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## **CLEMENTINES FROM SPAIN, WINTER'S SWEETEST CITRUS, ARRIVE IN PHILADELPHIA**

*Chef Ane Ormaechea of Café Apamate Shines the Culinary Spotlight on this Seasonal Fruit and Shares Her Favorite Recipes*

**PHILADELPHIA (December 23, 2009)** – Juicy. Easy to peel. Bursting with flavor.

Clementines from Spain, winter's seasonal delight and popular fruit snack, have hit the grocery aisles of Philadelphia, and local favorite Chef Ane Ormaechea is sharing the sweetness! Available during their peak season of December through February, these juicy gems play a starring role on the menu of one of Philadelphia's most popular restaurants. To celebrate the Clementines from Spain season, Chef Ormaechea has developed signature dishes that serve up these tasty treats, adding a burst of citrus to her Spanish-influenced cuisine.

The world's best clementines originate in Spain. Known for their superior quality and their trademark sun-kissed sweet, juicy taste, Clementines from Spain are a delicious delight looked forward to and enjoyed by adults, children and chefs, each year. Spain is also the world's largest producer and exporter of this citrus fruit, exporting an average of 579 million to the United States each year.

Refreshingly sweet and easy to peel, Clementines from Spain make a great on-the-go snack during this busy time of year. They are nutrient-packed, offering a good source of vitamin C, folate, fiber and potassium and contain only about 50 calories each. Packaged in charming five-pound crates, they are also a welcome holiday gift for family and friends.

But, they're for more than just snacking. Professional chefs and home cooks alike know that they can add a twist of citrus freshness and flavor to their holiday meals and menus by incorporating this season's star ingredient.

Local Philadelphia Chef Ane Ormaechea, owner of Café Apamate, eagerly awaits this time of year when Clementines from Spain – one of her favorite seasonal ingredients – become available. Chef Ormaechea is an expert when it comes to understanding the freshest flavors and ingredients from Spain. Chef Ormaechea recently debuted new signature menu items at Café Apamate that capture the season's finest ingredient. "I love to make food incredibly delicious with delightful textures, smells and flavors – Clementines from Spain have all of these attributes and I look forward to working them into my menu each holiday season And, they're not only delicious, but they are also very good for you!"

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Chef Ane Ormaechea offers the following recipe ideas for home cooks looking to add a citrus note of flair and flavor to their dishes and holiday menus:

- **Brussels Sprouts with Clementines from Spain** – A lovely side dish served warm – perfect for cold winter nights.
- **Stuffed Pork Tenderloin with Clementines from Spain** – This delicious dish highlights many of Spain’s trademark ingredients including the seasonal Clementines from Spain.
- **Oysters with a Champagne, Saffron and Clementines from Spain Mignonette Granita** – An interesting and beautiful dish, these small bites are sure to impress your guests.

And, at a time when nutritional fresh produce is in demand and the number of people visiting food banks is on the rise, the Trade Commission of Spain is sharing the sweetness of the season and donating crates of Clementines from Spain to Feeding America in Philadelphia.

For the full seasonal recipes featuring Clementines from Spain from Chef Ormaechea’s kitchen at Café Apamate, visit [www.clementinesfromspain.com](http://www.clementinesfromspain.com). A new “Chef’s Corner” section on the site features these recipes along with other Spanish-inspired culinary creations from notable chefs, along with tips and nutrition information.

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