

FOUR GENERATIONS OF TRADITIONAL RECIPES





Manufacturers, wholesalers, and retailers of quality made Spanish embutidos and fresh sausages.

The Rodriguez family started curing traditional embuditos over a century ago on their family farm in the mountainous province of Extremadura, Spain. Since then, a humble carniceria was established in Australia in 1976, and the business has developed ever since, servicing both regional and local clients, and being recognised as the foremost manufacturer of artisan Spanish small goods in Australia.

The Rodriguez philosophy of manufacturing is based upon traditional customer etiquette paired with sourcing quality product inputs. All clients receive personalised service, regardless of volume. Only the highest quality ingredients are used in the manufacturing process, including Australian, sow-stall-free, grain-fed pork.

White label products are also available for customers to tailor to their own specifications. Roger Rodriguez Jnr is the best contact for wholesalers; he is involved in each step of the production process, from the initial enquiry through to product development, and logistics. By having a single point of contact, clients are guaranteed a seamless and efficient production process, without sacrificing quality and cost.

Best regards,

The team at Rodriguez Bros

Product List

Artisan Range

Traditional Chorizo, Hot or Mild

Longaniza

Lomo Embuchado

Salchichon Grande

Morcon Grande, Hot or Mild

Tocino Blanco

Spanish Smallgoods

Sobrasada

Smoked Spanish Chorizo, Hot or Mild

Cantimpalo , Hot or Mild

Portuguese Chorizo, Hot or Mild

Salamanca

Chorizo Parrillero

Fresh Spanish Chorizito

Fresh Italian Salchica

Smoked Chicken Chorizo

Fresh Chicken Chorizitos

Morcilla Dulce

Morcilla de Cebolla

Morcilla de Burgos

Imported Products

Sliced Jamon Gran Reserva

Espana Jamon Serrano Reserva

Espana Jamon: Full and Half Blocks

Jamon Iberico, 18 months Cebo

Jamon Iberico, 36 months Bellota

Manchego - 3, 6, and 12 months

Queso de Cabra

Artisan Traditional Chorizo



Artisan Traditional Chorizo is a pure-pork salami, cured in a traditional fashion, giving it an unforgettably rich taste. It is hung to dry in a controlled environment and must be cooked before consumption. It is the pinnacle of flavoursome chorizos; ideal for broths, barbecuing, panfrying or chargrilling. This chorizo is versatile, suiting many different cooking styles.



The Artisan Traditional Chorizo comes in packets containing 22-24 pieces.

Sizing will vary as the item is handmade. It is soy and gluten free, and may contain traces of milk.





Artisan Longaniza

Artisan Longaniza is a ready to eat, fermented, raw Spanish sausage made from pure pork. Its unique shape and tantalising flavour make it ideal for finger food, and the ideal accompaniment for tapas or antipasto.

Longaniza is available in a 4-5 piece pack (3.2-3.9 kg), and is available in mild or hot. It is soy and gluten free, and may contain traces of milk.





Artisan Lomo Embuchado

Lomo Embuchado is sourced from the finest cut of pork loin, selected for its quality intra-muscular fat. This is combined with a traditional blend of Spanish spices and aged for four months, giving it a unique and distinctive flavour. Ideal for tapas, antipasto or as a cold cut meat. This product is soy and gluten free.





Artisan Salchichon Grande

A Spanish salami with Italian influences, Salchichon is noted for its peppery aftertaste and the absence of paprika. It is ideal to slice for antipasto or for a bocadillo.

This Salchichon is made in a 60-63 mm diameter fibrous casing, with 3 pieces per packet. It is soy and gluten free and it may contain traces of milk.





Artisan Morcon Grande

Made with traditional smoked paprika and chunky cut pork belly pieces. It is aged for 2-3 months depending on diameter, and comes in an all natural casing. This product is available in hot or mild.



Artisan Tocino Blanco



-Subject to seasonal availability.

Tocino Blanco, also known as “Salted White Lard”, has been salted and aged to perfection. It is the perfect stock to flavour your next Winter stew.

Tocino Blanco comes in small 250-750 grams packets. This product is soy and gluten free.



Sobrasada

Sobrasada, also known as Nduja, is a raw sausage originating in the Balearic Islands, made with ground pork, paprika, salt, and other spices. Sobrasada, along with botifarró are traditional Majorcan sausage meat products prepared in order to mark the beginning of festivals in Majorca. It has the consistency of paté, with the unmistakable Spanish flavour paprika. This product contrasts delightfully with sweet flavours such as that of honey.

Perfectly suited for entrees, this flavour is accentuated when baked or fried. It is easily absorbed into a sauce or soup base to add an extra element of taste.





Smoked Spanish Chorizo

Made to a traditional, regional Spanish recipe, this smoked Chorizo is ideal for barbecuing, panfrying, broths, or chargrilling. Available in mild or hot.

Smoked Chorizo is packed in a 22-24 piece packet, available in 2", 4", 6" and 12". This product is soy and gluten free, and may contain traces of milk.





Cantimpalo

Named after the town of Cantimpalo, this traditional salami, rich in flavour, is made using selected pure premium pork cuts and the highest quality spices. It is finely minced. Available in mild or hot.

Made in a 60-63mm fibrous casing, there are 3 pieces per packet. This product is soy and gluten free and may contain traces of milk.





Portuguese Chorizo

Portuguese Chorizo is made from lean, coarsely minced pork in a traditional recipe. Ideal for BBQ, pan frying, broths, or char grilling.

Available in mild or hot.

Each piece weighs approximately 300-350 grams, with 6 pieces in each packet. This product is soy and gluten free. May contain traces of milk.





Salamanca

Named after the town of Salamanca, this traditional salami is made using carefully selected premium cuts of pork blended with the highest quality spices. This Spanish salami is coarsely minced.

This Spanish style pure pork salami is ready to eat and comes in a 60-63mm diameter fibrous casing, each packet containing 3 pieces. The product is soy and gluten free, and may contain traces of milk.





Chorizo Parrillero

Chorizo Parrillero is a Uruguayan and Argentinean style BBQ chorizo, made to a traditional recipe using the finest quality lean beef and pork cuts. Flavoured with traditional herbs, this sausage is ideal for the BBQ. Available in mild or hot.

This product comes in a pack of 7-8 pieces. It is soy and gluten free.





Fresh Spanish Chorizito

Spanish style, pork chorizitos come in consistent 32-38 gram portions, in natural casing. Like any raw spanish chorizo, they can be hung to dry and then cooked, or simply cooked as is. These chorizitos are soy and gluten free, and may contain traces of milk.





Fresh Italian Salchica

Fresh Italian Salchicas are made to a traditional Sicilian recipe using lean pork, making this product ideal for barbecuing. Available in mild, hot, Sicilian fennel and red wine, or chipolata size.

This product is soy and gluten free, and there are approximately 12 pieces per kg.





Smoked Chicken Chorizo

Smoked Chicken Chorizo is ideal for BBQ, pan frying, or char grilling. This chorizo is versatile, and can be used in many different cooking styles.

This Smoked Chicken Chorizo is packed in a 22-24 piece packet (2.6-3kg). It is available in 2", 4", 6", and 12". This product is soy and gluten free, and may contain traces of milk.





Fresh Chicken Chorizito

Portuguese style pure chicken chorizitos are lean and of premium quality. They are consistent in 32-38 gram portions, made in natural casing. This product is soy and gluten free.





Morcilla Dulce

Morcilla Dulce is a traditional Uruguayan sweet blood sausage, ideal for BBQ.

This product is available in 2 piece packets, weighing approx. 400 grams- 600 grams. It is soy and gluten free.





Morcilla de Cebolla *Black Pudding*

Morcilla de Cebolla is a traditional blanched, pork and onion blood-sausage, ideal for tapas, BBQ, or cold winter stews.

The Morcilla de Cebolla is available in an 8 piece packet (1-1.2 kg). This product is soy and gluten free.





Morcilla de Burgos *(Arroz)* *Spanish Black Pudding* *with Rice*

This traditional, blanched, pork and rice blood-sausage is ideal for tapas, Bbq, or cold winter stews.



The Morcilla de Burgos is available in an 8 piece packet (1-1.2 kg). This product is soy and gluten free.





Sliced Jamon Gran Reserva

Jamon Bodega is mild in flavour and pleasant on the pallet, as it is not overly salty. This product comes in either 500g or 200g sizes, and each packet contains uniform, centre-cut slices, each individually separated with a sheet of plastic to prevent sticking.

It is ideal for tapas or sandwiches, and for busy kitchens that are short on time.





Espana Jamon Serrano Reserva

Espana Jamon Serrano gran reserve is aged for 18 months, and has a deep, rich flavour.





Espana Jamon; Half or Full Block

Espana Jamon Serrano gran reserve is aged for 18-24 months, and has a sweet flavour, which is smooth on the palette. It is fully denuded, in order to minimum wastage in the kitchen and optimise productivity with maximum yield. Available in a half or full block.





Jamon Iberico

18 months Cebo

Cebo Ramon Iberico is aged for 18 months. A key feature of this Jamon is the intra-muscular fat. It differs from the Bellota due to the pigs being fed on a general diet.





Jamon Iberico

36 month Bellota

Jamon Iberico Bellota is moist and succulent in texture, making it pleasant on the pallet. This is due to the high level of intra-muscular fat in the Iberian pig, and their strict acorn diet. It is aged for 36 months.



Manchego

3, 6, or 12 months.



The earliest literary reference to the production of sheep's milk cheese dates back to the Archaic period of Ancient Greece, where the cyclops, Polifemo, uses the stomach of a cow to store the sacred sheep's milk of the Sun God. Although modern Manchego does not fall under the auspices of an Ancient God, it is highly protected by the Spanish cheese industry.



This world-famous cheese hails from the plains where Don Quixote of legend soliloquised at windmills. Manchego has been made in La Mancha since the time of the Romans, and has been enjoyed by cheese lovers for centuries. This iconic Spanish cheese is made from only the milk of the Oveja Manchega- a special breed of sheep the only resides in the La Manchega Plateau. The flavour is slightly acidic and piquant, and the persistent taste of sheep's milk gives it a nutty finish.





Queso de Cabra

Queso de Cabra is a Spanish, Pure goat's-milk cheese that reflects its homeland with its full, exotic flavour. During its six-month ageing period, the rustic cheese is rubbed with a mixture of olive oil and sweet paprika. It is hard enough to shave over salads or hot dishes, and is delicious as a table cheese when served with fresh fruits and truffle honey.

