

todo de Canarias

In the Canary Islands there is a wide range of products with exquisite taste and distinctly different characteristics that have evolved from the special geographical and climatic conditions of the islands and make them unique in the world.

Opción todo de Canarias offers comprising the various foods to have its origin in the Canary Islands, such as Mojo, Almogrote, Palm Honey, Dulces Gomeros, wines, goat cheese and much more, under constant observance of the traditional methods of processing and maintaining the same high quality.

All our products meet three essential values for the modern cook and our food: Traditional manufacturing, 100% natural product, Highest-quality.

Opción Marketing & Consultores knows the value of the products of the islands and therefore has built a bridge between the islands of eternal spring and the Iberian Peninsula, Europe and the rest of the world to allow that these products can be enjoyed in other corners of this planet, that are so special and uniquely made only in the Canary Islands.

Because there are flavors that can not be imitated ... "Opción, todo de Canarias"

opción
todo de Canarias

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la gomera sweets

Gomera Sweets are made entirely by hand, according to old recipes handed down from generation to generation, enhancing the reputation as a quality product.

Under the name, Dulces Gomeros', these sweets include a wide range of pastries and cakes, butter cakes, bilan-cake, cake rosina, morones, cheese cake, biscuits burras, rosquete de vichy, gofio cookies, almonds, cocadas, etc.

palm honey

Typical product of the island of La Gomera (Canary Islands, Spain), obtained from the juice of the Canary date palm, also known as sugar cane. It is a natural product to 100 percent, with no additives or preservatives, produced according to ancient tradition, and is combined with special desserts and cheese.

The palm honey has special qualities, he is very nutritious and has a balanced proportion of calories and high in essential trace elements, with elevated levels of copper, iron, phosphorus, magnesium, potassium, sodium and zinc, all essential elements for our body.



wine

Canary wines are on par with the best wines and have the added attraction that they are produced in small traditional wineries. One of the main climatological features that helps the production of these wines, is the influence of the trade winds that carry enough moisture, which is advantageous for the vineyard. The Atlantic, which helps prevent the drying out of the ground compensated for the lack of rainfall in the archipelago.

The floors, which grow on the vines are of volcanic origin with a high content of minerals, which makes them particularly fruitful, and gives them a unique quality. In addition to these wines with the original seal (Denomination of Origin), the famous wines of La Gomera must be mentioned.



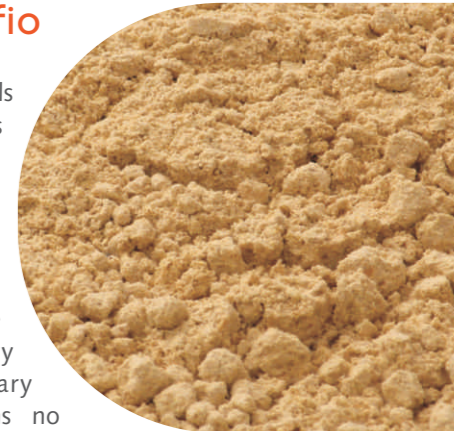
mojos

Mojo sauces are typical of the Canary Islands. Highlights are the pepper-Mojo, either sharp or soft and aromatic coriander-mojo. In addition to these traditional mojo sauces there are albahaca or basil.



gofio

Gofio is a meal made from toasted cereals (millet, wheat, oats, rye, barley, etc.) that has its origins in the Canary Islands. It is a typical old Spanish food, of Berber origin, and has been used by native (Guanches) as a fundamental part of their nutrition. Gofio is a food full of vitamins, protein, fiber and various minerals that are essential for the daily diet, so this product is especially appreciated for its interesting culinary properties. This natural product contains no artificial colors or preservatives.



almogrote

The Almogrote is a primary product of the island of La Gomera. A culinary treasure, famous for its intense flavor, its traditional character and traditional handmade production.

Almogrote is a typical pie based on a typical cheese, very tasty and slightly spicy. For production the mature cheese have to be grated finely and mixed with hot paprika, and flavored by garlic and extra virgin olive oil.

