

SIBARITA RANGE



Sibarita is our range of products stored in glass jars. Some of the advantages of this range are its elegant presentation, a long shelf life and optimum preservation of the product, thanks to the jar and being vacuum packed.





ROASTED



Artisan roasted nuts, prepared in small batches over the fire. We only use the best and most flavourful raw nuts (such as Largueta almonds) since they add to the taste of the final product.

We create our roasted nuts as we always have done, in a rotating drum. The nuts rotate around the fire, within the rotating drum, where they remain for the time necessary to attain the optimal point of roasting and their characteristic flavour. This traditional roasting is the only method possible to give the product the authentic, traditional roasted flavour that is typical of our country. The flavour of the final product is an intense and aromatic roasting, quite different from the industrial roasting process where the roasting point is much less intense.





ROASTED

MAIN GASTRONOMIC USES

They are a healthy snack or dessert, perfect for winter time and cool weather. As a dessert, serve them accompanied with other nuts (roasted and raw) and a small glass of sweet wine. It's almost a ritual: we peel them with our fingers and we eat them as we drink and talk to each other, until tea or coffee arrives.



ROASTED LARGUETA ALMOND 100 g.

CODE 102080315 | UNITS/BOX 1 x 6



ROASTED BLANCHED LARGUETA ALMOND 100 g.

CODE 102010330 | UNITS/BOX 1 x 6

ROASTED LARGUETA ALMOND 100 g.

The Langueta almond, with its long pointed shape, is the best variety for roasting, a process that intensifies its flavour. A very traditional product of Catalonia, we eat it as a snack. Also as a dessert, accompanied with other nuts and sweet wine.

Be careful: you must peel it before eating! (also available without peel)

ROASTED HAZELNUT 100 g.

Our traditional roasting enhances the flavour of the best select Catalan hazelnuts. A very traditional product of Catalonia, we eat it as a snack. Also accompanied with other nuts and sweet wine, as a dessert.

Be careful: you must peel it before eating! (also available without peel)



ROASTED HAZELNUT 100 g.

CODE 102080317 | UNITS/BOX 1 x 6



ROASTED BLANCHED HAZELNUT 100 g.

CODE 102020114 | UNITS/BOX 1 x 6



SALTED



We create our salted products in small batches, in a traditional manner. They are cooked to perfection with vegetable oil and are seasoned with sea salt. We only use the best and most flavourful nuts (carefully selected based on their variety, size, origin, flavour, appearance, etc.) since they contribute to the flavour of the final product. Discover our variety of salted products, from traditional salted Marcona almonds, to the cocktails that we prepare to be enjoyed as a delicious appetizer, to recipes created by us, such as salted shelled pistachios.





SALTED

MAIN GASTRONOMIC USES

*Eat them as a snack.
Serve them as an
appetizer; share
them with your
family and friends!*



SALTED MARCONA ALMOND 100 g.

CODE 102080316 | UNITS/BOX 1 x 6

SALTED MARCONA ALMOND 100 g. (S/16 SIZE)

Even and rounded in shape, Marcona almonds are the most appreciated variety around the world for their quality and flavour. Cooked in small amounts and salted with sea salt. Eat as a snack or serve as an appetizer.

SALTED CASHEW NUT 100 g.

The most select cashew nuts, once roasted and salted with sea salt, are a perfect snack or appetizer.



SALTED CASHEW NUT 100 g.

CODE 102070309 | UNITS/BOX 1 x 6

SALTED MACADAMIA NUT 100 g.

Top quality Australian macadamia nuts (grade "O"), salted with sea salt. One of the most select snacks or appetizers.



SALTED MACADAMIA NUT 100 g.

CODE 103080210 | UNITS/BOX 1 x 6



SALTED PEANUT 115 g.

CODE 102080319 | UNITS/BOX 1 x 6

SALTED PEANUT 115 g.

The peanut is a delicious snack or appetizer. Cooked in small batches and roasted with sea salt.



SALTED

MAIN GASTRONOMIC USES

*Eat them as a snack.
Serve them as an
appetizer; share
them with your
family and friends!*

SALTED COCKTAIL 100 g.

It contains: salted Marcona almonds, salted peanuts, salted cashew nuts and salted macadamia nuts. Eat as a snack or serve as an appetizer.



SALTED COCKTAIL 100 g.

CODE 102080318 | UNITS/BOX 1 x 6



SALTED COCKTAIL WITH CRANBERRIES 100 g.

CODE 102060220 | UNITS/BOX 1 x 6

SALTED COCKTAIL WITH CRANBERRIES 100 g.

It contains: salted Marcona almonds, salted peanuts, salted cashew nuts, salted macadamia nuts and dried cranberries. Discover this surprising combination! Eat as a snack or serve as an appetizer.



SALTED SHELLED SPANISH PISTACHIO 100 g.

CODE 102060002 | UNITS/BOX 1 x 6

SALTED SHELLED PISTACHIO 100 g.

Shelled Spanish pistachios, cooked in small amounts and salted with sea salt. Experience the taste! Eat as a snack, serve as an appetizer or on top of pâté to obtain a delicious canapé.



SUGAR COATED

Nuts coated in burnt sugar.

Some people can confuse them with similar nuts that are sold at Christmas markets in some countries like Germany. Certainly, the appearance is almost identical, but not the taste! One of the biggest differences is that our sugar coated nuts must be eaten when they are completely cold. Plus, they are only made with sugar and they don't have vanilla or other flavourings.



Our sugar coated products are confectionery specialties that are made by covering nuts in melted sugar (not to be confused with caramelized products, another of our specialties, in which the nuts are covered in a much thinner layer of sugar and honey).

Crit d'Or's sugar coated products are handmade, slow cooking very small batches of the finest nuts over fire with sugar and mineral water. These are some of the most prized specialties of our company, thanks to the handmade process used and their characteristic flavour.

At Crit d'Or we don't sell sugar; we sell sugar coated products. Therefore, our recipes include a larger quantity of nuts than sugar. We only use the finest and most flavourful raw materials (such as Largueta almonds) since they contribute to the flavour of the final product.

We believe that a good sugar coated product should not merely taste like sugar, but the heart of the candy (the nut) should shine through. Therefore, we use only the best ingredients, less sugar and we cook small batches of products for approximately 1 hour, over a slow fire.





SUGAR COATED

MAIN GASTRONOMIC USES

Serve them with tea or coffee. Also as a dessert, alone or accompanying other nuts and chocolates. Use them for decoration on all types of desserts. Or just eat them as a delicious snack!

SUGAR COATED LARGUETA ALMOND 100 g.

Spanish Langueta almonds are the best variety for sugar coating. It is the most typical and traditional sugar coated product from Barcelona. One of our best-sellers. Try them with tea or coffee, on their own or accompanied with other sugar coated and chocolate coated nuts.



SUGAR COATED LARGUETA ALMOND 100 g.

CODE 102080300 | UNITS/BOX 1 x 6

SUGAR COATED HAZELNUT 100 g.

Handcrafted sugar coated hazelnuts. Cooked slowly in a drum, following our artisan method. Try them with tea or coffee, on their own or accompanied with other sugar coated and chocolate coated nuts.



SUGAR COATED HAZELNUT 100 g.

CODE 102080321 | UNITS/BOX 1 x 6

SUGAR COATED PEANUT 100 g.

Discover real handcrafted sugar coated peanuts. They're not what they seem!



SUGAR COATED PEANUT 100 g.

CODE 102080308 | UNITS/BOX 1 x 6

SUGAR COATED SPANISH PISTACHIO 100 g.

A new product created by Crit d'Or, launched with great success. Discover its surprising deep taste! Try them with tea or coffee, on their own or accompanied with other sugar coated and chocolate coated nuts.



SUGAR COATED SPANISH PISTACHIO 100 g.

CODE 102080002 | UNITS/BOX 1 x 6

SUGAR COATED MACADAMIA NUT 90 g.

The sweetest macadamia nuts, another of our originals recipes.



SUGAR COATED MACADAMIA NUT 90 g.

CODE 102080426 | UNITS/BOX 1 x 6



CARMELISED

Do you know the difference between “sugar coated” and “caramelised” nuts?

CARMELISED:
nuts bathed with a very thin coating of sugar and honey.

SUGAR COATED:
nuts coated in burnt sugar (it's a thicker coating than in caramelised nuts). Sugar coated nuts are known in Spain as “garrapiñadas”.



Our caramelised products are confectionary specialties that are obtained by bathing the nuts in a very thin layer of sugar and honey (not to be confused with the sugar coated products, another of our specialties, in which nuts are covered in a slightly thicker layer of melted sugar). To create Crit d'Or's caramelised products, we use an original recipe and a handmade process that was developed over the years by our company, allowing us to achieve a thin and brilliant caramelised product with a unique flavour.

We cook only small batches of nuts, sugar and honey for approximately 1 hour, without using either oil or frying the product, as is done in some industrialized caramelised products. We use very little sugar in order to obtain a very thin layer; thus, first the caramelisation flavour is noted, followed immediately by the taste of the nut. It is the perfect balance for those wanting a bit of sweetness with their nuts. These caramelised products are some of the most prized specialties of our company, thanks to the handmade process used and their characteristic flavour.





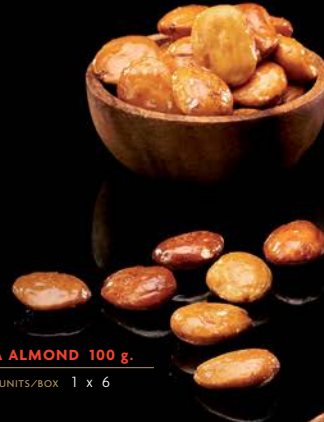
CARAMELISED

MAIN GASTRONOMIC USES

Caramelised nuts:
*Eat them as a snack.
As a dessert, put
them on whipped
cream or ice-cream,
an accompaniment
and decoration on
all types of desserts
and ice-creams.*

CARAMELISED MARCONA ALMOND (S/16 SIZE) 100 g.

The Marcona almond, due to its flavour, is the best variety for caramelising.



CARAMELISED MARCONA ALMOND 100 g.

CODE 102080451 | UNITS/BOX 1 x 6

CARAMELISED WALNUTS 80 g.

Try them as a dessert: put them on top of whipped cream or ice-cream, crêpes, an accompaniment and decoration on all types of desserts and ice creams.



CARAMELISED WALNUTS 80 g.

CODE 102080100 | UNITS/BOX 1 x 6



CARAMELISED MACADAMIA NUT 100 g.

CODE 102080404 | UNITS/BOX 1 x 6

CARAMELISED MACADAMIA NUT 100 g.

Our caramelisation enhances the flavour of the premium Australian macadamia nuts (grade "O").

CARAMELISED CASHEW NUTS 100 g.

Selected cashew nuts, with our characteristic caramelisation.



CARAMELISED CASHEW NUTS 100 g.

CODE 102080250 | UNITS/BOX 1 x 6

CARAMELISED HAZELNUT 100 g.

The most select Mediterranean hazelnuts, caramelised following our original recipe.



CARAMELISED HAZELNUT 100 g.

CODE 102080799 | UNITS/BOX 1 x 6



CARAMELISED

MAIN GASTRONOMIC USES

Caramelised nuts:
Eat them as a snack. As a dessert, put them on whipped cream or ice-cream, an accompaniment and decoration on all types of desserts and ice-creams.

Caramelised sunflower seeds and caramelised sesame: we created them specially for cooking. You will discover some of our recipes on the next page. *Caramelised sunflower seeds are also a tasty snack!*



CARAMELISED PECAN NUTS 90 g.

CODE 102080493 | UNITS/BOX 1 x 6

CARAMELISED PECAN NUTS 90 g.

Try our delicious caramelised pecan nuts and be surprised by their taste.

CARAMELISED COCKTAIL 80 g.

It contains: caramelised walnuts, caramelised Marcona almonds, caramelised hazelnuts, caramelised cashew nuts and caramelised macadamia nuts.



CARAMELISED COCKTAIL 80 g.

CODE 102080201 | UNITS/BOX 1 x 6

CARAMELISED SUNFLOWER SEEDS 110 g.

They are not only a tasty snack, they are a perfect ingredient for healthy salads. Try them also with yoghurts, for chocolate-making, as a topping, etc.



CARAMELISED SUNFLOWER SEEDS 110 g.

CODE 102080212 | UNITS/BOX 1 x 6



CARAMELISED SESAME 100 g.

CODE 107010321 | UNITS/BOX 1 x 6

CARAMELISED SESAME 100 g.

Perfect for cooking. Try it with smoked salmon (coat smoked salmon dices in caramelised sesame, you'll have a surprising starter for a meal with family or friends). Put it in your salad, on pâté, tuna, in soups, etc.



CHOCOLATE SPECIALITIES



Our chocolate specialities are all handmade, following the original recipes that Crit d'Or has developed over the years, based on the best ingredients: chocolates, pralines, honey, nuts... all carefully selected based on our quality commitment. The chocolate that we use contains 100% cocoa butter. We do not include any other fats or fat substitutes. Each chocolate coating has a distinct smell and taste based on the quality and country of origin of the cocoa used for its creation. Therefore, we only use chocolate made from the finest cocoas. The nuts, carefully selected based on size, quality and origin, are previously caramelised; this step, which Crit d'Or adds to the usual process, provides texture to the final product as well as a characteristic flavour.





CHOCOLATE SPECIALITIES

MAIN GASTRONOMIC USES

Serve them with tea or coffee. Eat them as a dessert, on their own or accompanying other nuts. Chocolate products are a perfect gift for special occasions.

MARCONA ALMOND PEARLS 110 g.

Caramelised whole Marcona almonds (s/16 size), coated in white chocolate and cocoa powder. One of the most typical products of Catalonia, which you can find in almost every pastry shop. Discover our original recipe. Serve them with tea or coffee. Eat them as a dessert.



MARCONA ALMOND PEARLS 110 g.

CODE 102080216 | UNITS/BOX 1 x 6

HAZELNUT PEARLS 100 g.

Caramelised hazelnuts, coated in white chocolate and cocoa powder. Serve them with tea or coffee. Eat them as a dessert.



HAZELNUT PEARLS 100 g.

CODE 102080309 | UNITS/BOX 1 x 6



HAZELNUT CHOCOLATES 100 g.

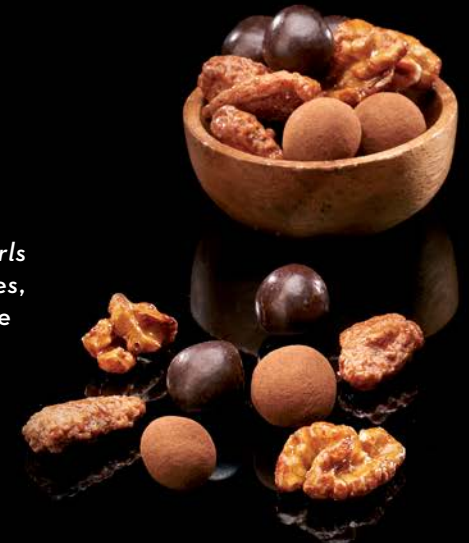
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HAZELNUT CHOCOLATES 100 g.

Caramelised hazelnuts, coated in dark chocolate (70% cacao minimum). Serve them with tea or coffee. Eat them as a dessert.

CAPRICIS 100 g.

Caramelised walnuts, sugar-coated Largueta almonds, hazelnut pearls and hazelnut chocolates, all presented in diverse superimposed layers. A perfect gift for special occasions. A dessert for sharing and for serving with tea or coffee.



CAPRICIS 100 g.

CODE 102080305 | UNITS/BOX 1 x 6