



TASTY TREATS

THE INSPIRATIONAL MAGAZINE FROM DUROC D'OLIVES



#5

#5

Welcome to a world of flavour

A warm welcome to you, dear food-lover! Our fifth magazine is now ready. With these words and pictures, we aim to introduce you to the delicious products of Duroc d'Olives. You will discover more about our red-haired pig and its special-tasting meat. We kick off by presenting our range of fresh meat and charcuterie. You will surely pick up lots of ideas, as these pages are packed with mouth-watering pictures!

Duroc d'Olives
is recognised by:





A special breed...

The Duroc pig breed has its origins in the Red Durocs from New York and the Jersey Reds from New Jersey. You can instantly spot this pig, because of its **red coat** and **drooping ears**. A Duroc pig has **more intramuscular fat**, resulting in meat that is **more tender and tasty**.

The mission of our two pig-breeders

In 2008, Bart Mouton from Lochristi and Filip Van Laere from Kruisem set themselves a goal: to offer a more tender, juicy and healthy pork. These forward-looking pig-breeders have realised their vision, thanks to the smart cross-breeding of pig breeds and a specific feed mix.



... plus a unique feed

The feed for our Duroc d'Olives pigs is a mix of whole grains, soy and olive oil. Olive oil improves the tenderness and flavour of the meat, while the unsaturated oleic acid is also richer and better for the health.

*A Duroc pig that likes olive oil,
that's what we call a **Duroc d'Olives!***



For the restaurant sector, we only use Duroc d'Olives Rouge.
You can find more information on this on p.17.

Fresh meat



Abanico

Abanico means fan, referring to the shape of this juicy and tasty pork piece, from between the loin and shoulder.

Sold per 9 kg (3 x 3 kg)
0.2 kg - Sold per 3.2 kg (2 x 0.2 kg x 8)
Sample - Sold per 3 kg (1 x 3 kg)



Presa

Presa is also known as the 'rib-eye' of the pig. It is part of the neck with a high fat content. Delicious!

Sold per 9 kg (3 x 3 kg)
0.4 kg - Sold per 10 kg (8 x 0.4 kg x 3)
Sample 3 kg - Sold per 3 kg (1 x 3 kg)



Pluma

This triangular cut, also known as 'feather loin', offers an excellent balance between meat and fat. This makes pluma deliciously juicy and tender.

Sold per 9 kg (3 x 3 kg)
0.4 kg - Sold per 8 kg (20 x 0.4 kg)
Sample - Sold per 3 kg (1 x 3 kg)



Secreto

Situated between the shoulder and neck, the secreto is a piece of meat with a soft fibrous structure. The meat's fibres and marbling give it a superior flavour.

Sold per 9 kg (20 x 150 g x 3)
0.4 kg - Sold per 8 kg (20 x 0.4 kg)
Sample - Sold per 3 kg (20 x 150g)



Rouge carcass 3-way cut

Enjoy the purebred rouge Duroc pig with this total package - shoulder with neck, middle with fillet, ham - with a total taste experience!

Complete pig in 3 boxes:
(1 x 15 kg)+(1 x 16 kg)+(1 x 15 kg)



Frenched rack

Superior and lean meat from the back of the pig. The fat layer around it provides flavor and juiciness.

Sold per 10 kg (2 x 5 kg)



Côte à l'os / pancetta rib steak

This piece is the middle part of the pig. On the thicker side you will find the carré on the thinner side the belly.

Sold per 8 kg (10 x 0.8 kg)
Sample 0.8 kg - Sold per 0.8 kg (1 x 0.8 kg)



Cutlet

Superior and lean meat from the back of the pig. The layer of fat around this rib provides flavor and juiciness.

Sold per 10 kg (20 x 0.5 kg)



Carré roast (lomo)

Superior and lean meat from the back of the pig. The layer of fat around this rib provides extra flavor and juiciness.

Sold per 10 kg (2 x 5 kg)



Pancetta

This piece is the middle part of the pig. On the thicker side you will find the carré on the thinner side the belly.

With fillet: Sold per 16 kg (1 x 16 kg)
Without fillet: Sold per 16 kg (1 x 16 kg)



Tomahawk

A very popular chop! This pork chop is shaped like an Indian axe, hence the name 'Tomahawk'!

Sold per 11 kg (16 x 0.6 kg)



Fillet cutlet / T-Bone

A cutlet including the tenderloin, the most tender and delicious cut. Always make sure that your fillet cutlets are at room temperature before cooking.

Sold per 9 kg (18 x 0.5 kg)

Lacquered rib fingers

INGREDIENTS (4 pers.):

1 kg of Duroc d'Olives rib fingers
5 tablespoons of soy sauce
2 tablespoons of mustard
2 tablespoons of plum jam
1 tablespoon of apple vinegar
pepper
salt
Duroc d'Olives olive oil

PREPARATION:

Preheat the barbecue to 130°. Season the rib fingers with salt, pepper and olive oil. Arrange them in a dish to be placed in the oven and cook for 1h30 on the BBQ, with a closed lid. To make the lacquer, blend the soy sauce, mustard, plum jam and vinegar. Raise the temperature of the barbecue to 200°. Grill the rib fingers for 2 to 3 minutes until they have a colourful crust. Place them back in the dish. Pour on the lacquer and gently mix. Put the lid on the dish and leave the meat to caramelize for 5 minutes, until the lacquer sticks to the rib fingers.





Collar chop

The collar chop, also known as the “butcher’s chop,” comes from the neck and is one of the most marbled cuts of Duroc pork. Guaranteed to be flavourful, juicy, and tender.

Verkocht per 9 kg (17 x 0,5 kg)



Pork tongue

Pork tongue is a lovely and tender piece of meat. It is perfect for stirring into a stew. You can also serve it with a Madeira sauce, a tomato-salad sauce or many other sauces.

Sold per 9 kg (16 x 0.55 kg)
Sold per 8 kg (14 x 0.55 kg)



Cheeks

Small nerves run through the pork cheeks. These make for a thick and delicious stew. Let them simmer until they fall apart!

Sold per 9 kg (3 x3 kg)
0.5 kg - Sold per 9 kg (18 x 0.5 kg)
Sample 3 kg - Sold per 3 kg (1 x 3 kg)



Pork fillet

Pork fillet is very lean and consists of an elongated piece and a thicker part, the tenderloin. Pure or marinated: always delicious!

Sold per 8.5 kg (16 x 0.55 kg)
0.6 kg - Sold per 8.5 kg (14 x 0.6 kg)



Ribs

Delicious tender spare ribs from Duroc d’Olives.

Sold per 9 kg (16 x 0.55 kg)
Sold per 8 kg (14 x 0.55 kg)



Ribs St. Louis

These flanks, which are cut into a neat rectangle, come directly from St. Louis, in the United States, where barbecues are a local favourite.

Sold per 9 kg (3 x3 kg)
Sample 3 kg - Sold per 3 kg (1x3 kg)



Minirack

This rack of pork is a piece of rib with its tenderloin and a little bit of fat. Just like rack of lamb, Mini rack includes ribs, and their ends have been cleaned.

Sold per 8.5 kg (3 x 2.8 kg)

→ For supplies tailored to your needs, please contact Duroc d’Olives : info@durocdolives.be



Pork smelt stew

The pork smelt contains a beautiful fatty vein. This prevents the meat from drying out. Smelt stew meat is a good alternative to pork cheeks.

Sold per 9 kg (3 x 3 kg)



Shoulder / ham stew

Stewed pork is cut from the lean and tender parts of the pig, especially the shoulder or ham. It makes an excellent base for a buttery stew.

Sold per 9 kg (3 x 3 kg)



Hamburger 100g

With more intramuscular fat, the meat has a stronger taste. The taste of our minced pork is deliciously rounded, enhanced by a subtle hint of carefully selected spices.

Sold per 3 kg (20 x 150g)



Spare ribs fingers

Fans of small ribs are in for a treat: they can enjoy spare ribs fingers, delicious boneless spare ribs, cut directly from between the ribs!

Sold per 9 kg (3 x 3 kg)
Sample 3 kg - Sold per 3 kg (1 x 3 kg)

NEW: DUROC D’OLIVES ROUGE DRY AGED

On demand: Olivier Mouton +32 492 58 82 41



100% pure-breed Duroc pigs

An even stronger taste

For meat lovers
with gourmet aspirations

Duroc d’Olives Rouge:
delicious pork with an even
stronger taste

For meat lovers with gourmet aspirations, we have launched the Duroc Rouge label: it stands for pork that is 100% Duroc d’Olives. This enables us to get the best from this breed. ‘Rouge’ refers to the pig’s red-brown coat and the darker colour of the meat. Of course we also make sure our Duroc d’Olives Rouge comes from quality feed, with whole grains and olive oil. Moreover, Duroc d’Olives Rouge has even more intramuscular fat. You can taste it on your plate, as the pork has a stronger and more intense flavour. No wonder then that a growing number of Belgian chefs are featuring this pork on their menus.



‘Duroc d’Olives’ glazed pork belly with different cabbage varieties, mustard grains and tarragon sauce

INGREDIENTS (4 pers.):

600 g of Duroc d’Olives pork belly
1 pointed head cabbage
2 palm cabbage leaves
1 small cauliflower
2 sprigs of tarragon
1 jar of whole-grain mustard
50 g dried grain mustard
1 dl of soy sauce
1 dl mirin (sweet rice wine)
30 g brown sugar
30 g honey
Half tablespoon of ginger
20 dl Chardonnay vinegar

PREPARATION:

Pickle the pork belly 4 days before eating. (Make a brine from 1l of water, to be boiled with 100 g of curing salt.) Add the spices and herbs as indicated: the leaves of laurel, thyme, plus coarsely chopped cloves and white pepper grains. Leave to pickle for 24 hours after cooling. Then rinse for 10 minutes under cold water and dry. Place in a vacuum bag and leave to cook for 48 hours in a water bath heated to 62°. Place in the fridge, slightly pressed. To make the glaze, boil the mirin with the brown sugar and leave to cool down and let off steam. Wash the cauliflower and keep the attractive heads. Place half of them in sweet vinegar, and keep the other ones for cooking. Cook the less-attractive heads in milk with the salt, until they are tender. Mix and pass through a fine sieve. Season with the pepper, nutmeg and a knob of butter. Chop off 2 nice leaves of pointed head cabbage and cut out circles of varying sizes. Chop up very finely the rest of the pointed head cabbage and simmer it in the butter. Season with 2 tablespoons of mustard and keep this warm. Rinse the mustard grains and boil them in a large volume of water, rinse and add the Chardonnay vinegar. You can do this well ahead of time, and keep this mustard and vinegar mixture in the fridge. To make the creamy mustard sauce, add 125 g of chicken stock, 100 g of mustard, and 10 g of white wine vinegar that has been boiled with a pinch of salt, 0.75 g of agar, and 0.75 g of gelatine leaves. Pour and leave to cool. Mix and pass through a fine sieve. Cook the pork pieces in the pan to add colour and continually cover with a glaze. Pan-fry the cauliflower heads in the butter, reheat the pointed head cabbage and arrange them on the dish as shown in the photo. Finish with the watercress, fine mustard, veal stock and finely chopped tarragon.





Pork belly with rind

The rind prevents the fat from melting during frying and forms a crispy crust. This keeps the meat very tender and adds even more flavour.

Sold per 10 kg (2 x 5 kg)



Pork Belly

A particularly succulent cut of pork with a somewhat higher proportion of fat. It is used for treats such as bacon strips, smoked bacon, grilled bacon, etc.

Sold per 10 kg (2 x 5 kg)



Lady steak

This piece of pork chop features a lean and especially tender meat. Thanks to its fine and delicate taste, it's been called 'Lady Steak', for the women around the table.

Sold per 9 kg (3 x 3 kg)
Sample 3 kg - Sold per 3 kg (1 x 3 kg)



Neck-end roast

Let this juicy roasting joint cook slowly. The result is a feast of flavour!

Sold per 9 kg (3 x 3 kg)
Sample 3 kg - Sold per 2.5 kg (1 x 3 kg)



Shoulder roast

The shoulder is so varied that it offers something for everyone. The shoulder roast is a very tender and lean cut of pork.

Sold per 9 kg (3 x 3 kg)



Boston butt

This tasty part of the pork shoulder, not the gammon, is particularly popular with barbecue and grill enthusiasts.

Sold per 12 kg (1 x 12 kg)



Hock

The old-fashioned flavouring for stews and soups. Hock is full of gelatine.

Sold per 8.5 kg (8 x 1 kg)
Sold per 9 kg (12x0.25 kg) x 3



Crown roast of pork

Superior and lean cut from the back of the pig. The surrounding layer of fat adds flavour and succulence.

Sold per 10 kg (4 x 2.5 kg)
Sample 2.5 kg - Sold per 2.5 kg (1 x 2.5 kg)

CUTS OF PORK

1. HEAD

- Cheeks
- Pork tongue

2. NECK

- Neck-end roast
- Neck-end cutlet
- Pork smelt stew
- Presa
- Pluma

3. SHOULDER

- Lady steak
- Boston butt
- Secreto
- Minced meat
- Abanico
- Shoulder roast
- Shoulder stew

4. BACK

- Fillet cutlet
- Côte à l'os
- Rib Fingers
- Spare Ribs
- St. Louis Ribs
- Crown roast of pork
- Pork fillet
- Tomahawk
- Frenched rack
- Carré roast

5. BELLY

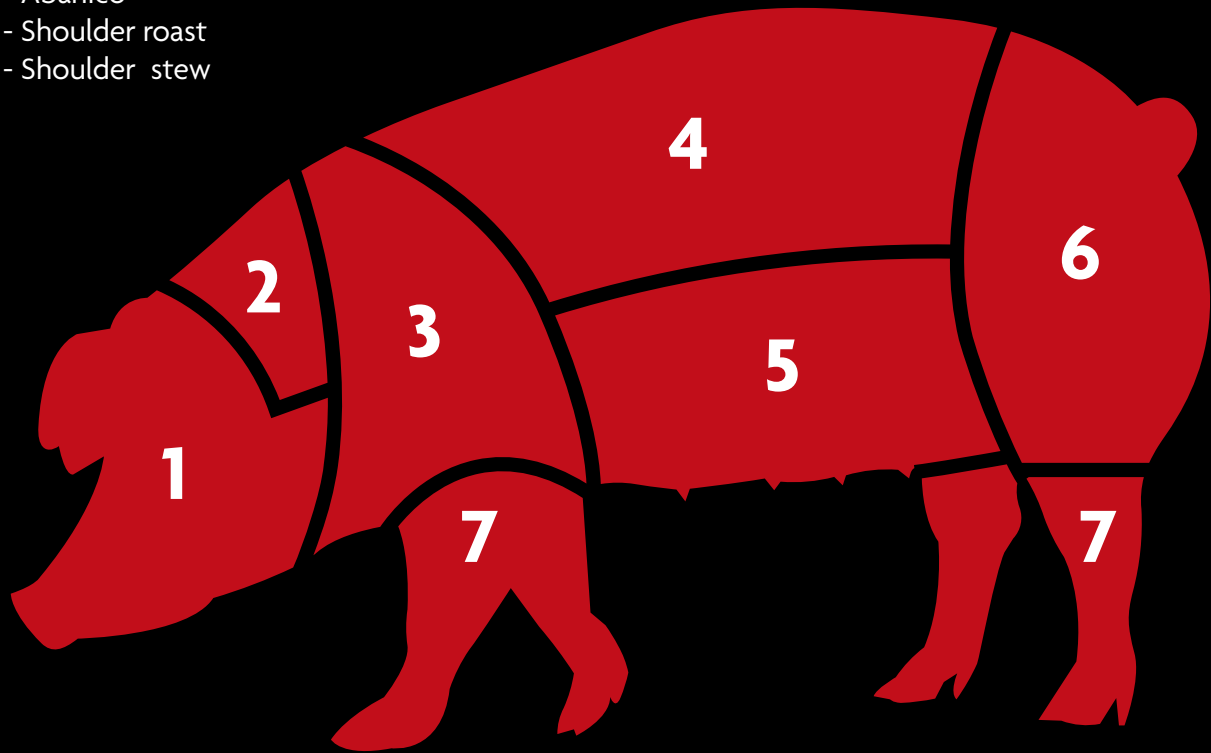
- Pork belly
- Pork belly with rind
- Pancetta

6. HAM

- ham stew

7. FOOT

- Pork shank



Can't find what you're looking for? Request a custom cut.

Charcuterie



Dry-cured ham

The most important factor in our dry-cured ham is of course the meat itself. Meat from the Duroc d’Olives pig has plenty of intramuscular fat, providing extra taste and tenderness. We select the best hams, which are then salted. This process follows a traditional Flemish recipe that cures the meat by dry salting rather than in brine. This has the advantage of leaving a less salty aftertaste. After salting, the hams are matured for at least 10 months, until they are ready: quality takes time! The result is a fine dry-cured ham with an intense and authentic flavour.

Maximum 7.5 kg per piece



Salted loin

Durocs feature extra intramuscular fat. As a result, loin from the pig’s back is tastier. For our authentic preparation, we cure the meat with salt containing herbs that are low in sodium. Then we leave our loin to rest for as long as necessary to let it ripen and develop its taste. Three weeks later, the drying can begin. During this process, we also lightly smoke the meat with beech wood. The result is truly exceptional salted loin, with a unique and strong flavour!

Maximum 2.5 kg per piece



Coppa

This Italian delicacy has a richer flavour thanks to meat from Duroc d’Olives pigs. This breed contains more intramuscular fat, making the meat more tender, succulent and packed with flavour. Coppa uses meat from the neck marinated in white wine with spices. Then we leave it to dry for 9 weeks at a temperature of 18 to 20 degrees. Cut your coppa into very thin slices that melt in the mouth. It is delicious served with aperitifs or in a sandwich.

Maximum 1.8 kg per piece





Pork belly with mustard

Pork belly, marinated and lightly salted, enhanced with a delicious mustard glaze. A perfect side dish or with an assortment of tapas.

Maximum 2 kg per piece



NEW



Slow-cooked lomo

The lomo is one of the leanest cuts of pork. Lightly cured and surrounded by a thin layer of fat, this piece of loin is considered deliciously juicy. Slow cooking in a fine blend of herbs results in a pure, intense flavour experience.

Maximum 2 kg per piece



NEW





Ham on the bone

Duroc d’Olives’ ham on the bone boasts an advantage that makes all the difference: it includes more intramuscular fat, making the meat juicier and tastier. Firstly, we remove part of the fat and rind around it. Next, we smoke the ham in the traditional way, brine it, fasten it tightly to the bone and cook it in our stock. This results in a delicious and tender ham, with a subtle and delicate taste!

Maximum 7.5 kg per piece



Cooked ham

Our high-quality cooked ham is made from a mixture of several different quality products. Thanks to a combination of traditional expertise with our pure Duroc D’Olives pork, we achieve a unique final result. The intramuscular fat from Duroc D’Olives pigs enables us to improve the taste of our cooked ham.

Maximum 8 kg per piece



Smoked nut ham

This delicious Duroc d’Olives nut ham is lightly salted, cooked and smoked shortly with beech wood chips. That’s how it gets its typical taste. Perfect on a sandwich or in warm meals.

Sold per 4 pieces of 1.5 kg



Salami

The superior taste of this salami is first and foremost due to the special qualities of Duroc d’Olives pork, which contains extra intramuscular fat, making it especially delicious – and perfect for salami! We finely chop the meat from the shoulder and belly as well as the firm fat from the loin, and then add salt and subtle spices. Added fermentation agents give the salami its colour, texture and taste. After a drying time of 5 to 6 weeks, the salami is ready. It’s a real treat for your taste buds!

Maximum 3.4 kg per piece



Pâté

Our own pâté is based on a traditional recipe. This coarsely ground country-style pâté contains liver, meat and fat from Duroc d’Olives pigs. The breed’s intramuscular fat makes its meat tastier, more succulent and more tender. This is a great advantage for our pâté-makers, because the better the ingredients the better the end result. The darker shade of this high-quality pork gives the pâté an attractive colour and a strong, authentic flavour.

12x180 g
1.2 kg
3.2 kg

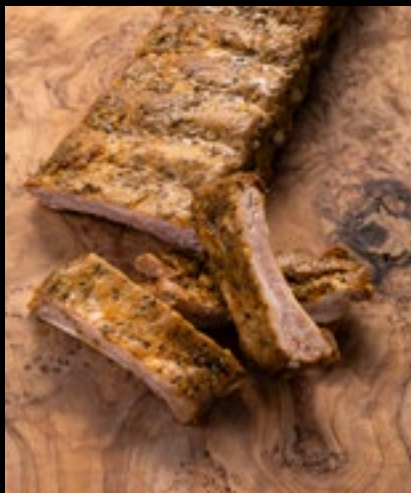


Rillettes

The distinguishing feature of Duroc d’Olives pork is its extra unsaturated fat, making the meat more tender, juicier and above all tastier. This is a huge advantage when making rillettes. Rillettes are prepared with fat or lard and the very tender cooked meat from the neck and shoulder. After a long cooking process, the meat becomes fibrous. The smooth lard makes it very easy to spread. Our bouquet of secret spices adds the finishing touch. You’ll be thrilled by our rillettes!

12 x 120 g
12 x 180 g
1.2 kg





Slow cooked pork ribs

These spare ribs, boasting a rich flavour and incredibly tender, are popular for good reason. Grill them briefly in the oven or on a barbecue, to create a striking caramelised crust and savour the wonderful aromas and flavours that these ribs have to offer!

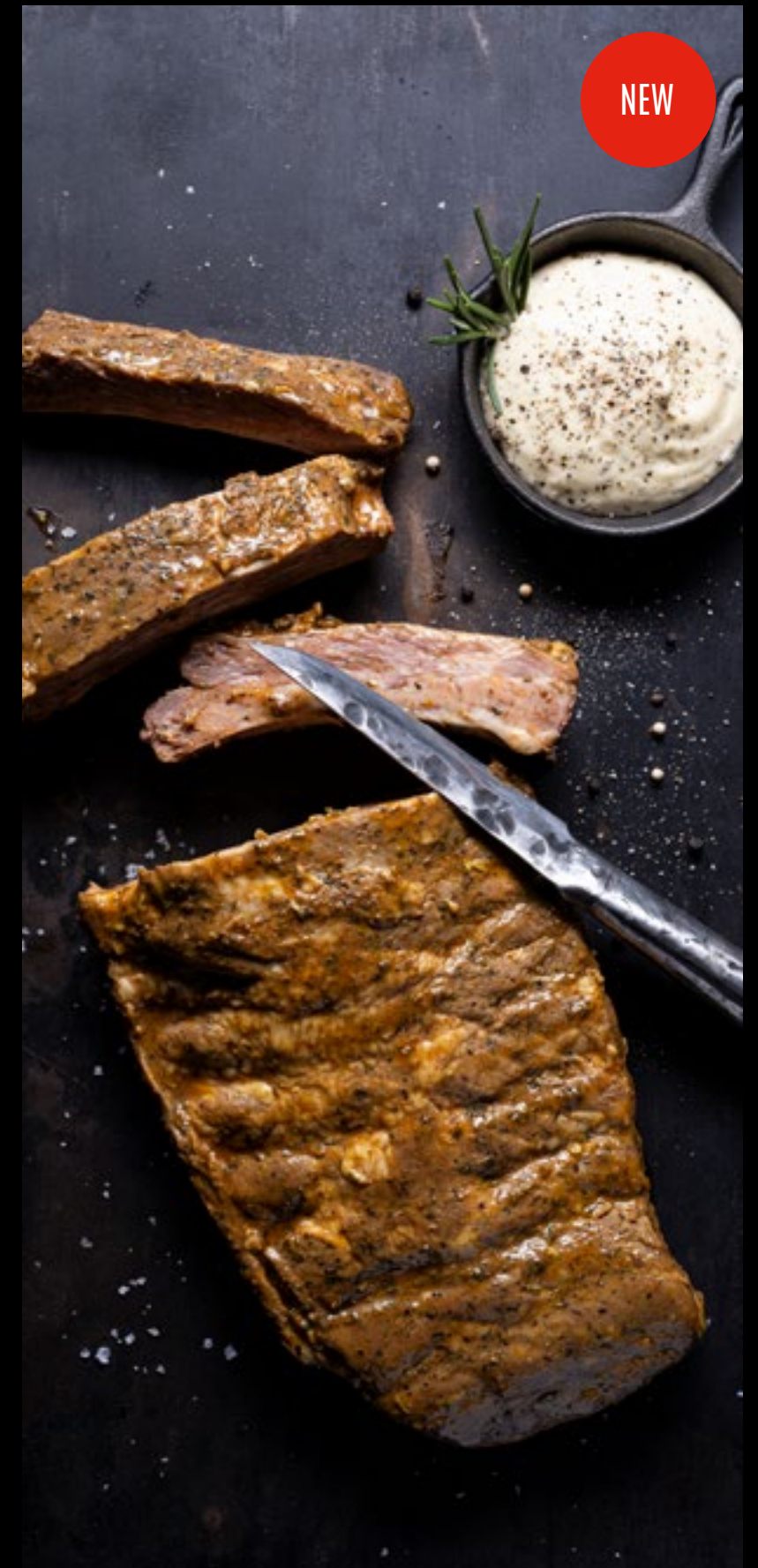
10 racks per pack
0,5 kg per rack



Slow cooked St. Louis ribs

St. Louis Ribs are an increasingly popular product. Cut from the belly of the pig, these slow-cooked ribs have had their cartilage removed. This creates an attractive row of pork ribs, which are perfectly rectangular and of the right thickness, resulting in a neat and elegant-looking dish. Slow cooking in a vacuum helps to conserve all the nutrients. It also ensures that the delicate spices seep deeply into the meat, which results in a strong flavour-enhancing effect!

3 racks per pack
1,6 kg per rack





Rillettes with black olives

The distinguishing feature of Duroc d'Olives pork is its extra unsaturated fat, making the meat more tender, juicier and above all tastier. This is a huge advantage when making rillettes. Rillettes are prepared with fat or lard and the very tender cooked meat from the neck and shoulder. After a long cooking process, the meat becomes fibrous. The smooth lard makes it very easy to spread. Our bouquet of secret spices and coarsely chopped black olives add the finishing touch. You'll be thrilled by our rillettes!

12x120 g
12x180 g
1.2 kg



Lard

Lard is fat from the pork belly. We heat it up to produce rendered fat and crackling. We cook the crackling until completely dry, and then add it to the lard which becomes deliciously crunchy. Duroc d'Olives pork contains high levels of unsaturated fat which is creamier and has a superb flavour. You can certainly taste it in our exceptionally delicious lard. All we add is coarsely ground pepper and sea salt. An old-fashioned dish to enjoy once more!

12x120 g
1.2 kg



Brawn

We cook the pig's head in stock with a bouquet of fine herbs for as long as necessary for the meat to separate easily from the bone. The flavour of Duroc d'Olives pork is special, thanks to its extra intramuscular fat which makes the meat from the head even more tender and flavourful. As we cook the meat on the bone, the cooking liquid becomes gelatinous. After cooking, we remove the meat and arrange it while the gelatine sets. A dish with plenty of character – try it and see!

12x180 g
1.2 kg
3.2 kg



Slow-cooked streaky bacon

The smell of bacon. What meat-lover could resist? Duroc d'Olives slow-cooked streaky bacon wows you with its flavour. We prepare this specialty by marinating the belly meat with carefully-chosen spices and coarse salt. After resting, the bacon is cooked for 24 hours at a low temperature. The extra unsaturated fat in Duroc d'Olives pigs and the slow cooking make this streaky bacon even more rich and tender. Bacon as it should be!

Maximum 2.5 kg per piece



Smoked bacon

Durocs feature extra intramuscular fat. This really enhances our exceptional smoked bacon, by giving it even more flavour. We begin by salting the breast bacon using salt with herbs, containing as little sodium as possible. Next, we allow our bacon to rest for three weeks so that it can ripen gently. For the smoking, we use beech wood. Lastly, we leave our smoked bacon to dry. Thanks to this delicious bacon's authentic preparation, you can enjoy its unmatched and strong flavour!

Maximum 3.5 kg per piece



Salted bacon

Durocs feature extra intramuscular fat. This is an extra advantage that contributes to the exceptional flavour of this salted bacon. We call on an authentic salting method, where time - and plenty of it - plus a pinch of herb-based salt play a crucial role. We leave the bacon to gently ripen for three weeks, and then we start the drying process. You can thoroughly taste the result of this unhurried recipe!

Maximum 3.5 kg per piece





Tapas - flagship products



Salad with pâté and beans

100 g of lettuce / 1 packet of green beans / 100 g of pâté / vinegar / Duroc d’Olives olive oil

Boil the green beans in salted water and leave them to cool in cold water. Season them after draining with salt, pepper and a dash of vinegar. Arrange the lettuce in a bowl, place the pieces of pâté on top and add the beans. Drizzle with a little olive oil.

Paté en croute

1 puff pastry sheet / 200 g of pâté / 1 egg

Cover half of the puff pastry with small balls of pâté. Place the other half of the pastry on top and press around the pâté balls. Make circles with a pastry ring that is just slightly larger than the balls. Brush the balls with the beaten egg and bake for 10 minutes at 220°.

Roll of ham, aubergines and ricotta

8 slices of prosciutto crudo / 1 aubergine / 200 g ricotta / 2 tablespoons of honey / Duroc d’Olives olive oil

Slice the aubergine very thinly. Grease the slices with olive oil and grill them on both sides for half a minute. Drain on paper towels. Arrange them on the ricotta cheese, then sprinkle with salt and pepper. Drizzle with a little honey. Place them on the ham and roll them up. Drizzle with a little olive oil.

Cochonnets (meat croquettes)

4 cochonnets

Cook the cochonnets for 5.5 minutes in a heated fryer at 175°. This allows you to go straight from the freezer to the hot oil.

Salami with gherkin

4 slices of Salame Montagna Artigianale / 4 gherkins / Duroc d’Olives olive oil / skewers

Roll the gherkins in the salami slices and stick them on the skewer. Drizzle with a little olive oil.

2 x Bonbons rillettes

1 jar of sieved cranberry jam / 200 g of rilette / 1 gelatine sheet / basil / skewer sticks

Soak the gelatine sheet in cold water. Make balls from the rilette and chill them in the freezer for a while. Melt the cranberry jam on a low heat and add the gelatine. Mix well. Stick the balls on the skewers and dip them in the cranberry jam. Place them on a plate and leave to set. Garnish with a leaf of basil.

200 g of rillettes / 100 g of ground pistachios

Make balls out of the rilette and roll them in the ground nuts. Leave them in the fridge for half an hour.

Malt toast

4 slices of wholemeal toast / malt / young thyme / 1 red onion / garlic butter / Duroc d’Olives olive oil

Melt the garlic butter in the pan and fry the toast until golden brown. Drain on paper towels. Sprinkle them with malt and finish with the chopped red onion and a little thyme. Drizzle with a little more olive oil.

Round off the tapas board with some olives, tapenades and toast.



AVAILABLE FROM SEPTEMBER 15
until JANUARY 7

Pâté en croûte deluxe

Soft on the inside and crispy on the outside! The pâté en croûte of Duroc d’Olives combines the best of both worlds. A soft yet easily sliceable pâté based on our Duroc d’Olives pork liver and neck fat, blended with 10% goose liver and a dash of pistachios. This flavour bomb is a must-have on every festive table, a dish that you and your taste buds will not soon forget.

Maximum 1,3 kg per piece



Salame Montagna Artigianale

We entrust the production of Italian salami to an artisanal producer of cooked pork meats, located in the Tuscan Emilian Apennines. The Duroc pig’s meat, which includes more intramuscular fat, enhances the taste of this salami. It’s a taste that we further refine, thanks to a mix of selected herbs. After a drying process of six to seven weeks, the ‘Salame Montanaro’ can be brought down from the Italian mountains and transported to our part of the world for us to savour.

10 x 150 g
10 x 450 g
5 x 1.04 kg



Salame Montanaro

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3 x 3.2 kg
10 x 150 g



Prosciutto crudo

For our Italian dry cured ham, which is produced in the hills around Parma, we work in just the same way as with the original Parma ham. This ham is especially tasty, because Duroc pork includes more intramuscular fat. After the process of salting with pure sea salt, we take our time. Each ham is ripened for at least 12 months. You can genuinely taste that!

10 x 200 g
2 x 3.75 kg
4 x 1.55 kg
7.5 kg





Dried sausage

Our dried sausage uses the same basic recipe as our salami. The only difference is that we chop the high-quality meat and delicious fat a little bit more coarsely before adding the selected fine spices and filling the natural casing. The extra intramuscular fat found in Duroc d'Olives pigs is ideal for giving more flavour to these sausages. We then allow plenty of time for the sausages to mature: 6 to 7 days. This traditional recipe, which has been handed down from generation to generation, goes perfectly with an aperitif or in a sandwich.

10 pieces per pack
70 g per sausage



Duroc sticks

This long, dry sausage has a fine shape and taste. A true aperitif classic, it's also a great snack or with a cool beer. The superior taste of this snack is primarily the result of the special properties of the Duroc d'Olives pork. It contains more intramuscular fat, which is particularly tasty. We grind the meat and mix in salt and carefully selected, spicy seasonings. The sausages hang to dry for about a week, and then they are ready to bite into. A traditional, pure delicacy that is always a winner!

15 pieces per pack
45 g per long sausage



Guanciale

For this Italian delicacy, we first rub the flavourful "pork cheek" with a mixture of salt and crushed spices, including black pepper. Then we let it air-dry for two months. Guanciale elevates your pastas, risottos, stews, and soups to the next level.

Sold per 3 kg (5 x 0,6 kg)



Grilled asparaguses, porchetta and béarnaise sauce, salad of baby greens

INGREDIENTS (4 pers.):

10 large white or green asparaguses
10 slices of Duroc d'Olives porchetta
4 tablespoons of béarnaise sauce
mix of baby greens and baby lettuce
leaves
pepper
salt
Duroc d'Olives olive oil
1 tablespoon of basil pesto

PREPARATION:

Preheat the frying pan. Bring salted water to the boil. Peel the asparaguses and cut them in two length-wise. Boil them for 2 minutes and cool them immediately in cold water. Remove them from the water, drain and blot them dry. Season with olive oil, pepper and salt. Grill the asparaguses for 2 minutes, on the cut side. Remove them from the hob and leave to cool. Serve them on a plate or a dish and layer them with the porchetta slices. Mix the salad and baby greens with the pesto, a little olive oil, salt and pepper. Dress the asparaguses and porchetta with this mixture. Finish with a drizzle of béarnaise sauce on top.





Porchetta

Our porchetta is made according to a genuine Tuscan recipe. We roll the loin or belly meat, add Italian herbs, and tie it up with the skin on the outside. The unique taste of Duroc d’Olives meat makes this porchetta even more delicious. We allow the roulade to cook slowly for around 24 hours at a very low temperature. This helps the fresh herbs to infuse the meat with their aromas: oregano, thyme and rosemary. Slice the succulent and tender porchetta finely and enjoy this delicious Tuscan specialty, made in Belgium!

Maximum 4 kg per piece



White pudding

This classic has its place in every butcher’s shop, and more and more this delicious delicacy is finding its way into the catering sector. A friend to all with a nostalgic nod to the craftsmanship of yesteryear. The sausage is made with milk, breadcrumbs and delicious juicy pork. Our white pudding is made from 60% lean Duroc d’Olives pork. The sophisticated mixture of herbs and spices brings a very characteristic taste to our product. Serve cold or warm.

Sold per 3.84 kg
(24 x 160 g)



Pulled pork

This tasty street food was made out of slow roasted Duroc d’Olives pork shoulders and a slightly sweet BBQ sauce. Thanks to the slow cooking process, the meat detangles perfectly. Comfort food at its very best.

Sold per 6 kg
(12 x 500 g)



Cochonnets /meat croquettes

Duroc d’Olives cochonnets are really tender and tasty. That’s because the Duroc pork, includes more intramuscular fat. Almost half of each croquette comprises meat from juicy pork cheeks. After brining the cheeks, we plunge them into fresh stock, with added spices and bones. Then we add milk to the stock and turn it into a delicious white stew. All that remains is to add the meat, which is tender and pink, and to season the preparation with mustard grains, fresh parsley and black olives. That’s it. All you have to do now is fry the croquettes!

16 x 35 x Apero 30 g
16 x 30 x Tapas 30 g
16 x 20 x 50-55 g
16 x 15 x 65-70 g



Prosciuttos /ham croquettes

To make these delicate croquettes with Duroc d’Olives prosciutto dried ham, we prepare a delicious stew based on a strong meat broth with full fat milk and fresh herbs. With the ham, we add dried tomatoes, green asparagus, lemon peel and juice, bell pepper and olives. Thanks to the panko and the red breadcrumbs, we are able to offer a crispy crust. Serve these tasty piglets as an appetizer, or as an extra dish to accompany your more festive meal. It’s a real treat!

16 x 35 x Apero 30 g
16 x 15 x 65-70 g



Olive oil

Duroc d’Olives sets the bar very high, so you can enjoy pork at its best – tender and juicy as it should be. The secret? A superior pig breed and high-quality natural feed. Give your dishes even more flavour by cooking with Duroc d’Olives olive oil. The 100% pure Arbequina olive oil from the first cold pressing is specially selected by us from Portugal. This is a top-quality product, with a pure mild flavour.

24 x 500 ml



ON DEMAND



Le cochon de Noël

Le cochon de Noël or suckling pig, as it is sometimes called, is nowadays a special delicacy in many countries. This distinctive cut of pork will make a beautiful ‘eye-catcher’ in your window over the Christmas holidays. We start the process by gently boning the pig, to ensure there are no cuts in the rind, which we use to fill the stuffing. After boning, the piglet is tied and brine-cured. After brining, we stuff the Christmas piglet with a delicious pâté. The pâté is made of a sausage filling topped up with truffles. After it emerges from the steam oven, we finish it with a beautiful Christmas decoration.

RESERVATIONS FROM
SEPTEMBER UNTIL NOVEMBER
DELIVERIES DECEMBER

Duroc d’Olives ‘Luxury’ holder

This ‘Luxury’ ham holder is made of Arcos stainless steel. It goes perfectly with our Duroc d’Olives prosciutto crudo. To get the most from your ham, you may need a good holder. This holder lets you cut your ham with ease and safely. The holder is designed so you can cut hard-to-reach pieces of meat, while your ham is held securely.





Tapas box Pur Porc

Presented in its most delicious forms, the incomparable pure pork from Duroc d'Olives will delight you: Open the Tapas box Pur Porc... and enjoy!

This special box contains:

- Half prosciutto crudo
- 1 Salame Montagna Artigianale +/-450 g
- 1 small pot lard 100 g
- 1 small pot rillettes 180 g
- 1 small pot pâté 180 g
- 1 small pot brawn 180 g



Aperitif box

Make every drink or aperitif a unique and tasty moment by offering these delicious snacks and appetisers made from Duroc d'Olives pork:

This box contains:

- 1 small pot lard 100 g
- 1 small pot rillettes 180 g
- 1 small pot pâté 180 g
- 1 small pot brawn 180 g
- 1 pack Duroc sticks
- 1 pack sliced prosciutto
- 1 pack sliced salame artigianale
- 1 apero dipper plain 65 g



Tapas box Deluxe

Looking for an original idea for the perfect aperitif or a delicious snack? Open the Duroc d'Olives Tapasbox Deluxe... and enjoy!

This box contains:

- 1 small pot lard 100 g
- 1 small pot rillettes 180 g
- 1 small pot pâté 180 g
- 1 small pot brawn 180 g
- ¼ prosciutto
- 1 Salame Montagna Artigianale +/-450 g
- 1 can of olive oil
- 1 apero dipper plain 65 g

OTHER PERSONALIZED PACKAGES
ARE ALSO POSSIBLE

Please contact:
Olivier Mouton: om@durocdolives.be



Duroc d’Olives and animal welfare

If you want quality meat, you must first take care of your animals and treat them well. That’s why we place great importance on the living environment, a healthy diet, humane treatment, animal-friendly transport and a careful slaughter process.



OPEN SHELTERS



CLIMATE-CONTROLLED
HOUSING



NATURAL
LIGHT



FRESH FOOD AND
DRINKING WATER



ENRICHMENT
MATERIALS



CAREFUL TRANSPORT
OF THE ANIMALS



Pure and fresh feed

We feed our animals with natural, whole grains produced by us and high-quality olive oil as a source of fat. Fresh food and water are always available, so they can eat and drink when they want to.



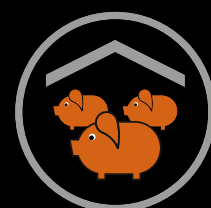
Enrichment materials

In the barns, we provide toys or 'enrichment materials', e.g. a long metal play chain, a straw bin to rummage through, rubber balls, hessian bags, etc. Not only does this stimulate the pigs, but it also distracts them so they don't get bored and aggressive.



Well-maintained barns

Our pigs live in well-maintained and ventilated spacious barns with natural light. Thanks to this climate-controlled housing, we can work very hygienically and minimise the occurrence of diseases such as respiratory diseases.



CAGE FREE



Local and family-sized

Duroc d'Olives is a family business. Our colleagues are permanent employees, and they are committed and driven by the same values. We work with experienced pig breeders and artisan butchers across Belgium. As a genuine professional, your local butcher is best placed to offer you advice on pork that is both tasty and of top quality.



Are you convinced?
Discover our range and more at
www.durocdolives.com

Contact:

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info@durocdolives.be | +32(0) 9 355 27 31

Share your Duroc d'Olives dishes and tag us:

