

Olive Oils

GOYA® Olive Oil

GOYA® Olive Oil is made with refined olive oil of excellent quality and our **GOYA® Extra Virgin Olive Oil** in the necessary proportions to achieve the Mediterranean touch which is unique to our cuisine.

In the elaboration of this oil, recommended for all uses and consumers, **Goya Spain** uses two ingredients: high-quality, refined olive oil, and our **GOYA® Extra Virgin Olive Oil**, which lends **GOYA® Olive Oil** the taste and aroma which the prestigious institution *American Culinary Chefs Best®* highlights when comparing it to other market leaders.

It is precisely the smooth flavor and intense fragrance which make **GOYA® Olive Oil** the most suitable for use in cooking, because when heated, it transfers all of its olfactory attributes to the remaining ingredients.

Preserved in nitrogen until it reaches your table, **GOYA® Olive Oil** maintains all of its properties until its best-before date.



GOYA®
SPAIN

Containers: Available in glass bottles, PET bottles, and tinplate canisters
Country of origin: Spain



Tasting and food pairings

GOYA® Olive Oil is ideal for preparing all types of stews, roasts and sautés in order to season them with flavorful Mediterranean notes and fresh, fruity aromas.

Unlike our **Extra Virgin Olive Oil**, which is recommended for using raw in both cold and hot dishes, **GOYA® Olive Oil** stands out due to its versatility, as it is especially recommended for all cooking uses; whereas our **Light Flavor Olive Oil** is ideal for frying, baking and gastronomic cultures and consumers which, without having a special affinity for the flavor of olives, want to benefit from the healthy qualities of olive oil.



SAUCES AND DRESSINGS



SALADS



EGGS



FISH



Suggestions



Shellfish Stew: Sauté fennel, leeks and garlic in **GOYA® Olive Oil**. Then, add tomatoes, some saffron strands and seafood stock, and set aside. In a separate pan, grill the portions of hake and prawns in **Olive Oil**, which will help maintain all of the flavor, and open some steamed mussels with white wine. When they are open, add them to the vegetable stew along with the hake and prawns, and season to your liking with parsley and lemon slices. This seafood stew combines perfectly with basmati rice and crusty bread.



Mayonnaise: We can get a healthier mayonnaise by adding mustard and **GOYA® Olive Oil** to the egg. For those who love more intense flavors, just by adding chopped garlic we can transform the mayonnaise into a tasty aioli sauce to accompany steamed fish and vegetables.

Did you know...?

With its exclusive recipe, **GOYA® Olive Oil** offers all of the best sensory attributes in its class. Thanks to this, **Goya Spain** has managed to seduce consumers' palates on five continents and harmonize with the local cuisine.

GOYA®

SPAIN

*If it's **GOYA** ...it has to be good!®*