



La Sicilia Olive Oil

Since 1895 the factory is involved in the selection and production of high quality extra-fine olive oil. This comes exclusively from the Gargano territory (currently an Italian National Park). It is processed with traditional methods, which preserve and ensure all its nutritional values and the absolute authenticity of the product. Biolevante relies on its own in-house laboratory, consisting of experts who are able both to carefully monitor the evolution of the product and oversee the entire production.

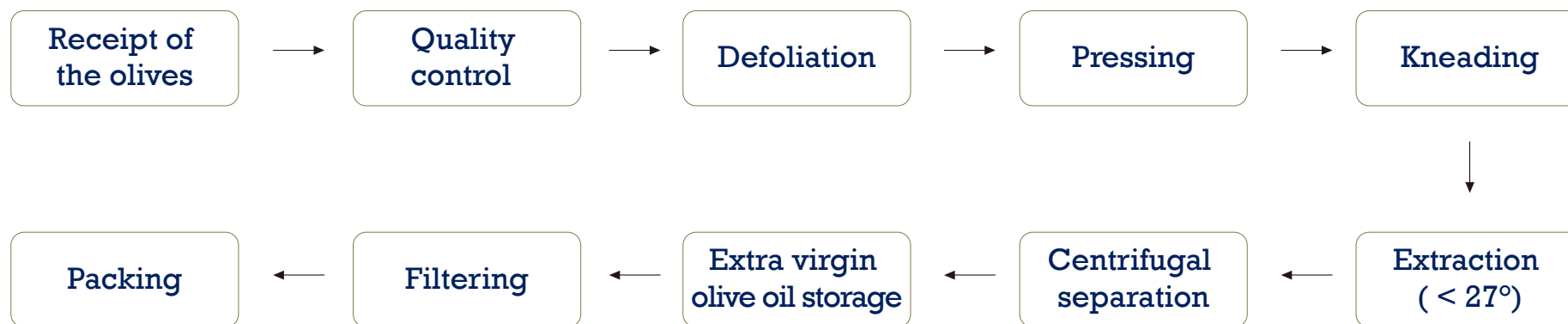
Through a modern facility which has been built to satisfy the needs of the consumer, the company carries on many analysis on the product during every single stage of its journey. The factory has always paid particular attention to and aimed for excellent quality of its products and services, and achieves this commitment by the implementation of a full-fledged Quality Assurance System.



The production process, the strict quality controls and the careful selection of raw materials allow the company to boast the ICEA, BRC, IFS, ISO - 9001, Halal, Kosher, D.O.P., Vegan Ok, NOP certificates.



Extra Vergin Olive Oil production process:





Products information

La Sicilia Extra Virgin Olive Oil



Packaging: 500ml x 12 pcs/crt; 1L x 12 pcs/crt

Origin: Italy

Shelf life: 24 months

Bar code: 8011845000850; 8011845004520

Store in a cool place, keep away from heat and light sources.

La Sicilia Extra Virgin Olive Oil is a fruity, fragrant and persistent oil produced in the Italian Puglia region. It combines a low acidity and high oxidation resistance. It's indicated for the preparation of all the Mediterranean cuisine dishes, both raw and cooked. It is particularly indicated for diets with a low cholesterol content.



La Sicilia Olive Pomace Oil

Packaging: 1L x 12 pcs/crt

Origin: Italy

Shelf life: 24 months

Bar code: 8011845350184

Store in a cool place, keep away from heat and light sources.

Produced only with the best olive oils and olive pomace oil, La Sicilia Olive Pomace Oil distinguishes itself for its low acidity level, its intense gold-green colour and its gentle aroma. La Sicilia Olive Pomace Oil scents and flavour remind of almonds grown under Puglia's hot sun and are tightly linked to the ancient tradition of the oil mills. La Sicilia Olive Pomace Oil is the ideal choice for any kind of cooking and it is particularly suitable for light fried dishes.



Recipe



Mushroom Risotto

Ingredients (2 portions) :

6 cups chicken broth; 3 tablespoons La Sicilia Extra Virgin Olive Oil; 1 pound portobello mushrooms, thinly sliced; 1 pound white mushrooms, thinly sliced; 2 shallots, diced; 1/2 cups Arborio rice; 1/2 cup dry white wine; sea salt to taste; freshly ground black pepper to taste; 1/3 cup freshly grated La Sicilia Grana Padano; 4 tablespoons butter.

Steps:

1. In a saucepan, warm the broth over low heat.
2. Warm 2 tablespoons La Sicilia Extra Virgin Olive Oil in a large saucepan over medium-high heat. Stir in the mushrooms, and cook until soft, about 3 minutes. Remove mushrooms and their liquid, and set aside.
3. Add 1 tablespoon olive oil to skillet, and stir in the shallots. Cook 1 minute. Add rice, stirring to coat with oil, about 2 minutes. When the rice has taken on a pale, golden color, pour in wine, stirring constantly until the wine is fully absorbed. Add 1/2 cup broth to the rice, and stir until the broth is absorbed. Continue adding broth 1/2 cup at a time, stirring continuously, until the liquid is absorbed and the rice is al dente, about 15 to 20 minutes.
4. Remove from heat, and stir in mushrooms with their liquid, butter, chives, and La Sicilia Grana Padano. Season with salt and pepper to taste.



Caesar Salad

Ingredients (2 portions) :

1/3 cup La Sicilia Extra Virgin Olive Oil; 3 tablespoons lemon juice; 2 teaspoons anchovy paste; 1/4 teaspoon salt; 1/4 teaspoon ground mustard; 1 garlic clove, finely chopped; 1 large bunch romaine, torn into bite-size pieces (10 cups) ; 1 cup garlic-flavored croutons; 1/3 cup La Sicilia Grana Padano, pieces
Freshly ground pepper

Steps:

1. Mix oil, lemon juice, anchovy paste, salt, mustard and garlic in salad bowl.
2. Add romaine; toss until coated. Sprinkle with croutons, La Sicilia Grana Padano and pepper; toss.



Deep fried cherry-size mozzarella

Ingredients (2 portions) :

250g La Sicilia cherry-size mozzarella; 2 eggs; 100g flower; breadcrumbs; La Sicilia Olive Pomace Oil

Steps:

1. Mix the eggs together with salt and pepper;
2. Put the cherry-size mozzarella into the flower, into the eggs and in the end into the breadcrumbs;
3. Deep fry the mozzarella.

La Sicilia Olive Oil is perfect for the preparation of Italian risotto, pasta,
salads, lasagna and many other dishes.





La Sicilia Int.l Trading Ltd.
B35 - 101, Universal Business Park, No.10 Jiuxianqiao Road,
Chaoyang District Beijing, 100015 China.

+86 10 6708 8766 (Tel)

www.lasicilia.com.cn