

CAPRICHOS *del* PALADAR

A R T E S A N O S

CAPRICHOS DEL PALADAR





ABOUT US

Caprichos del Paladar brings together agriculture experts, culinary visionaries and quality control professionals to bring you the very best artichokes. We are continually evolving to meet the high demands of chefs and consumers as we carefully monitor our crops, selection and production.

For more than 25 years, Caprichos del Paladar has been Spain's leader in artichoke production. Exclusively using artichokes from our own farms, we control and monitor the growing, harvesting, producing and packaging of each and every artichoke, the only company to do so in Spain.





All-Natural Artichokes Hearts

Caprichos del Paladar brings you exquisite artichoke hearts hand-packed in all-natural ingredients. Our artichokes are sustainably produced on our family farm near the ancient city of Murcia, in southeast Spain. Bursting with flavor and nutrition, our artichokes are delicate and tender with a touch of sweetness.



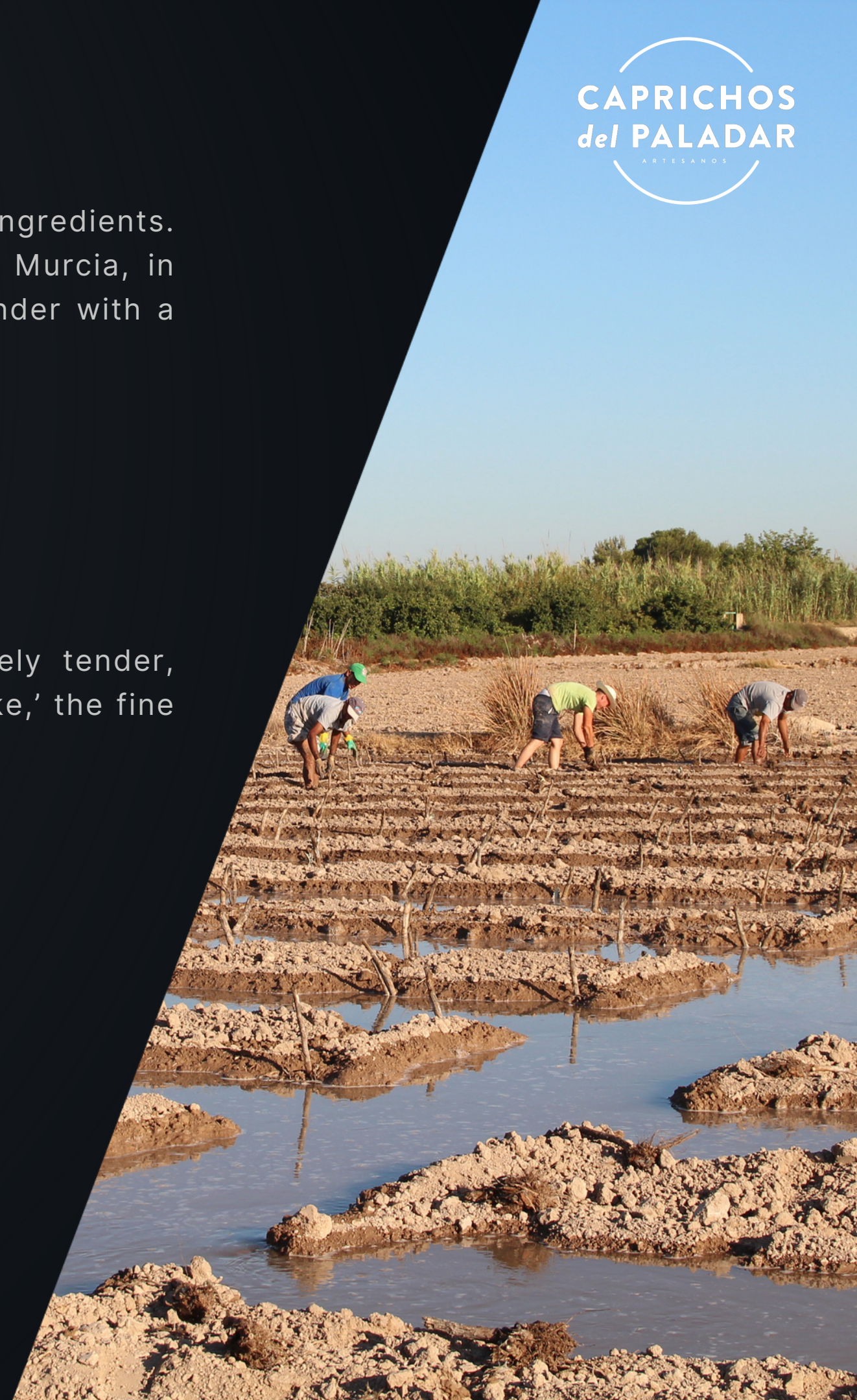
The Perfect Artichoke – Healthy and Naturally Sweeter

Spain's distinguished Tudela White Artichoke is a highly valued because it is entirely tender, rounder, smoother and much sweeter than other varieties. It also contains minimal 'choke,' the fine fibers found just above the artichoke's heart, which makes it perfect for preserving.



Our Location

The home of Caprichos del Paladar is located in Vega Baja del Segura, a deep, fertile valley surrounded by southeastern Spain's mountainous Mediterranean coast. The combination of our lush soil, long sunny days and little rainfall create the ideal location for the cultivation of artichokes. We allow our crops to grow according to nature's rhythm, only harvesting during artichoke season from approximately December to March. We harvest and package our artichokes no more than 8 hours after they are collected from the farm. Our traditional, artisanal methods ensure a fresh, juicy and sweet artichoke, with its natural color and flavor carefully maintained.



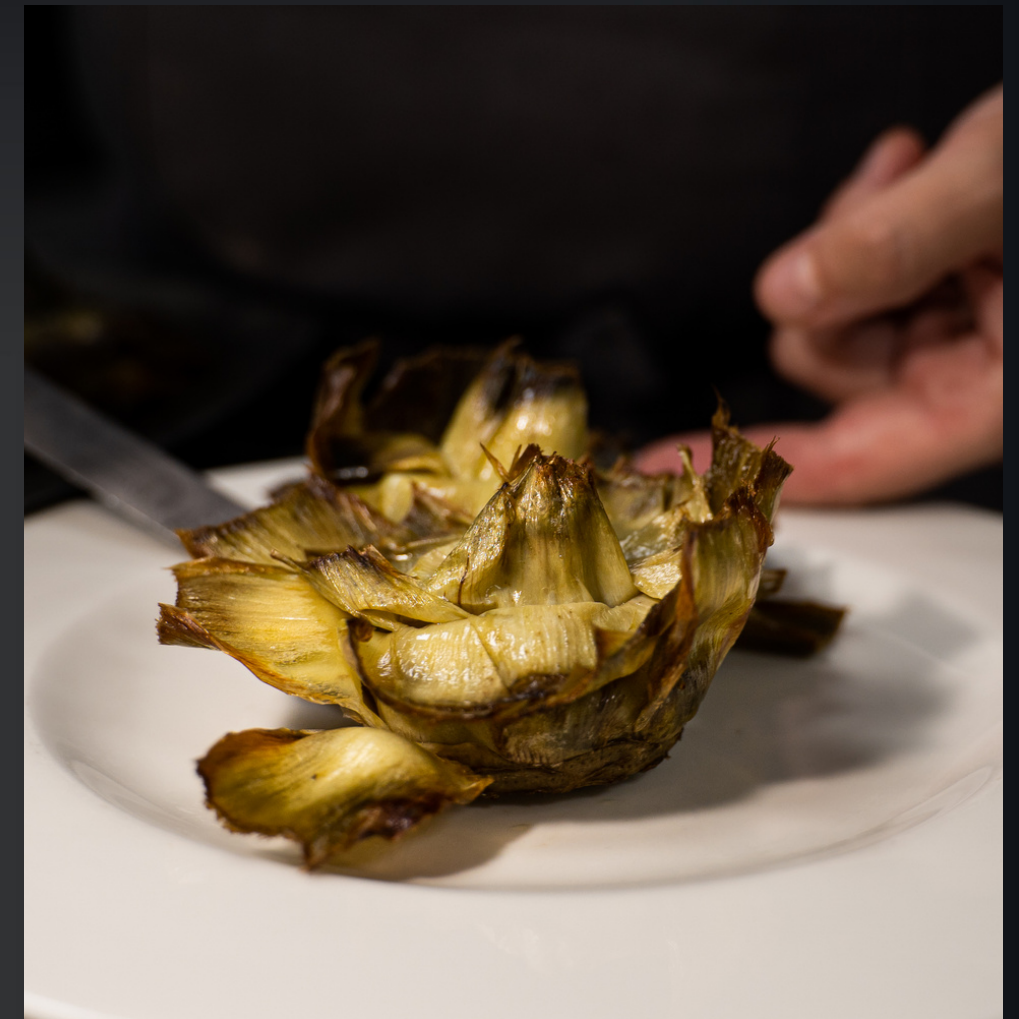
ARTICHOKE FLOWER CONFIT IN EXTRA VIRGIN OLIVE OIL

We harvest the Spanish artichoke straight from the field at the optimum stage of ripening, which guarantees the highest quality.

After a few hours it is taken to the processing plant to be preserved at a low temperature in extra virgin olive oil.

The artichokes are immediately frozen so as to preserve all their qualities without the need for colouring, preservatives, citric acid or whitening agents.

These artichokes are cooked so that they can be effortlessly turned into beautiful artichoke flowers upon opening them. This both looks stunning and is exceptionally tasty, making them extremely versatile in the kitchen.



Working with preserved vegetables can significantly minimise the time spent in the kitchen and offers both quality control and a constant supply of fresh produce. This allows you to offer innovative dishes with year-round availability to diners.

100% ARTICHOKE BURGER

All Natural Ingredients

All Natural, Top Quality
Ingredients – Artichokes,
Extra Virgin Olive.

Taste and Texture

We have partnered with
Spain's best chefs to
deliver a product that
delivers on taste
and texture, transforming
the hearty and flavorful
artichoke into the perfect
stand-alone
patty or added ingredient
to any burger.

Preparation

Preferred method – Place
burgers on a pre heated
flat top griddle with a
teaspoon of oil
and cook on high heat on
each side for 7-8 minutes
until a crust forms and
the burger
is heated through and
lightly browned.



OTHER PRODUCTS

Thanks to its in-depth knowledge of agriculture, Caprichos del Paladar is able to source and select the highest quality cultivated vegetables. This means that restaurants receive a carefully selected and controlled product from field to kitchen, with the highest standards of quality and freshness.



LEEK CONFIT IN EXTRA VIRGIN OLIVE OIL

We harvest the best leek directly from the field. Leeks taste both sweet as well as tender, and we make sure they don't include any sand. The very same day of harvesting, the leek is taken to our processing plant to preserve it at a low temperature in extra virgin olive oil.



ARTICHOKE BOTTOMS CONFIT IN EXTRA VIRGIN OLIVE OIL

From the best artichokes selected by Caprichos del Paladar straight from the field, we obtain the bottoms. Bottoms are simply artichokes from which we have removed the leaves and kept the base, and they are preserved in extra virgin olive oil.



ROASTED SWEET POTATO

Spanish sweet potato roasted in a wood-fired oven and frozen. It is ready to either eat or to use as a base for your recipes. It is very sweet, has an intense orange colour and has a well-appreciated consistency.



CARAMELISED ROAST PEPPER IN MUSCATEL

Carefully selected peppers, roasted in a wood-fired oven, hand peeled and macerated in muscatel. The result is a very tasty, intense red and juicy pepper.

Premium quality from orchard straight to table.

FOOD SERVICE - BRING ARTICHOKE TO THE CENTER OF THE PLATE

Transform the artichoke into a world of delicious food possibilities.

Made by Chefs for Chefs

Our artichoke heart flowers were developed and are produced entirely on Spain's southeastern Mediterranean coast. Our culinary culture has long held artichokes as one of our prized vegetables, a constant presence in all meals, from family dinners to fine-dining. Working with Spain's best chefs, we combine tradition, pride and culinary expertise to create the perfect artichoke heart flower.

Individually selected, hand-peeled, cooked and packed within 8 hours of harvest.

We exclusively use artichokes from our own farms. Each artichoke is carefully peeled to ensure the final product will be tender and without any fibrous or tough-to-eat petals.

Slowly cooked in Extra Virgin Olive Oil

Once we choose the best artichokes, we slowly cook (confit) them in top quality 100% Extra Virgin Olive Oil from Spain. There are no other added ingredients.

WELCOME TO THE WORLD OF CAPRICHOS



Professionals will find a reliable partner in Caprichos del Paladar thanks to the experience it has gained over the years. A food preservation company with a rich history, whose efforts are aimed at offering only the best to its customers.

As a result, Caprichos del Paladar have created an innovative range of premium quality vegetables in confit; quality products that add value to each dish prepared in a restaurant.

Caprichos del Paladar is the leading company in vegetable products with a wide range of confit and conserves that enhance the creative potential of gastronomy, greatly facilitating the work in the kitchen and allowing chefs to effortlessly create an infinite number of new dishes.



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