



Dan NICETO

ARGENTINE GOURMET SAUCES WITH A

TOUCH OF INTERNATIONAL FUSION





GOURMET ARGENTIN SAUCES FOR THE BEST MEATS IN THE WORLD





Don NICETO



ABOUT US

We are a young company dedicated to the production of Maximum quality, based on original recipes from the kitchen Argentina with influences of the kitchen of other places of the world. This Is currently called fusion cuisine.

We seek to use the highest quality ingredients and purity, so that Our customers can enjoy dishes as similar as possible To those of the best restaurants of the fusion cuisine of latin america.

We are inspired by the great chefs of our region who revalorize the recipes Old and add touches of globality.

We are fascinated by spices. We believe that a very good dish becomes An excellent dish with the use of the correct spices.

We are Latin Americans, the place of the world that Christopher Columbus precisely "Discovered" while looking for spices!



BARBECUE SAUCE CHIMICHURRI STYLE

Best to marinate or spice up your best steaks.

The chimichurri is the dressing par excellence that is used in Argentina to flavor the meats. At home we used it as marinade, before roasting the grilled meats. It is an option, the other is to use it as a dressing on the plate with the cut of meat already cooked.

The origin of chimichurri is uncertain. Some say that it comes from the curry introduced by the English collectivity in Argentina and that was the creation for a certain Jimmy. Hence his name "Jimmy's curry" or his country pronunciation "chimichurri"

One option we hear is that it would be a Basque or Basque word and would be "tximitxurri". Although at least our Basque friends do not claim to know this term that could be ancient. Who knows...

Whatever the origin of chimichurri, it is a great way to spice up the best meats.



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MALBEC WINE AND CURRY BARBECUE SAUCE

Heat and spread over any beef. Slightly sweet and spicy.

After our initial introduction to hindi cuisine led by a great friend native of those lads, we discovered how wonderful curry is. We also learnt that quality curry can have more than a dozen different spices!

This malbec wine sauce was created to enjoy a delightful llama cooked in a "plow disc" for an event at a 5 stars hotel. To develop a more sophisticated flavour, we used our home-made curry, following a traditional Madras recipe, and it became an instant favorite! We hope you enjoy it as much as we do. It is a real fusion sauce, ideal for exotic meats, as well as more traditional ones like cows. (A plow disc is a typical cooking pan from Argentina. It is a farmer's plow that is used to cook!)



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MALBEC WINE BARBECUE SAUCE WITH PATAGONIAN APPLES

A malbec wine base with with the mild acidity of Patagonian apples. Best with pork.

Apples are certainly Patagonia's most typical fruit. The most abundant of all, at least.

Wine is also present in the region in Neuquen, Rio Negro and as far south as Chubut. So, making a sauce combining a malbec wine with apples, to marinate with deers and hoags of the region, we thought of that as a fantastic combination. In our picture, we also thought about a more simple option as well, with a pork cut this time. Enjoy!



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MALBEC WINE BARBECUE SAUCE WITH PATAGONIAN BLUEBERRIES

A malbec wine base with the sophisticated flavour of blueberries. Best with pork.

In the area we live in, Northern Argentina, blueberries are grown to be exported in counter-season with the Northern Hemisphere's autumn. Due to the abundance of this fine fruit, we choose fresh blueberries as a combination, along with mustard seeds and other spices. Blueberry sauce is particularly enjoyable and distinguished.



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WHITE WINE BARBECUE SAUCE WITH PINE MUSHROOMS

A white torrontés wine base, which is fruity and sweet, accompanied by the classy flavour of pine trees boletus. Memorable! Best with fish.

In Argentina, there is a wine varietal almost unique to this country as the white torrontes. Grown in the north, in the Calchaquí Valley, with strenght and finesse. It is a fruity altitude wine, around 2000 meters above sea level. A unique wine anywhere in the world

In that region, pine trees have been planted, where boletus mushroom grows, an exquisite species very much used in European cuisine.

Combining boletus with torrontés, bring a sweet sauce with unbelievably delightful flavor. We maridate it with fish, such as salmon (as in the picture) although we are also tempted to use the region's fish, as trouts.





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