



Ultimate OLIVE OIL GUIDE

Naturally flavorful and nutritious, you can use Liokareas olive oil to sauté, stir-fry and grill your favorite proteins and veggies. Dress salads and garden goodies. Finish hearty soups and pastas. Or even use it for baking and in cocktails! Whether you seek delicate and smooth, or a peppery punch – we've got all of your sizzlin' and drizzlin' covered.

1

ORGANIC EXTRA VIRGIN OLIVE OIL

Our most versatile olive oil. Brush it on meats, fishes and poultry before grilling or drizzle on veggies. Replace butter in any recipe for a healthier more flavorful result. With a smoke point of 420°, use it wherever, whenever.

2

LATE HARVEST LEMON OLIVE OIL

Tastes like nothing else, because it's made like nowhere else. Pressed with fresh lemons from our orchard, this oil pairs perfectly with fish, seafood and poultry. Or, drizzle over raw veggies to brighten their natural flavors.

3

ESTATE GROWN ORANGE OLIVE OIL

Like no other olive oil you've ever experienced. Sure, you can drizzle it over proteins, veggies and even stir-fry. But, add it to your next chocolate dessert and people will be begging you for the recipe

4

EARLY HARVEST EXTRA VIRGIN OLIVE OIL

Limited stock. Unlimited flavor. Bring a bright, crisp bitterness and full flavor to your veggies, salads, pastas and soups. Just a little drizzle can make a big impact.

5

WILD EXTRA VIRGIN OLIVE OIL

Drizzle over pizza, dip some crusty bread in it, dress a salad bowl of baby greens or sip it straight like the Greeks. It's high levels of antioxidants not only makes it our most robust olive oil, but also our healthiest.