



The Epicure News-Your resource to the world of gourmet foods.

# Heard the news...Spain rivals Italy in

Spain has become an epicenter of culinary activity and is the fastest-growing ethnic food category in the United States. Serrano ham, piquillos, and tapas are readily found in local supermarkets. Imports of Spanish cheese and olive oil have more than doubled in the past five years. Spain is the world's largest producer of olive oil; more than 1.4 billion liters were manufactured in 2002. Its olive oil is in high demand due to its reputation of being healthier than oils from other sources.

*Our Spanish line has increased tremendously.* We carry over 50 items directly imported from Spain. Our Serrano boneless ham is dry-cured in the traditional manner and delicious served with Epicure's sweet *Membrillo*, a European quince fruit. Our Spanish line of specialty cheeses, such as *Murcia Al Vino* and *Torta del Casar* are true Spanish delicacies. In a country with a wide range of culinary styles, one Spanish cheese has moved into the mainstream ; *Manchego*. The U.S. Department of Commerce reports that the United States is one of the world's largest consumers of Manchego, importing almost 4 million pounds last year. Epicure Foods imports over nine varieties, each one unique in its aging process and flavor.



Spanish Mahon



Traditional Spanish Cheese Platter



Aquibal Marcona Almonds

A traditional dish in Spain consists of cheese accompanied by *Membrillo* and nuts. *Aguibal Marcona Almonds* (the queen of almonds) are imported

directly from Spain. These delicious almonds are shorter and plumper than the typical North American Almonds, and are absolutely fantastic. Tapas, nuts, and Membrillo are popular accompaniments for a truly mouthwatering cheese platter. Tim from Aquibal states *"Having lived and visited Spain for many years, we can only come to the conclusion that the most authentic artisanal and cutting edge cuisine can be found within the Iberian Peninsula. The passion of Jamon Iberico or boquerones or any of the most amazing seafood and charcuterie in the food world could only be completed by the worlds best cheese - manchego, valdeon, cabrales and the list goes on."*

Spanish foods have become less exotic and more mainstream. From local delis to grand supermarkets, Spanish cuisine has exploded onto the marketplace and is here to stay. Loyal consumers have become accustomed to the pure natural flavor that only Spanish imports can offer.

