



Super Olio

A new top category of Italian olive oil -
healthier and more aromatic than ever



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**A New Top Category of Italian Olive Oil -
Healthier and More Aromatic Than Ever**

Michaela Bogner

Contributions by Cettina Vicenzino

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- Trendy topic high-quality basic food
- Perfectly staged by multiple prize-winning graphic artist and best-selling author Stefan Bogner
- Superb, specially-invented recipes by Cettina Vicenzino, food photographer, cook and author of cookbooks

Wine, whisky or gin tastings are standard, but more and more people wish for a high quality of basic food too. With their interest in brand-new high-quality olive oils, the community of culinarians is about where it was some thirty years ago with wines. Like the ambitious and rebellious young vintners, the young guns back then, today ambitious olive farmers and oil millers create top-quality products by using state-of-the-art techniques and being open to scientific findings.

About ten years ago, these highly aromatic oils that are rich with polyphenol did not exist for lack of the necessary oil mill technology. To help consumers make informed decisions, this book introduces the background of production and cultivation, presents the stars of the scene and a fine choice of exquisite but easy to cook recipes.

Michaela Bogner's fascination with olive oils started between 1999 and 2005 when she lived near Florence and made first contact with regional olive farmers. In 2011 she was trained as an olive oil taster by the Florentine Chamber of Industry and Commerce and became a member of the Italian ANAPOO (i.e.: association of olive oil tasters). Since the olive harvest of 2011/2012 she imports high-quality olive oils from Italy, gives seminars on olive oil and organizes commented tastings. Her blog 'dasgoldderbauern.de' (i.e.: farmers' gold) gives comprehensive information about high-quality Super Olio. *Focus online* and the SWR interviewed her, the specialist magazine *Merum and Delikatessen* wrote about her seminars. Cettina Vicenzino is a food photographer, cook and author of cookbooks (e.g.: *Cucina vegetariana*; *echt Südtirol!*; *echt norddeutsch!*; *Mamma Maria! - Familienrezepte aus Italien*; *Das Sizilien Kochbuch* [with Andreas Hoppe]).