

Oliabo Premium Extra Virgin Olive Oil Uses

Oliabo's high-quality, culinary Extra Virgin Olive Oil offers a variety of ways to easily incorporate the health benefits of a quality EVOO into your everyday life.

Everyday Culinary Uses

- Drizzle over salads or greens as dressing
- Dip for bread with herbs or balsamic vinegar
- Finishing oil for soups, pasta, or risotto
- Toss with roasted or grilled vegetables
- Marinade for meats, poultry, or fish
- Light sautéing of vegetables or seafood
- Baking substitute for butter or vegetable oil
- Whisk into homemade vinaigrettes or sauces

Elevated Flavor Uses

- Drizzle over burrata, mozzarella, or fresh tomatoes
- Finish grilled steaks, lamb, or roasted potatoes
- Blend into hummus, pesto, or tapenade
- Add to mashed potatoes or puréed soups for richness
- Top pizza or flatbread after baking
- Mix into warm grains like quinoa or couscous

Sweet & Specialty Uses

- Use in olive oil cakes, cookies, or muffins
- Drizzle over yogurt, fruit, or ice cream
- Blend with honey for a simple dip or glaze

Start and finish your day with a tablespoon of Oliabo's premium Extra Virgin Olive Oil for a smooth, flavorful boost to your daily wellness routine. Enjoy it on its own or mix with a splash of freshly squeezed lemon juice for a refreshing, Mediterranean-inspired ritual.