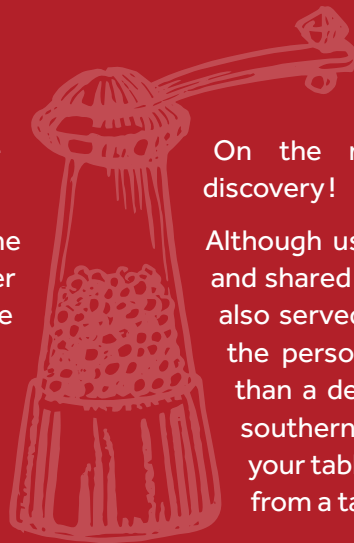




Through this brochure, plunge yourself in a well-established food trend: the tapas culture.

Directly coming from Spain, Tapas have over time succeeded in conquering hearts of many other countries around the world. They seduce by the richness of their flavors and their varieties.

At Lutosa, we offer a delicious and convivial moment around our Patatas bravas, our new Mozzarella Sticks, our gourmet noisettes or our delicious Potato Nuggets cheddar.



On the menu: conviviality, sharing and discovery!

Although usually arranged in the table center and shared among several diners, portions are also served individually and placed in front of the person who ordered them. Much more than a delicious meal, it's all the warmth of southern European culture that comes to your table. One watchword: "tapear"! (going from a tapas to another, in Spanish)

Discover our *Coated Skinny fries skin-on!*

These extra thin fries are coated to offer you the ultimate **crunch experience** thanks to the **gluten-free coating**. They fry in only two to three minutes ensuring a fast serving speed, but with a **long holding time!**

**X-TRACRISPY**



Coated Skinny Fries  
skin-on



Dipsters skin-off

Nicely curved and originally shaped, the *Lutosa Dipsters* are a **tasty** and **crispy** element to your tapas plate!

Available in skin-on and skin-off, both products invite you to **dip** and eat and to enjoy the full taste of potato.

They are prefried in **sunflower oil** and therefore contain less saturated fats. For your convenience, both fryer and oven preparation give excellent results.



Dipsters skin-on

## Mozzarella Sticks:

irresistible as an appetizer among friends!

*New!*

Mozzarella Sticks



The Lutosa Mozzarella Sticks are the latest addition to our Foodservice offering.

These sticks (+/- 30g), lightly seasoned with **delicious cheese taste**, are a perfect addition to our essential items for your tapas plate.

Made with only real **mozzarella cheese**, they are irresistible as an appetizer to share with friends or as a gourmet starter.

When fried to perfection, a firm and **crispy breading** reveals a **creamy center** that melts in your mouth, offering a comforting and addictive culinary experience.



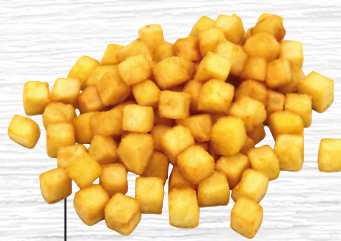


Patatas Bravas  
(Mini Roast Potatoes)



From Madrid to Barcelona going through by Toledo, the famous Patatas Bravas (Mini Roast Potatoes) are among the most popular tapas. Cut in irregular pieces, these potatoes are served warm and covered with a spicy sauce.

The irregular shape and size of this product give a unique, Hand-made look. They taste best after baking in the **oven** (3% fat content), although they are also suitable for **deep-frying**.



Cubes 12/12/12mm

The ultimate tapas flavor :

## *the Potato tortilla!*

### Ingredients

- ✓ 150 g Lutosa cubes 12/12/12mm
- ✓ 1 big onion
- ✓ Paprika powder
- ✓ 5 eggs
- ✓ 1 glove of garlic
- ✓ Olive oil
- ✓ 1 red paprika
- ✓ 100 g frozen peas
- ✓ Pepper
- ✓ Fresh oregano
- ✓ Salt

### Recipe

Heat the pan and add a dash of olive oil. Stew the chopped onions and the garlic on a low heat fire .

Add the potatoes cubes and let them simmer with the onion. Peel the red pepper with a vegetable peeler and remove the seeds and cut the peppers into fine cubes. Add them to the pan and let the vegetables stew. Finally, add the frozen peas and stir everything regularly.

Chop a few sprigs of fresh oregano and sprinkle the herbs over the vegetables. Add a pinch of paprika, some pepper and some salt. Stir and let everything simmer for a few minutes on a low heat fire .

Break the eggs into a bowl and beat them. Pour the egg mixture over the vegetables and let the tortilla cook gently. It takes about 10 minutes (Make sure you cook on a low heat. If not, the bottom of the tortilla will burn mercilessly).

Take a large flat plate (at least the size of the frying pan) and place it on top of the pan. Carefully pour the tortilla out onto the plate and let the thick omelette slide back into the pan. Now you can yarn the reverse side shortly.

Repeat the trick with the plate one more time, and you are ready to serve. You can also let the tortilla cool down and serve it cold later.

*A true delight for the senses!*

### *Tips to enrich your dish*

Top the tortilla with some tomatoes and a few leaves of roquette salad.



Check our YouTube page and be inspired with another recipe including our Potato slices: "Melting towers of Potato Slices"



Noisettes

#### Ingredients

- ✓ Lutosa Noisettes
- ✓ 1 large cucumber
- ✓ 2 cloves of garlic
- ✓ 1/2 liter Greek yogurt
- ✓ 2 tablespoons Greek extra virgin olive oil
- ✓ 1/2 teaspoon salt
- ✓ some fresh mint
- ✓ juice of a 1/2 lemon

#### Recipe

Grate the cucumber and drain well, peel and squeeze the garlic. Mix the cucumber and the garlic with the yogurt. Add the olive oil, the lime juice. season with a little salt and pepper. Chop up some fresh mint and add. Let it rest in the fridge.

Heat the fryer to 175 °C and fry the noisettes for 3 min.

Divide some of the yogurt dressing into small glasses and finish with a leave of mint. Put the noisettes on a skewer and place them on a glass.

*Enjoy them without moderation!*



Potato Crunchies

## *Loaded Potato Crunchies*

### **Ingredients**

- ✓ 600g of Potato Crunchies
- ✓ 500g of red tuna
- ✓ 1 cut red chili
- ✓ 1 cup of cut green onion
- ✓ 3 table spoon of mayonnaise
- ✓ 3 table spoon of soya sauce
- ✓ 1 table spoon of Sriracha hot sauce
- ✓ 3 table spoon of toasted sesame seeds

### **Recipe**

Cook the Potato Crunchies during 3'30''minutes à 175°C in the fryer.

Spread the Potato Crunchies on a dish.

Garnish the Potato Crunchies with : the cut red chili, the cut green onions and the toasted sesame seeds. Mix the mayonnaise with the sriracha sauce and spread on the garnished dish.

*Serve and enjoy your meal !*



Potato nuggets  
cheddar



Inimitably crunchy, these mini-bites (12 g) with their great potato taste are crispy on the outside, yet smooth and tastefully seasoned inside. These gems can be served with your chosen dip.

*Always a good idea!*

## *Lutosa nuggets cheddar, grilled red pepper cream & plain cheese*

### Ingredients

- ✓ 12 Lutosa Nuggets cheddar
- ✓ 50 gr shredded cheddar
- ✓ 25 gr plain cheese
- ✓ Some green herbs to finish the plate

### Cream :

- ✓ 1 onion
- ✓ 1 garlic glove
- ✓ 4 roasted red peppers
- ✓ 50ml vegetable stock
- ✓ 75 g plain cheese

### Recipe

Chop the onion and the garlic and fry in some olive oil.

Roughly chop the peppers and add to the onion.

Deglaze with the stock and let it boil for a while.

Put everything fine in the blender.

Season with pepper & salt.

Mix with the cheese.

Let in cool down in the fridge.

Heat the fryer to 175°C.

Mix the cheese with some paprika powder, pepper and salt.

Fry the nuggets for 3 minutes at 175°C.

Put the nuggets on a small plate.

Top one of the nuggets with the cheddar cheese.

Put the plate during 30 sec in a microwave so the cheese is melted on top of the nugget.

Put some dots of the cream on the plate and also a dot of the cheese.

Sprinkle some paprika powder and some herbs on the plate to give some extra color.

Enjoy without moderation!



Onion rings



The Lutosa Onion rings are one of our indispensable items in a tapas plate. We love to eat them on their own but they are also delicious alongside burgers, sandwiches, or even fried seafood.



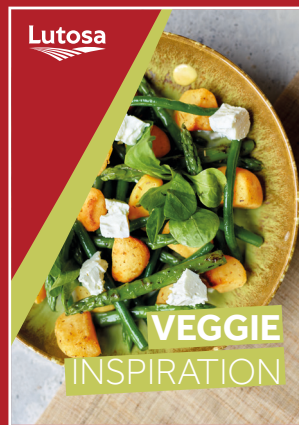
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On the menu : conviviality, sharing and discovery !

**Discover also our others thematic brochures.**



**Potatoes to the world**

Lutosa SA | Z.I du Vieux Pont 5 | 7900 Leuze-en-Hainaut | Belgium  
T +32 (0) 69 668 211 | headoffice@lutosa.com | www.lutosa.com