

# Comforting dishes with olives that taste like fall to succeed in your business

Fall begins and as we change our closet at this time of year, we must also change our diet. With the arrival of the cold, the body asks for hot and rich dishes... Have an Olive day wants to help you prepare a refreshing menu for your restaurant and that you inaugurate the season with three insurmountable recipes.

(xxxx oct. 2019) Fall is the season where we reconcile with food through comforting dishes such as soups or stews. Seasonal changes are accompanied by changes in diet and the body begins to think of more hearty and hot dishes.

New eating habits where European olives have much to say thanks to its culinary versatility and nutritional benefits. A healthy product, natural source of vitamin E and antioxidant that offer a range of gastronomic possibilities through countless culinary formats (whole olives, sliced, pitted ...) and varieties (Manzanilla, Queen, stuffed with Pepper...).

European olive does not stop reinventing itself to adapt to the demands of the new kitchen and the modern life of a more demanding consumer and has become one of the most coveted foods in the North American market.

Including this basic ingredient of the influential Mediterranean Diet in the new menu of your business will instantly increase the attractiveness of your dishes in a simple, colorful and tasty way as these three-irresistible fall-flavored recipes show.

**PRESS RELEASE** 





### Tuna and olives marmitako

Prepare your bags because you are about to travel to the north of Spain with this version of the classic marmitako. Even more tasty with our juicy Manzanilla olives!

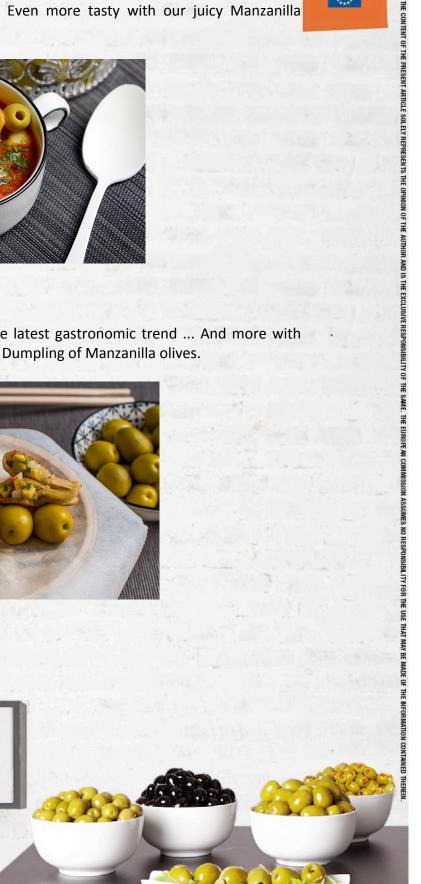


## Fried olives dumpling

Traditional Asian cuisine is also the latest gastronomic trend ... And more with olives! Discover why with this fried Dumpling of Manzanilla olives.



PRESS RELEASE





## Spanish paella with olives

The classic of the Spanish classics has meat, seafood, vegetables and, of course, olives. Ready to immerse yourself in the authentic taste of the Mediterranean?



### **About INTERACEITUNA and Olives from Spain**

INTERACEITUNA is the Interprofessional Organization of Table Olive recognized by the Ministry of Agriculture, Fisheries and Food that represents the whole sector producing, processing and marketing table olives. Created to implement different programs and activities of general interest, INTERACEITUNA promotes knowledge of Spanish table olives and carries out research and development related to production and production techniques. INTERACEITUNA has partnered with the European Union to promote this product.

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