

Can 
Bech®

FRUIT PRESERVES

IMPORTER: SAMORA'S, CONCORD, ON
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FINE HANDMADE
PRODUCTS FROM SPAIN



THE ORIGINS OF CAN BECH

HISTORY

The Restaurant Can Bech was opened in 1981 by the hand of the Bech's family, with a huge success and reputation in the area. One of the most famous dishes was the desert: "Recuit de drap amb figues de l'Empordà". This was a typical fresh cheese, made of sheep milk, with caramelized figs in syrup.

This is how the famous figs from Can Bech began. Due to the demand of the clients, the Bech family thought to put their famous figs in glass jars, and sell it to the restaurant customers. This product had a huge success and they started selling through the rest of Spain and even to some European countries.

The line of products grew and was enlarged with the fruit preserves, jellies, chutneys, and sauces. Every year Can Bech launched new products to delight their clients.



MEDITERRANEAN SPECIALITY BY CAN BECH

FRUITS IN SYRUP

Figs and plums are an outstanding meal in the Mediterranean diet. These fruits were consumed in the ancient Roman Empire and in the Classic Greece; they were considered a delicacy, just for some worthy people.

Can Bech gives the best figs taken from exclusive plantations in the south of Spain, in Murcia. This way, it can gives an extraordinary product to its clients.

**CASE PACK: 6 SIZE: 300 G
SHELF LIFE: 4 YEARS**



CODE: CBFA-210

FIGS IN MARC DE CAVA BY AGUSTÍ TORELLÓ

The figs in marc de cava are sweet figs in syrup with a final touch of liqueur marc de cava, made of one of the best considerate liqueurs in Spain: L'Esperit, d'Agustí Torelló i Mata. They are perfect to go with Mascarpone or cream ice cream, or with cured cheese.



PLUMS IN MARC DE CAVA BY AGUSTÍ TORELLÓ

Plums in marc de cava are also caramelized in syrup with a final touch of liquor. They are ideal to go with coffee, nuts or praline ice cream.



CODE: CBFA-310



CODE: CBFA-110

CARAMELIZED FIGS IN SYRUP

This is the specialty of the house: whole caramelized figs in syrup. They are perfect to go with all kind of desserts or to decorate the best plates.



FRUITS AND COCOA

FRUITS AND CHOCOLATE JAMS

Can Bech has created a new line of products that will melt in pleasure the sweetest toothed. The combination of purest cocoa with the most refined fruits have created these 6 delicious combinations: raspberry with cocoa, fig with cocoa, pear and ginger with cocoa, mango with cocoa, apple with cocoa and orange with cocoa.

These tasty jams can be good for children and adults either in the breakfast or in the afternoon tea. They combine very well with ice creams, croissants with butter, cheese and chocolate mouse.

**CASE PACK: 6 SIZE: 290 G
SHELF LIFE: 4 YEARS**



RASPBERRY WITH COCOA

CODE: CBMC-610



FIG WITH COCOA

CODE: CBMC-310



PEAR AND GINGER WITH COCOA

CODE: CBMC-510



MANGO WITH COCOA

CODE: CBMC-410



ORANGE WITH COCOA

CODE: CBMM-410



SELECTED AND COLLECTED FOR YOU

CLASSIC JAMS CASE PACK: 6 SHELF LIFE: 4 YEARS

Can Bech fruit preserves are the result of the privilege land where the company is located, also of the best quality fruits and the years of experience in the Can Bech Restaurants' kitchen. Our jams are 100% natural, without artificial colors or additives, with the same great textures that our grandmothers made.



M11 LEMON-GRAPEFRUIT AND ORANJE JAM

This is an acid jam ideal to go with chocolate, with a beef Carpaccio or with butter cookies.



CODE: CBMM-1110



M6 RASPBERRY

Raspberries are rich in vitamin C and fiber. Is very healthy and suitable for children, they will love it! It is ideal to eat with iogurt, like a coating-jam or stuff for a cake.



CODE: CBMM-610



M15 MIRTIL (BILBERRY)

This fruit is very rich in vitamin C and antioxidants that gives them the blue characteristic color. It is ideal to make sauces for meat and vinaigrettes for salads.



CODE: CBMM-1510



M18 BITTER ORANGE

Made with bitter orange from Sevilla, this jam gives good quantity of vitamin C and it is ideal to combine with smoked salmon, with toasts with butter or with fruit vinaigrette.



CODE: CBMM-1810



M19 PEAR

Jam made with Girona pears, it is ideal to go with blue cheese, roast-beef or with a chocolate croissant.



CODE: CBMM-1910



M20 FIGS

Made with the figs of the Murcia plantations. Can Bech makes this delicious jam like a specialty product. It is ideal with Roquefort or gorgonzola cheese or with a macadamia nut ice cream.



CODE: CBMM-2010



M21 TOMATO

The jam tomato is a Spanish specialty, made with ripens tomatoes of the Murcia area. It is delicious with cod or goat cheese. It is ideal with a beef carpaccio too.



CODE: CBMM-2110



M22 CARROT

The carrot jam is the perfect partner for a carrot pie, for a chocolate cake, with Parma cheese or with brownies.



CODE: CBMM-2210



THE EXOTIC TOUCH

CODE: CBJL-110 CASE PACK: 6 SIZE: 290 G

ROSE PETAL JAM

In the Spanish cuisine, the cheese is always a main protagonist. Spain has innumerable kinds of cheese: manchego, cabrales, cured sheep cheese, torta del casar, etc. Can Bech would like to make a tribute to this ingredient from our culinary culture, and it has created the perfect partner for cheese: an aromatic jelly of rose petals from Morocco, perfect to accompany the cheese with a soft and delicate flavor.



THE SPANISH ROOTS

SAUCE

Our sauce line has six varieties, all typical from Spain: Salsa Brava, Salsa Alioli, Salsa Romesco, Salsa Xató, Green Tapenade made from 100% Arbequina olives, Black Tapenade made from 100% olives from Aragón region.

CASE PACK: 6 SHELF LIFE: 2 YEARS



BRAVA SAUCE (tpycal Spanish)

Is one of the most famous sauce from Spain. It is made with garlic and pepper, and it is quite hot. It is perfect to go with barbecue meat or vegetables.



CODE: CBSL-210



ALLIOLI SAUCE (tpycal Catalan)

Is made from garlic and olive oil. It is quite hot too, but it combines very well with roasted meat like pork, veal or poultry, with hamburgers, meat and pepper brochettes.



CODE: CBSL-110



ROMESCO SAUCE (with extra olive oil)

Is original from Tarragona, it is very healthy sauce, ideal for vegetables and salads. It makes them very tasty!



CODE: CBSL-310

THE SPANISH ROOTS



XATÓ SAUCE

This tapenade is a sauce made from toasted nuts and almonds, bread, vinegar, olive oil and ñora (Spanish small pepper). It is perfect to accompany vegetables and grilled fish.



CODE: CBSL-410



100% Arbequina green olives

This tapenade is made from 100% Arbequina olives, which give a characteristic flavor from this typical variety from Catalonia.



CODE: CBSL-510



100% Aragón black olives

Tapenade is made from 100% Aragón olives, which give a characteristic flavor from this typical variety of olives.



CODE: CBSL-610