

PAY PAY

CONSERVAS
CERQUEIRA
DESDE 1890

CONSERVAS CERQUEIRA, S. A. TOMAS A. ALONSO, 80 - 36208 VIGO - ESPAÑA



LOCATION

At Conservas Cerqueira, we specialize in the production of canned fish and seafood at our facilities in Vigo and Rianxo, Galicia.

Vigo boasts one of the largest ports in Europe for the landing and distribution of seafood products, with a total annual volume close to one million tons, making it a strategic hub for both the Galician and European canning industries. In addition, the port concentrates the majority of Galicia's canning operations, acting as a key logistical and commercial axis for the sector.



Having such fresh fish always nearby allows us to guarantee the highest quality in our canned products—an excellence made possible thanks to the high degree of specialization and professionalism we maintain at every stage of our production process.



We are a family business since 1890





The Rianxo plant, opened in 2023, has quickly become a benchmark in the sector for its advanced technology, automation, and recycling systems—including energy recovery and water reuse to minimize environmental impact. Designed to take on all production previously managed at Ribeira, it now serves as an efficient and sustainable center for the future of Conservas Cerqueira.





PRODUCTS

White tuna - Bonito del Norte



Light Tuna



Small sardines



Stuffed squids



Squid pieces



Fish roe



Giant Calamari



Surimi baby eels



Mussels



Clams

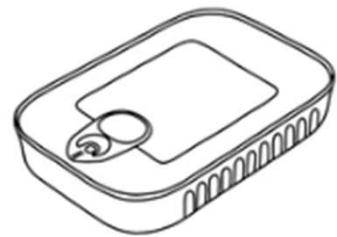


Cockles



Small Scallops





CAN FORMATS

PAY PAY

Llevamos Galicia
Dentro



RO-85



RR-120



RR-90



The best of Galicia is within each tin of Pay Pay ...



Sardines
&
Small sardines



Tunas



Seafood



Other fish



Cephalopods



Healthy food easy to prepare:

Directly from the can as a “tapa”



Mussels in pickled sauce with
chips

Can ingredient for a main dish



Rice with Squid pieces in ink
sauce

High cuisine



Cockles in lime



Quality and sustainability



In our management system



In our raw material



In our production processes



In our final product



We do care about our environment



RECIPES





Lasagne of white tuna belly, griddled aubergine and basil

Cook the chopped tomato over a low heat for 10 minutes. Add the tuna belly and set aside.

I can of white tuna belly in olive oil

Chopped tomato (100 g)

Aubergine (100 g)

Basil (to taste)

For the béchamel sauce, melt the butter in a pot, add the flour and mix thoroughly. Gradually add the milk, which should be hot or warm. Stir constantly over a low heat until the sauce thickens, add salt to taste and set aside. Slice the aubergine and griddle.

To serve, alternate the different layers: a layer of aubergine, a layer of filling... and so on. Finish with the béchamel sauce and garnish with basil.

Flour (20 g)

Butter (20 g)

Semi-skimmed milk (0,25 l)



Rice paper ravioli with cockles, kale and prawns

Cook the prawns for 1 minute in boiling water. Cool in iced water and peel.

I can of cockles in brine

4 medium-sized prawns

Collard greens (100 g)

Spring onions (50 g)

To make the filling, sauté the onion, the blanched kale, prawns and finely chopped garlic. Remove from the heat and add the cockles.

To make the pasta, place a sheet of rice paper on the worktop, place a spoonful of the filling on top and finish with another sheet of rice paper. Cook for 2 minutes before serving the ravioli.

Kale

Fennel

Parsley (5 g)

Garlic (10 g)

Rice paper (24 sheets)

To serve, place the ravioli on top of each other and garnish with a little of the filling and a sprig of fennel.





Mussels with malt whisky and pickle sauce dip

1 can of mussels in pickle sauce

2 spoonfuls of malt whisky

Cream cheese

First make the dip for the mussels, mixing the cream cheese and the pickle sauce in the can, together with the malt whisky. Refrigerate.

To make the ground olives, dry some black pitted olives in the oven for 1 hour at 100°C. When they have dried out, grind them.

Serve on a board, with the help of a spatula. Spread the dip, sprinkle over the ground olives and finish with a drained mussel and some flowers to garnish.



Stuffed baby squid with ginger mayonnaise

1 can of baby squid in ink
Mayonnaise

Remove the squid from the can and set the ink aside. Cut the bread into square and toast or fry. Next make the mayonnaise by adding the grated ginger and a few drops of oil. Cut the squid in two parts, removing the tip to ensure they are stable.

To serve, begin with a piece of the toasted or fried bread, followed by the squid and ink, and finish with the ginger mayonnaise. Garnish with parsley.

Ginger
Sliced bread
Parsley





Sardines in tempura with mashed potato and sweet paprika oil

First make the tempura batter. Mix the flour, baking powder and salt. Add ice cold water until you have a creamy batter. Place the mixture in the fridge for 1 hour. For the mashed potatoes, first peel and dice the potatoes. Place them in a pan of cold water with the onion, half the garlic and the bay leaf, and bring to the boil. Once cooked, drain and mash.

*I can of sardines (small sardines) in olive oil
Flour (100 g)
Baking powder (2 g)
Salt (2 g)
Potatoes (200 g)*

Slice the garlic and cook in the olive oil at a low heat. When the garlic has softened (take care it doesn't burn), add the paprika and remove from the heat. Carefully dip the sardines in the tempura and fry them at a high heat. Ready to serve!



Cockles with wild mushrooms, orange and basil alioli

Clean the mushrooms, remove the stalk (these can be used for another recipe) and griddle for 30 seconds on each side.

*I can of cockles in brine
12 wild mushrooms
Orange (50 g)
Onion (20 g)*

Make the alioli by blending the garlic, the mayonnaise and basil. Peel and finely slice the onion and orange, then mix with the alioli.

To serve, stuff the mushrooms with the mixture and place the cockles on top. Garnish with chives, parsley or similar.

*Mayonnaise (50 g)
Garlic (2 g)
Fresh basil (4 leaves)*





Bloody Mary shot with mussels

I can of mussels in brine

Tomato juice

Vodka

Make a Bloody Mary in the classical style by mixing in a separate bowl, with a shaker, the tomato juice, a dash of vodka, a pinch of salt and black pepper, and some drops of tabasco.

In a tall shot glass, place the natural mussel (well drained) in a little wooden skewer and cover almost completely with the Bloody Mary.

Salt
Black pepper
Tabasco



Light tuna with peppers and cornbread

First make a black olive tapenade, blending the olives with the garlic and a little oil. Set to one side.

2 cans of light tuna in olive oil

Red pepper (200 g)

Mixed lettuce leaves (to taste)

Black olives (25 g)

Cut the cornbread into four rectangular slices and griddle on both sides. Place the pepper on a baking tray and add a little oil and salt. Roast at 175°C for 30 minutes. Remove from the oven and strip the skin from the peppers while they are still warm.

To serve, spread the olive tapenade on the cornbread, place the pepper on top, followed by the light tuna and finish with the lettuce. Dress with olive oil, Modena reduction and salt.

Garlic (2 g)
Cornbread (100 g)
Modena reduction (100 ml)
Olive oil (100 ml)



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www.paypay.es

www.tastethecan.com

www.clubamigosdelasconservasdepescado.com

www.conservasenlata.com

www.food.com/ideas/10-things-to-make-with-canned-tuna-6012?c=1630

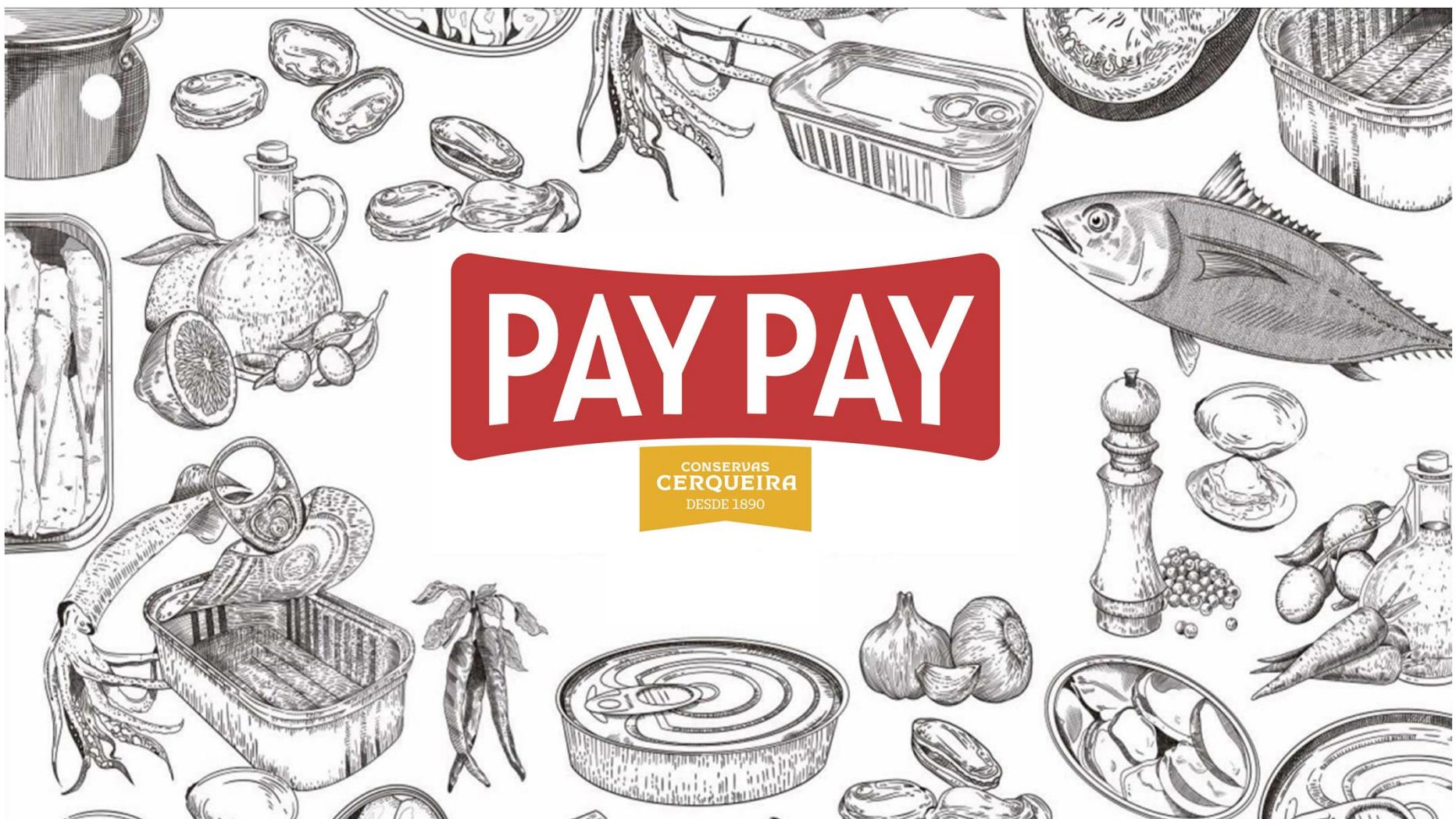
<http://allrecipes.com/recipes/1863/everyday-cooking/convenience-cooking/canned-food/seafood/>

[https://en.wikipedia.org/wiki/Galicia_\(Spain\)](https://en.wikipedia.org/wiki/Galicia_(Spain))

<http://www.spain.info/en/que-quieres/ciudades-pueblos/comunidades-autonomas/galicia.html>

http://www.turismo.gal/inicio?langId=en_US

<http://www.turismodevigo.org/en>



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