

L'Autentic

*the taste
of tradition*



Traditional products



Our history

The taste of tradition

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**.

Index

SAUCES

Homemade aioli · 4
Black-garlic aioli · 4
Green sauce · 4
Bravas sauce · 5
Mediterranean bravas sauce · 5
Ajoarriero cod or Cod brandade · 5

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

Titaina · 6
Esgarraet · 6
Escalivada · 7
Roasted red peppers · 7
Spanish potato salad · 8
Seafood salad · 8

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

AJOARRIERO OR COD BRANDADE



Our version of this traditional dish has all its characteristic flavour. It is made from top-quality natural produce. Perfect as a snack with breadsticks, plus it's easy to spread and goes great with shrimp or octopus.

REFERENCE	SIZE	FORMAT
Ajoarriero	Home	130 g
Ajoarriero	Hostelry	1.000 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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