



# Extra-Virgin Experience

## Olive Oil Tasting Class:

**Perfect Pairings-Olive Oil and Food** – For those who love to prepare great meals, as well as those who just love to eat them, this class takes the guess work out of which oils to use to enhance your favorite recipes.

Perfect pairings of Extra-Virgin Olive Oil and food come from recognizing similarities or contrasts of flavor and intensity. The oil shouldn't overpower the food nor should the food overpower the oil, thus the dish becomes greater than the sum of its parts.

**In this fun, interactive, delicious class, participants will match various foods (raw) with three different profiles of EVOO, and learn:**

Positive Aroma/Flavor Descriptors distinguishing one oil from another

How to use the OlioWheel®

Contrast vs Complimentary methodology

Classic combinations of olive oil and food

Oils of an area and their synergy with local cuisine

How to host a tasting party

All tastings include tasting mats, tasting glasses, food in individual cups (Perfect Pairings-Olive Oil and Food Class) and napkins. Oils, if not supplied by event planner, are available for an additional cost.