

MAISON
DEHESA



2022 COLLECTION
« CHEFS' ICONS »

FRANCE • SWITZERLAND • SPAIN • DENMARK • CANADA • HONG KONG • THAILAND • SINGAPORE • JAPAN

OUR VALUES

A philosophy of **Taste** based on **Time**

01. EXCELLENCE

Promote **artisanal fermentation know-how** from around the world (brining, smoking, etc.). Through our products, we want to preserve our **culinary and environmental heritage**.

02. TIME

By letting time and nature shape our products, with the techniques of our expert craftsmen, we deliver **aromatic complexity, without additives, preservatives or flavor enhancers**.

03. SUSTAINABILITY

We financially and technically support micro-producers who use **sustainable agriculture, organic farming and sustainable fishing**. All our products are certified.

04. CREATION

With the complicity of 500 starred chefs around the world and our in-house **slow-maturation©** expertise, our products offer new sets of textures and flavors, in line with the trends of the **international culinary avant-garde**.

OUR EXPERTISE

Slow-maturation©: the art of revealing the true nature of a product

As for a great wine, we carry out **slow and long maturation to reveal the complex tastes** of our local products.

This proprietary expertise is called **slow-maturation ©**.

Our artisan canners thus bring out the best in living materials through natural maturation processes.

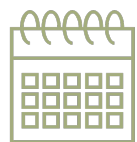
The result ?

- Brining without overly salty notes or bitterness.
- No additives or preservatives.
- No flavouring. Our products speak for themselves!
- All the flavors are highlighted! With an emphasis on subtle bitterness, mineral, acidity and umami, in order to offer a more complex and evolving aromatic palette. Just like a fine wine!
- Playful and surprising uses for traditional local products, with new approaches toward discovering and tasting them.



« Respecting the integrity of a product starts with the time you give to it. »

Florence Châtelet,
Founder of Maison DEHESA



2011

Creation of Maison Dehesa

2020

Launch of our e-shop, with collections aimed toward the public.

2021

Distributed in 9 countries

2022

Opening of our flagship store in Gstaad: a shrine to the art of eating well.

DEHESA IN A NUTSHELL



148

Referenced Products



40%

Certified Organic, DOP, IGP



500

Michelin Starred Chefs around the world

18

Integrated production areas offering traceability and local distribution channel

87%

Gluten free products

2

"Épiculture d'or" French prestigious prize
2018: PX Vinegar
2022: Smoked Sardines

3

Logistic centers; Madrid, Paris, Geneva

82%

Additive & Preservative free products

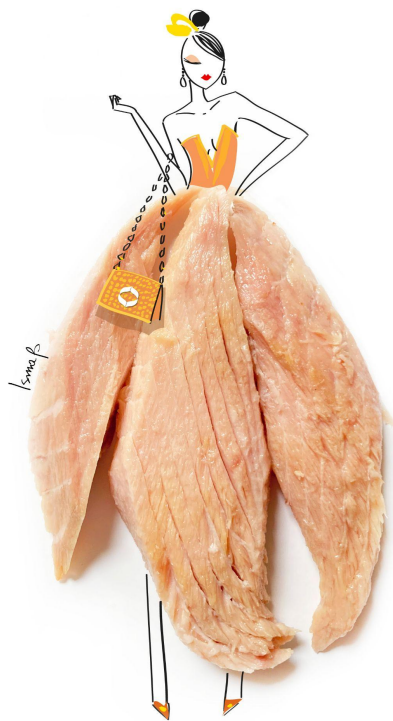
2 600€

Our Pata Negra ham, aged 8 years, sold for a record sum in 2012 @ ARTCURIAL PARIS.

ON THE MENU

1. THE SEA

Spruce up your plates with our elegant seafood charcuterie that can be added to all your starters, main courses or aperitifs in 5 minutes!



*If cooking is the new trend,
don't follow the wrong trends!*

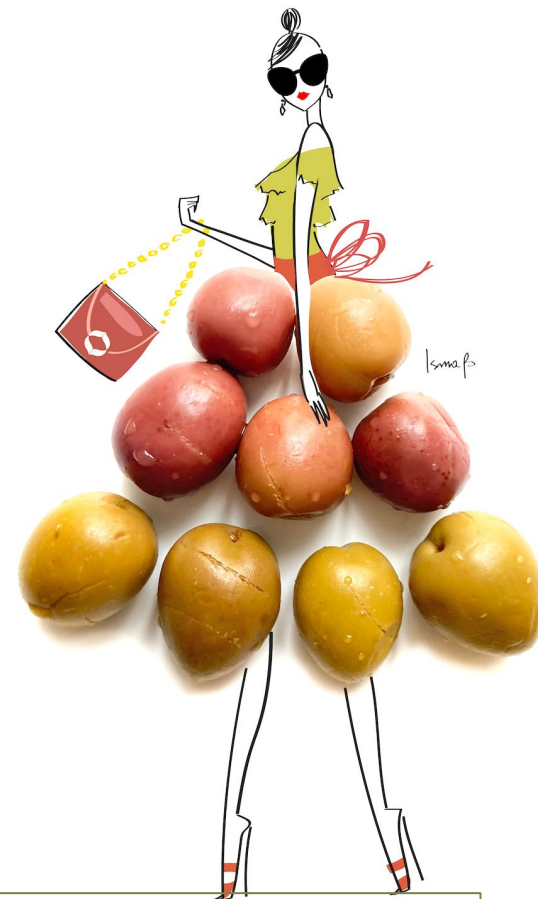
2. THE CELLAR

*Good fat is life!
Vintage or organic, the charcuterie hype is real!*

*Let us reveal all the hidden secrets
and products of great chefs!*

3. THE NEW CONDIMENTS

*Fermented and organic, opt for avant-garde cuisine's
must-haves : healthy, vegetal and/or fat-free!*





TREASURES OF THE SEA

- XXL **Anchovies** from Cantabria*
- XXL **Sardines** smoked Japanese style*
- XXS **Sardines** in olive oil*
- Albacore **Tuna** Belly*
- **Red Tuna** Ham (belly)*
- **Mullet, Cod & Tuna** Bottargas*
- Japanese style smoked **Eel***
- The world's first certified organic **Caviar***

* products available for the
retail market



XXL ANCHOVIES FROM CANTABRIA

Cured for 12 to 24 months

Canned anchovies often have a floury texture with an overly salty taste. Maison DEHESA wanted to reinvent anchovies, offering a buttery texture and delicate salty and nutty notes, thanks to an unprecedented 12 to 24 months curing period. Their bones are removed using special tweezers, allowing for the **lowest salt content on the market**.



- Responsible fishing in the Gulf of Cantabria.
- Buttery and melting texture.
- Iodized notes and dried fruit aromas.
- No overly salty notes.
- No additives or preservatives.



XXL SMOKED SARDINES

Japanese Style

Maison DEHESA reinvents the **canned sardine** thanks to the **Japanese smoking process**.

In order to capture the **freshness** of the fish, they are processed within two hours of fishing. The unique tweezers used to remove the head from the sardines give them the **lowest salt content on the market**.

At the end of the process, they are smoked, **offering a long-lasting taste** of fat and a firm and melting texture like sashimi.



- **Sustainable fishing** in the Gulf of Cantabria.
- A **"raw"** sashimi-like texture.
- A delicate fat that lingers on the palate.
- **Ultimate freshness** with crunchy texture and iridescent reflection on the skin.
- No additives or preservatives.



THE BABY SARDINES

In Olive Oil

Our **small sardines** are selected as soon as they are caught (in Galicia). They are then washed, rinsed and soaked according to **a traditional process** typical of the canning industry in Northern Spain.

Let yourself be surprised by these small sardines with **the lowest salt content on the market**.



- **Sustainable** fishing in the Gulf of Cantabria.
- **Small size** (rare on the market)
- Non starchy texture
- Delicate fat with **no pronounced salt or oil notes**.
- No preservatives or additives



LA VENTRÈCHE DE THON

Confit à l'huile d'olive

We have selected an Italian canner based in the Spanish Basque country, using a combination of Italian, Spanish and French techniques used in the mediterranean since antiquity, for a unique result. The **ultra-soft texture and delicate fat** is highlighted by its beautiful pink slices. In order to enhance its tenderness, we have created the first can with the heart of tuna belly! The prized cut of tuna!



- Soft texture and **delicate fat**
- Perfect presentation thanks to **regular thin slices**
- No preservatives or additives



RED TUNA HAM

Tuna Belly

Sourced from sustainable fishing in the **Gulf of Cadiz**, our bluefin tuna is caught using the traditional “madrague” method.

This tuna belly ham reveals all the finesse of the fat of the red tuna belly thanks to an **ultra light salting**. Its “raw” (and surprising!) texture makes it ideal to be used like sashimi!

Elegantly presented and sliced into **thin petals**, worthy of our Pata Negra charcuterie, this red tuna ham is ready to eat!



- **Sustainable fishing** using the “madrague” method.
- **Smoked Japanese style.**
- **Mineral and silky fat.**
- Fresh and raw texture, like a sashimi.
- Elegant presentation in fine petals.
- Ready to enjoy!



THE MULLET BOTTARGAS

Sourced from **responsible fishing in the Mediterranean and Atlantic Ocean**, our bottargues are taken from female mullets that have reached maturity in order to obtain **King Size** eggs. Their unique size makes it possible to apply a **slower and longer maturation**, and to avoid astringency and salt, two defects often present in many bottarga on the market.



- **Responsible fishing.**
- Beautiful bitterness accompanied by iodized or even **fruity notes**, without astringency or salty note.
- **Creamy and gourmet texture**, close to candied fruit, or even sea urchin.
- Incomparable texture.
- No preservatives or additives.





3 TEXTURES, 3 FLAVOURS

CLASSIQUE

Dry texture, to be grated into a powder. Powerful bitter and iodized notes. Use it to season all your favourite dishes.

KING SIZE

Texture of candied fruit paste to be tasted in strips. Notes of bitterness and iodine and delicate fruity notes. To be tasted in thin slices.

SIGNATURE

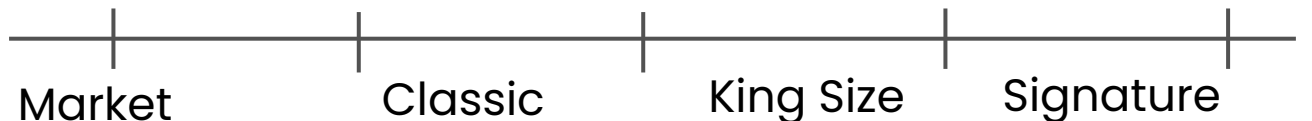
Deliciously soft texture, similar to sea urchin tongues. Dominant mineral notes, fruity on the finish. To be enjoyed fresh, like sashimi or with a spoon, like caviar.

Salt/ astringence

bitterness

Iodine

Fruit

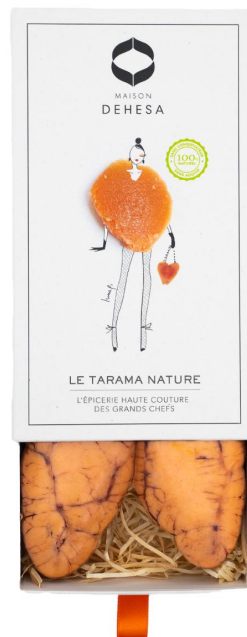
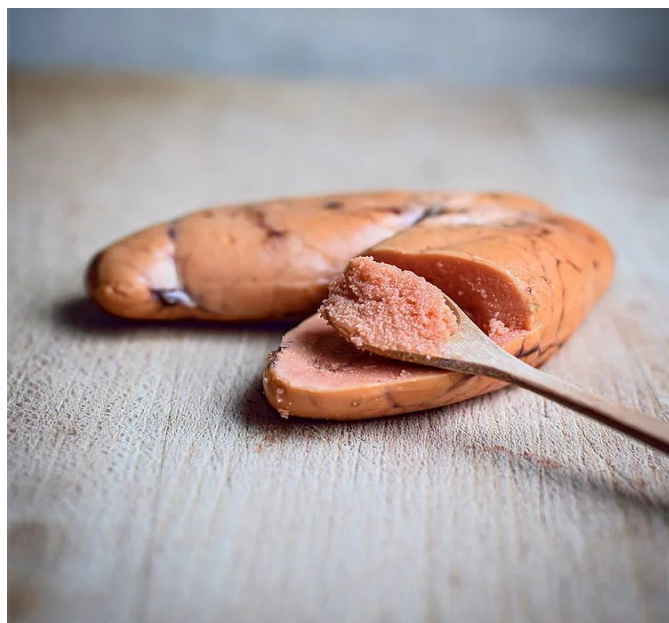


THE COD BOTTARGA

Natural Tarama

We have selected cod from the cold seas of Iceland for **the quality of the water** which gives the roe an unparalleled purity.

We have carried out a **very light Japanese smoking** on the skin to obtain a long finish and avoids any addition of fat to this **100% natural tarama**.



- Selection of Icelandic cod
- **Pure Tarama flavor** with notes of smoked salmon
- **Unctuous texture** and incomparable roll in the mouth.
- No preservatives or additives



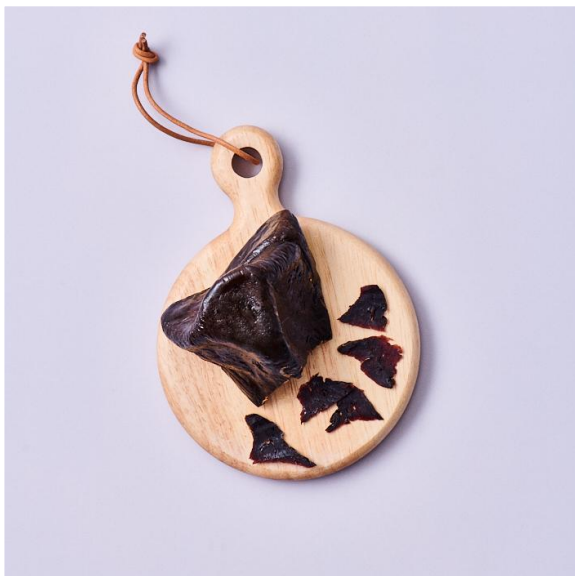
THE TUNA BOTTARGA

Japanese-style red tuna heart

Fished in the **Gulf of Cadiz**, our bluefin tuna is caught using Phoenician fishing methods known as “à la madrague”. This fishing technique is considered sustainable by the European Union.

As a substitute for **Katsuobushi**, Maison DEHESA pays homage to the Japanese tradition of bluefin tuna bottarga by drying the heart slowly to obtain a powerful natural flavor enhancer concentrating all the aromas of the sea.

Its texture, reminiscent of liver, also reminds us that tuna, like turbot, is a fish whose flesh places it in the world of meat as much as it does fish. It is therefore ideal for land-sea pairings.



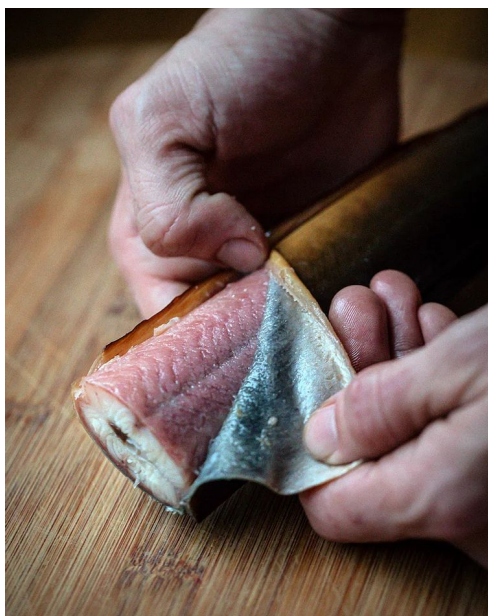
- Sustainable fishing label "à la madrague"
- Powerful **salty aroma**.
- Texture close to chocolate
- No preservatives or additives



SMOKED EEL

Japanese Style

Coming from a preserved ecosystem in the area of the mouth of the Ebro, in the Mediterranean Sea, our eel is cut while still alive according to the Japanese tradition of Ikéjime in order to maintain a crunchy texture and preserve the collagen of the fish. This texture is then guaranteed by a natural smoking technique with olive wood.



- Crunchy texture
- Soft salty fat and sublimated by notes of olive wood, without the usual muddy taste.
- No additives or preservatives.



WORLD'S FIRST ORGANIC CAVIAR

Beluga Style

On the market, caviar often has a muddy or "fishy" taste and a soft texture. Maison DEHESA presents the caviar of yesteryear, fresh and iodized, with a **crunchy** texture while respecting **sustainable practices**. Our caviar is the **first caviar in the world with an organic label**.

Our farm uses 100% natural feed which replicates the natural diet of the animal in its biotope. By respecting the sturgeon's life cycle, 18-year-old females provide better eggs. At this stage of maturity, the caviar has an exceptional size of 3 mm, which **only the Beluga can produce**.

Its freshness and its **ultra iodized profile** allows for a minimal use of salt, the lowest on the market.



- First **Caviar with an organic label**
- No muddy or fishy taste
- A **3mm size**, with a **crunchy** texture
- No preservatives or additives
- Shelf life: 9 months





MEAT DELICACIES

Organic & DOP Charcuteries

- Jamon & Paleta Iberico de Bellota*
- Lomo Iberico de Bellota & the Lomito Iberico*
- Iberico de Bellota Dried Sausage*
- Iberico de Bellota Chorizo*
- Iberico de Bellota Sobrassada*
- Iberico de Bellota Lards (Colonata, Guanciale, ...)*



The quality standards resulting from the **January 2014 regulation**

- 100% pure iberian
▪ Raised in the open air at La Bellota
- 75% iberian breed
▪ Raised in the open air at La Bellota
- 50% iberian breed
▪ Raised in the open air with cereal and grass
- Iberian breed uncontrolled
▪ Farm raised and grain fed

THE QUALITY GUARANTEE OF OUR HAMS

We guarantee you the perfect traceability of our hams by the **protected designation of origin** (European DOP) and the **European organic label***.

Since 2022, **Maison DEHESA has been the first French brand to manufacture and distribute 100% Iberico de Bellota or Patanegra charcuterie:**



Organic label
Without any additives or preservatives
Only virgin sea salt makes up our products!
(and time...)

* The DOP and ORGANIC specifications concerning breeding, breed and feeding conditions can be found on our website.





JAMON IBERICO DE BELLOTA (100% or 75%)

Aged 42 to 82 months and sliced by hand

Since 1914, the **passion** of our family for Iberian ham producers has made it possible to **raise the standards of breeding and curing** to an unrivaled level in Spain.

- **100 % PURE IBERICO DE BELLOTA BREED**

We guarantee the purity of the black pigs from the dehesa through labeling. We slaughter the pigs at **36 months instead of the usual 18** so that they benefit from 2 bellota seasons!

- **100 % NATURAL**

Raised in complete freedom, our pigs benefit from a natural diet, based on oak acorns and exceptional Mediterranean and alpine flora in the heart of Extremadura. Their feed is guaranteed without antibiotics, hormones or fattening.

- **100 % ARTISANAL**

Respecting the traditional process of curing in the mountain air, the hams are dried in Guijuelo, Extremadura and Salamanca, **from 42 months to 82 months.**



LOMO DE BELLOTA

Acorn-fed tender loin
Cured for 12 months

Awarded numerous times at the Feria de Madrid, our lomo offers an **incomparable texture thanks to intense marbling** and a nuanced taste thanks to a very high quality artisanal pimenton.





BELLOTA DRIED SAUSAGE

Cured for 12 mois

Prepared according to the **traditional French recipe**, our sausage will surprise you with its **melting texture**, a nuanced taste marked by the presence of large-grain cayenne pepper and the total **absence of salt on the palate**.



BELLOTA CHORIZO

Cured for 12 months

Made from Presa – the most tender cut of the Iberico pork – and Bellota fat, this chorizo offers a **melting texture** and a **floral and very balanced** aromatic palette.



BELLOTA SOBRASSADA

Cured for 12 mois



Inspired by the **traditional** Mallorcan Sobrassada recipe, Maison Dehesa reinvented it by giving it an **espuma texture** and a **delicate but persistent taste of chorizo**, without any hint of salt.

Available in 2 versions :

- IGP de Mallorca
- Organic Bellota

- Non-greasy **melting texture**.
- **Balanced** flavors with notes of sweet spices.



100% IBERICO DE BELLOTA LARDO

With Organic Certification



Why should one have to choose between the best of Italian and Iberian? At Dehesa we have brought together the two artisanal specialties to enhance the exceptional quality of the fat of our organic black pigs!

Enjoy the lardo at room temperature, you can use it to replace oil and butter in your cooking!

Variations :

- Guanciale with black pepper and organic sea salt.
- Colonata with fine herbs and organic sea salt.





THE NEW CONDIMENTS

- The **Garums** *
- **Organic extra-virgin oil**, **fruity green**, and **green olives** from the desert of Cordoba *
- The **old balsamic vinegars** made from Pedro Ximenez, without added sugar or cooked grape must *
- **Organic Black Lemon**, **Black Mandarines**, **Black Garlic** and **Black Shallots** *
- **Bomba Rice** from Calaspara DOP *

* products available for the retail market



LACTOSE
FREE



VEGAN



GLUTEN
FREE



ADDITIVE
FREE



TUNA GARUM

Our garum is inspired by the Roman recipe called "Haimatum", based on **dried and fermented tuna** offal, caught using sustainable fishing techniques. A natural flavour enhancer, this garum can be used as a substitute for sauces or other condiments.

For this garum, we favored **aromatic persistence** and **subtle umami flavor** rather than powerful salty notes. The texture is deliberately **grainy**, to provide persistence and a unique interplay of materials. It replaces the **katsuobushi**.



- Caught using **sustainable fishing**.
- Persistent saline aroma.
- Texture reminiscent of **chocolate** and/or liver.
- Ideal for land-sea pairings.
- No preservatives or additives.



THE CHEF'S GARUM

After having promoted producers in sustainable agriculture, Maison DEHESA promotes the young generation of chefs who value **fermented cuisine** and **zero waste**! For the Winter 2022 collection, it presents a trio of original garums, imagined hand in hand with chefs Florent Pietravalle (La Mirande*), Sébastien Tantot (Auberge à la Bonne Idée*) and Omar Dhiab.



Sardine Garum
by Sébastien Tantot

Oxydized and acid notes

Usage : in your broths and salads
or on your grilled fish



Coffee & Shoyu Garum
by Florent Pietravalle

Bitter, roasted notes

Usage : add to all types
of savoury dishes



Squid Garum
by Omar Dhiab

Sweet and saline notes

Usage : in your broths and salads, ideal
for vegetable cooking

OLD BALSAMIC VINEGARS

Made with Pedro Ximenez

Maison DEHESA has created the **1st balsamic vinegar without added sugar** or caramel. Its grape must is not cooked but raisined, according to the tradition of great cooked sherry wines. Its natural sugar comes from the sweetest grape variety in the world: **Pedro Ximenez**.

To give it the **nobility of a sherry grand cru**, we age the vinegar using old P.X wines from 5 to 50 years old, according to the traditional solera method and without filtering.



- Tio Pepe style bottle, in homage to the great PX wines.
- **1st balsamic vinegar with no added sugar** or caramelization process.
- **Complex and balanced aromatic palette**, ranging from bitterness (cocoa, chocolate) to softer tones of candied fruits, red fruits, nuts and honey.
- Winner of the 2018 “Prix Epicures”



EXTRA VIRGIN OLIVE OIL FROM THE DESERT

« Haru »



Maison DEHESA pays tribute to Rosa, an olive oil producer in Cordoba, who was the first in Spain to refuse chemical intervention on her soil in the 1970s to preserve the last olive trees in the desert of Europe, in a now **protected nature reserve** called “Laguna de Fuente de Piedra”.

There she makes an incredible fruity green **organic olive oil**, fiery and ultra herbaceous, with peppery notes on the finish. It enhances the iodized notes of seafood and the vegetal notes of vegetables.

Non-greasy, its texture is reminiscent of Japanese olive oils because it does not stick to the palate and subtly enhances the centerpiece of a dish!

This oil is a must-have for chefs of the new guard because it is their best ally when cooking vegetables.





GREEN OLIVES FROM THE DESERT

Raw and Unpasteurized



These Andalusian green olives come from a "forgotten" ancestral variety and grown in sustainable agriculture. Picked manually, they offer incomparable bitterness and minerality.

These old desert olive trees from which they come nobly unfold at the heart of a project to revalue a protected natural ecosystem, which we support.

We use the traditional method to remove bitterness, consisting of pricking the olives then preserving them in a marinade of garlic, red peppers, oranges and carrots from local productions.



ORGANIC BLACK GARLIC

Inspired by **Aomori Japanese fermented garlic**, our certified organic black garlic is made using a slow ageing technique, in order to develop a firm texture, and complex aromatics encompassing **balsamic acidity and wonderful umami**.

We selected a garlic variety with **large pods** for better ageing and texture.



- **Organic label.**
- Firm to the touch and unctuous on the palate.
- Dominant note of balsamic vinegar.
- No additives or preservatives.



ORGANIC BLACK SHALLOTS

Inspired by Japanese candied garlic from Aomori, our black shallots are produced using **certified ecological agriculture** and a **controlled drying technique**, in order to develop an aromatic and surprising complexity, close to balsamic vinegar, Japanese plum or Agen prunes.



- **Organic label.**
- Firm to the touch and unctuous on the palate.
- Sweet notes of prune and our P.X balsamic vinegar.
- No additives or preservatives.



ORGANIC BLACK LEMON



Inspired by the Iranian Black Lemon, our lemon offers top notes of balsamic acidity from our old P.X vinegar combined with the pleasant bitterness of citrus on the finish.

Our fermentation preserves the primary flavors of this ancestral citrus fruit, allowing for classic pairings, including fish.

This wide and singular aromatic spectrum is made possible by a unique fermentation process, presenting slices of lemon with two flavor profiles: bitterness from the dried skin and acid from the fermented flesh.



ORGANIC BLACK MANDARINS



Inspired by the black lemon, our mandarins offer a **soft acidity** highlighting the pleasant **bitterness of the citrus fruit**.

Our fermentation process preserves the original taste of this **ancestral citrus fruit**, allowing for classic pairings, including fish.

This wide and unique aromatic spectrum is made possible by a **unique fermentation process**, presenting slices of mandarin with two flavor profiles: bitterness from the dried skin and acid from the fermented inner flesh.



BOMBA RICE FROM CALASPARA DOP



Our Bomba rice is grown in the mountainous and sunny village of Calasparra, where rice cultivation has been done for centuries using specific harvesting methods, now protected by a regional appellation DOP.

The rigorous production framework combined with a small crop area means it has become a truly exotic product.

This rice variety, which is very much in demand amongst chefs, has the ability to **double in size and volume** and soaks in flavors better than any other variety.

It takes a bit more cooking time to reach its perfect texture, but **retains its culinary and organoleptic qualities better.**



CONTACT

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MAISON DEHESA, l'épicerie haute couture des grands chefs

www.maisondehesa.com
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