

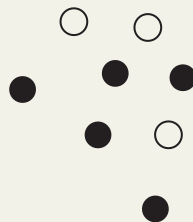


CAVIAROLI

ENCAPSULADO DE AÇETE DE OLIVA VIRGEM EXTRA
ENCAPSULADO EXTRA-VIRGEM OLIVAS

¿What is Caviaroli?

Caviaroli are drops, primarily consisting of olive oil, encapsulated in a thin membrane of seaweed gelatin. They can also be drops of juices, fruit juices, vinegars, sauces, honeys, or other liquids. The sizes of Caviaroli range from 4-5mm to 20-22mm for the Green Olive Drops.



Conservation

When unopened, Caviaroli should be stored in the pantry, in a cool, dry place away from sources of light and heat. Once opened, we recommend refrigerating and **consuming within 1 month, 1 week for the Drops.**

When refrigerating the oils, they will solidify, which is completely normal. To return them to their normal liquid state, simply take them out of the fridge 15 to 20 minutes before using. **Avoid freezing**, as crystals may form in the gelatin layer coating the pearls, altering the consumption experience.



Servings

A serving of Caviaroli is 1 to 2 grams, which typically equates to approximately 10-20 oil-based pearls. For our other products, you can expect between 5 and 8 pearls to fit in one gram of product. As for the Drops, one sphere equals one serving.



Usage range

Caviaroli works optimally at **room temperature**, but if you wish to use it on hot dishes, we recommend **not using it on plates or surfaces above 65°C (149°F).**



How to use it

Caviaroli has mainly **3 uses**:

Separating flavors and enhancing them.

By behaving like a solid, you can decide at which point on the dish to place or not to place the Caviaroli, and if it has an intense flavor, biting into it will release a small burst of flavor.

Dosage. It allows you to use the desired amount at each point.

Decorating. The main use is decoration, providing color, flavor, and verticality that gives a different and seductive “look” to your dishes.



Oil Pearls

CAVIAROLI[®]
UNIQUE EXTRA VIRGIN OLIVE OIL CAVIAR

Arbequina

Extra virgin Arbequina olive oil encapsulation. It features an intense yellow color and a delicate fruity aroma with floral notes.
Available in: **50 g and 200 g.**

Pairing:

- Appetizers
- Fish and seafood
- Meats
- Roasted vegetables
- Soups and creams



Chocolate, oil and salt toast.



Picual

Encapsulated extra virgin olive oil Picual. It has a dark yellow color with greenish tones, a cut grass aroma, and an intense flavor with a slight throat tickle. Available in: **200 g**.

Pairing:

- Tomato
- Fish and seafood
- Cheeses
- Meats
- Soups and creams

Vanilla and chocolate crumble ice cream.



Burrata with confit tomato and basil.



Basil

Encapsulated extra virgin olive oil with basil. Naturally infused oil. Its greenish color can vary during the season, and its aroma ranges from intense to very intense, making it ideal for adding an Italian touch to any dish. Available in: **50 g and 200 g**.

Pairing:

- Salads
- Burratas and soft cheeses
- Tomato
- Pastas and pizzas
- Citrus

Chili Pepper

Encapsulated virgin olive oil with chili. Naturally infused oil with three different types of chilis: cayenne, ñora, and dragon fly. With an intense red color, smoky aroma, and a strong, very spicy flavor, we recommend using it in moderation as it's spicier than you might imagine. Available in: **50 g and 200 g**.

Pairing:

- Octopus
- Scallops
- Rice and pasta
- Meats
- Fish

Hake with Fried Piparra.



Rosemary

Encapsulated virgin olive oil with rosemary. Naturally infused oil. Yellow in color but with an intense rosemary aroma. Available in: **50 g.**

Pairing:

- Tomato
- Salads
- Roasted and stewed meats
- Fish
- Roasted vegetables



Beef roulade.



Sesame

Encapsulated sesame oil.

With a caramel color and an unmistakable toasted aroma. The oil is obtained from white and black sesame seeds with a toasting point that provides a distinctive flavor and aroma. An ideal ingredient to add a toasted and Asian touch. Available in: **50 g and 200 g.**

Pairing:

- Seaweed
- Sushi
- Oily fish
- Vegetables
- White chocolate



Cheeses and fruits.

Fake Cocoa Polvorón (Spanish shortbread).



Hazelnut

Encapsulated pure hazelnut oil, made from roasted hazelnuts, pale yellow in color with an aroma and flavor reminiscent of hazelnut praline. Available in: **50 g.**

Pairing:

- Cheeses
- Fish
- Chocolates

White Truffle

Encapsulated virgin olive oil with white truffle aroma.

Unmistakable white truffle aroma and yellow color.

Available in: 50 g and 200 g.

Pairing:

- Potato
- Eggs
- Mushrooms
- Pasta
- Meats



Macaroni Carbonara.

Wasabi

Encapsulated virgin olive oil with wasabi. The characteristic spiciness that rises to the nose with wasabi is very present but much more controlled and milder than authentic wasabi paste. With Caviaroli Wasabi, you get the perfect Mediterranean-Asian fusion ingredient.

Available in: 50 g and 200 g.

Pairing:

- Sushi
- Carpaccio and tartare
- Meats
- Oily fish

Avocado and tuna tartar.



Garlic

Encapsulated virgin olive oil with garlic. Olive oil with garlic aroma, its roasted garlic flavor makes it smooth and pleasantly surprising.

Available in: 50 g.

Pairing:

- Roasted vegetables
- Fish
- Meats
- Shrimp
- Creams and mayonnaises



Picked mussel.



Vinegar Pearls





Macaron.

Modena

Modena vinegar pearls.

Authentic Modena Vinegar, unaged, without caramel or reductions. Pure must vinegar, acidic and fruity.

Available in: **50g and 200g.**

Pairing:

- Salads
- Burrata and soft cheeses
- Red fruits
- Foie gras



Pedro Ximenez Vinegar

Pedro Ximénez Vinegar Pearls. With a caramel color and the sweet and sour flavor of Pedro Ximénez vinegar, along with a hint of Jerez vinegar, these pearls are acidic, sweet, and explosive. Ideal for adding a sweet and sour contrast to any dish you can imagine. Available in: **50g.**

Pairing:

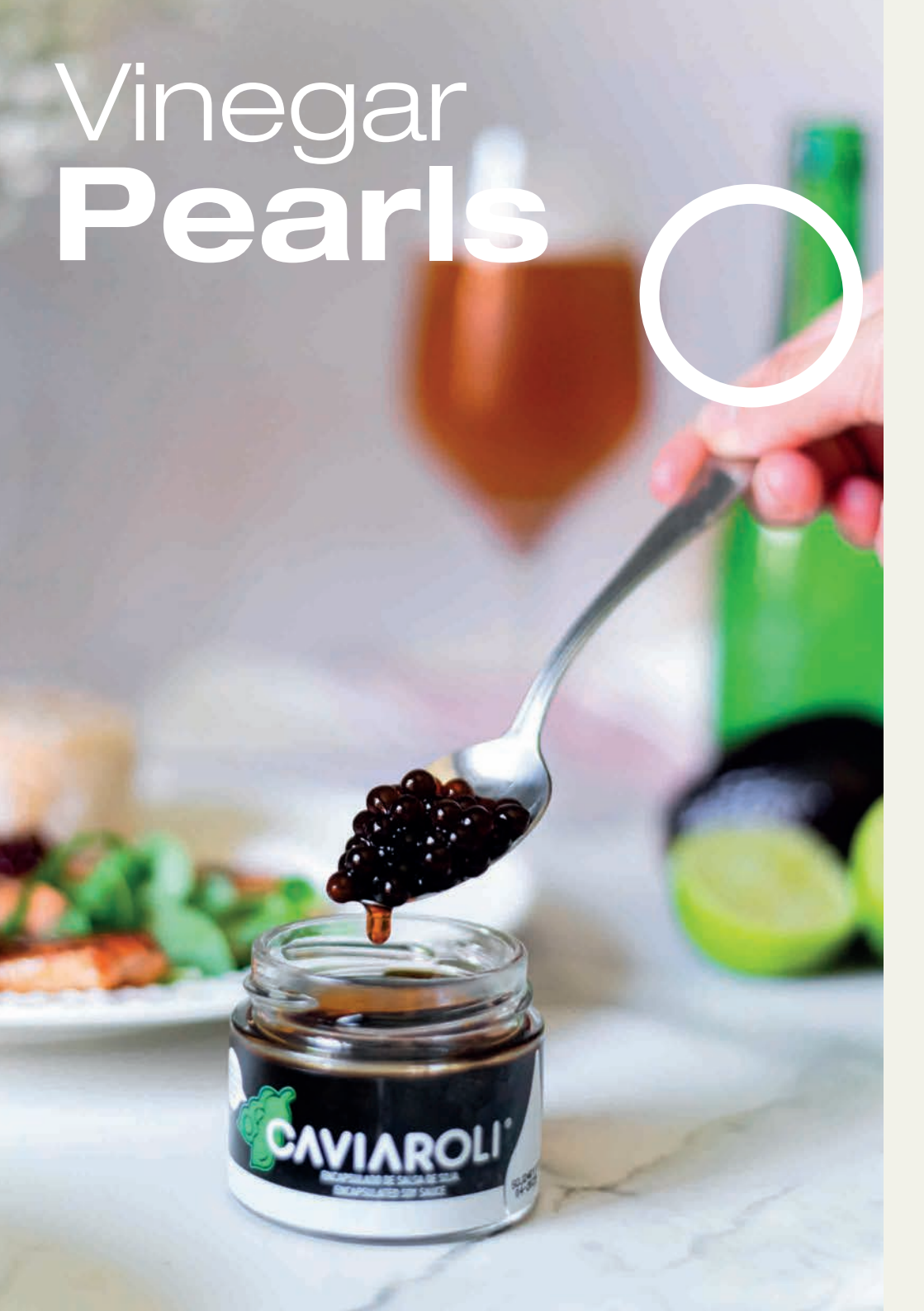
- Duck breast
- Salads
- Red fruits
- Foie gras



Yogourt and corn mousse.



Vinegar Pearls



Chipotle

Chipotle Chili Paste Pearls.

Preserved Chipotle chili pearls with a smoky touch and intense Mexican spiciness, featuring a maroon color and creamy texture, preserved in cane vinegar for extra flavor. Available in: **50g.**

Pairing:

- Hummus
- Fajitas and tacos
- Potatoes
- Red and white meats
- Guacamole



Guacamole



Soy Sauce

Pearls made with soy sauce.

Pearls of naturally fermented soy sauce. Light brown in color and rich in umami. Available in: **50 g and 200 g.**

Pairing:

- Seaweed salads
- Sushi
- Oily fish
- Carpaccio
- Ceviche



Grilled salmon with rice.



Fruit Pearls



Mango

Pearls made from Alphonso mango paste. With a creamy texture, beautiful orange color, and moderate sweetness, they are preserved in a TPT solution to create a perfect ready-to-use product.

Available in: **50 g and 200 g.**

Pairing:

- Ceviches and tiraditos
- Ice creams
- Cakes
- Cocktails



Mango ice cream.



Beef Magret Tataki.

Raspberry

Raspberry Juice Pearls

Reconstituted raspberry juice pearls, with an intense red color and a sweet flavor with a touch of acidity.

Available in: **50 g and 200 g.**

Pairing:

- Salads
- Magret
- Foie
- Desserts
- Cocktails



Yuzu lemon cream.

Lemon

Lemon Juice Pearls.

Pearls made from natural lemon juice concentrate with a touch of essential oil, featuring a yellow color and an unmistakable citrus touch. Available in: **50 g and 200 g.**

Pairing:

- Salads
- Fish
- Oysters
- Desserts
- Cocktails



Honey **Pearls**



Forest Honey

Forest Honey Pearls Encapsulated forest honey in collaboration with ArtMurgia.

Its presentation allows for precise dosing of honey on the plate depending on the number of pearls added. The attractive dark amber color adds warmth to the dish, and the shape and size of the pearls enhance and improve the presentation.

Available in: **50 g.**

Pairing:

- Salads
- Fish and seafood
- Foie
- Meats
- Dairy products
- Desserts
- Cocktails



Creamy Mató Core.

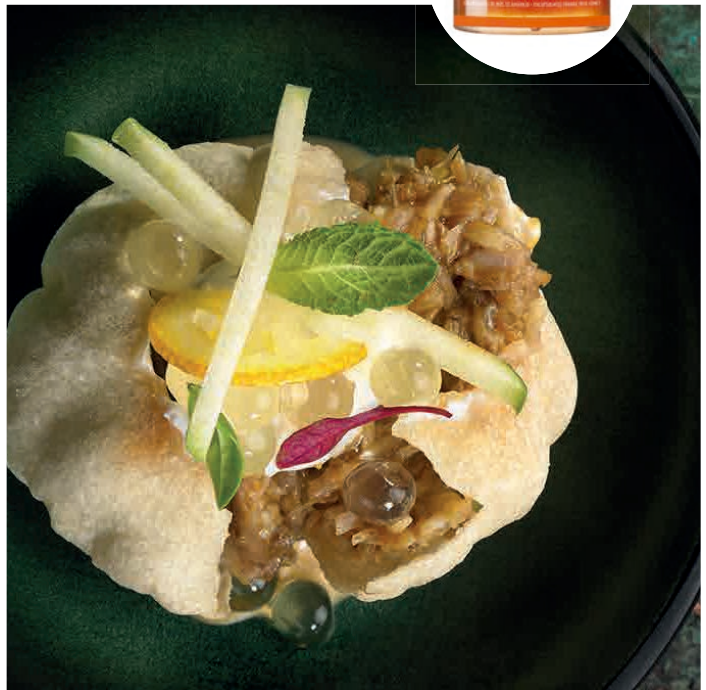
Orange Tree Honey

Orange Blossom Honey Pearls in collaboration with **ArtMurgia**. Spheres of Orange Blossom Honey with a liquid interior that burst in your mouth when bitten. Yellow-orange in color and sweet, floral with a characteristic bitter touch of Orange Blossom Honey, these pearls are sweet and explosive. Available in: **50 g.**

Pairing:

- Salads
- Fish
- Desserts
- Soft cheeses

Sufflated Pita bread.



Wine Pearls



Nectar Pedro Ximenez

Pedro Ximenez Wine Pearls.

These pearls possess very sweet aromas of raisins and caramel, with hints of wood. Their flavor is velvety and very sweet, with a long and vibrant finish. Their dark mahogany color represents the elegance and exclusivity of dishes, allowing for a striking contrast of colors on the plate.

Available in: **50 g.**

Pairing:

- Salads
- Fish and seafood
- Foie gras
- Meats
- Nuts
- Desserts



Chocolate trio with Pedro Ximenez.

Tio Pepe

Tio Pepe Fino Wine Pearls.

Combining the flavor of this dry fino wine reinvented in sphere form. Its straw-gold color adds elegance and distinction to any dish, making it ideal for Mediterranean cuisine.

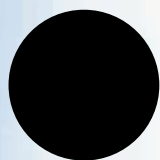
Available in: **50 g.**

Pairing:

- Salads
- Fish and seafood
- Smoked items
- Meats
- Nuts
- Desserts
- Pickles



Fried Won ton.



Caviaroli drops.

By Albert Adrià.





Green Spherical Olives

Olive Juice Spherifications.

Spherifications made from crushed table olives with an intense olive flavor and a hint of piparra. These approximately 20 mm diameter spheres have a liquid center that bursts in the mouth, releasing the juice inside. A classic molecular or avant-garde cuisine appetizer, ready to use and consume.

Can be served alone on a catering spoon, a Japanese soup spoon, or a regular dessert spoon resting on the edge of the plate or tray where presented.

Available in: **12, 18, and 100 units.**

Pairing:

- Pickled salads
- Carpaccios
- With mayonnaises and sauces
- With roast chicken
- Citrus fruits



Caviaroli oil, Green Drops and tomato heart toast.



Moroccan Chicken.

Spicy Spherical Olives

Olive Juice Spherifications with Chipotle. Spherifications made from crushed table olives with an intense olive flavor and a touch of chipotle, a smoky Mexican chili. These olives have a subtle spiciness and a liquid center, with the addition of chipotle providing a smoky aftertaste. A very special touch that is sure to impress. Available in: **12, 18, and 100 units.**

Pairing:

- Pickled salads
- Vegetable salads
- With mayonnaises and sauces
- Chicken

Black Spherical Olives

Black Olive Juice Spherifications (Aragonese Black Olives).

These spherifications are made from crushed black olives, offering an intense black olive flavor. They are almond-shaped and slightly smaller to closely resemble real black olives. They can be served on a spoon without the need for additional accompaniments. Available in: **20, 30, and 150 pieces.**

Pairing:

- Pickled salads
- Fish (cod)
- With mayonnaises and sauces

Shredded salt cod.



**oliva
verde
líquida**
by Caviaroli®



**oliva
verde
líquida**
by Caviaroli®

Elaborada
a base de
oliva verde
encurtida

En colaboración con
Albert Adrià

Liquid Green Olive

Made from pickled green olives (99%).

This powerful, flavorful, and versatile sauce is designed for dipping, drizzling, marinating, and decorating various dishes. Its slightly creamy texture allows it to coat and stay on foods and utensils. With the color and pleasant taste of pickled olives, it has a strong table olive flavor with just the right amount of salt. Available in: **500 ml.**

Pairing:

- Salads
- Carpaccio
- Tatakis
- Russian salad
- Pickles

Croaker Ceviche with Tiger's Milk (Leche de Tigre).



Liquid Green Olive Chipotle

Made from pickled green olives (95%) and chipotle (4%). With a slightly reddish color and a pleasant spicy kick with smoky notes, this version of our olive sauce with chipotle is perfect for all kinds of meats and Mexican cuisine. Available in: **500 ml.**

Pairing:

- Salads
- Rice dishes
- Pasta
- Carpaccio
- Vegetables
- Hummus



Rigatoni Putanesca.



Liquid Green Olive Piparra

Olive Oil Liquid with Green Olives (75%) and Piparra pepper (24%). A versatile dressing ideal for a variety of dishes and appetizers. The acidity and slight spiciness from the piparra add freshness and excitement, making it perfect for appetizers. Available in: **500 ml.**

Pairing:

- Salads
- Rice dishes
- Fish
- Carpaccios
- Tatakis
- Vegetables

Fried piparra peppers with olive sauce.



Liquid Black Olive

Liquid black olive made from Aragón black olives (99%). Its intense black color and black olive flavor make it ideal for saucing and decorating fish and pizzas. Available in: **500 ml.**

Pairing:

- Salads
- Fish (Cod)
- Hummus
- Carpaccios



Eggplant with Black Olive Mojo.



Almond Paint

Caviaroli Oil Paints are an exclusive line of dressings perfect for decorating, painting, or using as an ingredient. **The almond paint, made with authentic emulsified almond paste**, offers a subtle almond flavor and a beautiful beige color that will add a lot of versatility to your cooking. Available in: **250 ml.**

Pairing:

- Nuts
- Vegetable tempura
- White asparagus
- Chocolate desserts
- Nougat flan
- Low-temperature cooking
- Vinaigrettes

Beef Carpaccio with Foie Gras zest and Almond Paint.



Chive Paint

Chive Paint is made with dehydrated chives, providing an intense chive flavor perfect for all types of savory dishes and a vivid grass-green color that **beautifully decorates and enhances the visual appeal of your plates.** Whether added to a simple French omelette or a mayonnaise, it brings an aromatic boost to any dish. Available in: **250 ml.**

Pairing:

- Sprout salad
- Vegetables
- White fish
- Asian stews
- Bearnaise sauce
- Mushrooms

Classic Russian salad with chive paint.



Dill Paint

Dill Paint is made from **sunflower oil and dehydrated dill**, resulting in a dressing with an intense dark green color and a pleasant dill aroma and flavor. **This dressing does not break or separate**, has a very fine texture, and a uniform color. It is ideal for salmon, and can even be used for marinating. Available in: **250 ml**.

Pairing:

- Mushrooms
- Salmon
- Cod
- Marinades
- Mayonnaises
- Butters

Fresh cheese, salmon and dill paint toast.



Raspberry Paint

Raspberry Paint is made from **sunflower oil and dehydrated raspberries**, resulting in a dark garnet-colored dressing with a raspberry flavor, even with acidic notes. This product is ideal for dressing and decorating duck dishes, foie gras, and stews without adding sweetness to the dish. It is a very useful tool that allows us to add a **visual touch to our dishes without sacrificing any flavor**. Available in: **250 ml**.

Pairing:

- Cheeses
- Foies
- Fish (mackerel)
- Meats (game, duck...)
- Fruits
- Desserts

Smoked Mackerel with Caviaroli and Raspberry Paint.



Pistachio Paint

Pistachio Paint is made with **pure pistachio paste**, resulting in a dressing with a spectacular pistachio flavor, **perfect density**, and texture that remains intact on the plate. Its greenish color with a hint of yellow is beautiful and ideal for burrata and ice cream. Available in: **250 ml**.

Pairing:

- Cheeses (burrata)
- Seafood (shrimp)
- Fish (cod)
- Meats (beef)
- Cakes
- Ice cream
- Chocolate

Razor clams & Iberico ham with pistachio paint.



Tomato Paint

Caviaroli Tomato Paint is a perfect blend of a neutral base, sunflower oil, and dehydrated tomato powder, providing a beautiful reddish color and a memorable tomato flavor.

It captures **the classic taste of Italian concentrated tomato**, making it an ideal ingredient to add a fun and tangy note to your dishes. You can use it to decorate asparagus, create a tomato and fresh basil sauce, make a tomato vinaigrette, or a red butter. Available in: **250 ml**.

Pairing:

- Vegetables (asparagus)
- Salmorejo
- Oysters
- Tartares
- Sauces (mayonnaise)
- Pasta

Wild asparagus with Parmesan and Tomato Paint.





CAVIAROLI®
UNIQUE EXTRA VIRGIN OLIVE OIL CAVIAR





Take a look at all the products at:

caviaroli.com