

FOR IMMEDIATE RELEASE

Olive Oil World Tour Returns to Manhattan with Exclusive Dinner Hosted by Award-Winning Chef and Wellness Expert Seamus Mullen

New York, NY (October 11, 2018) – Last night, **Olive Oils from Spain**, – in collaboration with the **European Union** and award-winning chef, cookbook author, healthy eating and wellness expert **Seamus Mullen** – hosted an intimate, sit-down dinner at the Kitchen Table in New York City. The dinner was a part of the U.S. campaign of the “[Olive Oil World Tour](#)”, a multi-channel, three-year program created to encourage wellness-minded foodies and world travelers to be inspired by the pillar of the Mediterranean lifestyle, olive oil.

“We are thrilled to be back in New York City with Chef Mullen. His passion for food, fitness and the importance of a healthy lifestyle makes him the perfect partner for our Olive Oils from Spain campaign,” said Teresa Pérez, General Manager of Olive Oils from Spain. “The cultivation, production and use of olive oil is deeply rooted in Spanish history, which Seamus is uniquely familiar with. Our goal with this campaign is to educate consumers on the vast benefits and varieties of olive oils from Spain and inspire its use in cooking that will improve one’s health and lifestyle.”

Throughout the evening guests feasted on a selection of uniquely-created dishes by Chef Mullen, who is also an Olive Oils from Spain ambassador. They included:

Canapes

- *Ajo blanco* - almond and extra virgin olive oil gazpacho, concord grape
- *Huevo al diablo* - beet pickled deviled egg, caviar, dill, extra virgin olive oil
- *Ceviche de setas* - king oyster and enoki mushrooms, with soy, yuzu, extra virgin olive oil and crispy garlic

First course

- *Melocotones y pistachios* - late summer peaches, pistachios, honey, Arbequina extra virgin olive oil

Second course

- *Romesco y calabazas* - roasted delicata squash, hazelnut romesco, Hojiblanca extra virgin olive oil

Main course

- *Arroz negro* - black rice, squid, uni, avocado, horseradish, Picual extra virgin olive oil
- *Avena cremosa* - creamy steel cut oats, butternut squash parsley pistou

Dessert

- *Tarta santiago* – extra virgin olive oil and almond cake, citrus cream, cherries, sea salt

Each meal was paired with a carefully selected Spanish wine curated by Master Sommelier Jesse Warner-Levine. The guests also enjoyed extra virgin olive oil-infused cocktails and beverages specially designed by Chef Mullen and mixologist Diego Sanchez Maitret. These drinks included:

The Andalusia Cobbler made with Olive Oils from Spain, sherry, raspberry puree and lime, *The One Shot* which included Olive Oil from Spain, Raspberry, Fig, Lemon, Ginger, Sea Salt and the *Beetroot cleansing cocktail* made with ginger, lemon and extra virgin Olive Oil from Spain.

The evening included an interactive extra virgin olive oil tasting, in which guests experienced the complex taste, aroma, and consistency of the olive oil and learned about its varieties and production methods and the global campaign to raise awareness of Olive Oils from Spain.

“Olive Oils from Spain have been a central ingredient in my cooking for years,” explained Chef Mullen. “In addition to the health benefits of extra virgin olive oil, Spanish olive oil has a beautiful flavor profile. One of my healthy cooking tenets outlined in my book, *Real Food Heals*, is ‘cook from the heart, cook for the body, cook with love.’ Spanish olive oils hit all the points. I’m thrilled to share my passion for healthy cooking and how Spanish olive oils helps us cook healthier.”

The Olive Oil World Tour

The European Union and Olive Oils from Spain have launched a three-year campaign for cooking enthusiasts and world travelers to join the Mediterranean diet and the European healthy lifestyle through the “Olive Oil World Tour.” The multi-channel program includes the “Olive Oil Lounge,” where travelers can enjoy the best olive oils in the world in an itinerant oleo library. There are express tastings, a chill out area, kid’s area and WIFI hotspots so the public can travel virtually to the world of “liquid gold.” The campaign also gives the consumer information on the categories recognized by the European Union of the different olive oils (Extra Virgin Olive Oil, Virgin Olive Oil, Olive Oil); their uses in cooking and their varieties (Picual, Hojiblanca, Arbequina and Cornicabra). These unique spaces will be in airports, train stations, and cruise terminals in New York, Miami, Chicago, Los Angeles and San Francisco. Olive Oils from Spain will also travel to eight other countries (Spain, Germany, United Kingdom, Belgium, The Netherlands, China, Japan and Taiwan). **Learn more at <https://www.oliveoilworldtour.com/>** and follow on [Facebook](#), and [Instagram](#).

Win a Trip to the Birthplace of Olive Oil

In addition to presenting the “Join the European Healthy Lifestyle. Let’s Make a Tastier World” Olive Oils from Spain campaign, details of its “Where the Olive Oil is Born” contest that culminates with a trip to Spain to the grand prize winner. The open to the public contest on Facebook can be entered for the next three months with one finalist selected each month. The names of all finalists will be announced in December 2018 on the “Olive Oil World Tour” website, with a final drawing deciding the lucky winner of a once-in-a lifetime trip to the birthplace of olive oil. This will include visits to olive oil-producing areas and an opportunity to learn about European production methods and processes, and more. For information on how to enter, please visit <http://oliveoilworldtour.com/make-it-taste/contest>.

About Olive Oils from Spain:

Olive Oils from Spain is the promotional brand of the Spanish Olive Oil Interprofessional Organization, a nonprofit organization established by the entities representing the different operators in the olive oil industry (olive growers, cooperatives, olive millers, bottlers and exporters) with the aim of serving as an industry improvement tool. The main goal is to promote the olive oil consumption, to ensure that the greatest number of consumers appreciate the quality of Spanish oils, a quality that is linked to their origin in Spain.

For any media inquiries please reach out to Diane Stefani at diane@rosengrouppr.com or Damira Bowles at Damira@rosengrouppr.com or call The Rosen Group at 212.255.8455

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