Make your Christmas golden with Sagra Seed Oils
Perfect for both sweet and savory frying

The Sagra seed oil range is ideal for traditional Christmas recipes typical of every region. In particular, Sagra Frìmax is perfect for both savory and sweet fried foods, giving every dish lightness, crunch, and indulgence.

Milan, October 22, 2024 – Sagra, a historic brand of the Salov Group, has been a key player on Italian tables since 1959, and is the ideal ally to add an extra touch to your Christmas dishes: from the simplest to the most elaborate desserts. Thanks to the full range of products, every fry becomes an irresistible occasion.

The Sagra seed oil range, available in various sizes from 1 liter to larger economy packages, comes in r-PET bottles made from 100% recycled plastic and fully recyclable: an important step for Salov to reduce its environmental impact. The line is designed to meet every need and satisfy any desire, made reliable thanks to the high-quality standards ensured by strict controls throughout the production stages. The line consists of six different seed oils:

- Corn seeds
- Peanut seeds
- Sunflower seeds
- High oleic sunflower seeds
- Frìmax
- Grape seed oil

To ensure a perfect fry, Sagra Frìmax – made from a careful blend of sunflower seed oil and high oleic sunflower seed oil, with no palm oil – proves to be the ideal companion for holiday menus. It is particularly resistant to high temperatures, allowing the preparation of crispy, dry, and lightly flavored savory and sweet fritters.

	Sagra – Frìmax special for frying **Size**: 1, 1,5lt, 2lt **Suggested price**: 2,99 € (1lt), 4,39 € (1,5lt) 5,59 € (2lt)

RECIPE: Struffoli, the original Neapolitan recipe

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For the dough:

- 400 g of all-purpose flour (00)
- 3 whole eggs
- 1 egg yolk
- 50 g of sugar
- 50 g of butter (or lard)
- 1 small glass of anise liquor or limoncello (optional)
- Grated zest of 1 lemon
- Grated zest of 1 orange
- A pinch of salt

For frying:

- Sagra Frìmax

For decoration:

- 400 g of honey
- 150 g of sugar
- Colored confetti (diavolini)
- Candied cherries and candied orange peel

Instructions:

1. **Prepare the dough:** In a large bowl, pour the flour and make a well in the center. Add the whole eggs, egg yolk, sugar, soft butter cut into pieces, lemon and orange zest, liquor (if using), and a pinch of salt.
   Work the dough until you achieve a smooth and homogeneous texture. If needed, add a little more flour, but the dough should remain soft.
   Wrap the dough in plastic wrap and let it rest for about 30 minutes.
2. **Form the struffoli:** Take small pieces of dough and roll them into thin logs (like breadsticks). Cut the logs into pieces about 1 cm long. Place the pieces on a lightly floured surface.
3. **Fry:** Heat Sagra Frìmax oil in a deep pan. Fry the struffoli in batches until they are golden. Drain and place on paper towels to absorb excess oil.
4. **Prepare the honey:** In a large pot, melt the honey with the sugar over low heat. When the honey is completely melted and slightly caramelized, remove from heat and add the fried struffoli. Gently mix to coat them well.
5. **Decorate:** Arrange the struffoli on a serving platter, forming a crown or pyramid shape. Decorate with colored confetti, candied cherries, and candied orange peel.

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To stay updated on the latest news from Sagra, you can visit the website www.sagra.it and follow their social media channels, where you'll find recipes and tips to enhance your daily cooking.

www.sagra.it - Olio sagra - @oliosagra

#ilbuonoognigiorno #oliosagra #shargreen

SALOV SpA was founded in 1919 by Giovanni Silvestrini, a long-time business partner of Filippo Berio, the founder of the eponymous brand, along with a group of entrepreneurs from Lucca. The company quickly became a landmark for the Lucca region on the global stage. Salov is headquartered in Massarosa, in the province of Lucca, and is one of the largest companies in the olive oil sector, with a consolidated net revenue of approximately 518 million euros and 105 million liters sold in 2023. Since 2015, it has been part of the International Bright Food Group.

The Salov Group has always been present in the Italian market with the historic Sagra brand and, at the end of 2019, launched the Filippo Berio brand for the first time in Italy. Filippo Berio is a brand with over 150 years of history, present worldwide and a leader in the USA and UK, as well as in Belgium, Switzerland, and Hong Kong.

In Italy, Filippo Berio offers a dedicated range designed to meet the growing demands of consumers in terms of quality, traceability, and sustainability. Thanks to the Berio Method, every stage of the production process is tracked and certified, starting from the field and including the application of sustainable integrated production techniques.

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