



Filippo Berio 100% Italian: Extra Virgin Olive Oil to enhance traditional Easter dishes

Filippo Berio is 100% Italian EVO Oil produced following the Berio Method - certified by SGS - with exclusively Italian olives, whose entire supply chain can be traced on the website www.filippoberio.it.

Filippo Berio 100% Italian has a strong and lively aroma, ideal for enhancing the taste of each dish and for all dishes with full-bodied flavors such as the recipe for Beef in oil, an extra idea for Easter tables.

Milan, 20 February 2023 – To enhance the taste of traditional Easter recipes, Filippo Berio - a premium brand of the Salov Group - offers the 100% Italian Filippo Berio Extra Virgin Olive Oil capable of enhancing any dish with its fruity and lively imprint, almost spicy, and its hints of grass, artichoke and ripe tomato.

Product details

Taste	balanced
Aroma	hints of grass and ripe fruit, slightly spicy with a leafy aftertaste
Available sizes	<ul style="list-style-type: none">Filippo Berio 100% Italian 1lt.Filippo Berio 100% Italian 750 ml.
Suggested uses	Its balance goes well with any dish, perfect for the final raw "tour of oil".

Berio method: the certified, sustainable and traceable quality path

All Filippo Berio Extra Virgin Olive Oils are the result of skilful processing obtained thanks to the Berio Method: the path of quality and guarantee traced and certified from the field to the bottle with more restrictive parameters than required by the regulations, which selects only the best olives and healthy, harvested at the right degree of ripeness and rigorously cold-pressed, coming from eco-sustainable crops, because they are based on the principles of integrated agriculture.

The method is controlled at every stage and certified by SGS, an independent and authoritative external body, which guarantees not only the qualitative characteristics of the product, but also environmental sustainability along the entire supply chain.

In fact, Filippo Berio oils have a complete and exhaustive traceability system, which is not expressed only through information relating to the origin of the raw material. By entering the production batch on the website www.filippoberio.it, it is possible to discover a lot of useful information such as: production date, predominant cultivars used, the origin of the olives and the place of milling, as well as the organoleptic and sensory profile, including the analyzes carried out for each bottle showing the individual quality parameters found and compared with the limits imposed by law.

Ufficio Stampa: Aida Partners

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The range of Filippo Berio Extra Virgin Olive Oils

The richness of Filippo Berio's range of EVO Oils is completed with 3 other references guaranteed for quality and safety:

- Classic - suitable for all dishes
- Low Acidity – ideal for cooking fish recipes and to accompany vegetables
- Riserva Oro 100% Italian Organic – perfect as a raw condiment to enrich vegetable dishes, soups, meats and pasta.

RECIPE: BEEF IN OIL

Preparation time: 3 hours

Ingredients (6/8 people):

- 600 g of 100% Italian Filippo Berio extra virgin olive oil
- 700 g of priest's hat or other cut for stew, tied with string
- 3 cloves of garlic
- 3 anchovy fillets in oil for the filling plus another 5 for cooking
- Salt and Pepper To Taste.
- White flour to taste
- 2 tablespoons of capers in brine
- 1 stalk of celery, chopped
- 1 carrot, chopped
- 1 onion, chopped
- 1/2 glass of dry white wine
- 600 g of hot water
- 40 g of breadcrumbs
- 40 g of grated Grana Padano
- 1 tablespoon of finely chopped fresh parsley

Preparation:

Prepare the beef. Incise the meat in three points and stuff with half a clove of garlic and anchovy. Salt and pepper the meat, then flour it well.

In a large saucepan, pour the oil and vegetables, including the capers, add the garlic and anchovies and start cooking.

Add the meat and brown well on all sides, then deglaze with the white wine.

Add the hot water that should cover the meat.

Put the lid on, lower the heat and cook for about two and a half hours, maximum 3, until the meat is very soft.

Once cooked, transfer the meat to a cutting board, cover with aluminum foil and leave to rest for 5 minutes.

Meanwhile, prepare the sauce.

In the same pot where the beef was prepared, add the breadcrumbs and grated parmesan and blend everything with an immersion blender. Finally add the chopped parsley.

Cut the meat into slices, dip them in the hot sauce and serve immediately.

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Discover other recipes on Filippo Berio Italia's website and on the social channels Facebook and Instagram and also Youtube. Here you will also find a series of posts created in collaboration with Chef Giorgio Locatelli: tips for enhancing the value of oil and suggestions for being greener and more sustainable in the kitchen.



www.filippoerio.it



Olivo Filippo Berio



Filippo Berio Italia

SALOV SpA was established in **1919** by Giovanni Silvestrini, a long-time business partner of Filippo Berio, the founder of the homonymous brand, and a group of entrepreneurs from Lucca. Quickly, the company became a reference point for **Lucca** in the world.

Salov is based in Massarosa, in the province of Lucca, and is one of the largest oil companies with a consolidated net revenue of approximately **376 million euros and 120 million liters sold in 2021**. Since 2015, it has been part of the Bright Food International Group.

The Salov Group has always been present in the Italian market with the historic **Sagra brand** and launched the **Filippo Berio brand** in Italy for the first time in 2019, a brand with over **150 years of history** present all over the world and in leading position in the USA, UK, Russia, Belgium, Switzerland, and Hong Kong.

In Italy, Filippo Berio is present with a dedicated range, capable of responding to an increasingly demanding consumer in terms of quality and, above all, traceability and sustainability. Thanks to the **Berio Method**, each stage of the production process is traced and certified starting from the field and from the application of sustainable integrated production techniques.

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