

## The Caroliva Difference Caroliva - Spain's Finest Olive Oil



Caroliva	vs.	Mass Produced Italian Extra Virgins	The Caroliva Difference
Produced in Andalusia, Spain		Source and authenticity unknown.	<b>Andalusia, Spain is world's largest producer of olive oil, at highest quality.</b>
Estate grown & bottled		Olives bought at cheapest price and oil is private labeled	<b>Total quality control: fruit, harvest, pressing, bottling</b>
Hand pick fresh fruit		Collect periodically from nets under trees	<b>Fresh ripe fruit delivers best flavor</b>
Pressed immediately		Pressed long after collected and shipped to bottling factory	<b>Assures low acidity and remarkable fresh taste</b>
Cold pressed		Heat and chemicals for higher yields	<b>Lower yields but superior flavor, healthier product</b>
Family recipe of arbequina, hojiblanca, picual olives		Inconsistent collection of fruits with varying origin and quality	<b>Consistent award winning complex flavor</b>
Guaranteed low acidity <.39		As high as 1% acidity	<b>Finer flavor resulting from freshness</b>
EU panel certified as "premium quality," the highest punctuation		Barely qualifies as Extra Virgin	<b>Guaranteed the same award winning Caroliva taste</b>
UV resistant glass		UV deteriorates oil Dark bottle hides rancidity	<b>Stays fresh, density and quality visible</b>

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**Caroliva Recipes**  
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**Caroliva Balsamic Vinaigrette**

**Yields 1 cup**

1/2 cup Caroliva Extra Virgin Olive Oil  
1/4 cup Caroliva 18 year reserve  
Spanish balsamic vinegar  
1 Tbsp. Dijon mustard  
1 tsp. Brown sugar  
1/2 clove garlic chopped  
Fresh juice from 1/4 lemon

Mix together well in bowl and serve on salads. Alternatively serve inside an avocado halved lengthwise and pitted.

May be kept for 1 week in refrigerator.

**Caroliva Gazpacho Andaluz**

5 Tomatoes diced  
2 cloves garlic  
1 cup Caroliva olive oil  
1 small yellow onion diced  
1 red bell pepper diced  
1 green bell pepper diced  
1 cucumber diced  
1 carrot diced  
3 oz Caroliva aged balsamic vinegar  
(or 2 oz Caroliva reserve sherry vinegar)  
1 loaf white bread soaked in 2 quarts of water  
1/2 cup toasted sliced almonds  
1 Tbsp parsley chopped  
1/2 tsp salt, pepper to taste

Puree ingredients in blender or food processor.  
Garnish with croutons and/or sliced cucumber.

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