

Amoretti®

Amoretti® Dips Into Summer Entertaining with Organic Extra Virgin Olive Oil infused with the natural flavor and aroma of Kalamata Olives & Aged Pomegranate Balsamic Vinegar Trio



FOR IMMEDIATE RELEASE

OXNARD, Calif., May 17, 2011 - Summer entertaining is just around the corner and soon backyard chefs will be firing up their grills and hosting dinner parties. Whether you're the casual entertainer or a professional chef, Amoretti's new Premium Organic Extra Virgin Olive Oil infused with the natural flavor & aroma of Kalamata Olives, Aged Pomegranate Balsamic Vinegar and Premium Pomegranate Balsamic Vinaigrette offers those with a passion for cooking a way to experience the full flavors of kalamata olives and pomegranate. This unique trio includes the following:

Amoretti's Premium Organic Extra Virgin Olive Oil infused with the natural flavor and aroma of Kalamata Olives is a cold pressed, flavorful finishing oil that has the distinctive taste of the kalamata olive without the sodium typically found when cooking with olives. It's certified organic and all natural with no preservatives or artificial additives.

Amoretti's Aged Pomegranate Balsamic Vinegar is a premium balsamic vinegar, that unlike most balsamic vinegars, is made of rich aged pomegranate, not wine, offering a perfect balance of sweet and tangy.

Amoretti's Premium Pomegranate Balsamic Vinaigrette is an irresistible blend of the Organic Extra Virgin Olive Oil infused with the natural flavor and aroma of Kalamata Olives & the Aged Pomegranate Balsamic Vinegar. Both the balsamic vinegar and the balsamic vinaigrette are made from aged pomegranate instead of wine, making it one of the few kosher balsamic vinegars and vinaigrettes on the market.

"These products add a beautifully balanced taste and aroma to just about any dish," said Maral Barsoumian, marketing president for Amoretti. "What sets this trio apart is its natural and rich taste of kalamata olives and pomegranate – just a drizzle adds a rich, extraordinary taste and offers an even dispersion of flavor."

The trio is perfect for drizzling on pizza, pasta or salad, brushing on focaccia or adding a glaze to meats, poultry or fish. In addition, all three products are natural, kosher, sodium-free, gluten-free, vegan, preservative- and GMO-free.

Barsoumian recommends these Amoretti recipes for your next summer gathering:

- Mix Amoretti's olive oil and the balsamic vinegar to create a dipping oil to serve with your favorite warm, fresh bread
- Crush goat cheese, drizzle desired amount of Amoretti olive oil, dust with dill and serve as an appetizer
- Add a new twist to an old favorite and take fresh slices of mozzarella cheese with basil and tomatoes and drizzle with Amoretti olive oil to add the rich taste of kalamata olives to your caprese salad

Amoretti's Premium Organic Extra Virgin Olive Oil infused with the natural flavor and aroma of Kalamata Olives, Aged Pomegranate Balsamic Vinegar and the Premium Pomegranate Balsamic Vinaigrette are now available at select national and gourmet retailers, and online at Amazon.com and Amorettistore.com.

ABOUT AMORETTI

Based in Oxnard, California, Amoretti was founded in 1989. Today, Amoretti offers customers around the world a selection of more than 1,800 pastry, savory and beverage ingredients. For more information about Amoretti's premium products, including recipes, visit www.Amoretti.com.

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