



MAISON  
DEHESA



L'ÉPICERIE HAUTE COUTURE  
DES GRANDS CHEFS

# THE SMALL WORKSHOPS OF GASTRONOMIC RESTAURANTS

Since 2011, MAISON DEHESA has been accompanying the world's greatest chefs, shifting the focus of culinary creation from the kitchen to the farm, in order to enhance the work and the image of the artisan-farmers.

We promote the fine agri-craft tradition through our iconic products. Our values are passion for excellence and respect for tradition & nature.

## 1 EXCELLENCE

Promoting the small artisan-farmers and their ancestral know-how to enhance niche expertises.

## 3 DURABILITY

Through our strong network of more than 450 michelin star chefs, we are proud to support culinary forward thinking since 2011.

Through a collection of «sur-mesure» products focusing on new textures and surprising complex aromatic pallet.

## 2 CREATION

We support financially and technically our artisans to promote organic and sustainable agriculture from farm to table.

## 4 TIME

Inspired by the wine culture, we believe that only time matters. The time of nature to achieve its cycle. The time of the curing process to achieve the complexity of flavors. All without additive or conservatives.



« Respecting the integrity of the product starts with the time you spend on it. »

Florence Châtelet Sanchez,  
CEO AT MAISON DEHESA



# A PHILOSOPHY OF TASTE BASED ON TIME

« Our first ingredient, is time ! »

## ◈ SLOW CULTURE

As a member of the Slow Food movement®, we value soil diversity, aquatic ecosystems and living species thanks to our artisanal producers who perpetuate the gestures of wild farming and conservation. As guardians of these ancestral skills, they guarantee an agriculture that respects biodiversity.

## ◈ SLOW MATURATION®

Over the last 10 years, we have been carrying out a unique R&D work in the world, combining all the ancient crafts of fermentation, both Mediterranean and Japanese, according to a slow maturation® process. This natural aging process extends the deep raw food materials quality. It is based on long maturation, individualized hygrometric composition and the indigenous yeasts of each product to take into account its singular character.

## ◈ SLOW GASTRONOMY®

We work with more than 450 michelin master chefs, at the forefront of the international culinary scene, who are looking for new textures and flavors, without chemicals and respecting the challenges of sustainable development. By giving time to maturation, we help chefs to reveal the essence of taste.



# FERMENTATION AN HEALTHY ASSET

A delicatessen, vinegar, wine, canned anchovies or sardines, caviar or tarama, all these products are made with fermentation process.

In addition to preserving food, multiplying its flavours and enriching it, fermentation is excellent for your health!

Here are the main benefits for the body:

1. Fermented foods are richer in **micro-nutrients** and **vitamins**.
2. They facilitate **digestion**. No more stomach ache after eating!
3. They strengthen our **microbiota** and our **immune system**.
4. Without health risks, the preservation of fermented foods is a real **anti-waste** solution!
5. Fermentation **boosts flavors**... especially **umami**, the rarest flavor for master chefs! Only time reveal it, thanks to maturation, smoking and drying processes. You can find it in our Pata Negra ham whose amino acids are multiplied by 60 in a few months!



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MAISON DEHESA | L'épicerie haute couture des grands chefs.

[www.bydehesa.com](http://www.bydehesa.com)