



Croquetas & Meatloaf Added To Restaurant-Ready Range

Having met with a good reception from the independent foodservice sector, Glendale Frozen Foods is extending its recently launched restaurant-ready *tapa tapa* range, with an increased selection of authentically flavoured *croquetas*. Suitable as appetisers and the centrepiece of a light meal, these shaped and



crumbed croquettes are available in portion sizes from 15g to 45g, with keen trade prices allowing the caterer generous margins.

Also new to the *tapa tapa* range is a Spanish-style meatloaf, accompanied by a *cabrales* blue cheese sauce, in a sliceable 150g serving, either microwaveable or vacuum packed for 'sous vide' reheating.

As with all Glendale catering lines, now widely used by pub chains, retailer restaurants, works canteens and independent foodservice outlets, the keys to the *tapa tapa* menu dishes are prime ingredients and carefully developed recipes, pre-cooked and individually quick frozen, for convenient reheating by catering staff. It means no preparation, no hygiene concerns, no special skill requirements, just tasty, nutritious, proven meal components, for serving alone or with salad, *patatas fritas* and other simple accompaniments.

The *tapa tapa* concept was developed to satisfy the growing UK consumer appetite for Spanish meals and snacks. Backed by colourful menus and placemats, it offers an extensive menu of pre-prepared, pre-packaged restaurant dishes, from *chorizo tortilla* and *gambas con ajo* to *albondigas*, which are simply reheated and served to create an authentic Spanish-style eating experience.

A common sight in bars, restaurants and homes across Spain, *croquetas* are cylindrical portions of béchamel sauce and diced meat, fish, vegetables or other ingredients, encased in dried breadcrumbs and deep fried. Ubiquitous in Spanish cuisine as finger food or a substantial snack, the croquette is also popular across Europe, with the Netherlands alone accounting for 300 million annually, and Britain too is developing the taste, thanks to the emergence of themed tapas bars.

In addition to existing chicken and chorizo varieties, the *tapa tapa* menu now includes traditional *croquetas de jamón*, with authentic dry-cured ham, a chopped *chorizo* & *Manchego* cheese variety, fish and seafood croquettes, plus vegetarian sweetcorn & red pepper and mushroom filled options. Spanish *jamón*, *chorizo*, cheese and other ingredients are used for a traditional flavour and all can be microwave reheated from frozen in 2½ minutes or so, depending on portion size.

Spanish-style meatloaf, containing lean ground beef, eggs, breadcrumbs, cheese, onions and herbs, is another *tapa tapa* range addition. This is presented as a 150gm baked loaf for slicing into individual portions. It is accompanied by a tangy sauce made from *cabrales*, the Spanish blue goats cheese made in the north, renowned as one of the world's most complex and striking cheeses.

Spanish meatloaf is supplied fully cooked, packaged and frozen for microwave heating or vacuum packed in plastic pouches for warming in a bain marie or boil-in-the-bag cooking. It can be served with fries, *patatas bravas*, *tortilla* or perhaps garlic bread, also available under the *tapa tapa* brand.

The extended *tapa tapa* range is now available from Glendale Frozen Foods, Cobden Street, Pendleton, Salford M6 6LX, telephone 0161 736 8652, email info@glendalefoods.com

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