

# OROCBAT

## BASQUE PATÉS AND HAMS

**Passion of tradition and terroir** are the key words for the company Orocbat, which offers these flavourful family recipes of artisan charcuterie: a wide line of regional fresh patés with **creative recipes**, the **authentic cooked meats** or the famous **Bayonne ham**.

The **certified raw material** and the **breeding conditions of the porks** guarantee the quality of the products.



### BASQUES PATE

Pork paté  
 Pork paté with Espelete chili pepper  
 Pork paté with ceps  
 Rabbit paté with Jurançon wine  
 Rabbit rillettes  
 Duck paté with green pepper  
 Duck rillettes  
 Goose paté with fig  
 Goose rillettes with spices  
 Venison paté with cranberries  
 Boar paté with ceps  
 Pheasant paté with grape  
 Pork head paté  
 Duck mousse with Porto wine  
*2 paté by case*

1.6 kg and 3.1 kg

### TRADITIONAL CHARCUTERIE

Sausage made of chitterlings  
 Black pudding  
 Pork roast  
 Andouillette to be grilled  
*Packing : 8 andouilles / 10 black pudding / 2 roast / 10 pouches of 3 andouillettes*

800 g  
 650 g  
 2.2 kg  
 3x250 g

### BAYONNE HAM IGP – 12 MONTHS

Bayonne ham IGP boned, vaccum packed  
 Bayonne ham sliced (by 4)  
*Packing : 1 ham / 10 boards*

5 à 6 kg  
 120 g.

*Shelf-life : 45 days → traditional charcuterie and basque paté  
 2 months → ham / 1 months → sliced ham*