

Olive Oils

NEW
PRODUCT

GOYA® "Robusto" Extra Virgin Olive Oil

Every day, more and more consumers discover the taste and aroma of extra virgin olive oils, due to their intensity and green fruity aroma. For this reason GOYA® wants to correspond them with an intense olive oil with green aromas. Obtained from early harvest olives and Hojiblanca and Arbequina varieties, with typical green aromas as freshly cut grass, leaves, green tomatoes and artichokes.

GOYA® "Robusto" Extra Virgin Olive Oil evokes in consumers memories of freshly cut grass, leaves, aromatic herbs, green tomatoes or artichokes.

However, unlike other extra virgin olive oils, freshness and intensity in "Robusto" Extra Virgin Olive Oil are presented under similar conditions, providing sweet and pleasant sensations on the palate.

In this way, we offer a well-balanced olive oil, with a sweet mouth and an intense

green aroma that covers its slight itching and bitterness to our senses.

Like the rest of Goya extra virgin olive oils, "Robusto" is preserved in nitrogen to avoid its contact with the oxygen in the air.

It should be kept in a cool and dry place. In these conditions of conservation, this olive oil maintains all its properties until its best-before date.



Olive Oil
FROM
Spain



GOYA®
ESPAÑA

Containers: Available in glass bottles 8.5 fl.oz.
Country of origin: Spain



Tasting and food pairings

The intensity and green fruity aroma provided by **GOYA® "Robusto" Extra Virgin Olive Oil** make it the best dressing for salads and sauces. Its use is indicated for seasoning meat and fish, giving to the recipes notes of freshness and aromatic herbs.



FISH



VEGETABLES



SAUCES AND DRESSINGS



MEAT



Suggestions



Mango, papaya and carrot smoothie: We will mix mango (cut and frozen previously), 1/2 papaya, 1 yellow pepper, carrots juice, 1 orange, a pinch of ginger, mint, lime juice and three tablespoons of **GOYA® "Robusto" Extra Virgin Olive Oil**. We will add crushed ice and we will serve. Smoothies are a complete source of vitamins. The use of olive oil enhances the flavor of the ingredients, giving an extra of antioxidants.



Ratatouille: For this recipe we will cut into slices: 2 aubergines, 2 zucchini, 1 tomato and 2 peppers. We will finely chop 2 cloves of garlic and 1 onion. We will pour **GOYA® "Robusto" Extra Virgin Olive Oil** in a baking tray and we will arrange all the vegetables in layers. We will season them and bake at 356 °F for 25 minutes. To serve, we will place the vegetables around a plate, adding a little bit of olive oil, salt and oregano.

Did you know...?

There are more than 50 culinary techniques to cook with extra virgin olive oil. So, you can dress&season, conserve, emulsify, fry, stir fry, braise, sauté, baste, sousé, stew, confit, roast, marinate...