
CUEVAS
Since 1867
MARRON GLACÉ
FOREST'S SOUL



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MARRON GLACÉ







Marron Glacé

It is in the symbiosis between nature and craftsmanship where Cuevas stands out, steadfast in its conviction to maintain a culinary witness filled with history, a true piece of forest soul taken to the maximum sensory expression.

Only a dozen of the more than 80 varieties of chestnuts found in the Galician forests are suitable for making Marron Glacé. They pass through strict selection according to organoleptic and morphological criteria.

Only a few will be able to experience the process that will raise them to the category of Marron Glacé.

The chestnut, once selected, undergoes a delicate peeling process requiring complex resources of specific technology. We are one of the few companies in the world that has a dual fire peeling / steam peeling technology, to fully cover the entire market demand for chestnut products.

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Marron Glacé Classic.
160 gr.



Marron Glacé Classic.
300 gr.

Marron Glacé Classic



Marron Glacé Classic.

A size specially designed for the Horeca channel. 1 kg.



Marron Glacé Classic.

150 gr.



Marron Glacé Classic.

300 gr.

Marron Glacé Classic



Marron Glacé Classic.

Case 2 units.

Presentation in singles cases as a welcome gift in hotels and similar.

In showcase with 24 units for the retail channel.



Brandy Marron Glacé.

160 gr.

The original flavour of the exclusive Marron Glacé paired with the strength and aroma of a noble brandy, to offer a unique experience to the palate.

Brandy Marron Glacé

Candied chestnut covered with dark chocolate

Williams pear liqueur Marron Glacé





Candied chestnut covered with dark chocolate.

160 gr.

A tribute to chocolate and marron glacé lovers.

Williams pear liqueur Marron Glacé.

160 gr.

The original flavor of the exclusive Marron Glacé candied in the exquisites Pear liqueur, which gives it a delicate and surprising fruity flavor that amazes the palate.



Marron Glacé Gran Selección



Exclusive collection that brings together the best chestnuts of a better size.

A magnificent treasure of nature that we preserve in delicate nectars scented with ginger or Pedro Ximenez wine and presented in exclusive luxury formats.



Marron Glacé Gran Selección Classic.

190 gr.

A special selection of the most distinguished chestnut varieties, characterized by their special size and excellent taste. Comes in an exclusive format.

Marron Glacé Gran Selección

Classic
In ginger
Marron candied in sherry wine Pedro Ximenez





Marron Glacé Gran Selección
in ginger

415 gr.

A special selection of the most distinguished chestnut varieties, candied in a delicate ginger-scented nectar. Comes in an exclusive format.

Marron candied in sherry wine
Pedro Ximenez.

415 gr.

A special selection of the most distinguished chestnut varieties, candied in sherry wine. Comes in an exclusive format.

Cuevas Chef



Welcome to our culinary space, where the chestnut becomes the star of your gastronomic creations. In the kitchen, this versatile and nutritious fruit lends itself to a variety of delicious and comforting dishes.

From soups and stews to irresistible desserts, the chestnut adds its unique flavor and creamy texture to your favorite recipes. Discover how to make this autumn treasure part of your daily cooking, or even haute cuisine dishes and be amazed by the magic of chestnuts in every bite.

Get ready to experience a unique culinary experience with the queen of autumn fruits!



Chestnuts in syrup.

240 gr.

Ideal as a dessert or to create a perfect contrast as an accompaniment to all types of meat, especially poultry.

Cuevas Chef

Chestnuts in syrup
Chestnut purée
Marron Glacé cream





Chestnut purée.

245 gr.

Selected, crushed and refined chestnuts. A perfect accompaniment to all kinds of meats, also ideal as a filling or for making snacks or canapés.

Marron Glacé cream.

285 gr.

Marron Glacé in cream ready to prepare a quick and different dessert, accompanied by ice cream, yoghurt mousse or a piece of cheese or as a filling of crepes, and cakes.



Goat cheese with Marron Glacé.

180 gr.

Cheese made from goat curd, marron glacé cream and pieces of marron glacé. Sea salt is added and lactic ferments.

Storage temperature between 4 and 8 ˚C.

4 months useful life.

Shipping only available for purchases in the EU countries.

Cuevas Chef

Goat cheese with Marron Glacé Chestnut garnish



Chestnut garnish.

300 gr.

Use it as an original garnish for your meat roasts and in poultry fillings. Reinvent your dishes.



Chestnut garnish.

150 gr.

Use it as an original garnish for your meat roasts and in poultry fillings. Reinvent your dishes.

Cuevas Chef

Chestnut garnish

Chestnut garnish with plums, pine nuts and wild mushrooms



Chestnut garnish with plums, pine nuts and wild mushrooms.

200 gr.

Reinvent your dishes by adding this delicious and original garnish to your roasts or stews. Also excellent as a stuffing for poultry.

Chestnut garnish with plums, pine nuts and wild mushrooms.

Without preservatives or colorings.

Bags, vacuum-packed.





Cuevas formats



A great variety of ingredients and products made from chestnuts. All of them in special formats adapted to the needs of the food industry and the hospitality industry.



Chestnut garnish.

500 gr.

Use it as an original garnish for your meat roasts and in poultry fillings. Reinvent your dishes.

Chestnut garnish.

Suitable for coeliacs and without preservatives or colourings.

Bag, vacuum packed.

Cuevas Chef

Chestnut garnish



Chestnut garnish.

1000 gr.

Use it as an original garnish for your meat roasts and in poultry fillings. Reinvent your dishes.

Chestnut garnish.

Suitable for coeliacs and without preservatives or colourings.

Bag, vacuum packed.



Chestnuts in syrup.

Tin 640 gr.

Ideal as a dessert or to create a perfect contrast as an accompaniment to all types of meat, especially poultry.

Cuevas Chef

Chestnuts in syrup
Chestnut purée
Marron Glacé cream





Chestnut purée.

Tin 850 gr.

Selected, crushed and refined chestnuts. A perfect accompaniment to all kinds of meats, also ideal as a filling or for making snacks or canapés.

Marron Glacé cream.

1 kg and 5.25 kg. can

Marron Glacé in cream ready to prepare a quick and different dessert, accompanied by ice cream, yoghurt mousse or a piece of cheese or as a filling of crepes, and cakes.



Cuevas Chef

Marron confit in dense syrup
Candied chestnuts pieces in dense

Marron confit in dense syrup.

Can 2 kg.

Extra caliber chestnuts, special for the preparation of Marron Glacé, cakes, ice cream, panettones and all kinds of desserts.

Candied chestnuts pieces in dense.

Can 3 kg.

Chestnut pieces, special for making cakes, ice cream, panettone and all kinds of desserts.





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Get to know us

