

# Olive Oils

NEW  
FORMAT  
\*\*\*

## GOYA® Garlic Extra Virgin Olive Oil natural flavor

In **GOYA® Garlic Extra Virgin Olive Oil natural flavor**, we combine two elements of the Mediterranean Diet to give extra flavor to our recipes.

**Garlic Extra Virgin Olive Oil natural flavor** maintains the properties of extra virgin olive oil and offers the intensity of the flavor of fresh garlic, allowing authentic and traditional flavors be discovered and included in our dishes.

Following our production method, this food has been created so that the flavor of each ingredient maintains its intensity and is perfectly balanced with the others.

The harmonious combination of these two ingredients in a single product not only gives recipes and preparations more flavor, but offers significant health benefits.

Free of allergenic substances, **Garlic Extra Virgin Olive Oil natural flavor** is Non-GMO.

As with **GOYA® Extra Virgin Olive Oil**, the best-before date is 24 months.



**GOYA**  
ESPAÑA

Packaging: Available in glass bottles 8.5 fl.oz / 17 fl.oz.  
Items per case: 12 / 12.  
Country of origin: Spain.  
Item.#1195 #1196



## Tasting and food pairings

The aroma and flavor of **GOYA® Garlic Extra Virgin Olive Oil natural flavor** make it the ideal condiment for enriching all kinds of recipes, particularly cold dishes, but also hot dishes. It is an excellent base from which to enrich and enhance the aromatic nuances of your stews, fried dishes and marinated dishes, without altering their original flavor.

Just drizzle on top at the end of preparation to give a certain taste of the condiment's flavor. In this way, it is a product suitable for recipes with pasta, meat, fish, salads, gazpacho and salmorejo, or simply on its own with bread.



SAUCES



SALADS



PASTA



## Suggestions



**Fried eggs:** Peel two potatoes and cut them into slices, frying them in a pan with abundant **Garlic Extra Virgin Olive Oil natural flavor**, until they are tender. Next, turn the heat to the maximum and brown them slightly. Set aside and remove the excess oil. In the same pan, remove the oil until only three tablespoons are left. Turn the heat to the maximum and add four eggs, leaving them for a few minutes so that the whites set. Carefully, with a slotted spoon, turn them over and place them on top of the potatoes with a few slices of serrano ham. Now, just break them with a fork and a spoon and serve while still hot.



**Shrimp Scampi:** To make a delicious tapa of shrimp scampi you will need two cups of peeled prawns, two cloves of garlic, **Garlic Extra Virgin Olive Oil natural flavor** and three chilies. Heat the olive oil in an earthenware casserole dish. When it is hot, add the garlic and the chilies. Once the garlic is golden, remove it. Next, add the prawns and season with salt. Add the garlic and chilies, combining the flavors. Serve immediately when the prawns are cooked, juicy and with a delicious hint of spiciness..

### Did you know?

Fats retain aromas, and this principle has been applied in perfumery since antiquity. Flavoring oil with garlic is very common in Mediterranean gastronomy as a basis for preparing Spanish dishes.