

Silky and Sexy- Spain's Premiere Olive Oils Get Dressed Up for Dinner- *Toronto's Full Moon Feast*



The Olivar Corp Inc. and olive oil expert Dolores Smith invite you to savour extraordinary Spanish olive oils that express their various terroirs in ways that will surprise and astound at a special dining event. The new gems in the Olivar Corp's collection are the exquisite FULL MOON and ORO SAN CARLOS olive oils from Spain's Extremadura region; both were proudly showcased at the 2009 Gastronomic Summit Gala Dinner in San Sebastian Spain and now, for the first time in Canada, they'll be highlighted in a special dinner featuring all 6 award-winning Spanish Olive Oils prepared by three talented chefs on **WEDNESDAY, APRIL 28, 2010.**

The unique Full Moon, Oro San Carlos, Rincon de la Subbetica, Gasull, Dauro and Parqueoliva oils will be savoured as part of a unique guided tasting prior to a six course meal featuring the oils themselves, complete with Spanish wine pairings, **at Frida Restaurant & Wine Bar starting at 6:30pm.** A portion of the proceeds from this evening's dinner will go to Food Share's School Program because Dolores Smith believes that all children should have access to good food for a healthy start in life. Tickets for the April 28th Full Moon Feast are \$130 with wine pairings each or \$100 without wine (including tax but not gratuity) and are available at [Frida Restaurant & Wine Bar](#) (999 Eglinton Avenue West.)

Your 6-course gustatory journey will be prepared by Madrid-born Chef Lola Csullog-Fernandez (of Pimenton Spanish & Mediterranean Fine Foods), Chef Luis Valenzuela of Torito Tapas Bar and Chef Jose Hadad of Frida Restaurant & Wine Bar. Each chef will present two Spanish-inflected courses for you to enjoy including:

- KoKotxas en Salsa Pil Pil (fleshy cheeks of Cod cooked in Rincon de la Subbetica with a baby parsley and dried pepper sauce)
- Ontario Tamworth Pork Belly poached in Parqueoliva served with espuma de ajo blanco and strawberries cornucopia with cucumber and micro greens
- Palate Cleanser of Dauro Olive oil Sorbet with lavender on an Ice Bowl
- Crispy Torrijas dessert, featuring Gasull with a Pedro Jimenez reduction and "chupito" of Leche Merengada

What makes Full Moon so special is the fact that the Arbequina olives in every bottle are picked during the full moon extremely early in October of each year. In 2009, this occurred on October 4 at 6:00am. The idea behind this, according to the olive oil maker Pago de los Baldios de San Carlos, is simple – this is when the olives are sufficiently ripe (yet green enough) to produce an oil of exceptional aroma and flavour that is virtually unparalleled. Of course there are mythical reasons for picking during this full moon period, namely the aphrodisiacal qualities that are imparted to the olives picked during this time.

FULL MOON FACTS:

- Olives for this oil are fully crushed and pressed within one hour of picking. Within two hours, the oil is stored in oxygen inert stainless steel tanks for peak freshness.
- Flavour profile: nuances of almond, banana and even strawberry! A unique, elegant flavour explosion.
- Smooth with a hint of pepper – which Dolores Smith says is the oil's antioxidants at work.
- Most Extra Virgin olive oils, as required by the International Olive Oil Council, have a 0.8% acidity level. Full Moon's acidity is 0.1%
- Multiple-award winning oil, including the Gran Menzioni, Sol d'Oro 2010, Italy (2010 competition season has just begun), 2009 (gold medal) Extrema Selección awarded by the Government of Extremadura, and the Gold Medal at L'Orciolo D'Oro 2009, Italy – beating out Italian oils!
- Chosen as an innovative product by the President of the Jury for this year's exclusive Trends & Innovations competition at SIAL Montreal International Food Trade Show (April 21.23, 2010).
- The unique black matte glass bottle was designed by Spanish Architect Mariano Martin and is sure to become a collector's item.
- Used by several European Michelin 3 Star chefs including Ferrán Adriá's restaurant, Hacienda Benazuza in San Lucar La Mayor, Seville.
- The ideal exclusive gourmet gift for Mother's Day this year as there are only *60 bottles available in the GTA!*

ORO SAN CARLOS FACTS:

- A new 2009 coupage of Arbequina and Cornicabra olives produces beautiful, complex oil.
- Flavour Profile: Apple, fresh cut grass. Ripe banana and citrus – a splendid balance between fruit and pepper with a long, memorable finish.
- Used by European Michelin 3 Star chefs including Ferrán Adriá, Juan Mari Arzak, Elena Arzak and Sergi Arola.
- 0.1% acidity in the oil.
- Multiple award winner, including the Gourmet d'Or 2010 in Paris, a silver in the Los Angeles International Olive Oil Competition (2009) and various medals in Spain's Extrema Selección.
- Ideal for seasoning salads and a variety of dishes as a beautiful finishing oil.

ABOUT DOLORES SMITH – Olive Oil Expert:

Having completed the Professional Olive Oil Tasting Programme in Europe (Savantes 2009), Dolores Smith's goal is to bring the best olive oils from around the globe to Canadians. She was part of Expoliva 2009, a trade mission showcasing quality olive oils primarily from Spain. Dolores holds a BSc. in Psychology from the University of Toronto and has worked in health promotion as a workplace health consultant with numerous large scale health promotion organizations in Canada. She firmly believes some of the best olive oils come from Spain – a country whose oils are often overlooked – and she's looking to change that!

- **To Interview Dolores Smith, to attend the Media Preview and for more information, please contact:**
Mary Luz Mejia of Sizzling Communications
Email: maryluz@sizzlingcommunications.com // Cel: 416.992.2644