Tapatisers

Tapatisers Vegetables

Breaded Onion Rings
Our home-grown Spanish Sweet onion rings.
Available plain or seasoned.
Count / kg: 45-55
Oven: 180 °C 2–2,5 min.
Fryer: 220 °C 10 min.

Beer Battered Onion Rings
Taste the best Spanish Sweet onion rings beer battered. The best you can get!
Count / kg: 35-45
Oven: 180 °C 2–2,5 min.
Fryer: 220 °C 10 min.

Battered Pepper Rings
Our unique spicy pepper rings will impress you!
Crispy red pepper rings - Hot Spicy
Crispy Yellow pepper rings - Mild spicy
Crispy green pepper rings - Natural
Oven: 180 °C 2–2,5 min.
Fryer: 220 °C 10 min.

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Battered Brocolli

Our home-grown Spanish brocolli florets lightly coated in a savoury batter.

Count / kg: 55-65

Oven: 180 °C 3–4 min.

Fryer: 220 °C 10-12 min.

Battered Cauliflower

Crispy & succulent florets of sweet Spanish cauliflower, coated in a light and savoury batter.

Count / kg: 60/80

Oven: 180 °C 3–4 min.

Fryer: 220 °C 10-12 min.

Battered Zucchini

Sweet slices of Spanish zucchini, coated in a light and savoury batter.

Count / kg: 40/50

Oven: 180 °C 3–4 min.

Fryer: 220 °C 10-12 min.

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Battered Pepper Strips

Succulent strips of sweet Spanish pepper, coated in a light and crispy tempura coating.

Count / kg: 100/120

Oven: 180 °C 3–4 min.

Fryer: 220 °C 10 min.

Battered Artichokes

Wholesome hearts of Spanish artichokes, in a light and savoury batter.

Count / kg: 45/60

Oven: 180 °C 3–4 min.

Fryer: 220 °C 10-12 min.

Battered Aubergine

Succulent slices of Spanish aubergines, coated in a light and savoury batter.

Count / kg: 40/50

Oven: 180 °C 3–4 min.

Fryer: 220 °C 10-12 min.

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Battered onions & Peppers

Succulent strips of sweet Spanish pepper and onions, coated in a light and crispy tempura coating.

Count / kg: 100/120
Oven: 180 °C 3–4 min.
Fryer: 220 °C 10-12 min.

Tapatisers Cheese

Breaded Mozzarella Sticks

Authentic Mozzarella sticks, dusted with a herbed breadcrumb.

Count / kg: 35/40
Oven: 180 °C 1–2 min.
Fryer: 220 °C 5-6 min.

Battered Mozzarella Sticks with Jalapeno

Authentic Mozzarella sticks, blended with chunks of spicy jalapeno, coated in a light savoury batter.

Count / kg: 35/40
Oven: 180 °C 1–2 min.
Fryer: 220 °C 5-6 min.

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Tapatisers Cheese

Red Hot Cream Cheese Jalapenos

Spicy red Jalapenos, stuffed with a rich cream cheese dusted with a crispy breadcrumb.

Count / kg: 28/35

Oven: 180 °C 1–2 min.

Fryer: 220 °C 5-6 min

Green Jalapenos Cheddar Cheese

Spicy green Jalapenos, stuffed with a rich cheddar cheese dusted with a crispy breadcrumb.

Count / kg: 28/35

Oven: 180 °C 1–2 min.

Fryer: 220 °C 5-6 min

Brocolli & Cheddar Cheese nuggets

Chunks of sweet Spanish broccoli and rich cheddar cheese dusted with a crispy breadcrumb.

Count / kg: 45/55

Oven: 180 °C 1–2 min.

Fryer: 220 °C 5-6 min

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Tapatisers Fish & Seafood

Gambas a la Gabardina
Delicious King Prawns in a savoury batter
Count / kg: 65/75
Oven: 180 °C 3–4 min.
Fryer: 220 °C 10-12 min.

"Anillas a la Romana" - Squid Rings
Rings of the calamari squid, lighty dusted in a crispy batter.
Count / kg: 40/50
Oven: 180 °C 2 min.
Fryer: 220 °C 8-10 min.

"Rabas empanada" – Battered squid
Strips of juicy squid, lighty dusted in a crispy batter.
Count / kg: 50/60
Oven: 180 °C 2 min.
Fryer: 220 °C 8-10 min.

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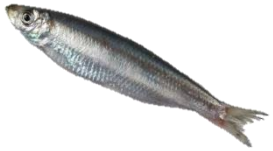
Tapatisers Fish & Seafood

"Pescaito Frito" – Battered Sprat

Succulent sprat fillets in a crispy coating.
Grab a cold 'cerveza' and enjoy!
Count / kg: 95/115
Oven: 180 °C 2,5 min.
Fryer: 220 °C 7 min



"Bacalao Rebozado" – Battered Cod

Chunks of luscious cod fillet,
lighty dusted in a crispy batter.
Count / kg: 40/50
Oven: 180 °C 2,5-3 min.
Fryer: 220 °C 10 min.

"Palitos de Merluza" – Hake sticks

Thin strips of hake,
Double coated in a thick savoury batter.
Kids will love these!
Count / kg: 40/50
Oven: 180 °C 2-2,5 min.
Fryer: 220 °C 10 min.

Tapatisers

We present Tapatisers

As the largest onion ring producer in Europe, Fruveco S.A. has been the dedicated partner of leading QSR chains and retailers in Europe and around the world.

We are proud to present Tapatisers, the new appetizer division of the Ramon Family – owners of Fruveco S.A. Tapatisers offer you a wide range of exciting new flavours and traditional appetizers, all produced in our BRC approved factory.
We combine tradition with innovation and local with international style and flavours. Our vegetable appetizers are produced with our own raw materials and comply to the same stringent quality requirements that our customers are used to. In addition, we have a full range of cheese snacks and seafood appetizers that will tantalize your taste buds.

Convince yourself and try our Tapatisers!

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