

# *L'Autentic*

*the taste  
of tradition*



*Traditional products*



# Our history

## The taste of tradition

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L'Autèntic's history is steeped in **tradition and authentic flavours** that date back to "La Ferreria" inn in the village of La Pobleta, near Morella. Grandma Nicolasa ran this inn, leaving us a priceless **culinary legacy** that we have had the honour of preserving and reinventing.

Now we are sharing **grandma Nicolasa's recipes**, with all the homemade flavour that takes us back to a time when dishes were made with **love and care**. Although we have tweaked some of the recipes, we never lose sight of the importance of preserving their unique flavour, reminiscent of the dishes grandma Nicolasa used to make.

L'Autèntic is a brand of DISTRIBUCIONES Y EXCLUSIVAS TONI PACO MANOLI S.L., a company based in the city of Castellón with extensive experience in food distribution **since 1994**.

In 2003, we launched our flagship product: the famous **L'Autèntic aioli**, a preservative-free homemade sauce that has won the hearts of our customers with its unmistakable **traditional flavour**.

Today, we continue to create new sauces, stews and dishes that pay **tribute to our roots**. We strive to keep grandma Nicolasa's culinary legacy alive, while exploring **new ways to delight palates** with unique flavours and **exceptional quality**.

At L'Autèntic, every sauce we offer is the result of years of **experience, passion and dedication** to traditional cuisine. We strive to source the best produce, reflecting **our history and culture**, to bring **authentic flavours from the region to your home**.

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Our sauces are a delight for lovers of genuine, traditional flavours. Carefully prepared following traditional recipes, each one stands out for its unmistakable taste and balanced combination of ingredients. The wide range of flavours and textures means you can explore different ways to use our sauces.

## TRADITIONAL DISHES

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L'Autèntic dishes are a true homage to traditional recipes, allowing you to enjoy the wealth of flavours in traditional cuisine and savour them in every bite. Plus, they are extremely versatile, giving you the freedom to use our products as sides or starters.



# Sauces

## HOMEMADE AIOLI



Homemade aioli is our top product. It is made according to the original recipe with traditional flavours, just like you would at home. It is made with care using natural ingredients. Its mild flavour makes it great to serve with fideuá, rice dishes, grilled meats or fish. Discover the endless possibilities to add a unique, delicious touch to all your meals with L'Autèntic. Our aioli doesn't cause heartburn or upset stomach. Contains no artificial colours, preservatives or gluten.

| REFERENCE      | SIZE     | FORMAT  |
|----------------|----------|---------|
| Homemade aioli | Home     | 130 g   |
| Homemade aioli | Hostelry | 1.500 g |
| Homemade aioli | Hostelry | 2.650 g |

## BLACK-GARLIC AIOLI



Our aioli made with black garlic from Las Pedroñeras, a classic product with many health benefits. Its texture and taste make it perfect to enhance the flavour of any rice, fish or meat dish.

| REFERENCE          | SIZE     | FORMAT  |
|--------------------|----------|---------|
| Black-garlic aioli | Home     | 130 g   |
| Black-garlic aioli | Hostelry | 1.500 g |

## GREEN SAUCE



This sauce, known as "Picaeta", adds an exquisite touch to our dishes. It's very versatile, perfect for enhancing the flavour of your stews or as a base for other dishes, enhancing the flavour of meat and fish. Salsa verde is made with the finest natural ingredients.

| REFERENCE   | SIZE     | FORMAT  |
|-------------|----------|---------|
| Green Sauce | Home     | 130 g   |
| Green Sauce | Hostelry | 1.200 g |

# Sauces

## BRAVAS SAUCE



Our bravas sauce is made according to the traditional recipe of central Spain. With highly nuanced flavours, it is a thin sauce, delicious and spicy. Its intensity makes it perfect with potatoes and meat.

| REFERENCE    | SIZE     | FORMAT  |
|--------------|----------|---------|
| Bravas Sauce | Home     | 130 g   |
| Bravas Sauce | Hostelry | 1.500 g |

## MEDITERRANEAN BRAVAS SAUCE



Our version of bravas sauce, smoother, creamier and less spicy, similar to the typical Mediterranean recipe. Its delicious mild flavour makes it perfect for adding a bit of flair to potatoes or meats.

| REFERENCE           | SIZE     | FORMAT  |
|---------------------|----------|---------|
| Medit. Bravas Sauce | Home     | 130 g   |
| Medit. Bravas Sauce | Hostelry | 1.500 g |

## MAYONNAISE



Artisanal, homemade, without water, additives or preservatives. Natural ingredients combined with care and patience to achieve a creamy texture and unique flavour.

| REFERENCE  | SIZE     | FORMAT  |
|------------|----------|---------|
| Mayonnaise | Home     | 130 g   |
| Mayonnaise | Hostelry | 1.500 g |

# Traditional dishes

## TITAINA



This traditional dish is a seafood ratatouille typical in the Valencian Community. It is made with the best produce from our gardens and the sea. A sensory experience for the palate. Great for making empanadas, as a side dish or even a starter.

| REFERENCE | SIZE     | FORMAT  |
|-----------|----------|---------|
| Titaina   | Home     | 250 g   |
| Titaina   | Hostelry | 1.000 g |

## COD AND ROASTED-PEPPER SALAD (ESGARRAET)



Our cod and roasted-pepper salad stands out for its flavour. Made with natural roasted peppers and cod. The perfect combination with a touch of intensity to liven up the palate. It's versatile enough to be perfect as a side or a main dish.

| REFERENCE | SIZE     | FORMAT  |
|-----------|----------|---------|
| Esgarraet | Home     | 250 g   |
| Esgarraet | Hostelry | 1.000 g |

# Traditional dishes

## ESCALIVADA



Our Mediterranean veggie salad is a typical Spanish recipe and known for being healthy. It features a balanced variety of vegetables, making it perfect to serve with meat or fish.

| REFERENCE  | SIZE     | FORMAT  |
|------------|----------|---------|
| Escalivada | Home     | 250 g   |
| Escalivada | Hostelry | 1.000 g |

## ROASTED RED PEPPERS



A delicious, versatile product in the kitchen. When roasted, the peppers become soft and juicy, highlighting their natural sweetness. It is perfect to serve with meat and fish, or in salads with tuna, cod, etc.

| REFERENCE           | SIZE     | FORMAT  |
|---------------------|----------|---------|
| Roasted red peppers | Home     | 250 g   |
| Roasted red peppers | Hostelry | 1.000 g |

# Traditional dishes

## SPANISH POTATO SALAD



Our homemade Russian salad is a tribute to culinary tradition, made with quality ingredients and a recipe that conveys all the authentic flavour of homemade food.

| REFERENCE            | SIZE     | FORMAT  |
|----------------------|----------|---------|
| Spanish potato salad | Home     | 250 g   |
| Spanish potato salad | Home     | 400 g   |
| Spanish potato salad | Hostelry | 1.000 g |
| Spanish potato salad | Hostelry | 1.900 g |

## SEAFOOD SALAD



Our seafood salad is an exquisite combination of the finest seafood, lovingly prepared according to a traditional recipe. Each serving reflects our commitment to quality and authentic flavour.

| REFERENCIA    | TAMAÑO   | FORMATO |
|---------------|----------|---------|
| Seafood salad | Home     | 250 g   |
| Seafood salad | Home     | 400 g   |
| Seafood salad | Hostelry | 1.000 g |
| Seafood salad | Hostelry | 1.900 g |

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