without artificial flavors. They are perfect as a quick and tasty solution in the kitchen. Just heat and serve.



PIQUILLO RED PEPPERS STUFFED WITH COD

Piquillo peppers stuffed with cod and a light bechamel sauce, accompanied with a delicate onion, garlic, and white wine sauce.

- Net Weight: 230g
- EAN: 8433329120210
- Shelf life: Up to 5 years
- GLUTEN FREE



PIQUILLO RED PEPPERS STUFFED WITH SALMON

Piquillo peppers stuffed with salmon and a light bechamel sauce, accompanied with a full-flavored tomato, onion, garlic, and white wine sauce.

- Net Weight: 230g
- EAN: 8433329120203
- Shelf life: Up to 5 years
- GLUTEN FREE



PIQUILLO RED PEPPERS STUFFED WITH HAKE AND SHRIMP

Piquillo peppers stuffed with hake and shrimp and a light bechamel sauce, accompanied with a delicious fish stock, onion, garlic, and white wine sauce.

- Net Weight: 230g
- EAN: 8433329120197
- Shelf life: Up to 5 years
- GLUTEN FREE

TOASTED BREAD



GARLIC AND PARSLEY TOAST

Tapas are popular and have increased consumption of toasted bread, as it keeps better and can always be kept on hand. This has led to innovation in bread recipes, such as this one: with a touch of garlic and parsley.

- Net Weight: 160g
- EAN: 8433329120470
- Shelf life: Up to 1 year

TOMATO AND OREGANO TOAST

With the typical Mediterranean flavors, this toast with tomato and oregano is perfect as a snack and accompanying salads, sausages, and cheese.

- Net Weight: 160g
- EAN: 8433329120487
- Shelf life: Up to 1 year



BREADSTICKS

These are a type of bread made in the traditional style with only wheat flour, water, yeast, and salt. Their crunchy texture and perfect size are ideal for bite-sized snacks. They are common in Andalusian cuisine and are usually served with tapas of ham or other cured meats.

- Net Weight: 250g
- EAN: 8433329120395
- Shelf life: Up to 6 months



BREADSTICKS WITH 10% OLIVE OIL

The natural blend of wheat flour, water, yeast, and salt is joined by the jewel of the Mediterranean diet: olive oil. Pico crackers are gradually gaining in status, and they are being used along with the most exquisite dishes.

- Net Weight: 250g
- EAN: 8433329120401
- Shelf life: Up to 6 months

BISCUITS

El Corte Inglés cookies are artisanally made with traditional recipes and the best natural ingredients, such as wheat flour, sugar, butter, and fresh eggs, without preservatives or colorings, so each cookie has a unique shape and flavor.



BISCUITS

Round and crunchy Marie biscuits are a true classic for breakfast and snack time because they can be dunked in hot milk without easily falling apart. They are also used in dessert recipes and as a pastry shell. A typical tradition in Spain is to serve custard with a Marie biscuit on top.

- Net Weight: 730g
- EAN: 8433329120449
- Shelf life: Up to 1.5 years



ASSORTED BISCUITS

Sweetening gatherings with family and friends is simple with this selection of 12 different biscuits, perfect to eat alone or dunk in tea, milk, coffee, and chocolate. Their presentation also makes them perfect as a gift.

- Net Weight: 400g
- EAN: 8433329120456
- Shelf life: Up to 1 year



HONEY

Did you know that Spain is Europe's leading honey producer?

That is why this selection of El Corte Inglés honeys is included, presented in convenient non-drip containers that make them easy to use. Honey is one of the richest natural sweeteners that exists, and it also has wonderful antibacterial, anti-inflammatory, antiseptic, and calming properties that help the body protect itself and prepare to battle the rigors of winter.



ORANGE BLOSSOM HONEY

Light in color, with lovely yellow hues. Floral aroma, very light on the palate, reminiscent of orange blossoms. The flavor is sweet and lingering, with a strong acidic component. It has sedative and relaxing properties.

- Net Weight: 350g
- EAN: 8433329120531
- Shelf life: Up to 2 years



EUCALYPTUS HONEY

Light amber in color, with light green hues. It has an intense and lingering smell, reminiscent of wet wood. Its flavor is sweet with slightly acidic notes. It has balsamic, antiseptic, and anti-inflammatory properties.

- Net Weight: 350g
- EAN: 8433329120548
- Shelf life: Up to 2 years



WILD FLOWER HONEY

Its color and flavor can vary, from amber hues to darker tones, and from sweeter flavors to more intense flavors, because this type of honey is produced by bees from a variety of flowers, with no particular dominant species.

- Net Weight: 500g
- EAN: 8433329120555
- Shelf life: Up to 2 years

JAM

El Corte Inglés jams, perfect for breakfast and snack time, are all made with 60% of the best selection of fruit, picked at the peak of ripeness, for every 100 grams of product, without preservatives. But they are all different in their unique flavor, bright color, and the feel of each one on the palate. For every use and preference!



FIG FRUIT SPREAD

In addition to its use in sweet recipes such as cake and pastry fillings, fig jam is also good with cheeses, foie, and white meat dishes.

- Net Weight: 410g
- EAN: 8433329120340
- Shelf life: Up to 4 years



STRAWBERRY FRUIT SPREAD

The favorite on toast is also an essential in baking, such as on cheesecake, and it is great with cheeses, pates, and peanut butter sandwiches.

- Net Weight: 410g
- EAN: 8433329120357
- Shelf life: Up to 4 years



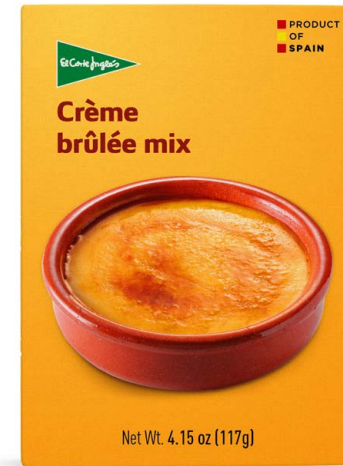
PEACH FRUIT SPREAD

The classic for breakfast, pastry fillings, and cookies, it is great together with fresh and creamy cheeses. In savory dishes, it combines especially well with marinades and sauces for meats.

- Net Weight: 410g
- EAN: 8433329120364
- Shelf life: Up to 4 years

DESSERTS

Dessert is the perfect time to enjoy a brief but intense moment of pleasure, and the best way to finish a meal with a smile. El Corte Inglés offers different dessert options that are very easy to make, even with the youngest members of the family.



CRÈME BRÛLÉE MIX

This dessert is made with caramelized sugar that gives it a characteristic sweet and toasted flavor, but with this simple mix, you just need to cool it in the refrigerator and enjoy.

- Net Weight: 120g
- EAN: 8433329120579
- Shelf life: Up to 2 years
- GLUTEN FREE



PEACHES HALVES IN SYRUP

These peaches in syrup are a real treat for the sweet tooth in the family, eaten alone or in contrast to the flavors of a plain yogurt, milk pudding, or ice cream.

- Net Weight: 840g
- EAN: 8433329120586
- Shelf life: Up to 5 years



VANILLA CRÈME WITH LIQUID CARAMEL MIX

Flan is one of the most popular desserts in Spain, and it is very easy to make. It can be eaten alone or with peaches in syrup and whipped cream.

- Net Weight: 190g
- EAN: 8433329120586
- Shelf life: Up to 2 years
- GLUTEN FREE



100% NATURAL QUINCE JELLY

Made in the traditional style without preservatives or colorings, and it shows in its unique aroma, texture, and flavor. It can be eaten on toast at breakfast, as a dessert, or with a good cheese.

- Net Weight: 400g
- EAN: 8433329120524
- Shelf life: Up to 4 years



MILK CURD MIX

Milk curd is an ancient dairy dessert with a light, unique flavor and a firm texture. It is usually eaten with honey, sugar, or quince to give it a sweet touch.

- Net Weight: 48g
- EAN: 8433329120562
- Shelf life: Up to 2 years
- GLUTEN FREE

A TWIST OF INSPIRATION

VANILLA FLAN



Media



10 minutes
+ 3 hours in the
refrigerator



Serves 8

INGREDIENTS

- 1 box of El Corte Inglés vanilla-flavored flan powder mix.
- 1 l of milk.

DIRECTIONS

Pour the crème caramel mix into a dry bowl.

Gradually add 1l of milk (4 glasses), stirring well so as not to leave any lumps.

Heat until it comes to the boil, stirring constantly.

Cover the base of eight individual crème caramel moulds or one large mould with the liquid caramel.

Remove the mixture from the heat, beat well and pour into the moulds.

Refrigerate for 1 to 3 hours before serving.

Serve and enjoy!



NOUGAT

Generation after generation, nougat has become a staple in Spanish homes during the Christmas holiday season. This year, thanks to El Corte Inglés, you can enjoy these two nougats, and in addition to sharing an eagerness to visit and to hug loved ones, you can enjoy these traditional flavors together.



PIEDRA NOUGAT

Supreme-quality nougat made artisanally with roasted almonds, sugar, lemon, and cinnamon. Its soft, creamy texture will delight young and old alike.

- Net Weight: 250g
- EAN: 8433329120111
- Shelf life: Up to 1 year



TURRÓN DE ALICANTE

Supreme-quality nougat made artisanally with the best selection of roasted almonds, orange blossom honey, sugar, egg whites, and white wafer. With a sweet, crumbly texture, it is without a doubt a classic that is sure to please.

- Net Weight: 400g
- EAN: 8433329120104
- Shelf life: Up to 1 year



The seal of the Protected Geographical Indication and the Regulating Council of Jijona and Alicante certify their origins and guarantee the quality of the blend of almonds, pure bee's honey, sugars, egg whites, and wafers in the established proportions.

El Corte Inglés

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