Olives from Spain introduces new recipes for summer to promote the “Have an Olive Day” campaign.

A GASTRONOMIC DELIGHT FOR THIS SUMMER

Manzanilla, Hojiblanca, with Pimiento or Queen olives are some of the suggestions given by Olives from Spain, as they set out to promote their Have an Olive Day campaign.

Olives from Spain offers American consumers great recipes with this millenary ingredient from the Mediterranean, during their Have an Olive Day campaign. Ideal in high temperature weather, olives are a key component of the Mediterranean Diet which is part of the Intangible Cultural Heritage of Humanity. The supply of olives - is extensive with numerous formats and more than eighty types of fillings.

The versatility of European olives means they can be used in any recipe as they combine four classic flavours; sour, bitter, sweet and savoury. The antioxidants maintain cell integrity furthermore; olives are a natural source of antioxidant Vitamin E.

The Have an Olive Day campaign, promotes olive consumption in the US with recipes that embrace the Mediterranean diet.

Recipes to “lick your fingers”

A refreshing green beans salad, egg and Hojiblanca olives; and the famous "ajoblanco", with coconut and Manzanilla olives.

- Green beans, egg and olives salad

- Spanish ajoblanco with coconut and Manzanilla olives
Many more ideas for a “Mediterranean” summer at www.haveanoliveday.eu
Have a Sunny Day. Have an Olive Day.

About INTERACEITUNA and Olives from Spain
INTERACEITUNA is the Interprofessional Organization of Table Olive recognized by the Ministry of Agriculture, Fisheries, Food and Environment 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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