

Caracol Express: Andalusian gastronomy now just a click away

LOCATION: Cordova

DURATION: 1'43"

SUMMARY: Snails form part of the Cordovan gastronomy and, thanks to an entrepreneur initiative, they are now being shipped to various cities in all of Spain. In the past 30 years, Caracol Express has cooked and served about a ton of this mollusk daily from Cordova while recently spreading to all corners of the country, to where it arrives prepared from more than twenty different recipes that combine the traditional with the innovative.

VTR:

Snails are a classical delicacy of the Andalusian gastronomy that has surpassed boundaries thanks to the Internet. The initiative of Caracol Express, an enterprise that has dedicated 30 years to the craft of cooking snails, has now commercialized its product online for all of Spain to use.

Carlos Muñoz
Owner of 'Caracol Express'

"The process of preparing a snail dish is very laborious and we found out that the cooks wanted to save that time and therefore we, from the factory, do it for them. Caracol Express cleans, cooks, prepares, and packages the snails so that all the cook at home has to do is warm them up and serve."

From an industrial warehouse in Cordoba, the chain follows the elaborated process of stewed snails from its careful cleaning and manipulation, to the cooking and packaging in order to arrive refrigerated and ready for supermarkets, restaurants and private homes.

Carlos Muñoz
Owner of 'Caracol Express'

"At the moment, we cook between 800 kilos and 1,000 kilos daily"

Snails ranging from 'thick' and 'small', in soup or with sauce, are made with traditional and innovative recipes. There are more than twenty different elaborations of the product to which, increasingly, every time there is a new added combination even with flavors of other countries.

Carlos Muñoz
Owner of 'Caracol Express'

"This year we have bet on a Japanese teriyaki recipe. The teriyaki recipe will be accompanied by a rice base, snail, chicken, and teriyaki sauce that can be eaten with Japanese chopsticks"

The gastronomic tradition of the snail that resurfaces during the spring of Cordoba gains fans day by day, but now eating them no longer depends on the calendar: the breeding grounds of this mollusk makes them available during any time of the year. Now, just a click away from your table.

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