

# laCulinaria

COCINA REAL. COCINA DE VERDAD.



QUALITY.



*Real gems  
for the palate.*

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# LA CULINARIA

In 1984 we asked ourselves how we could make people happier, what we could offer them.

Croquettes? Sure, they say that whoever loves you well will make you croquettes. But we weren't satisfied with just any croquettes, we had to get the creamiest ones.

So many years observing the good work of our mother Frisa have meant that today we can deliver happiness bite by bite, ensuring the highest quality and flavour in each recipe.

At La Culinaria we are sure that... Eating well is a PASSION! It is the passion that drives us.

That's why we use the best raw materials from our surroundings, and we respect the time required for cooking. We want to offer you the croquettes that make you discover the melting and silky creaminess. And not only croquettes, but we are also specialists in cooking scallops, tiger mussels, stuffed peppers, chicken delicacies... Is your appetite asking to indulge in this delicacy? Get ready for what's to come -->



# FOR PROFESSIONALS

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*We take care of cooking everything you need just the way you like it, tasty and quality! Only suitable for the most demanding professionals.*

*8 At La Culinaria, we cook as you would cook but for more people.*



# SUCCESSFUL RECIPES

*for professionals*

## 1. CROQUETTES

Super Creamy croquettes, 17 different flavours to surprise!

## 2. PICKLES

Stuffed with Angus and Cod, you won't be able to choose one!

## 3. CHICKEN VIBES

Chicken Nuggets, Delights and Sirloins, 100% chicken, irresistible!

## 4. FROM THE SEA

Tiger Mussels, we've found the perfect recipe!



# SUPER CREAMY CROQUETTES

*We prepare our creamy  
béchamel sauce with  
fresh milk every day.*

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*A portion of croquettes that always lives up to expectations.*

*When you choose the creamiest, that moment of enjoyment becomes a moment of inexplicable pleasure.*

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*17 flavours  
allowing  
you to be  
original and  
different,  
always  
with the  
guarantee  
of offering  
the best!*

# 30G SUPER CREAMY CROQUETTES!

*Made with fresh farmhouse milk and crunchy panko bread.  
We cook as you would at home or in your restaurant, but for  
more people.*

## IBERIAN HAM



	30g
	1kg bag
	4 bags/box
	126 boxes/pallet (504kg)
	Deep fryer 180°C · 3,5 min

## BLUE CHEESE AND CARAMELISED ONION



	30g
	1kg bag
	4 bags/box
	126 boxes/pallet (504kg)
	Deep fryer 180°C · 3,5 min



**BOLETUS WITH TRUFFLE**



	30g
	1kg bag
	4 bags/box
	126 boxes/pallet (504kg)
	Deep fryer 180°C · 3,5 min

**DUCK CONFIT AND FOIE**



	30g
	1kg bag
	4 bags/box
	126 boxes/pallet (504kg)
	Deep fryer 180°C · 3,5 min

**FREE-RANGE CHICKEN**



	30g
	1kg bag
	4 bags/box
	126 boxes/pallet (504kg)
	Deep fryer 180°C · 3,5 min

**HAM**



	30g
	1kg bag
	4 bags/box
	126 boxes/pallet (504kg)
	Deep fryer 180°C · 3,5 min

**CECINA (DRIED MEAT)**



	30g
	1kg bag
	4 bags/box
	126 boxes/pallet (504kg)
	Deep fryer 180°C · 3,5 min

**BEEF**



	30g
	1kg bag
	4 bags/box
	126 boxes/pallet (504kg)
	Deep fryer 180°C · 3,5 min

**“COCIDO” STEW**



	30g
	1kg bag
	4 bags/box
	126 boxes/pallet (504kg)
	Deep fryer 180°C · 3,5 min

**IBERIAN CHORIZO**



	30g
	1kg bag
	4 bags/box
	126 boxes/pallet (504kg)
	Deep fryer 180°C · 3,5 min

**COD**



	30g
	1kg bag
	4 bags/box
	126 boxes/pallet (504kg)
	Deep fryer 180°C · 3,5 min

**CUTTLEFISH IN ITS OWN INK**



	30g
	1kg bag
	4 bags/box
	126 boxes/pallet (504kg)
	Deep fryer 180°C · 3,5 min



TIGER MUSSEL



	30g
	1kg bag
	4 bags/box
	126 boxes/pallet (504kg)
	Deep fryer 180°C · 3,5 min

MAC&CHEESE  
(dumpling)



	30g
	1kg bag
	4 bags/box
	126 cajas/pallet (504kg)
	Deep fryer 180°C · 3,5 min
	Airfryer 200°C · 8 min

MUSHROOM  
AND PARMESAN  
RISOTTO  
(dumpling)



	30g
	1kg bag
	4 bags/box
	126 boxes/pallet (504kg)
	Deep fryer 180°C · 3,5 min

PULLED  
PORK  
(dumpling)



	30g
	1kg bag
	4 bags/box
	126 boxes/pallet (504kg)
	Deep fryer 180°C · 3,5 min

GLUTEN FREE  
AND LACTOSE  
FREE HAM



	30g
	1kg bag
	4 bags/box
	126 boxes/pallet (504kg)
	Deep fryer 180°C · 3,5 min



*After discovering our exquisite croquettes selection, which one will tempt you first?*



FOR PROFESSIONALS

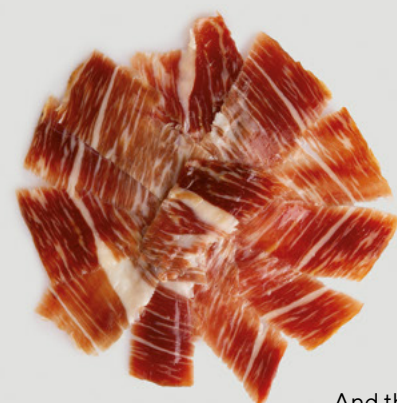
*You are in front of the world's best Iberian ham croquette!*



Selection of the **best flours.**



Silky **butter.**



And the exquisiteness of the **best Iberian ham.**



Super creamy **béchamel** sauce with selected ingredients.



**Fresh farmhouse milk** to preserve its purity and flavour.



Crunchy light texture **panko bread** with less oil absorption.



*A masterpiece! by La Culinaria*

LA CULINARIA

30G SUPER CREAMY



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*Try it and let it exceed your expectations.*

QUALITY.



FOR PROFESSIONALS

30G SUPER CREAMY

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LA CULINARIA

QUALITY.





# STUFFED "PIQUILLO" PEPPERS

*The secret of our  
recipe is inside!*

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*We love our  
“piquillo”  
peppers!*

*Stuffed with meat or fish,  
both spectacular!*



# STUFFED “PIQUILLO” PEPPERS!

*On the fields, they are picked by the hands that have cared for them so much since they were grown, in the canneries they are cleaned and roasted with dedication and care and at La Culinaria we stuff them one by one with the most special flavours.*

**PIQUILLO PEPPER  
STUFFED WITH  
ANGUS BEEF**



▲	55-60g
📦	1kg bag
📦	4 bags/box
📦	126 boxes/pallet (504kg)
🔥	Airfryer 180°C · 15 min
📺	Microwave 800w · 4 min

**PIQUILLO PEPPER  
STUFFED WITH  
COD**



▲	55-60g
📦	1kg bag
📦	4 bags/box
📦	126 boxes/pallet (504kg)
🔥	Airfryer 180°C · 15 min
📺	Microwave 800w · 4 min



FOR PROFESSIONALS

STUFFED "PIQUILLO" PEPPERS

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LA CULINARIA

QUALITY.





# CHICKEN VIBES DELICIOUS VIBES



*An exquisite bite of 100% chicken that we offer you with great pleasure.*



# CHICKEN RECIPES!

Yes, it's 100% chicken! A recipe for juicy, flavoursome chicken with a golden, crispy coating that will win over the most demanding palates.

*We have the chicken recipes you deserve!*

*The juiciness of the chicken combined with the crunchy coating creates the perfect combination of flavour and texture - hard to resist!*



## CHICKEN NUGGETS



●	20-22g
📦	1kg bag
📦	4 bags/box
🚚	126 boxes/pallet (504kg)
🍳	Deep fryer 180°C · 3 min
🔥	Airfryer 200°C · 5 min

## CHICKEN DELICACIES



●	20-35g
📦	1kg bag
📦	4 bags/box
🚚	126 boxes/pallet (504kg)
🍳	Deep fryer 180°C · 3-4 min
🔥	Airfryer 200°C · 7-8 min

## CHICKEN TENDERLOINS



●	45-75g
📦	1kg bag
📦	4 bags/box
🚚	126 boxes/pallet (504kg)
🍳	Deep fryer 180°C · 4-5 min
🔥	Airfryer 200°C · 15 min







# FROM THE SEA

*Just take the spoon, dip it in the shell and start to feel wonderful things.*





# THERE'S NO TIGER MORE IMPOSING THAN OUR MUSSEL SEA!

*By taking inspiration from the traditional recipe, adding the best ingredients, and preparing a creamy béchamel sauce with a subtle spicy touch, enjoying this marvellous tiger mussel is guaranteed!*

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## TIGER MUSSELS



	30-60g
	1kg bag
	4 bags/box
	126 boxes/pallet (504kg)
	Deep fryer 180°C · 4 min





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*Just the way  
you like it.*

PRODUCT	GRAMS/ UNIT	PACKAGE	BOX	PALLET	PREPARATION METHOD
Iberian Ham Croquette	30g	1kg bag	4 bags	126 boxes (504kg)	Deep fryer 180°C · 3,5 min
Blue Cheese And Caramelised Onion Croquette	30g	1kg bag	4 bags	126 boxes (504kg)	Deep fryer 180°C · 3,5 min
Boletus and Truffle Croquette	30g	1kg bag	4 bags	126 boxes (504kg)	Deep fryer 180°C · 3,5 min
Duck Confit And Foie Croquette	30g	1kg bag	4 bags	126 boxes (504kg)	Deep fryer 180°C · 3,5 min
Free-Range Chicken Croquette	30g	1kg bag	4 bags	126 boxes (504kg)	Deep fryer 180°C · 3,5 min
Ham Croquette	30g	1kg bag	4 bags	126 boxes (504kg)	Deep fryer 180°C · 3,5 min
Cecina (Dried Meat) Croquette	30g	1kg bag	4 bags	126 boxes (504kg)	Deep fryer 180°C · 3,5 min
Beef Croquette	30g	1kg bag	4 bags	126 boxes (504kg)	Deep fryer 180°C · 3,5 min
"Cocido" Stew Croquette	30g	1kg bag	4 bags	126 boxes (504kg)	Deep fryer 180°C · 3,5 min
Iberian Chorizo Croquette	30g	1kg bag	4 bags	126 boxes (504kg)	Deep fryer 180°C · 3,5 min
Cod Croquette	30g	1kg bag	4 bags	126 boxes (504kg)	Deep fryer 180°C · 3,5 min
Cuttlefish In Its Own Ink Croquette	30g	1kg bag	4 bags	126 boxes (504kg)	Deep fryer 180°C · 3,5 min
Tiger Mussel Croquette	30g	1kg bag	4 bags	126 boxes (504kg)	Deep fryer 180°C · 3,5 min
Mac&Cheese Dumpling	30g	1kg bag	4 bags	126 boxes (504kg)	Deep fryer 180°C · 3,5 min Airfryer 200°C · 8 min
Mushroom and Parmesan Risotto Dumpling	30g	1kg bag	4 bags	126 boxes (504kg)	Deep fryer 180°C · 3,5 min
Pulled Pork Dumpling	30g	1kg bag	4 bags	126 boxes (504kg)	Deep fryer 180°C · 3,5 min
Gluten Free And Lactose Free Ham Croquette	30g	1kg bag	4 bags	126 boxes (504kg)	Deep fryer 180°C · 3,5 min
Piquillo Pepper Stuffed With Angus Beef	55-60g	1kg bag	4 bags	126 boxes (504kg)	Microwave 800w · 4 min Airfryer 180°C · 15 min
Piquillo Pepper Stuffed With Cod	55-60g	1kg bag	4 bags	126 boxes (504kg)	Microwave 800w · 4 min Airfryer 180°C · 15 min
Chicken Nuggets	20-22g	1kg bag	4 bags	126 boxes (504kg)	Deep fryer 180°C · 3 min Airfryer 200°C · 5 min
Chicken Delicacies	20-35g	1kg bag	4 bags	126 boxes (504kg)	Deep fryer 180°C · 3-4 min Airfryer 200°C · 7-8 min
Chicken Tenderloins	45-75g	1kg bag	4 bags	126 boxes (504kg)	Deep fryer 180°C · 4-5 min Airfryer 200°C · 15 min
Tiger Mussels	30-60g	1kg bag	4 bags	126 boxes (504kg)	Deep fryer 180°C · 4 min

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## LA CULINARIA

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