

Welcome to our world



My name is José Gordón and I run the **El Capricho** group in a small town in León called **Jiménez de Jamuz**, where the wonderful clay soil makes it possible to hollow out caves; in one of them you will find the El Capricho restaurant.

I was born and raised in this town in a lowly farming family. I enjoyed a rural childhood in contact with nature; I consider myself to be rooted to the land here and its customs and I feel great respect for our products. This respect for authenticity has led me further in my quest for unique oxen and dry-ageing their meat.

More than 30 years ago, some meat-loving clients told me that in their land, in deepest Galicia, there were enormous oxen, and suggested that we slaughter one. Driven by curiosity, I began to visit villages and meet people tanned by the sun, with such a great love and respect for these animals that sometimes the oxen seemed like a member of the family.

Today, through hard work, I have managed to gather more than 300 live animals on our farms, and we sell beef carcasses from the best Iberian cattle from the mountains of León, Asturias, Galicia, Portugal.

The rustic nature of the older breeds is a very important factor, and it helps us to recognise the features of individual animals and to reject other more modern breeds because experience has shown us that they have less culinary value.

This is a catalogue, the result of our work about the products that we sell. The work we have done over many years has borne fruit and today El Capricho is considered by some (Time, The Guardian, Vogue and others) as the restaurant with the best ox meat in the world.

José Gordón

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Calle Vía de la Plata, 3,

Valderrey, 24793, León

T · +34 987 632 299

<https://www.carnicaselcapricho.com/>

comercial@bodegaelcapricho.com

Design: La Varita Gráfica.

Photography: Mario Bregaña, Carlos Crespo González,

José Luis López de Zubiría. Translation: Katy Ryan.

Video Editing: La Varita Gráfica.

Printed by: Impresión Punto y Seguido (León).

contents

Dry-aged / Fresh Products

- p.08* Dry-aged Ox whole loin
- p.09* Dry-aged Premium Cow loin
- p.10* Dry-aged Iberian Cow loin
- p.11* Dry-aged Cow 8-rib rack
- p.12* Fresh ox/cow whole loin
- p.12* Ox Flank
- p.13* Ox Forequarter
- p.13* Ox Leg

Dressing / Deep freezing

- p.18* Blade
- p.18* Shoulder/Brisket
- p.19* Chuck
- p.19* Lean meat
- p.20* Oxburgers
- p.20* Minced meat
- p.21* Short ribs
- p.21* Churrasco
- p.22* Rump
- p.22* Ox eye
- p.23* Rump cap / Picanha
- p.23* Hanger steak
- p.24* Shank
- p.24* Ossobuco
- p.25* Sirloin
- p.26* Cheeks
- p.26* Oxtail
- p.27* Ox bones with marrow
- p.27* Beef Carpaccio
- p.28* Tripe
- p.28* Deboned ox trotter
- p.29* Nose
- p.29* Heart

Cured meats

- p.32* José Gordón Select ox cecina
- p.33* Premium ox cecina
- p.33* Extra ox cecina
- p.34* Cured tongue
- p.35* Ox chorizo and salchichón

Ready-to-eat / Cooked dishes

- p.38* Stewed ox tripe
- p.38* Ox blood pudding
- p.39* Ox cecina croquettes
- p.40* Steak Tartare
- p.40* Lasagna
- p.41* Meatballs
- p.41* Bolognese sauce

Our wines

- p.44* El Chano
- p.44* Valdecedín
- p.45* De la Viña de Uta

Artisan products

- p.48* Ox hide
- p.49* Chopping boards

p.50 Recipes

DRY-AGED / FRESH MEAT

SLAUGHTER

Before explaining the ageing process, I want to emphasize some things that are very important for me: in the first place, transport. We have slaughtered oxen with carcasses weighing up to 1,200 kg, which means live weights greater than 1,700 kg.

I try to get them to the abattoir the day before, and make sure that they are comfortable, with water and straw, because the journey always stresses them. Stress is one of the great enemies of good meat, since it causes blockages of blood vessels, so that the blood does not flow, staying in the muscle and giving rise to what we here call 'fever' or 'blushing'; the meat darkens, loses flavour and the cuts of meat stick to your hands.

It is also therefore necessary to suggest that the abattoir employees should not use cattle prods with the animals, because a dignified death is paramount not only from the ethical aspect but also from the perspective of the quality of the meat.

AGEING

Once we have the carcass, it is hung by the heels for at least ten days, at between 30 and 80C. This is where the ageing work begins. I try to age the carcass, with the kidney area that protects the sirloins, for between 15 or 20 days. Dry ageing is a drying, softening process that will contribute the marbling of subcutaneous fats towards the interior, giving more buttery meat.

I try to age each piece individually, depending on factors such as the fat, weight, character of the animal and so on, in some cases ageing the meat for almost 200 days.

To try to reach these limits in ageing, the right climate must first be created with a temperature that is as constant as possible, and never warmer than three degrees. We must also judge the humidity, which allows us to calculate the liquids over time. In other words, if we dry the meat very quickly we also lose the liquid very quickly, and we will not be able to get the same texture or unctuousness. Finally, we also add the daily monitoring and cleaning of the meat surfaces, and then the main part of the work is done.





DRY-AGED OX WHOLE LOIN



This cut comes mostly from the animals that are raised in a unique setting roaming free on the Jiménez de Jamuz estate. From various different breeds, all are of Iberian stock, castrated males over 4 years old, which gives high-quality meat with extensive fat marbling, intense flavour and good texture... ****Exclusive sales conditions.*

AGED: +90 days.

STATE: Refrigerated.

FORMAT: Whole loin, cut in half, or as individual vacuum-packed chops.

APPROX. WEIGHT: 65 Kg.

STORAGE: Without stockinette at about +2°C.

RECOMMENDATIONS: Perfect for grilling or barbeque. Bring up to room temperature 2 hours before cooking. Ensure an internal temperature of 50-52°C when cooking. This cut comes from the top and bottom loin. Carve and serve on an oven-proof plate. (See recipe on page 50)



DRY-AGED PREMIUM COW WHOLE LOIN



This premium beef chop is one of our most exceptional products, from cows with a perfect shape for accumulating the right fats, animals pampered every day and fed in a natural way. Over 4 years old and from Iberian breeds, this meat contains a high content of marbling.

AGED: +60 days.

STATE: Refrigerated.

FORMAT: Whole loin, cut in half, or as individual vacuum-packed chops.

APPROX. WEIGHT: 28 Kg.

STORAGE: Without stockinette at about +2°C.

RECOMMENDATIONS: Perfect for grilling or barbeque. Bring up to room temperature 2 hours before cooking. Ensure an internal temperature of 50-52°C when cooking. This cut comes from the top and bottom loin. Carve and serve on an oven-proof plate. (See recipe on page 50)



DRY-AGED IBERIAN COW LOIN



From Iberian breed working cows over 4 years old, this meat contains a high content of fat marbling. The name 'working cow' indicates that it is a cow reared in a different way, with great hormonal purity as they have not given birth for at least a year.

AGED: +30 days.

STATE: Refrigerated.

FORMAT: Whole loin, cut in half, or as individual vacuum-packed chops.

APPROX. WEIGHT: 26 Kg.

STORAGE: Remove stockinette and store at about +2°C.

RECOMMENDATIONS: Perfect for grilling or barbeque. Bring up to room temperature 2 hours before cooking. Ensure an internal temperature of 50-52°C when cooking. This cut comes from the top and bottom loin. Carve and serve on an oven-proof plate. (See recipe on page 50)



DRY-AGED COW 8-RIB RACK



From Iberian breed working cows over 4 years old, this meat contains a high content of fat marbling. These cows have great hormonal purity as they have not given birth for at least a year. In this case, the product is the top loin, where we get the largest and best chops.

AGED: +30 days.

STATE: Refrigerated.

FORMAT: Whole loin, cut in half, or as individual vacuum-packed chops.

APPROX. WEIGHT: 14 Kg.

STORAGE: Remove stockinette and store at about +2°C.

RECOMMENDATIONS: Perfect for grilling or barbeque. Bring up to room temperature 2 hours before cooking. Ensure an internal temperature of 50-52°C when cooking. This cut comes from the top and bottom loin. Carve and serve on an oven-proof plate. (See recipe on page 50)

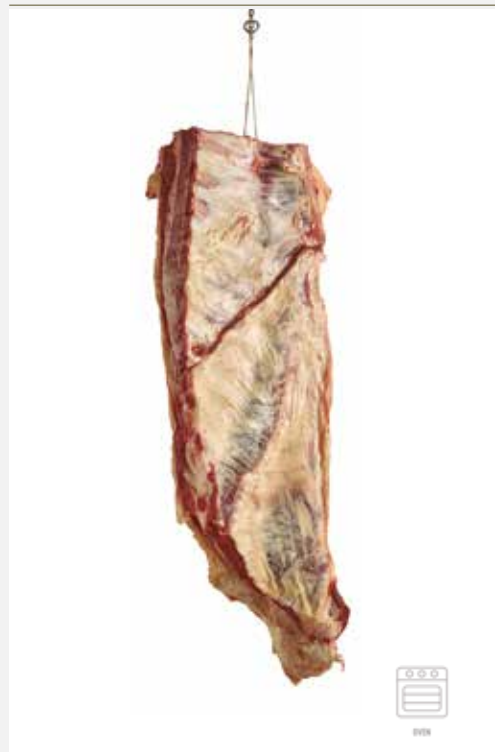


FRESH OX/COW LOIN



Sold whole with the sirloin attached to the loin along with its kidney, less than 20 days after slaughter. These chops still need to rest in an environment with controlled temperature and humidity. Ideal for display in a meat cabinet in restaurants or butcher shops.

AGED: Fresh.
STATE: Refrigerated.
FORMAT: Rack of chops with sirloin.
APPROX. WEIGHT: 30 Kg beef – 80 Kg ox.
STORAGE: Remove stockinette and store between 1°C and 3°C.
RECOMMENDATIONS: Perfect for continuing the ageing process in controlled temperature and humidity. Ideal for taking cuts such as T-bone or Porterhouse steaks. We recommend a minimum of 30 days for the beef and a minimum of 60 days for the ox.



OX FLANK



This cut comes from the belly of the animal, and is the continuation of the loin, so it usually has a lot of marbling. The percentage of fat is very high, so it is ideal to mix with meat from the forequarters to get a balanced mixture, and our burgers come from this cut.

AGED: Fresh.
STATE: Refrigerated.
FORMAT: Whole flank.
APPROX. WEIGHT: 60 Kg.
STORAGE: Remove stockinette and store between 1°C and 3°C.
RECOMMENDATIONS: Ideal for butchers to get cuts such as flank steak, ribs, and lean flank meat for burgers. We recommend a minimum of 30 days of aging for the rib strip.

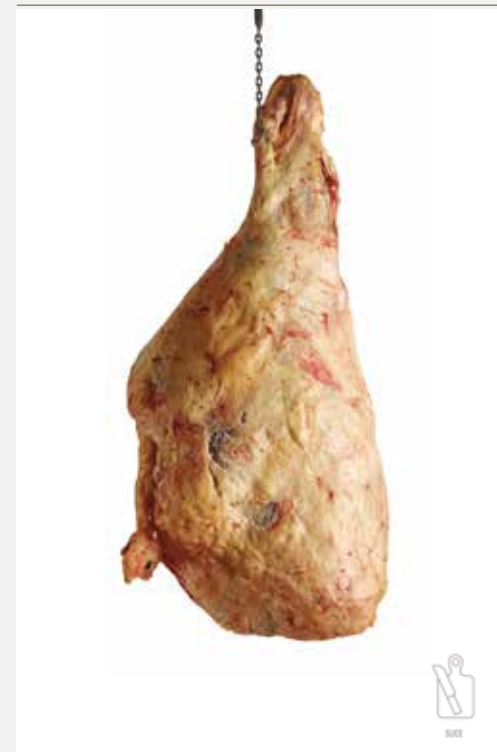


OX FOREQUARTER



This piece corresponds to the front leg of the animal, so this part supports the entire weight of the animal and the muscles are highly developed. Very special cuts can be obtained for the catering industry and butchers. It is ideal for mixing with flank meat to get a balanced mixture, and our hamburgers come from this piece.

AGED: Fresh.
STATE: Refrigerated.
FORMAT: Whole forequarter.
APPROX. WEIGHT: 80 Kg.
STORAGE: Remove stockinette and store between 1°C and 3°C.
RECOMMENDATIONS: Ideal for butchers to get cuts such as brisket, chuck tender, chuck, and lean meat for burgers. We recommend little ageing for this piece if it is used for minced meat, making good use of it.



OX LEG



This cut comes from the rear leg of the animal, and in this case we get cuts that we use to cure and make our salt beef cecina, but the leg can be cut up for some very interesting cuts for catering and butcher's shops. Our legs can weigh up to 120 Kg, so they are enormous.

AGED: Fresh.
STATE: Refrigerated.
FORMAT: Whole leg.
APPROX. WEIGHT: 100 Kg.
STORAGE: Remove stockinette and store between 1°C and 3°C.
RECOMMENDATIONS: Ideal for butchers to get cuts such as rump cap, rump, knuckle or topside. We recommend 30 days of maturation for the whole piece. Then you can dress the leg and get extraordinary results.

CUTTING PROCESS / DEEP FREEZING

CUTTING PROCESS

The cut of the meat is very important; cutting clean surfaces, and not leaving hollows where a lot of moisture can accumulate.

I dress the forequarters almost immediately to make our wonderful oxburgers, and I hang the legs for around 20 or 30 days; I take out pieces from them that I use to make cecina, cured sometimes for over more than 4 years. I also get three interesting cuts: the rump cap, ox eye and rump steak. These cuts are great for grilling, and even for cooking at low temperatures.

I dry-age the flanks for about 45-80 days, depending on the animal. From there I get two exceptional pieces: the flank steak and the rib strip, with which all kinds of wonders can be done. The flank steak, which is the tip of the flank, is very good for grilling.

DEEP FREEZING

Freezing is the only system that will mean that the taste, colour, natural smell and the appearance of the product does not differ from the fresh product.

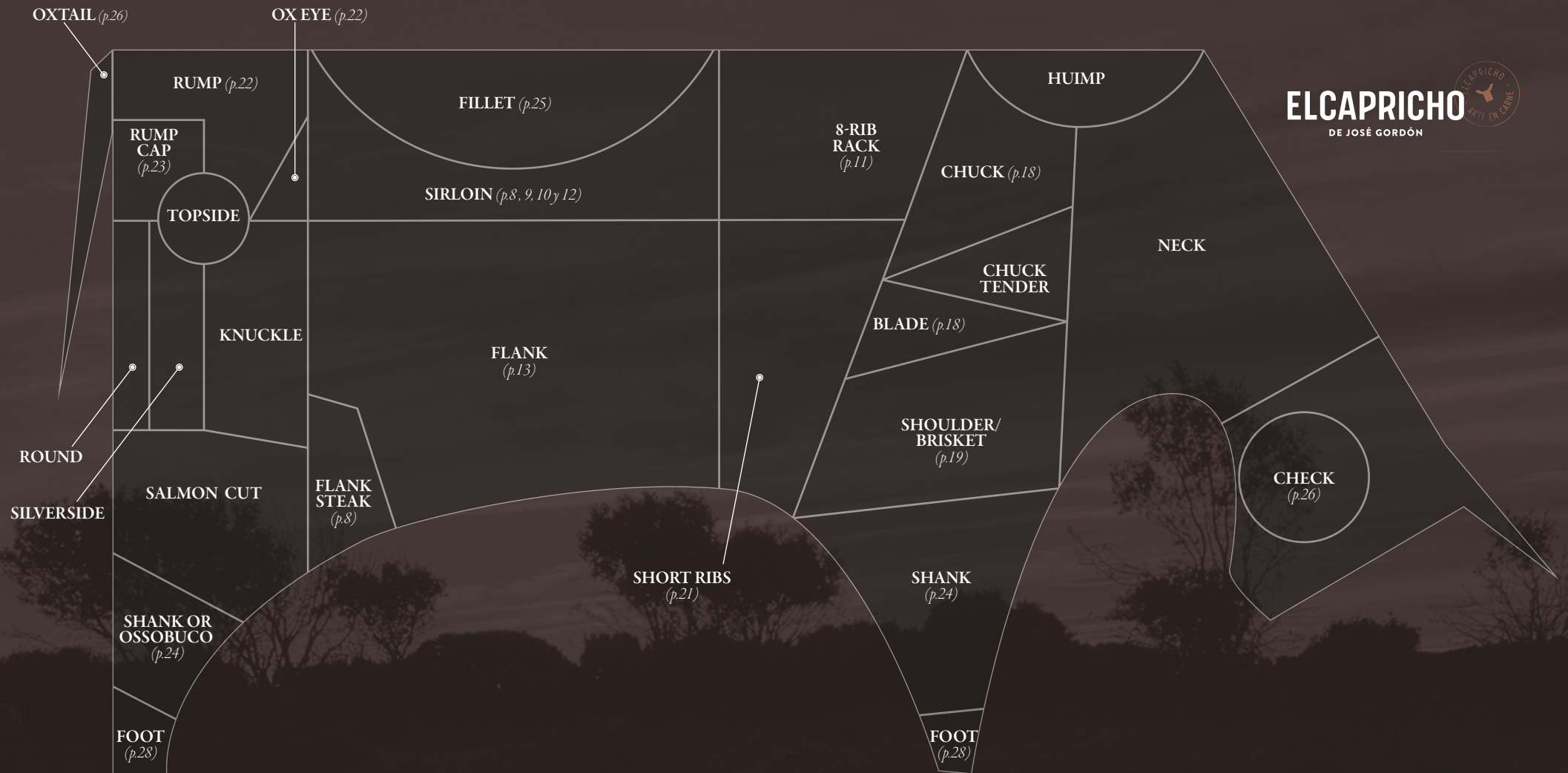
We use cryogenic systems, with pressurized nitrogen, which comes into direct contact with the meat product and forms an inert atmosphere around it, without leaving residue or altering its organoleptic condition.

When the freezing is extremely fast, as in our case, microcrystals form inside and outside the cell, balancing concentrations of liquid and preventing dehydration. This prevents breakage and loss by dehydration, ensuring the taste and appearance of the fresh product once defrosted.

It is the best guarantee of hygiene and quality.



OX CUTS





BLADE



This cut comes from the forequarter and has a lot of fat marbling. It has a characteristic central tendon, and comes from the part of the animal behind the shoulder blade. It weighs about 4 kg but can be bought as smaller cuts.

AGED: 10 days.

STATE: Deep frozen in liquid nitrogen.

FORMAT: Whole cuts, vacuum-packed.

APPROX. WEIGHT: 4 Kg.

STORAGE: Store at -18°C.

RECOMMENDATIONS: Defrost in the fridge 24/48 hours before use. Once the piece has been cut, always bring up to room temperature for 1 hour before cooking. It is very tender, juicy meat, so we use it for tataki or carpaccio and it is especially good for roasting because of its juiciness.



SHOULDER/BRISKET



This cut comes from the forequarter and has a lot of fat marbling. As it comes from a muscle that bears great weight, it has great texture. It weighs about 6kg but can be bought as smaller cuts.

AGED: 10 days.

STATE: Deep frozen in liquid nitrogen.

FORMAT: Whole cuts, vacuum-packed.

APPROX. WEIGHT: 6 Kg.

STORAGE: Store at -18°C.

RECOMMENDATIONS: Defrost in the fridge 24/48 hours before use. Once the piece has been cut, always bring up to room temperature for 1 hour before cooking. It is a cut of meat that works very well for steak tartare, breaded cutlets and stews. If we age it for about 10 more days, we get great steaks for grilling. (See recipe on page 50)



CHUCK



This cut comes from the forequarter and is the extension of the top sirloin towards the neck. It's a very tender, marbled cut of meat. The cuts are between 5 and 10 kg but we can prepare them in chunks as required.

AGED: 10 days.

STATE: Deep frozen in liquid nitrogen.

FORMAT: Whole cuts, vacuum-packed.

APPROX. WEIGHT: 4 Kg.

STORAGE: Store at -18°C.

RECOMMENDATIONS: Defrost in the fridge 24/48 hours before use. Once the piece has been cut, always bring up to room temperature for 1 hour before cooking. It is very tender, juicy meat. Especially good for roasting due to its juiciness, giving magnificent results for mince and burgers, and even for steaks. (See recipe on page 50)



LEAN MEAT



We call cuts from the forequarter lean meat, and they can be used for many different dishes. These cuts have hardly any fat, so to make burgers they are usually mixed with meat from the flank, which has a higher fat content.

AGED: 10 days.

STATE: Deep frozen in liquid nitrogen.

FORMAT: Whole cuts, vacuum-packed.

APPROX. WEIGHT: 14 Kg.

STORAGE: Store at -18°C.

RECOMMENDATIONS: Defrost in the fridge 24/48 hours before use. Once the piece has been cut, always bring up to room temperature for 1 hour before cooking. Perfect cuts for making burgers, mixed with flank for fillings for pasta, bolognese sauce and pasties. (See recipe on page 50)



OXBURGUERS



Our IQF oxburger (individually quick frozen) is minced, and moulded into a patty, and it has no other ingredient apart from a little salt. Lean meat from the forequarter is used to make it, as well as flank meat, which gives it juiciness because it has more fat.

AGED: 10 days.

STATE: Deep frozen in liquid nitrogen.

FORMAT: 200 gr flowpack.

APPROX. WEIGHT: 20 Kg. Boxes of 100 units.

STORAGE: Store at -18°C.

RECOMMENDATIONS: Defrost for 12/24h. Sear on both sides over medium-high heat, to seal the burger and preserve the meat juices. Let it rest and repeat the process so that it starts to warm up inside without overcooking the meat. It is a very delicate burger. (See recipe on page 50)



MINCED MEAT



Our IQF minced meat (individually quick frozen) is just that; meat from our oxen that does not contain any other ingredient apart from a little salt. To prepare it, lean meat from the forequarter is used as well as the flank, which gives it juiciness because it has more fat.

AGED: 10 days.

STATE: Deep frozen in liquid nitrogen.

FORMAT: Flowpack.

APPROX. WEIGHT: 500 gr.

STORAGE: Store at -18°C.

RECOMMENDATIONS: Defrost for 12/24h. Ideal for any pasta fillings, moussaka or bolognese sauce. It is magnificent for making classic meat pasties, and even as an ingredient for pizza toppings. For lasagna or cannelloni, it goes very well with mature and blue cheeses.



SHORT RIBS



This cut comes from the flank, between the fifth and eighth rib, and is sold as a whole piece on the bone (4 ribs). It has great fat marbling and makes a delicious roast.

AGED: 60 - 90 days.

STATE: Deep frozen in liquid nitrogen.

FORMAT: Whole cuts, vacuum-packed.

APPROX. WEIGHT: 5 Kg.

STORAGE: Store at -18°C.

RECOMMENDATIONS: Defrost in the fridge 24/48 hours before use. Always bring up to room temperature for 1 hour before cooking. It can be slow-roasted whole or deboned, and there are many ways of preparing it, both for the grill and for the oven. (See recipe on page 50)



CHURRASCO



Like the rib strip, this cut comes from the flank, between the fifth and eighth ribs and it is sold ready-cut into portions. It has great fat marbling and gives wonderful results.

AGED: 60 - 90 days.

STATE: Deep frozen, vacuum-packed.

FORMAT: Cuts of about 200 gr.

APPROX. WEIGHT: 1kg per pack.

STORAGE: Store at -18°C.

RECOMMENDATIONS: Defrost in the fridge 24/48 hours before use. Always bring up to room temperature for 1 hour before cooking. Can be barbecued or grilled, or roasted for the final browning that will increase the flavor and texture of the meat.



RUMP



The rump is in the leg; specifically where the end of the hip joins the bottom sirloin. It has a V-shape and in our oxen it weighs between 8 and 10 kg; we cut it into smaller chunks to make it easier to handle.

AGED: 20 - 40 days.

STATE: Deep frozen in liquid nitrogen.

FORMAT: 24 Kg box.

APPROX. WEIGHT: Vacuum-packed piece 1.6 Kg.

STORAGE: Store at -18°C.

RECOMMENDATIONS: Defrost in the fridge 24/48 hours before use. Always bring up to room temperature 1 hour before cooking. Fabulous for making steak tartare because of its great flavour and texture. Can also be served as a steak cooked on a baking stone, especially for very rare steaks. (See recipe on page 50)



OX EYE



This is a leg muscle that goes up from the knuckle to the rump and weighs between 2 and 3 kg. It is a meat that is very marbled and is very tender and juicy, so it is very popular.

AGED: 20 - 40 days.

STATE: Deep frozen in liquid nitrogen.

FORMAT: 22 Kg box.

APPROX. WEIGHT: Vacuum-packed piece 1.2 Kg.

STORAGE: Store at -18°C.

RECOMMENDATIONS: Defrost in the fridge 24/48 hours before use. Always bring up to room temperature 1 hour before cooking. Great for making thin fillets, carpaccio, and for breaded cutlets. Can also be served as a steak cooked on a baking stone, especially for very rare steaks.



RUMP CAP/PICANHA



This is located in the leg, at the end of the silverside and below the rump. It is a muscle that joins the leg to the loin. It is a very small cut; you can get two pieces, approximately 3 kg each, from each animal.

AGED: 20 - 40 days.

STATE: Deep frozen in liquid nitrogen.

FORMAT: 22 Kg box.

APPROX. WEIGHT: Vacuum-packed piece 3 Kg.

STORAGE: Store at -18°C.

RECOMMENDATIONS: Defrost in the fridge 24/48 hours before use. Always bring up to room temperature 1 hour before cooking. Highly prized because it has a high percentage of marbling and is very tender and tasty. It is great for barbeque steaks, steak tartare or tatak.



HANGER STEAK



Very popular in France, it is a very scarce piece since each animal only has one. Also called onglet or butcher's steak. It is a cut located next to the kidneys, and though unattractive to look at, it is very tasty, tender and smooth-textured.

AGED: Fresh.

STATE: Deep frozen in liquid nitrogen.

FORMAT: 22 Kg box.

APPROX. WEIGHT: Vacuum-packed piece 1,5 Kg.

STORAGE: Store at -18°C.

RECOMMENDATIONS: Defrost in the fridge 24/48 hours before use. Always bring up to room temperature 1 hour before cooking. A highly prized, tasty cut. Trim out the central tendon and make smaller pieces or grill whole or barbeque very hot for a very short time.



SHANK



Ox shanks come from the forequarter and the hindquarter. This is very gelatinous, smooth meat, due to its high collagen content, and it is ideal for stewing. The shanks from our oxen weigh about 5 kg each, but we cut them up to make them easier to cook with.

AGED: Fresh.

STATE: Deep frozen in liquid nitrogen.

FORMAT: 25 Kg box.

APPROX. WEIGHT: Vacuum-packed piece 8 Kg.

STORAGE: Store at -18°C.

RECOMMENDATIONS: Defrost in the fridge 24/48 hours before use. Always bring up to room temperature for 1 hour before cooking. Very traditional for winter dishes and well known in León as an ingredient in 'cocido'. It is also good for salting and marinating, but it is best-known for a traditional-style stew.



OSSOBUCO



Cross-cut slices from the shanks are called ossobuco; they are thick and include the bone. It is a spectacular cut because of the size and the inner treasure of the bone marrow. Originally an Italian cut, its name means 'hollow bone', and it is highly recommended for stewing.

AGED: Fresh.

STATE: Deep frozen in liquid nitrogen.

FORMAT: 25 Kg box.

APPROX. WEIGHT: Vacuum-packed piece 1 Kg.

STORAGE: Store at -18°C.

RECOMMENDATIONS: Defrost in the fridge 24/48 hours before use. Always bring up to room temperature for 1 hour before cooking. Very traditional in winter dishes and well known in Italy as an ingredient in rice dishes. Normally we prepare it as a traditional slow-cooked stew.



FILLET/TENDERLOIN



One of the finest parts of the animal, the sirloin from our oxen and working cows has great flavour and quality, as they are old animals. We dry-age our sirloins for 20 or 20 days with the kidney fat, so that they acquire flavour and tenderness. Our ox and beef sirloins include both ends of the cut.

AGED: 20 days.

STATE: Deep frozen in liquid nitrogen.

FORMAT: 20 Kg box.

APPROX. WEIGHT: Vacuum-packed piece 1.8 to 6 Kg.

STORAGE: Store at -18°C.

RECOMMENDATIONS: Defrost in the fridge 24/48 hours before use. Always bring up to room temperature for 1 hour before cooking. It is a very versatile piece, and is good fried, grilled, roasted whole, chopped with a knife for steak tartare, or even for a carpaccio with a lot of flavor. It is possibly the tenderest and most highly valued part of the animal.



CHEEKS



We sell the cheeks of our oxen and our cows. They have a high content of collagen, which makes them very tender and allows us to shred the meat and make many different dishes. It is a rare cut of beef that is highly appreciated in the kitchen.

AGED: Fresh.

STATE: Deep frozen in liquid nitrogen.

FORMAT: 10 Kg box.

APPROX. WEIGHT: Vacuum packed.

STORAGE: Store at -18°C.

RECOMMENDATIONS: Defrost in the fridge 24/48 hours before use. Remove from vacuum packing 2-3 hours before cooking. Perfect for making a traditional stew with red wine or beer, or accompanied by Roquefort sauce. We can use the meat to make a filling for Chinese dumplings or Argentine *empanadas*.



OX TAIL



The tail of our oxen weighs between 1.8 and 2.4 kg and is delicious stewed. Hand cut on the joint. It is high in collagen, which makes it very smooth in the mouth and allows us to shred it and make it into many different dishes.

AGED: Fresh.

STATE: Deep frozen in liquid nitrogen.

FORMAT: 10 Kg box.

APPROX. WEIGHT: Vacuum packed.

STORAGE: Store at -18°C.

RECOMMENDATIONS: Defrost in the fridge 24/48 hours before use. Remove from vacuum packing 2-3 hours before cooking. Perfect for making a traditional stew with red wine, or shredded and used to make fillings for pasties, in rice dishes or even for pasta. Very versatile.



OX BONES WITH MARROW



Bone marrow is the spongy, whitish part found inside bones. These are large bones that we cut lengthwise so that we can grill them.

AGED: Fresh.

STATE: Deep frozen in liquid nitrogen.

FORMAT: 10 Kg bag.

APPROX. WEIGHT: 1 Kg bones.

STORAGE: Store at -18°C.

RECOMMENDATIONS: Cook from nearly frozen; sear open side of the bone on a high heat and quickly turn over. Cover the bone for a few minutes so that it melts and gets a smooth texture. Goes very well with citrus flavours and could also be accompanied by a classic tartare sauce.



BEEF CARPACCIO



This is a cut that is obtained from a beef loin that has been aged for a long time. Once the loin has aged, we strip it thoroughly until we get boneless pieces, both from the top loin and from the bottom loin. It is a product that is very complex in flavour, but simple in appearance.

AGED: 180 days.

STATE: Deep frozen in liquid nitrogen.

FORMAT: 20 Kg box.

APPROX. WEIGHT: 1.5 Kgs.

STORAGE: Store at -18°C.

RECOMMENDATIONS: Remove from the vacuum bag 20 minutes before preparing, cut very thin slices with a very sharp slicer; it is very important that the slices should be as thin as possible. Allow to warm up for 5 minutes on the plate, add a few flakes of salt and a few drops of oil. Goes very well with slices of marinated red tuna.



TRIPLE



Tripe is made from the two stomachs of the animal, the reticulum and the omasum. It is particularly delicate, differing from the tripe of younger animals. It can be made into slow-cooked traditional stews served in a paprika sauce.

STATE: Deep frozen, untreated.

FORMAT: Vacuum packed.

APPROX. WEIGHT: 6 Kg.

STORAGE: Store at -18°C.

RECOMMENDATIONS: Defrost in the fridge 24/48 hours before use. Wash the tripe well in warm water, dice small and cook in a pressure cooker for 45 minutes with a bay leaf and a teaspoon of paprika. Discard the cooking water. Combine with ox foot and nose for traditional dishes.



DEBONED OX FOOT



Beef foot is thick, robust and friendly. It has borne the weight and life of the animal; it is full of collagen and is smooth and delicate in the mouth. We sell it ready boned, and it opens the doors to a whole world in the kitchen.

STATE: Deep frozen, untreated.

FORMAT: Vacuum packed 4 units.

APPROX. WEIGHT: 7 Kg.

STORAGE: Store at -18°C.

RECOMMENDATIONS: Defrost in the fridge 24/48 hours before use. Wash the whole foot well in warm water, dice small and cook in a pressure cooker for 1 hour with a bay leaf and a teaspoon of paprika. Use the stock also; stews and traditional rice dishes can be enriched with its deep, umami flavour.



NOSE



The nose is a very fleshy, gelatinous part of the animal's face, and it has very little fat. It is very tender meat with great flavor and texture, and it opens up a world of possibilities in good hands.

STATE: Deep frozen.

FORMAT: Vacuum packed, 1 unit.

APPROX. WEIGHT: 2 Kg.

STORAGE: Store at -18°C.

RECOMMENDATIONS: Defrost in the fridge 24/48 hours before use. Wash the whole nose well in warm water, dice small and cook in a pressure cooker for 50 minutes with a bay leaf and a teaspoon of paprika. Use the stock also; stews and traditional rice dishes can be enriched with its deep, umami flavour.



HEART



The heart of our oxen is large and smooth. Properly cut, it has a soft texture and deep, true flavour. It is as if this part of the animal could help us understand its nobility and restrained power.

STATE: Deep frozen.

FORMAT: Vacuum packed, 1 unit.

APPROX. WEIGHT: 1.8 Kg.

STORAGE: Store at -18°C.

RECOMMENDATIONS: Defrost in the fridge 24/48 hours before use. Clean the ox heart by carefully removing the inner and outer sinews, and once the meat is clean, cut it into thin slices, heat a pan over a high heat and pour in olive oil, add the heart, lightly salt it and fry it. Accompany with a sauce to taste and potatoes.

CURED MEATS

OUR CECINA

Cecina or cured ox is a dish fit for kings, obtained from those of our animals which have accumulated the magical marbling of fat that melts in the mouth and floods our palate with flavour and undertones. The legs of our oxen are carefully cut up after 40 days dry-ageing and we take three cuts - topside, silverside and knuckle - we cover them in a mountain of salt and wait as long as the Master Curer thinks is right for each piece.

Then the first drying phase begins and the meat must settle at a constant temperature and controlled humidity for about 6 months.

In the last drying process, in our family wine cellar, the Master's art and knowledge for controlling the speed and direction of drying combines with the fat from the ox that will protect the surface.

Slow ageing, sometimes up to 4 years, is the perfect ally for achieving a sublime product. We serve it in whole pieces, in wedges or thinly sliced.

OTHER PRODUCTS

Remaining faithful to our philosophy, all our products, chorizo, salchichón, tongue and blood pudding are made as they were in the past, with time, patience and the finest ingredients, to obtain these flavors of yesteryear, of the countryside.





JOSÉ GORDÓN SELECT OX CECINA



This category of cecina (cured ox) is only and exclusively from the finest animals on our farm, with great fat marbling and flavor, which have had a special bond with José Gordón. Very few pieces are given this title, and only after rigorous selection, drying and curing. Fit for a king.

CURED: Up to 4 years.

STATE: Cured.

FORMAT: Vacuum packed blocks or slices.

APPROX. WEIGHT: 3 Kg – 80 Gr.

STORAGE: Cool, dry place, always below 15°C.

RECOMMENDATIONS: Remove the piece of cecina from the packaging and cut into wafer-thin slices by hand, or using a meat slicer (preferable) 10 minutes before eating. To store, it can be vacuum-packed again (recommended) or in cling film. Can be diced small to make croquettes or to put in salads, and it goes very well with duck foie gras served in small wafers.



PREMIUM OX CECINA



This category of cecina (cured ox) comes from animals over five years old, with curing processes that can take up to four years and although they are also highly marbled cuts, they do not reach the Select category.

A high percentage of our animals are given the premium category and are usually from silverside and knuckle cuts mainly.

CURED: Up to 4 years.

STATE: Cured.

FORMAT: Vacuum packed blocks.

APPROX. WEIGHT: 3 Kg.

STORAGE: Cool, dry place, always below 15°C.

RECOMMENDATIONS: Remove the piece of cecina from the packaging and cut into wafer-thin slices by hand, or using a meat slicer (preferably) 10 minutes before eating. To store, it can be vacuum-packed again (recommended) or in cling film. Can be diced small to make croquettes or to put in salads, and it goes very well with duck foie gras served in small wafers.



EXTRA OX CECINA



This is our most widely sold cecina (cured ox) because of its value for money, and it is mainly defined by its great flavour, although it has less fat marbling than the other categories. These are usually cuts from the topside. We guarantee the traceability of each piece, and that it has been cured for a minimum of 2 years.

CURED: Up to 4 years.

STATE: Cured.

FORMAT: Blocks.

APPROX. WEIGHT: 3 Kg – 120 gr packets.

STORAGE: Cool, dry place, always below 15°C.

RECOMMENDATIONS: Remove the piece of cecina from the packaging and cut into wafer-thin slices by hand, or using a meat slicer (preferably) 10 minutes before eating. To store, it can be vacuum-packed again (recommended) or in cling film. Can be diced small to make croquettes or to put in salads, and it goes very well with duck foie gras served in small wafers.



CURED TONGUE



Our cured ox tongue undergoes a long traditional curing, marinating and cooking process of up to two months. We also sell beef tongue. This is a cured product that is little known, which is particularly low in fat and has a unique flavour.

CURED: Up to 2 months.

STATE: Cured.

FORMAT: Whole piece, vacuum packed.

APPROX. WEIGHT: 800gr.

STORAGE: Refrigerated from 1°C to 3°C.

RECOMMENDATIONS: Remove the cured beef tongue from the vacuum pack and the foil covering, cut into thin slices and arrange on a plate, leaving at room temperature for 10-15 minutes before consumption. Add a little Extra Virgin Olive Oil and salt to taste, with a few drops of balsamic vinegar. Keep the rest in the fridge wrapped in cling film.



OX CHORIZO AND SALCHICHÓN



These are the two cured sausages par excellence in our province of León, both made from meat and beef fat mixed with Iberian pork fat, with an exclusive El Capricho recipe. Cold cured according to Leonese tradition. Products with an intense flavor and incomparable balance.

CURED: 4 months.

STATE: Cured.

FORMAT: Whole piece, vacuum packed.

APPROX. WEIGHT: 500gr.

STORAGE: Store in cool, dry place below 14°C.

RECOMMENDATIONS: Remove the piece from the vacuum packing, remove the casing that covers the chorizo or salami, and cut into thin slices by hand. Ideal product for cold cut platters as starters together with our cecina. They also go very well with a home-made tomato sauce to accompany pasta.

READY TO EAT / COOKED DISHES

READY TO EAT

Always made with meat from our oxen, this line of products comes from our desire to innovate and create ready-to-eat dishes.

From tinned tripe to our famous blood pudding, without forgetting our creamy croquettes made with cecina (cured ox) powder.

Our suppliers are small companies that take as much care of the product as if they were at cooking at home.

Our ready-to-eat products originate from that relationship, with the same passion for slow food that our clients value.

COOKED DISHES

This new project has come from wanting to bring El Capricho to your home and is a project in constant evolution, with the creation of new products.

We make traditional dishes daily without any preservatives and pack them in modified atmosphere packaging so that they arrive on your table as fresh as when they were cooked.

Lasagna, Bolognese sauce, meatballs... all the great traditional dishes, ready to eat.

Savour all the power of our oxen in these dishes.





STEWED OX TRIPE



Ox tripe, stewed in the traditional way with the nose and feet, to give a great texture and an elegance characteristic of our aged oxen, which are very special and clearly different from the tripe of younger animals. We turn this tripe into a traditional stew. Tradition in one single mouthful.

FORMAT: Tinned.

APPROX. WEIGHT: 420 grs.

STORAGE: Store in a cool, dry place.

RECOMMENDATIONS: We recommend heating the tripe over a low heat in a saucepan for 10-12 minutes until it boils, to thicken the sauce. Add salt and spice to taste. If using microwave, place the contents of the tin into a suitable container and heat for 2-3 minutes at maximum power.



OX BLOOD PUDDING



The blood pudding of León is a traditional product typical of the region, and the main ingredients are blood, fat from the kidneys of our oxen and onions. El Capricho, in its line of high-quality artisan products, presents its ox blood pudding, made solely with products derived from oxen. A recipe from yesteryear in a ready-to-eat format.

FORMAT: Glass jar.

APPROX. WEIGHT: Net weight 200 grs.

STORAGE: Once opened, keep in the refrigerator and consume within 48 hours.

RECOMMENDATIONS: We recommend heating the blood pudding over a medium heat in a saucepan or frying pan for 2-3 minutes, stirring gently with a wooden spoon. Accompany with toasted bread for spreading it on, and our El Chano red wine. It goes very well with rice and pasties.



OX CECINA CROQUETTES



Enjoy our delicious ox cecina croquettes, made with a fine bechamel sauce and cecina powder, which is produced using an artisan drying and texturing process. Perfect for an appetizer, a starter or for the youngest in the house to enjoy. Unique croquettes with all the flavor of El Capricho cecina that are easy to prepare.

STATE: Deep frozen.

FORMAT: Trays of 8 and 40 units.

APPROX. WEIGHT: 200 grs and 1 Kg/2Kg box.

STORAGE: Once defrosted, keep in the refrigerator and consume within 24 h.

RECOMMENDATIONS: We recommend taking them out of the freezer 20 minutes before cooking, and frying them for 3 minutes in abundant oil at 180°C. If you fry them frozen, fry them for 4 minutes at the same temperature until they are golden brown. Let them stand for 1 minute. In just a few minutes you can prepare some cecina croquettes without getting your hands dirty and with a perfect bechamel sauce.



STEAK TARTARE



Enjoy one of our special recipes from El Capricho Restaurant, a dish made with the best meat from the rump of our oxen. We carefully clean the meat so that it does not have any sinews or fat, only pure meat, and we also add a selection of the best ingredients until it is ready to eat. Made with a recipe that is exclusive to our restaurant; it is a starter that will not leave any diner indifferent.

STATE: Refrigerated.

FORMAT: Recyclable modified atmosphere packaging.

APPROX. WEIGHT: 250 grs.

STORAGE: Refrigerated. Once opened, consume within 24 hours.

RECOMMENDATIONS: Open the container, place the meat and the mixture in a bowl, add an egg yolk and mix gently together. Plate up and serve with toasted bread.



LASAGNA



Enjoy our precooked 100% ox artisan lasagna with its fine 3-cheese bechamel, and the traditional meat sauce that we stew for over an hour. A gourmet product ready to serve in a few minutes. Prepared daily to arrive fresh at your table, as it contains no preservatives.

STATE: Refrigerated.

FORMAT: Recyclable modified atmosphere packaging.

APPROX. WEIGHT: 750 gr. (2 servings).

STORAGE: Refrigerated. Once opened, consume within 24/48 hours.

RECOMMENDATIONS: Oven: Cut the lasagna in half and place in a dish suitable for the oven. Preheat the oven to 180°C and bake for 15 minutes.

Microwave: Remove from the container, cut the lasagna in half, place on a plate for 4 minutes at maximum power. Ideal if the microwave has a grill.



MEATBALLS



One of our star products, which everyone loves. Our meatballs are made with the best ingredients and meat from the forequarters of our oxen; they are very tasty, with an intense flavour. Prepared daily to arrive fresh at your table, as they contain no preservatives.

STATE: Refrigerated.

FORMAT: Recyclable modified atmosphere packaging.

APPROX. WEIGHT: 750 gr. (10/12 servings).

STORAGE: Refrigerated. Once opened, consume within 24/48 hours.

RECOMMENDATIONS: Pan: Place all the contents of the container with sauce in a covered pan and heat over a low heat for 7-8 minutes.

Microwave: Remove from container and place in a deep dish for 4 minutes at maximum power.



BOLOGNESE SAUCE



All the flavour and power of our animals are blended in our Bolognese sauce, made with the best ingredients and meat from the forequarters of our oxen. Ideal for fillings, pasta and lasagna. Prepared daily to arrive fresh at your table, as it contains no preservatives.

STATE: Refrigerated.

FORMAT: Recyclable modified atmosphere packaging.

APPROX. WEIGHT: 500 gr.

STORAGE: Refrigerated. Once opened, consume within 24/48 hours.

RECOMMENDATIONS: Pan: Place all the contents of the container with sauce in a covered pan and heat over a low heat for 7-8 minutes.

Microwave: Remove from container and place in a deep dish for 4 minutes at maximum power.

OUR WINES

The "***El Chano***" project comes from the recovery of our old vineyards, most of them centuries-old and all with free-standing goblet-pruned vines, in the middle of the Jamuz Valley.

We use traditional organic viticulture techniques in our vineyards to produce Mencía, Garnacha and Prieto Picudo grapes, which offer us fine, fruity wines full of the ripe red and black fruit, as well as wild flavours and a slightly mineral aftertaste. They are medium bodied wines with a touch of tannin, as they are aged in French oak barrels for 12 months.

These wines come from vineyards that lay abandoned for more than 20 years, which meant that the soil stayed intact and full of intense bioactivity.

We have developed our own range of wines, and apart from ***El Chano***, we produce ***Valdecedín*** and ***Viña de Uta***.





EL CHANO

Our El Chano wine comes from the recovery of our old vineyards, most of them centuries old. We use traditional organic viticulture techniques in our vineyards to produce Mencía, Garnacha and Prieto Picudo grapes, which give us a fine, fruity wine with hints of ripe red and black fruit and wild flavours, aged in French oak for 12 months. An ideal wine to accompany any of our steaks, or cured meat.

TYPE: Red.

VOLUME: 750ml bottle. Case of 6.

VINTAGE: 2018 and 2019.

ALCOHOL CONTENT: 14% Vol.

STORAGE: Serve between 14 and 16 °C.

RECOMMENDATIONS: Any type of red meat, carpaccio, sausages and cured meats. A very pleasant, drinkable wine.



VALDECEDÍN

Named for the highest plot we have, at more than 800 metres. At the top of a small hill, it is buffeted by gusts of wind and gets the frosts first. The cherry red colour of this wine brings back memories of my childhood when I took care of the more than 50 cherry trees that were next to the vineyard.

TYPE: Red.

VOLUME: 750ml bottle. Case of 6.

VINTAGE: 2018 and 2019.

ALCOHOL CONTENT: 14% Vol.

STORAGE: Serve between 14 and 16 °C.

RECOMMENDATIONS: Any type of aged red meat, carpaccio and cured meats. A complex wine with many fruity flavors and notes.



DE LA VIÑA DE UTA

This is a very new wine, and we still have a lot to learn about it by observing and getting to know it. Made from the Palomino grape variety. It is the result of our constant drive to understand the land, the almost hundred-year-old vineyards on clay soils with quartz and quartzite.

TYPE: White.

VOLUME: 750ml bottle. Case of 6.

VINTAGE: 2018 and 2019.

ALCOHOL CONTENT: 14% Vol.

STORAGE: Serve between 14 and 16 °C.

RECOMMENDATIONS: Carpaccio, cured meats, rice dishes and all kinds of fish. A cool, elegant wine.

ARTISAN PRODUCTS

This section is the result of our incessant search to work with people who love the land and authentic craft products.

We search for small artisan workers who understand the value of the old, the rustic, the real, and then we sit down to chat with them and create unique objects.





OX HIDE



Each hide is unique and has its own personality; they are soft to the touch and are an impressive, magical size (2.5 metres by 2.3 metres). After a tanning process of many days, the artisan finishing touch is given. Owning one is owning something grand, and we offer different colours as each animal is unique.

FORMAT: Tanned hide with hair.

COLOUR: Dark brown, light brown, cream and black.



CHOPPING BOARDS

LABYRINTH Board.

A unique gift. Hand-made exclusively for El Capricho from beech, cherry and jatoba wood. Who knows time better than trees, the hardwood trees our boards are made of. Handcrafted with end-to-end wooden boards, they are designed to withstand the passage of time.

FORMAT: 36 cm. in diameter and 5 cm. high. Weight 2.8 Kg.

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OX Board.

Hand-made exclusively for El Capricho from beech wood in the shape of an ox. Who knows time better than trees, the hardwood trees our boards are made of. Handcrafted with end-to-end wooden boards, they are designed to withstand the passage of time.

FORMAT: 42 cm. long and 22 cm. wide. Weight 1.2 Kg.



RECIPES

How to grill
your chop



How to cook your
chop without a grill



How to slow
cook your boneless
short ribs



A flank steak
recipe



How to cut your
top sirloin chop



How to cut your
bottom sirloin chop



Recipe with
chuck steak



A shoulder/ brisket
recipe



How to make a Steak
tartare El Capricho



How to cut rump
steak to make fillets



Recipe with
ox shank



See more recipes



How to cook your
oxburger



How to cook a
sirloin steak



"The cook's dilemma: The sad poet writes poems and makes you cry. The sad painter paints pictures and moves you. The sad musician composes songs and makes you sing. The sad cook... is forbidden to cook"

Gastón Acurio



Refrigerated and deep-frozen delivery
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©Cárnicas El Capricho
T · +34 987 63 22 99
comercial@bodegaelcapricho.com



Telf. +34 987 632 299
comercial@bodegaelcapricho.com