

FANCY THE EUROPEAN APPETIZER

Recipe book



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PRICE

APPETIZER EXPERIENCE

The start is always fresh, appetising, pleasant; it generates uncertainty and allows you to begin to discover its characteristics.

An appetiser is the start to a lunch or dinner and creates a pleasant and enjoyable atmosphere in which to begin a relaxed dining experience. It is a prelude, combining small gastronomic treats washed down with a good drink.

This booklet has the same purpose as an appetiser, whetting the appetite of every reader, generating insatiable interest. In European culture, the appetiser is associated with different values, moments and characteristics.

Sharing. Enjoying an appetiser with other people allows us to interact, generating joint synergies. Thus, this guide aims to share information about the main foods in European gastronomy and their culinary uses.

Pairing food with a good drink is the secret to whetting the appetite and savouring creations in the form of an appetiser. "Txakoli" is a special wine produced in the vineyards of the Cantabrian coast in south-east Europe. This wine has distinctive characteristics and is an ideal starting point for this experience.

The ingredients and food in this guide are ideal for eating in simple dishes, or directly with minimal cooking required. The high quality of the products is the focal point, creating a simple and pleasant occasion with a strong identity.

All of this is fundamental for the experience of the end consumer. Each ingredient is given its own role to play, bringing out the best of itself. This guide will allow you to discover and learn the secrets of a good appetiser, offering very interesting recipes and pairings so that you can be a good host.

As a starting point, and with proposals on how to enjoy a good gastronomic experience, this guide will whet the interest and appetite of all enthusiasts by pairing culture, nature, gastronomy and tradition with the most exquisite products from this region.

Enjoy your meal!



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One continent

Europe is the second smallest continent, with a population of 750 million people. Despite its size, it is made up of 50 countries in which over 200 different languages are spoken. Therefore, we are talking about a small territory where many cultures converge to give this continent a unique diversity.

Despite that cultural diversity, there is a historical DNA shared by most of Europe. Many events and circumstances have shaped the way of thinking that creates the European mindset. This common understanding, or, in other words, this shared culture, can be seen in its gastronomy, since the way a society eats is a true reflection of its identity.



One tradition

Much has changed in recent decades and, due to rapid globalisation, the ancient customs of many cultures are being lost. However, the writer Busca Isusi was right when he said that “eating habits are the last to be lost when a people changes its habits”. Whilst it is true that gastronomic culture adapts to new times, it is also true that its essence remains and new formulas are created that adapt to the new lifestyles, but with the same objective of continuing to enjoy a good meal in company.

In the case of Europeans, the gastronomic customs of eating well have always prevailed, maintaining their own identity and adapting to different scenarios.

An example of this is the gastronomic societies created at the end of the 19th century, where their members were offered leisure and relaxation based around gastronomy. Another example are the “pintxos” (tapas) and appetiser routes that have appeared more recently, in which you can taste different and exquisite miniature creations from the local gastronomy. These provide competition for low quality fast food.



Infinity of landscapes

The mountainous regions that make up the north of the Iberian Peninsula, together with the unique customs of the people who live here, might have been determining factors in maintaining the ancient traditions that give this region and these products their identity.

It is also true that this complex geography encouraged many people to sail the seas in search of food, due to the scarcity of usable land. However, vines and chilli peppers have managed not only to adapt to these conditions but also to give the best of themselves.

These adversities are what have given the area's gastronomy its unique character.

We can identify four different landscapes that make up the region in which these products are developed and grown: the sea and its fishing tradition; the coast and its canning customs; the mountain with its coastal winds in the vines; and the inland area with the products from the low valleys.

The sea





Basque Cantabrian White Tuna

White Tuna

The fishing tradition of the inhabitants of the Cantabrian area may also have determined their character. Due to the difficulty of working the land, many young people saw a world of infinite possibilities in the sea and a brave way of earning a living.

There are many fishing products on offer in the deep waters of the Bay of Biscay. Over the centuries, fishermen from the area have caught fish ranging from hake to the huge sperm whales that were found along the coast during their migration.

One of the most popular fish over the last two centuries is the bonito del norte (tuna), traditionally preserved in olive oil, and now internationally famous. This fish comes to the Cantabrian Sea year after year, between the months of June and October, attracted by banks of small fish such as anchovies and sardines. Once in these waters, fishermen catch the fish one by one using traditional fishing methods (live bait, rod and troll lines or trolling).

In order for the fish to receive the quality certificate, they must have been caught in the normal coastal fishing zone (FAO ZONE 27) by a small-scale fleet using the aforementioned fishing methods. Only the *Thunnus alalunga* species of tuna is accepted as raw material for this Bonito del Norte del País Vasco quality certificate.



The preparation of canned products with the Basque Cantabrian White Tuna brand is a delicate and traditional process where experience and knowledge are the fundamental basis of the product's quality.

Although traditionally conserved in olive oil, vegetable oils and other covering liquids prepared at the cannery are permitted (wine and/or cider vinegar for preparing sauces), which should contribute to the good quality of the product.

The main characteristics of this product are the texture and flavour it obtains after having fed in the rich and fresh waters of the Cantabrian sea.



Basque Cantabrian White Tuna with an umeboshi vinaigrette

A vegetable vinaigrette is an ideal choice to serve with tuna. With the acidic and salty notes of the umeboshi, the addition of this pickle to the original recipe is perfect.

🕒 25min 👤 Serves 4 *** Difficulty ☀️ Summer - Autumn

Ingredients

200g Basque Cantabrian White Tuna
60ml rice vinegar
10ml soy sauce
1 tsp Dijon mustard
10ml sesame oil
1/2 carrot
200g red pepper
200g green pepper
2 Umeboshi
1 small spring onion

Method

Finely chop all the vegetables and the umeboshi. Mix the finely chopped vegetables with the rice vinegar, soy sauce, sesame oil and mustard. Separate the tuna into large chunks.

Serve

Place the tuna onto the plate and pour the vinaigrette on top to cover the tuna chunks.



Basque Cantabrian White Tuna with a cucumber salad

The mixture of textures with the thick tasty sauce, the crunchy cucumber and the juiciness of the tuna make this combination of ingredients a full sensory experience.

🕒 30 min 🍴 Serves 4 *** Difficulty ☀ Summer

Ingredients

- 150 g Basque Cantabrian White Tuna
- 1 3cm piece of kombu seaweed
- 200g cucumber cut into 5mm thick slices
- 1/2 tsp fine sea salt
- 2 tbsp rice vinegar
- 1 tbsp mirin
- 2 egg yolks
- 1 tbsp soy sauce

Method

Place the kombu seaweed, cucumber and fine sea salt into a bowl with cold water and leave to soak for 10 minutes. After this time, drain and dry them.

For the egg yolk sauce, mix the mirin, yolks, soy sauce and vinegar in a stainless steel bowl. Place this bowl over a pan of boiling water, making sure that the bowl does not touch the water. Heat the mixture over a low heat stirring continually until it starts to thicken slightly. Finally, strain the sauce through a fine sieve and set aside to cool.

Carefully separate the tuna into chunks.

Serve

Place the sliced cucumber and tuna chunks alternately on a plate. Cover them with the sauce, then serve.



Basque Cantabrian White Tuna with daikon and wakame

The best way to enjoy Basque Cantabrian White Tuna is at room temperature, because it loses moisture if it is heated. As a result, a salad of daikon and wakame is a great accompaniment for this fish, providing freshness and subtle flavours.

🕒 30 min 🍴 Serves 4 *** Difficulty ☀️ Summer

Ingredients

For the salad:

280 g Basque Cantabrian White Tuna
1/2 tbsp dehydrated wakame seaweed soaked
in cold water for 20 minutes
300g clean daikon, chopped julienne
1 tsp toasted white sesame seeds
1 tsp soy sauce
250ml Japanese mayonnaise

For the Japanese mayonnaise:

1 egg yolk
1/4 tbsp mustard powder
1 tsp rice vinegar
180ml sunflower oil
1 pinch of fine sea salt
1/2 tsp honey

Method

For the mayonnaise, beat the egg yolk in a bowl with the mustard powder and vinegar. Gradually add the oil at a constant pace until the mixture emulsifies. Once the mayonnaise is thick, add the honey and salt.

For the salad, drain the wakame that has been soaking in cold water for 20 minutes, dry it and cut into 2cm pieces. In a bowl, mix the daikon (chopped julienne), wakame seaweed and toasted sesame seeds.

Serve

Place the daikon and wakame on top of the tuna. Dress everything with the mayonnaise and serve.



Basque Cantabrian White Tuna with aubergine and miso

The mixture of aubergine with miso is a real classic, and the addition to this dish of Basque Cantabrian White Tuna can be a real surprise to the palette thanks to its texture and flavour.

🕒 25min 👤 Serves 4 *** Difficulty ☀️❄️ Summer - winter

Ingredients

150 g Basque Cantabrian White Tuna
150g aubergine
1 tbsp golden sesame oil
2 tbsp red miso
1/2 tbsp mirin
1/2 tbsp saké
1 tsp golden sesame
1 tsp chopped chives

Method

Cut the aubergine into square pieces around 3cm long and 3mm thick. Heat a frying pan over a medium heat then brush the aubergine pieces with the sesame oil and cook them in the frying pan. Cook them for two to three minutes on each side, ensuring they are browned but not burnt. When cooked, place them on a tray.

Next, mix the mirin, miso and saké in a pan and heat over a low heat. Let it reduce then cover the aubergine pieces with this sauce. Separate the tuna into chunks of around 3cm.

Serve

Plate the aubergine pieces, pour over the miso sauce and then position the tuna chunks on top. Sprinkle the chopped chives on top to garnish, then serve.



Basque Cantabrian White Tuna and pepper gyoza

One of the main advantages of preparing gyozas is that they are very easy to make and work well with almost any combination of ingredients. In this case, the mixture of Basque Cantabrian White Tuna and red pepper is a traditional coastal recipe.

🕒 30 min 👤 Serves 5 ⚡ Difficulty ☀️ Summer - Autumn

Ingredients

150 g Basque Cantabrian White Tuna
2 spring onions
1 garlic clove
2 shitake mushrooms
1/2 tbsp mirin
350g red pepper

1 tsp golden sesame
20 gyoza wrappers
1 tbsp soy sauce
1 tbsp saké
2 tbsp sunflower oil

Method

Finely chop the vegetables and mix them in a bowl with the previously flaked tuna. Add the mirin, saké, sesame oil and soy sauce to the mixture and mix everything together.

Fill the wrappers with this mixture, seal them and fry them in sunflower oil until they turn golden. Next, add a little water to the frying pan and cover it so the centre of the gyozas cook properly.

Emplatado

Plate the gyozas and decorate with a few tuna chunks, glazed peppers and chives.



Tamago rolls with Basque Cantabrian White Tuna

This is a balanced recipe with intense flavours, perfect for sharing.

🕒 25 min 🍴 Serves 4 *** Difficulty 🌿☀️❄️ All year

Ingredients

60g Basque Cantabrian White Tuna
1 tbsp sunflower oil
1 tbsp mirin
3 tbsp dashi
4 eggs
2 sheets of nori seaweed
1 tbsp soy sauce

Method

In a bowl, mix the eggs with the soy sauce, dashi and mirin. Next, empty half of the bowl's contents into a non stick pan. Cook the omelette at a low temperature, ensuring that it does not lose its moisture. Repeat the process with the other half of the bowl's contents.

Once you have made two omelettes, cut them into a square shape to match the dimensions of the nori seaweed, leaving a 2cm long space at one end of the nori seaweed to make it easier to roll. Place one sheet of nori seaweed on a makisu (bamboo mat), with the shiniest part face down. Place one of the omelettes on top of this, then roll them together. Repeat the process with the second omelette.

Emplatado

Realizamos tres cortes, dejando de esta manera, 4 trozos de cada rollito de tortilla de bonito y alga nori. Colocamos sobre cada uno de ellos una lasca de bonito. Los acompañamos con un poco de salsa de soja dispuesta en un pequeño bol.



Basque Cantabrian White Tuna Bao buns with Teriyaki sauce

A different way of eating tuna is in the form of a Bao bun, an adaptation that can be very interesting for the palette. This is a recipe to savour in small quantities, but with interesting textures.

🕒 20 min 👤 Serves 4 *** Difficulty 🌿☀️❄️ All year

Ingredients

100g Basque Cantabrian White Tuna
4 tbsp grated ginger
50g Ibarra chilli peppers
130 ml soy sauce
130ml mirin
Golden sesame seeds
4 Bao buns

Method

Drain the grated fresh ginger, then add this drained liquid to the soy sauce and mirin. Mix together in a saucepan and bring to the boil until it has thickened.
Next, fill the Bao bun with the tuna chunks.

Serve

Add a little Teriyaki sauce to the Bao bun, then add some slices of the Piparra de Ibarra with Eusko Label chilli peppers, sesame seeds and serve.

The coast

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Basque Cantabrian Anchovy Anchovy

The Romans, during their incursions along the Atlantic coast, realised that the fish from the Cantabrian sea were of extraordinary quality. They knew that in order to make garum sauce, one of the most popular ingredients in Roman gastronomy, the best raw materials were the anchovies and sardines from that region. This is why they established fishing ports and small canning industries along the Cantabrian coast, with the aim of processing this exquisite raw material and taking it to Rome, its capital, where this sauce was highly valued.

The Romans left, and took the canning trade with them. Other types of preservation techniques for fish like sea bream and pickled mackerel emerged, but it was not until the mid-nineteenth century when the Italians, experts in canned salted anchovies, realised that the quality of the anchovies from the Cantabrian Sea was excellent. Because the catch in the Mediterranean Sea declined, they opted to establish canning factories on the Cantabrian coast in order to process the anchovies here and take them to Italy.

Given that the demand for salted anchovies increased among consumers, and taking the approach that any knowledge that could help to boost the industry in the region was always welcome, the local canning companies took advantage of Italian techniques and local raw material for the mass production of salted anchovies.



Whilst it is true that there are many families of anchovies across the globe, they each have different characteristics. In the case of the anchovies caught in the Cantabrian sea, the Romans and later the Italians were fully aware of the reasons why this anchovy is a gastronomic marvel. Its main characteristics are its colour, texture and aroma once salted. This is mainly because the waters of the Cantabrian sea are rich in plankton, the main food source for anchovies. They always come to the Bay of Biscay in spring to spawn, when the waters warm up and reach up to 17°C. There are plenty of anchovies from April to June, and this is when they are ready to be caught. This is exactly when the fishermen catch the anchovies, which will later be processed at the aforementioned canneries.



Skewers of Basque Cantabrian Anchovy with umeboshi

Umeboshi is a pickle with organoleptic characteristics very similar to olives, and so in this recipe we use umeboshi in place of the traditional olives. This recipe is characterised for being a little spicy, acidic and salty, and is perfect to eat as an appetiser.

🕒 10 min 👤 Serves 4 *** Difficulty 🌿☀️❄️ All year

Ingredients

4 Basque Cantabrian Anchovies
8 umeboshi
4 Piparra de Ibarra with Eusko Label
Extra virgin olive oil
4 skewers

Method

Remove the stems from the chilli peppers and cut them into 2 pieces of around 3cm. Next, drain the oil from the canned anchovies. Remove the stones from the umeboshi.

To make the skewers, first add the umeboshi, then the anchovy, followed by two pieces of chilli pepper, and finish with more umeboshi.

Serve

Serve the skewers on a plate.



Basque Cantabrian Anchovies with marinated shitake mushrooms

Marinated shitake mushrooms provide the anchovy with the perfect acidity to counteract its salty notes. The mushrooms also provide texture.

🕒 50 min 🍴 Serves 4 ⭐⭐⭐ Difficulty 🌿☀️🌿🌨️ All year

Ingredients

25g Basque Cantabrian Anchovies
1 garlic clove
1/2 onion
2 tbsp soy sauce
1 tbsp shiso leaves
2 tbsp saké
250g fresh shitake mushrooms

Method

Finely chop the onion and garlic. Next, sauté the garlic and onion in a saucepan until they are cooked, then add the soy sauce and saké together with the shitake mushrooms and cook everything together for 3 minutes. Season to taste then leave to cool for a minimum of 30 minutes so that the flavours of the marinade soak into the mushrooms.

Serve

Place one anchovy on top of each shitake mushrooms then add a shiso leaf.



Nigiri of daikon and Basque Cantabrian Anchovies

This recipe seeks to recreate a Japanese nigiri, searching for flavours that best accompany the qualities of the Basque Cantabrian Anchovy. To do this, instead of preparing the nigiri with rice, it is prepared using seasoned grated daikon.

🕒 15 min 👤 Serves 4 *** Difficulty 🌸❄️ Autumn - Winter

Ingredients

25g Basque Cantabrian Anchovies
3 tbsp mirin
200g daikon
2 tbsp soy sauce
2 tbsp saké
2 tbsp rice vinegar

Method

Finely grate the daikon and drain it well using a tea towel to remove the liquid. Meanwhile, reduce the mirin, rice vinegar and saké mixture in a saucepan until it thickens. Once reduced, leave it to cool then mix with the daikon.

Serve

Using two teaspoons, form the shape of a nigiri with the seasoned grated daikon and put it on a plate. Place one anchovy on top then serve.



Basque Cantabrian Anchovies with octopus

One of the differentiating characteristics of octopus is its texture, which can range from leathery to pure jelly. In this recipe, it is important to cook the octopus to perfection, as we are looking for a smooth texture to accompany the Basque Cantabrian Anchovies.

🕒 25 min 🍴 Serves 5 *** Difficulty ☀️ Summer - Autumn

Ingredients

50g Basque Cantabrian Anchovies
1 cooked octopus tentacle
100g daikon
2 tbsp soy sauce
1 tbsp sesame oil
1 tbsp sesame seeds

Method

Chop the daikon into thin strips then sauté in a frying pan over a medium heat with the sesame oil, soy sauce and sesame seeds.

Next, cut the cooked octopus tentacle into pieces similar in size to the anchovies.

Serve

Place the anchovies on top of the octopus pieces, followed by the daikon, drizzling everything with the remaining sauce left in the pan after sautéing the daikon.



Basque Cantabrian Anchovies with asparagus and a sesame vinaigrette

Salted anchovies can be accompanied by many foods and the combination with asparagus is especially successful as the texture and subtlety of its flavour helps to enhance the characteristics of the Basque Cantabrian Anchovy.

🕒 20 min 🍴 Serves 6 *** Difficulty 🌿 Spring

Ingredients

60g Basque Cantabrian Anchovies
250g green asparagus
1 tbsp sunflower oil
2 tsp golden sesame oil
2 tsp black sesame
2 tsp white sesame
3 tbsp rice vinegar
3 tbsp mirin
1 tsp soy sauce
1 pinch of sea salt flakes

Method

Cut the hard stems from the asparagus. Boil them until they are tender. Next, cool them in ice water or under cold running water. Dry them then cut them into strips around 4cm long. Heat the oil over a medium heat and add the seeds. Sauté them for around 1 minute then place them in a bowl. Cut the anchovies to a length similar to the asparagus, around 4cm.

Serve

Alternately plate the asparagus and anchovies then add the dressing.



Basque Cantabrian Anchovies omelette

A common way to eat Basque Cantabrian Anchovies is in an omelette with sautéed onion and garlic. This recipe is an adaptation of a classic anchovy scrambled egg.

🕒 30 min 🍴 Serves 6 *** Difficulty 🌿☀️🌸❄️ All year

Ingredients

60g Basque Cantabrian Anchovies
1 onion
3 tbsp olive oil
2 tsp golden sesame
2 garlic cloves
1 sprig of parsley
6 eggs

Method

Chop the onion julienne and sauté in a frying pan over a low heat with the olive oil. In the meantime, cut the garlic into thin slices and fry until golden.

For the omelette, whisk the eggs in a bowl then fry the omelette until it is cooked but still moist.

Finally, chop the parsley.

Serve

Place the sliced garlic and poached onion on top of the omelette that has been cut into rectangles, then add a sliced anchovy on top of that. Finish by decorating the plate with the chopped parsley.



Miso toast with Basque Cantabrian Anchovies

One way to enjoy Basque Cantabrian Anchovies is on a slice of toast. With this appetiser, we can appreciate the taste of the anchovies accompanied by the crunchy texture of the toast and the miso flavour so characteristic of oriental culture.

🕒 30 min 👤 Serves 6 *** Difficulty 🌿☀️❄️ All year

Ingredients

60g Basque Cantabrian Anchovies
1 slice of ready sliced bread
1 tbsp sunflower oil
2 tbsp Japanese mayonnaise
3 tbsp red miso
1 tbsp pea shoots

Method

Toast the slice of bread in a frying pan over a medium heat with sunflower oil.
Cut the anchovies into small pieces.

Serve

Alternately add drops of mayonnaise and miso to the toast, then add the sliced anchovy to the miso drops.
Finally, position the pea shoots on the mayonnaise drops.

The mountains





Piparra de Ibarra with Eusko Label

Piparra (Basque chilli peppers)

In the low valleys of inland Gipuzkoa, in Ibarra and its surroundings, we can find a type of elongated and fleshy pepper with very specific characteristics. This is the Piparra de Ibarra with Eusko Label (Basque chilli pepper) which grows to between 5 and 12cm, elongated in shape with a uniform green colour. It has been cultivated in this area since this family of vegetables was brought over from the Americas.

Due to the unique conditions in these valleys, with high rainfall and humidity, mild temperatures and an altitude of less than 450m, this variety of chilli pepper has gradually adapted to become the fine Basque guindilla chilli pepper considered a gastronomic tradition in the north of the country that we know and love today.

Its life cycle lasts from mid-May, the day of San Isidro (religious festival), when the seeds are sown, to October, when the plants lose their leaves once the harvest is finished. The first fruits appear at the end of June and these are the most tender. However, they are not recommended for preserving in vinegar, as the guindilla chilli peppers with a thicker skin are used in this process, appearing around September.



When preserving them, they are placed in jars with white wine vinegar of an acidity between 3 and 3.5 pH, and a maximum of 10g of salt per litre. Being an active agent, the vinegar makes the chilli pepper acquire different aromatic notes over the passage of time.

The most famous recipe using the guindilla chilli pepper is the skewer called a "Gilda", consisting of a salted anchovy, a stuffed olive and an Ibarra chilli pepper. However, they are also widely used to accompany legumes, salads and canned products such as Basque Cantabrian White Tuna, Basque Cantabrian Anchovies and fresh anchovies in vinegar.



Piparra de Ibarra with Eusko Label filled with a peanut and sesame praline

The Piparra de Ibarra with Eusko Label is the perfect appetiser to accompany a pre-lunch/dinner drink, and in this recipe, we play with the textures and flavours of nuts and anchovies to bring the best out of this product.

🕒 20 min 👤 Serves 6 *** Difficulty 🌿☀️❄️ All year

Ingredients

12 Piparra de Ibarra with Eusko Label
12 Basque Cantabrian Anchovies
1 tbsp toasted white sesame seeds
1 tbsp toasted black sesame seeds
3 tbsp shelled peanuts
1 tbsp soy sauce
1 tbsp extra virgin olive oil

Method

Toast the peanuts in a frying pan over a medium heat. Next, crush them in a mortar until they turn into a paste, add the tablespoon of soy sauce and sesame seeds then mix everything together until you obtain an even paste.
Cut the chilli peppers in half and fill them with the peanut and sesame paste you have just made, and finish by placing an anchovy on top.

Serve

Place them on a tray for serving and drizzle with extra virgin olive oil.



Piparra de Ibarra with Eusko Label with pork belly

Skewers are a quick and easy way to eat an appetiser. For that reason, the two products, the Piparra de Ibarra with Eusko Label and marinated pork belly, combine perfectly to give these appetisers a different touch.

🕒 45 min 👤 Serves 4 ⭐⭐⭐ Difficulty 🌿☀️❄️ All year

Ingredients

8 Piparra de Ibarra with Eusko Label
200g pork belly
2 tbsp soy sauce
1 tbsp sunflower oil
2 tbsp saké
4 skewers

Method

Cut the pork belly into small pieces and leave it to marinate in the soy sauce and saké for a minimum of 30 minutes. Next, grill the pork belly pieces in a frying pan with a little sunflower oil over a medium heat.

Cut the chilli peppers into small pieces, the same size as the pork belly pieces, and set them to one side.

Serve

Alternately thread the pork belly and chilli peppers on to the skewers and serve with a bowl of soy sauce. Decorate with a few sea salt flakes and some sesame seeds.



Oysters with Piparra de Ibarra with Eusko Label and yuzu

The organoleptic properties of the Piparra de Ibarra with Eusko Label, that is, its acidic and subtly spicy notes, very much favour certain products. In this case, it provides very harmonious aromatic notes with oysters and yuzu.

🕒 10 min 🍴 Serves 4 *** Difficulty 🌿🌞🌿 April - December

Ingredients

8 Piparra de Ibarra with Eusko Label
4 oysters
1 yuzu

Method

Slice the chilli peppers very finely. Do the same with the skin of the yuzu.

Serve

Open the oysters and dress them with a squeeze of juice from the yuzu. Add the yuzu skin and chilli pepper, then serve.



Smoked cod stuffed with roasted peppers and Piparra de Ibarra with Eusko Label

The characteristic aromas of the Piparra de Ibarra with Eusko Label are a very good accompaniment to smoked products, as is the case here with the pepper and smoked cod.

🕒 15 min 🍴 Serves 4 *** Difficulty 🌞🌻 June - November

Ingredients

4 Piparra de Ibarra with Eusko Label
200g smoked cod
350g medium red pepper
1 tsp Añana salt
1 tbsp sunflower oil
1 tbsp soy sauce

Method

Rub the red pepper with the salt and oil and roast it for 40 minutes at a temperature of 180 degrees. Once cooked, remove it from the oven, peel it, cut it into strips and season it with soy sauce. Cut the chilli peppers into thin strips and set to one side.

Serve

To finish, make small rolls of cod with the seasoned pepper inside it and decorate with the strips of Piparra de Ibarra with Eusko Label.



Vegetable tempura

Another interesting way to eat Piparra de Ibarra with Eusko Label is in tempura. While the chilli peppers are crunchy anyway, when fried we can really appreciate some different notes.

🕒 25 min 🍴 Serves 4 *** Difficulty 🌿☀️🌻 Spring - Autumn

Ingredients

8 Piparra de Ibarra with Eusko Label
300g red pepper
1 aubergine
300g green pepper
4 asparagus spears
1 tbsp soy sauce
8 skewers
150ml oil

For the tempura:

350 - 400ml very cold water
1 egg
250 - 300g flour
1 tsp parsley
1 tsp of shichimi togarashi
(Japanese spice mixture)

Method

Lightly beat the egg with the water then add the flour. Meanwhile, clean the vegetables and cut the peppers and aubergine into strips, and the asparagus in half. To finish, heat the sunflower oil and fry the vegetables covered in the tempura batter. Once fried, remove them and place them on kitchen paper.

Serve

Add one of each vegetable on to a skewer, then add the chopped parsley and shichimi togarashi.



Piparra de Ibarra with Eusko Label and shitake mushrooms wrapped in rice paper

In this recipe we can enjoy the power of shitake mushrooms and the Piparra de Ibarra with Eusko Label in a single bite, using rice paper as a wrapper to enhance the flavour of the filling.

🕒 25 min 👨👩👧👦 Serves 4 *** Difficulty 🌿☀️❄️ All year

Ingredients

8 Piparra de Ibarra with Eusko Label
5 shitake mushrooms
10 sheets of rice paper
2 tbsp soy sauce
1 tbsp saké
1 tbsp sesame oil
1 tbsp sunflower oil

Method

Clean the mushrooms and finely chop them into small cubes. Fry them in the sesame oil, then add the soy sauce and saké. When the excess water has evaporated, remove from the heat.

Chop the chilli peppers into the same size chunks as the mushrooms and mix everything together.

Moisten the sheets of rice paper and fill them with the mixture, forming squares of the same size.

Serve

Sprinkle chilli and mushroom pieces on top and serve.



Tsukune with Piparra de Ibarra with Eusko Label

Tsukune is a recipe that has many variations, among which is tsukune with Piparra de Ibarra with Eusko Label, enhancing the flavour of the dish but not losing the balance with the other ingredients.

🕒 25 min 👤 Serves 4 *** Difficulty ❄️ Winter and Spring

Ingredients

30g Piparra de Ibarra with Eusko Label
200g chicken
1 egg
1 tsp sesame oil
1 tsp miso
20g leeks
1 tbsp panko
1 tbsp sunflower oil
2 negi
4 skewers
1 tbsp Teriyaki sauce

Method

Chop the chicken, leeks and chilli peppers then mix everything together. Add the egg, sesame oil, miso and panko to the mixture. Once you have formed a dough, roll into small balls and fry them in a frying pan with the sunflower oil over a medium heat. Briefly fry the negi in a frying pan over a medium heat until tender.

Serve

Alternately thread slices of negi and the tsukune on to a skewer. Serve the skewers with the Teriyaki sauce and decorate with a chopped chilli pepper on top.

The vineyard



JATORRIZKO IZENA
ARABAKO TXAKOLINA
TXAKOLI DE ÁLAVA
DENOMINACIÓN DE ORIGEN



■ Regulador ■
Consejo
Bizkai-
ko Txakolina.
Denominación
de Origen ■

Getariako Txakolina
DENOMINACIÓN DE ORIGEN



TXAKOLI

Txakoli

All great food must be accompanied by a drink of the same quality, and txakoli has been fulfilling this role for at least 800 years in the vineyards of the Cantabrian coast and inland.

It was traditionally a very popular drink in the rural areas of the region. However, with the growth of industrialisation, the abandonment of rural areas and finally the diseases that had an impact on practically all European vineyards, the production of this characteristic wine declined sharply.

However, thanks to the work of many winemakers and the impetus from local and regional institutions, there has been a strong recovery in the area's vineyards. Three designations of origin currently cover txakoli: D.O. Getariko Txakolina, D.O. Bizkaiko Txakolina and D.O. Arabako Txakolina.



Txakoli is a white wine that is very aromatic and has a slight acidity. It is made with the local grape varieties from the region: hondarribi zuri and hondarribi beltza. Depending on the designation of origin, we can find other grape varieties such as the folle blanch, gorss masnseng and petit mansengm, but these are usually harvested in very small quantities. These types of vine are especially suited to the difficult climates along the Cantabrian coast, where the lack of sun and low temperatures can hinder the correct ripening of the grape.

They say that the best way to pair a wine is with products from the area, and in this case it is a very wise choice. Due to its aromatic complexity and slight acidity, the recommended serving temperature is between 7 and 10 degrees and always in a wine glass. It is traditionally paired with fish and seafood, but in truth it is a wine that can accompany almost any food.



Txakoli D.O. Getariako Txakolina Txakoli

This was the first txakoli wine region to obtain the designation of origin in 1989. It is currently made up of 27 wineries, covering 402 hectares of land distributed around different points of the Gipuzkoa region such as Aia, Zarautz and Hondarribia. Of this area, 91% is located along the coast.

It claims to be the only DO that has a natural carbonation process for its txakolis. This influences the way it is served, as the recommendation is to pour it from a height of around 15cm to release the carbon and increases its aromas.



Skewer marinated in traditional Txakoli DO. Getariako Txakolina

One of the most symbolic appetisers from northern Spain is the skewer, known locally as the “Gilda”. It is a dish that consists of threading olives, Basque Cantabrian Anchovies and Piparra de Ibarra with Eusko Label on to a skewer. It is the perfect accompaniment to a fresh glass of wine and light enough to enjoy before a meal.

🕒 10 min 🍴 Serves 4 ⭐⭐⭐ Difficulty 🌿☀️🌿🌨️ All year

Ingredients

8 green olives with the stone removed
4 Basque Cantabrian Anchovies
4 Piparra de Ibarra with Eusko Label
Extra virgin olive oil
4 skewers

Method

Remove the stems from the chilli peppers and cut them into 2 pieces of around 3cm. Next, drain the oil from the canned anchovies.

To make the skewers, first add an olive, then an anchovy, followed by two pieces of chilli pepper, and finish with another olive.

Serve

Place the skewers on a plate and drizzle with extra virgin olive oil.

Pairing

The traditional txakoli from the D.O. Getaria is characterised by its fresh and subtly acidic notes, notably aromatic with a light alcoholic taste. When tasting it, the traditional Gilda skewer is a great accompaniment to the characteristics of this wine, enhancing its flavour and balancing its saltiness.

Sweetness ●●●●●
Alcohol ●●●●●
Acidity ●●●●●
Aromatic persistence ●●●●●
Body ●●●●●



Foie with a sweet wine sauce, paired with sparkling Txakoli DO. Getariako Txakolina

Foie is a product that must be used very meticulously, as it is a very delicate ingredient. It is also a tasty delicacy, and the key is to mess with it as little as possible and try not to camouflage its flavour with too many ingredients.

🕒 30 min 👤 Serves 4 *** Difficulty 🌿☀️🌿❄️ All year

Ingredients

250g raw foie
350ml sweet wine
1/2 tsp Añana sea salt flakes

Method

Add the sweet wine and let it boil until its texture becomes like molasses. For the foie, it is important that it is at room temperature before being cooked. Heat a frying pan over a high heat and add the pieces of foie. Cook them until the inside is warm and the outside is golden. Around 30 seconds on each side should be enough depending on the thickness you cut them to.

Serve

Add a tablespoon of the sweet wine sauce to the plate, place a piece of foie on top and decorate with the Añana sea salt flakes.

Pairing

Thanks to the characteristic climate of the valleys, the grape has developed some ideal qualities for producing a very high-quality sparkling wine. Its distinctive acidity and refreshing bubbles produced by the second fermentation in the bottle are perfect for accompanying recipes with a high fat content.

Sweetness	●●●●
Alcohol	●●●●
Acidity	●●●●
Aromatic persistence	●●●●
Body	●●●●



Hake in green sauce “salsa verde”, paired with Txakoli aged on its lees DO. Getariako Txakolina

This is one of the most emblematic recipes of southern European coastal gastronomy. Despite the minimal use of this fish in other leading gastronomies, locally people have worked out how to get the best out of hake.

🕒 25 min 🍴 Serves 4 *** Difficulty 🌿☀️ Spring - summer

Ingredients

2 hake fillets (150g)	3 tbsp chopped parsley
130ml fish stock	1 tbsp flour
3 tablespoons of white wine	5 tbsp olive oil
4 garlic cloves	1/2 tbsp Añana salt

Method

In a large saucepan, lightly sauté the garlic and finely chopped parsley with the olive oil, starting from cold. Next, add a tablespoon of flour and cook gently for one minute ensuring that it does not burn. Add the white wine and stir the roux with a spoon until the alcohol evaporates. Next, add the fish stock and leave to cook for 5 minutes.

Salt the hake fillets and add them to the saucepan skin side up. After 3 minutes, turn the hake over. Meanwhile, stir the contents of the saucepan to thicken the sauce. After 5 - 7 minutes, remove the hake.

Serve

Place the hake fillets on a plate and pour the sauce over the top.

Pairing

The aromatic complexity and full body of a txakoli aged over lees deserves a recipe that respects its flavour so that it can be properly tasted. This wine also needs a recipe that helps to express its full potential. For this, hake in salsa verde is the ideal dish.

Sweetness	● ● ● ● ●
Alcohol	● ● ● ● ●
Acidity	● ● ● ● ●
Aromatic persistence	● ● ● ● ●
Body	● ● ● ● ●



Txakoli D.O. Bizkaiko Txakolina Txakoli

The Designation of Origin of Bizkaiko Txakolina was created in 1994. Today it has 54 wineries and covers a total of 358 hectares of vines. Its production areas are distributed throughout the province of Bizkaiko. We can identify the two main styles of wine, that from the coast, with Bakio as its main home, and that from inland, which is distributed throughout different valleys including Enkanterri, Txori Herri, Ayala and Duranguesado.

A peculiarity of the Bizkaiko txakoli is the red txakoli made with the hondarribi beltza grape. It is made in smaller quantities, but there are still wineries producing it thanks to its distinctiveness.



Beef rib eye steak paired with red Txakoli D.O. Bizkaiko Txakolina

Despite the different types of delicious meat that can be found, one of the most famous cuts from these lands is without a doubt the thirty-five-day aged bone-in rib eye steak. This product needs nothing more than a little skill and a few flakes of sea salt to bring out its full potential.

🕒 20 min 👤 Serves 4 *** Difficulty 🌿☀️❄️ All year

Ingredients

1 1kg bone-in rib eye steak
1/2 tsp Añana sea salt flakes

Method

It is important for the bone-in rib eye steak to be at room temperature, so you need to take it out of the refrigerator at least 2 hours before cooking it. To cook it, heat the frying pan over a high heat. When hot, melt part of the fat from one side and then cook the steak for around 2 minutes. Turn it over, season with salt, then cook for another 2 minutes.

Once the meat has been seared, lower the temperature of the frying pan and leave it to cook for another 5 minutes so that the heat penetrates. Leave it to rest for a minimum of another 10 minutes and quickly reheat it in the frying pan over a high heat before serving.

Serve

Cut the steak into strips and serve with a few sea salt flakes.

Pairing

Red txakoli, due to the characteristics of the hondarribi beltza grape, the raw material used to produce it, has a fuller body and aroma. Maintaining subtle acidity, it can accompany dishes with stronger flavours, such as aged beef.

Sweetness	● ● ● ● ●
Alcohol	● ● ● ● ●
Acidity	● ● ● ● ●
Aromatic persistence	● ● ● ● ●
Body	● ● ● ● ●



Marinated mackerel paired with traditional Txakoli D.O. Bizkaiko Txakolina

Mackerel is highly valued on the Cantabrian coast for its flavour and texture. To be appreciated properly, it must be prepared simply, using the minimum possible number of techniques. In this case, a 30-minute marinade is more than sufficient.

🕒 45 min 🍴 Serves 4 *** Difficulty 🌱 Spring

Ingredients

550g mackerel, 1 fillet
1 spring onion
1 tbsp chives
1 tbsp Piparra de Ibarra with Eusko Label

1 tbsp extra virgin olive oil
60ml white wine vinegar
1 tsp fine salt

Method

Cut the chilli peppers into thin strips and chop the spring onion. For the mackerel, fillet the fish then remove the bones from the fillets. Next, cut the mackerel into strips, mix with the fine salt and leave to rest in the refrigerator for 4 hours. After 4 hours, mix it with the white wine vinegar and leave to marinate for 30 minutes. Finely chop the chives.

Serve

On a plate, add the pieces of mackerel and sprinkle with the spring onion, chives and chilli peppers. Before serving, drizzle with a little olive oil.

Pairing

A refreshing and fruity wine requires pairings in keeping with its style, as very distinctive or strong flavours may overwhelm the wine. In this case, the acidity of the dish is the same as that of the wine and between the two they achieve an excellent taste complexity.

Sweetness ●●●●●
Alcohol ●●●●●
Acidity ●●●●●
Aromatic persistence ●●●●●
Body ●●●●●



Biscay-style cod paired with rosé Txakoli D.O. Bizkaiko Txakolina

Cod is another very typical product from the area. It is used in countless recipes, but one of the best known is Biscay-style cod (Bacalao a la vizcaína).

🕒 180 min 🍴 Serves 4 *** Difficulty 🌿☀️🌧️❄️ All year

Ingredients

2 red onions	6 dried choricro peppers	5 tbsp white wine
1 leek	500ml fish stock	3 slices of stale bread
2 garlic cloves	2 tsp Añana salt	2 slices of desalted cod loin

Method

Wash the choricro peppers then remove the seeds and the stems. Next, add them to a saucepan and blanch them three times, i.e., start with clean cold water and bring to a boil, then change the water and repeat the process. Remove the pulp from the pepper by scraping it with a knife, and set to one side.

Cut the onion julienne and add it to a saucepan with oil at a medium temperature. Next, chop the leek and garlic and add them to the saucepan. Leave everything to cook for 2 hours, or until they are well poached.

After 2 hours, add the sliced stale bread. Add the white wine, wait for the alcohol to evaporate, then add the choricro peppers. Next, add the fish stock that has first been heated, then leave everything to cook and reduce for another half an hour. Once reduced and cooked, blend the mixture in a food processor then pass through a sieve. Season to taste and, if required, reduce it again.

Cut the cod into pieces and heat it in the sauce.

Serve

Add flakes of cod to the plate and top with one tablespoon of the Biscay sauce.

Pairing

Made with the two most commonly used grape varieties in the different areas, this rosé wine is very harmonious and balanced on the palette, combining an aromatic note with a full body. Perfect for pairing with fish such as cod in its various recipes.

Sweetness	●●●●●
Alcohol	●●●●●
Acidity	●●●●●
Aromatic persistence	●●●●●
Body	●●●●●



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Txakoli D.O. Arabako Txakolina Txakoli

It received the designation of origin in 2002 and covers the regions of Aiara, Artziniega, Amurrio, Laudio and Okondo. This is the smallest DO of the three and it has 7 wineries. Despite this, its specific characteristics make it a very high-quality wine. Being the DO located furthest south, it receives more sun and this helps with the ripening of the grape and increases the sugar in the grape, which in turn leads to a higher alcohol content.



Octopus with potatoes and a guindilla chilli sauce, paired with traditional Txakoli D.O. Arabako Txakolina

Octopus with potatoes is typical of the coastal gastronomy of the Cantabrian sea. In this recipe, instead of using chorricero peppers to accompany it, we use a sauce with Piparra de Ibarra with Eusko Label.

🕒 65 min 🍴 Serves 4 ⭐⭐⭐ Difficulty ☀️ Summer

Ingredients

1kg octopus
500g potatoes
100g Piparra de Ibarra with Eusko Label
100g olives
1 egg

4 tbsp sunflower oil
3 tbsp pickling vinegar from the Piparra de Ibarra with Eusko Label
2 tbsp extra virgin olive oil
1 tsp Añana salt

Method

Heat a saucepan of water. Once boiling, immerse the octopus in the water 3 times, leaving it in the water after the 3rd time. For each kilo of octopus, leave it to cook for 15 minutes. Remove it once cooked.

Meanwhile, clean the potatoes then cook them in the same water used to cook the octopus. Once the potatoes and octopus are cooked, cut everything into cubes and drizzle with oil.

Using a blender, make a chilli pepper mayonnaise using the pickling vinegar from the chilli peppers, olives, sunflower oil, chilli peppers and egg.

Serve

On a plate, create a base with the chilli pepper mayonnaise then place a potato on top, followed by the octopus. Decorate the plate with some chilli peppers and paprika.

Pairing

The distinctive characteristics of traditional txakoli combine harmoniously with many product combinations. In this case, the acidity provided by the chilli pepper sauce, the saltiness of the octopus and creaminess of the potatoes make this appetiser a perfect pairing for the txakoli that accompanies each bite, cleansing the palette and preparing it for the next.

Sweetness
Alcohol
Acidity
Aromatic persistence
Body

● ● ● ● ●
● ● ● ● ●
● ● ● ● ●
● ● ● ● ●
● ● ● ● ●



Sweet biscuits paired with late harvest Txakoli D.O. Arabako Txakolina

Sweet biscuits, known as “Tejas” which means “tiles” in Spanish, come from the small town of Tolosa and, thanks to their delicious flavour, they have managed to conquer palates all over the world.

🕒 30 min 👤 Serves 6 *** Difficulty 🌿☀️🌿❄️ All year

Ingredients

100g icing sugar
100g egg whites
100g butter
100g sifted flour
20g ground almonds

Method

Mix the softened butter with the icing sugar. Next, add the egg whites and mix together. Add the sifted flour and almonds and mix well.

Use a spoon to shape the dough into oval biscuit shapes on baking paper, then put the tray into an oven preheated to 180°C and cook for 6 to 8 minutes.

Once removed from the oven, place the biscuits on top of a long cylindrical object so that once cool they form the shape of a curved tile.

Serve

Serve the “tejas” on a plate.

Pairing

Late harvested grapes give this wine its more intense aromas and a touch of sweetness that goes well with the almond and caramel flavour of this typical biscuit.

Sweetness	●●●●
Alcohol	●●●●
Acidity	●●●●
Aromatic persistence	●●●●
Body	●●●●



Cod flatbread (talo) paired with Txakoli aged on lees D.O. Arabako Txakolina

The villages of the Basque mountains are one of the few places in Europe where corn is the staple food. Although its consumption has declined today, it is still considered a gastronomic delight, especially when accompanied by a version of the typical dish of cod cooked in oil, garlic and pepper sauce, known locally as “bacalao ajoarriero”.

🕒 30 min 👤 Serves 6 *** Difficulty ☀️ Summer - Autumn

Ingredients

200g desalted cod
300g red pepper
300g green pepper
1 onion
3 tbsp olive oil
1 sprig of parsley
12 corn flatbreads (talos)

Method

Clean and chop the vegetables into small cubes. Fry them in a frying pan over a medium to low heat. Cut the cod into small pieces, the same size as the vegetables. Fry the corn flatbreads in a frying pan with plenty of sunflower oil. Finally, finely chop the parsley.

Serve

Place the vegetables and cod on the flatbread. Finally, sprinkle with the chopped parsley and serve.

Pairing

The distinctive flavour of these corn flatbreads and the juiciness of the salted cod are accompanied by the intensity of the aromas of the txakoli aged on its lees, balancing their flavour and making it a full and tasty mouthful.

Sweetness	● ● ● ● ●
Alcohol	● ● ● ● ●
Acidity	● ● ● ● ●
Aromatic persistence	● ● ● ● ●
Body	● ● ● ● ●



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