Salov and Chef Giorgio Locatelli together
for the presentation of Salov 2022 Sustainability Report

In the heart of the Salov farm, a real open-air research center where solutions are studied for the improvement of all Italian olive growing, the company talks about the goals achieved and the new objectives in terms of sustainability with a an exceptional partner, Chef Giorgio Locatelli, who "brought sustainability to the plate" through a cooking show dedicated to Filippo Berio Oils.

Vecchiano (PI), 19 October 2023 – In the splendid setting of Villa Filippo Berio in Vecchiano (PI), the press presentation event of the 2022 Sustainability Report of Salov S.p.A took place, an industrial group among the main global players in the oil sector, owner of the historic brands Filippo Berio and Sagra.
Certified by SGS, a world leader in inspection and certification services, the report documents the most significant events and results achieved and Salov's objectives in terms of environmental, social and economic sustainability.
The presentation of the 2022 Report held by Fabio Maccari, CEO of SALOV SpA, was also broadcast live on the website www.adnkronos.com.

Accompanying the Company in this special event dedicated to sustainability is Chef Giorgio Locatelli,
one of the most authoritative and appreciated Italian chefs as well as Brand Ambassador and Quality Judge of Filippo Berio.
After the presentation by Eng. Maccari, Chef Giorgio Locatelli, through a show cooking hosted inside the Villa, "brought sustainability to the plate": thanks to the story and tasting of a 5-course menu dedicated to Filippo Berio Extra Virgin Olive Oils. The characteristics of the dishes and the various references were exalted thanks to the Filippo Berio oils with a specific focus on tips dedicated to sustainability in the kitchen.
In fact, all of us can do our part, starting from choosing the right products to using practical measures that allow us to avoid waste and save resources, with an eye also on the wallet.

Sustainability and quality distinguish all the references of the brand's Extra Virgin Olive Oils because they use the Berio Method, a quality and guarantee path traced and certified from the field to the bottle, which selects only the crops that follow the principles of integrated production - respectful of the environment and the entire ecosystem - and uses the best and healthy olives, harvested at the right level of ripeness and strictly cold pressed.

“Salov has always had sustainability in its DNA, which represents a real pillar in which the company has invested over the years. One of the aspects that made the collaboration between Filippo Berio and Chef

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Locatelli a very satisfying and effective partnership is precisely the common vision on issues relating to sustainability." – declared Fabio Maccari, CEO of SALOV S.p.A. – “For us it is important that sustainability becomes concrete, even through daily gestures. This is how our Filippo Berio brand oils, also used today by Chef Locatelli, boast a processing methodology, the Berio Method, founded on the principles of integrated agriculture. This is how a high quality product is born, guaranteed and tracked, from the field to the bottle."

“Sustainability is now the first necessary ingredient in our pantries - explains Chef Giorgio Locatelli - In the kitchen this word means adopting conscious actions that look at the concrete benefits for the local economy and the health of the environment. Compared to the past, today this path is unavoidable and it is therefore important to pay extra attention in cooking choices, preferring local, certified and traceable products".

Recipe Chef Giorgio Locatelli
Starter - Marinated anchovies, smoked potatoes, late radicchio and Castelfranco salad, chicory served with green sauce and lemon reduction.

Doses for 6 people

- 500 g of anchovies
- 4 large potatoes, without peel, washed
- 1 small tip
- 1 radicchio from Treviso
- 1 radicchio from Castelfranco
- 1 late radicchio
- 2 tablespoons of white wine vinegar
- 4 tablespoons of olive oil

Anchovy marinade

- 500 ml of water
- 50 g of salt
- 300 ml of white vinegar

For the green sauce

- 80 g of spinach leaves
- 6 salted anchovies
- 1 peeled clove of garlic
- 100 g of fresh flat leaf parsley
- 1 tablespoon of white wine vinegar
- 200 ml of extra virgin olive oil

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For the lemon compote

- 10 lemons
- 200 g of granulated sugar 200 g
- ½ of sweet red chilli pepper

Method

Take the anchovies and fillet them into equal strips. Prepare the marinade by boiling the water, adding the salt and when it is cold add the white vinegar and the anchovies. Leave to marinate for about 3 hours.
Once removed from the marinade, add olive oil, garlic slices and parsley leaves. Preheat the oven to 180°C/gas 4. Sprinkle some sea salt on a baking tray, place the potatoes on top and cook in the preheated oven for at least 40 minutes, depending on their size. Remove the potatoes from the oven and when they are cool enough to handle, peel them and cut them into slices about 1cm thick. Place in a bowl, season with oil and vinegar.

In the meantime, remove the pointed outer leaves of the chicory, cut the florets and, with a small knife, make vertical cuts along the entire base of the stems, place them in a colander and let them drain under cold running water for 5 minutes, to eliminate part of the bitterness. Then transfer them to a bowl of ice water for about an hour and you will see that the cuts in the stems will allow them to twist and curl like little flowers in the freezing cold.

To prepare the lemon compote, remove the peel from the lemons with a sharp knife and discard it. Then separate them into segments, removing the peel and place them in a pan. Squeeze the rest of each lemon, so that any additional juice ends up in the pan. Add the sugar and chilli to the pan, bring slowly to the boil and cook gently for 10 minutes until you have a clear syrup. Remove from the heat, place the contents of the pan in a blender and blend until smooth, set aside.
Salsa verde can be made with a pestle and mortar or with a blender. First blanch the spinach very briefly in boiling salted water, immersing it and lifting it again, then drain it in a colander under cold running water, to prevent it from cooking.
Rinse the salt from the 6 salted anchovies and dry them; with a pestle and mortar, first crush the garlic, then add the anchovies and continue crushing. Add the parsley leaves and continue to work the ingredients until a paste forms. Add the spinach and process it. Finally, add the vinegar and oil. You should get a smooth, bright green paste.
Cut the base of the radicchio heads to free the leaves and wash them under running water. Dry and place in a bowl.
Drain the chicory from the ice water and dry them too, then add them to the bowl and sauté them with oil and vinegar.

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To assemble the salad, spread the green sauce on the base of the plate and arrange the potato slices on top. Drain the marinated anchovies, then intersperse them with the seasoned leaves and chicory flowers. Spread the lemon compote over some leaves and serve.

SALOV SpA was founded in 1919 by Giovanni Silvestrini, historic business partner of Filippo Berio, founder of the brand of the same name, and a group of entrepreneurs from Lucca. The company quickly became a point of reference for Lucca in the world. Salov is based in Massarosa, in the province of Lucca, and is among the largest companies in the oil sector with a consolidated net turnover in 2022 of approximately 491 million euros and 120 million liters sold. Since 2015 it has been part of the International Bright Food Group.

The Salov Group has always been present on the Italian market with the historic Sagra brand and at the end of 2019 launched, for the first time in Italy, the Filippo Berio brand, a brand with over 150 years of history present throughout the world and in a position of leadership in the USA, UK and Russia, as well as in 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, in fact, each phase of the production process is traced and certified starting from the field and the application of sustainable integrated production techniques.

Chef Giorgio Locatelli

Born in Corgeno, a hamlet of Vergiate, son of an artist (the family ran a starred restaurant) and considered one of the best Italian chefs in the UK, since 2002 Giorgio Locatelli, together with his wife Plaxy, has owned the Locanda Locatelli restaurant, awarded the following year of a Michelin star, the first Italian to win the coveted recognition abroad. Since 2018 he has been a judge on MasterChef Italia and during 2022, on TV8, he was the protagonist of Home Restaurant, a new cooking show in which cooking enthusiasts and amateur chefs of home cooking compete.

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