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YURRITA GASTRONOMIKA BOQUERONES

PRODUCER:	*Yurrita Gastronomika*
ORIGIN:	*Mutriku, Basque Country, Spain*
ANIMAL:	*Anchovy*
STYLE:	*Marinated Semi Conservas*

One of the ways Spaniards love to eat their little fish is semi-cured in a special blend of wine vinegar and extra virgin olive oil. Anchovies cured in this manner are called boquerones. (Pron *bock-air-on-es).* They are the classic tapa, served perhaps with some bread, skewered on a pintxo with an olive, or enjoyed eaten with a fork with a glass of crisp white wine or beer.

What sets Yurrita Gastronokia Boquerones apart is that they are MSC certified Cantabrian anchovies from the Bay of Biscay. Only the best fish are selected from the boats and taken straight from the boat to the nearby factory for processing. The other defining feature is the high quality Spanish extra virgin olive oil, which imparts a true Spanish flavour to these delicious little fishes. Being a semi cured *conservas,* they need to be kept refrigerated before and after opening.