

carpier

ahumados

Argenters, 10 Nave 1 (Polígono Santiga)
08130 Santa Perpetua de Mogoda
Barcelona (Spain)
www.carpier.es

Other seafood specialties ready to be tasted

We have selected other seafood, we process with great care to offer new smoked specialties that can be combined and tasted of the most varied forms.

Know all our specialties from the sea.

Smoked eel with saffron from La Mancha

Smoked monkfish liver

Smoked octopus terrine



Smoked eel with saffron from La Mancha

Features

Copies of a size between 2 and 3 kg.

The origin and size depend on the season.

Ingredients

Eel, Salt, Sugar, Saffron from La Mancha, Black pepper, Natural smoke

Without preservatives or colorings

Elaboration

This product comes alive. The desangramos, separate and weigh the loins, in order to dehydrate and give them the right point maceration.

Shells are smoked with pine cone, always cold.

Then for two days rest.

Painted with saffron from La Mancha.

Steaming for 8 to 10 minutes, depending on the size.

Subsequently, we remove the thorns and just painted with gelatin resulting from its own cooking.

Presentation

It comes in two sizes: whole piece of container 300 gr. and 100 g portion. laminated.

Vacuum packed.

Recommendations for consumption

It is best taken at room temperature.

Very interesting to cover sautéed vegetables or boiled rice.

Always test the skin, very gelatinous, cold or fried and crunchy.

Conservation between 1 and 3 C.

Shelf life: 25 days



Monkfish liver SMOKED

Features

Monkfish from the North Sea, with copies of a size between 6 and 10 Kg.

Freshness is a crucial element in this dish, because you are talking about viscera.

Ingredients

Fresh monkfish livers 800-1200 gr., Salt, sugar, black pepper, whiskey, Natural smoke

Without preservatives or colorings

Elaboration

Livers bleached 20 to 30 minutes

Subsequently, they cleaned of veins and nerves.

After a first marinated and smoked, they are molded into cylinders of 500 gr.

Vacuum packed and are steamed at 90 ° C for 1 hour.

Presentation

Cylindrical rods of approximately 500 gr.

Vacuum packaging.

Recommendations for consumption

Especially for cold appetizers and tacos.

Conservation between 1 and 3 C.

Expiration 20 days.



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SMOKED OCTOPUS TERRINE

Features

Specimens ranging from 2.9 kg. And 3.2 kg.

From the slices of Arenys de Mar and Mataro Palamos.

Ingredients

Octopus

pistachios

black pepper

Virgin olive oil

Natural smoke

Without preservatives or colorings

Elaboration

We freeze the octopus, with the aim of breaking the muscles, thereby achieving ideal tenderness.

Cooking for 50 minutes, then rest for 30 minutes.

We separate the head and tentacles, and let pressing into molds, adding pistachios and pepper.

Light smoked about 5 minutes.

Presentation

It comes in two sizes: 100 grams individual portion. or whole terrine of 1 Kg. approx.

Vacuum packaging.

Recommendations for consumption

Both can be heated in the oven at a temperature between 70 ° to 80 ° C, and the bath.

Conservation between 1 and 3 C.

Shelf life: 10 days.

