#ilbuonoognigiorno? (#goodnesseveryday?) Easy with Sagra Organic Extra Virgin Olive Oil

Made with organically grown olives, cultivated while fully respecting the environment, SAGRA Organic EVO is an exclusively Italian-made oil, carefully controlled at every stage of production. It is an ideal companion to everyday creativity in the kitchen. The possible combinations are endless: let's see how to use it to give an extra boost to one of the most popular summer desserts, fresh mascarpone with strawberries!

Milan, May 2021 - Warm weather is coming and with it the desire for fresh, tasty recipes. To enhance summer dishes, **SAGRA**, a brand from the **SALOV Group** (which also owns the *Filippo Berio* brand), presents **SAGRA Organic Extra Virgin Olive Oil.** A cold pressed oil with a **strong but balanced taste**, obtained from **olives harvested and pressed in Italy using Organic Farming**, for a condiment that is good for us and for the environment.

DETAILS - SAGRA Organic Extra Virgin Olive Oil

Taste	Bold but balanced
Colour	Golden yellow with green hues
Scent	Clear fruity sensations
Recommended retail	SAGRA organic extra virgin olive oil 1lt. - €8.49
Recommended uses	Ideal on its own as a condiment and for dipping

SAGRA is a historic brand that has been accompanying Italians' recipes since 1959, while always keeping up with the times. The brand was relaunched last year, starting from symbols of its historical identity, with the aim of enhancing them to give them a new style capable of emphasising their **uniqueness** and **making them more contemporary.**
From a product point of view, thanks to **its ideal balance of quality and convenience,** the brand offers a range of oils **designed for everyday cooking,** perfect for those who like to always have a quality product to hand without making any compromises**.** Moreover, thanks to **strict controls at different stages of production**, SAGRA is able to guarantee a **safe and reliable product, with high quality standards**.

In addition, on the new website **www.sagra.it** and on the **social media channels** there are recipes and suggestions for everyday cooks, thanks to the entire SAGRA offer, consisting of:

- **extra virgin olive oil**: Classic, 100% Italian, Organic, Mild and Light and Classic Spray (200ml size) for lunch on the go;
- **olive oil**: Classic.

www.sagra.it - Olio Sagra - @oliosagra
#ilbuonoognigiorno #oliosagra

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RECIPE: “Mascarpone and strawberries” paired with SAGRA Organic EVO

Difficulty: easy
Preparation time: 60 min

Ingredients (serves 6)

- 1 tablespoon of Sagra Organic extra virgin olive oil
- 400 g strawberries
- 300 g mascarpone cheese
- 200 g sugar
- 2 eggs
- 3 tablespoons lemon juice
- 3 tablespoons water

Method

- ✓ Wash the strawberries, slice them into quarters and put them in a bowl with 3 tablespoons of sugar, the lemon juice, the water and a tablespoon of olive oil. Let them rest for 20 minutes.
- ✓ Separate the egg whites from the yolks. In a bowl, beat the egg yolks with the sugar until the mixture turns a light yellow colour, add the mascarpone and continue to beat until the mixture is smooth and frothy.
- ✓ Whip the egg whites until stiff and add them to the mixture, stirring gently with a wooden spoon in a downward motion.
- ✓ In a high-sided bowl, place a first layer of strawberries with their juices, then cover with a thick layer of mascarpone. Repeat once more, finishing with the mascarpone, and decorate with a few strawberries in the centre and a few mint leaves. Leave in a cool place until ready to serve.

The **SALOV Group** was founded in 1919 by Filippo Berio's daughter, Albertina, with a number of Tuscan industrialists who together have pursued Filippo Berio's vision: to promote quality olive oil around the world. The group 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 2019 of approximately 275 million Euros and 91 million litres sold. Since 2015 it has been part of the Bright Food Group.

The SALOV Group, which has always been present on the Italian market with the famous **Sagra** brand, launched the **Filippo Berio** brand for the first time in Italy at the end of 2019, already a well-established brand worldwide and currently market leader in the USA, UK and Russia, as well as in Belgium, Holland and Switzerland. Filippo Berio has a dedicated range for Italy, one capable of responding to an increasingly discerning consumer in terms of quality and, above all, **traceability and sustainability**. Thanks to the Filippo Berio Method, each phase of the production process is traceable and certified starting from the field and the application of integrated production techniques.

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