



**MASTER CLASS  
EXTRA VIERGE**  
RITZ PARIS



**COMPETITION OLIO  
NUOVO DAYS**  
MAISON DE LA MÉTROPOLE  
NICE COTE D AZUR, PARIS



**COOKING CLASS  
EXTRA VIERGE**  
ÉCOLE RITZ ESCOFFIER



**PAIRING EVOO &  
CAVIAR**  
LA MANUFACTURE KAVIARI

# OLIO NUOVO DAYS #4



## The fourth edition of OLIO NUOVO DAYS (OND)

... has just concluded after a week of activities built around freshly pressed oils from the Northern Hemisphere.

The OLIO NUOVO DAYS competition, begun in 2018, continues under the presidency of Chef Eric Briffard, M.O.F., Director of Culinary Arts at the Cordon Bleu Institute. [EVOO from] Spain, Italy, Tunisia, Morocco, France and Japan have been competing for a single prize in each category. A novelty in 2019 was the jury of professionals from the world of fashion to judge

From left : Wilma VAN GRINSVEN, co owner OIL&VINEGAR, Antonio TROTTO, VALENTINO Haute Couture, Michele Angelini, ANGELINI DESIGN, Alexandra PARIS, AFIDOL, Stéphane MÉJANÈS journalist, Catherine GARREAU OND, Emmanuelle DECHELETTE OND, Eric BRIFFARD INSTITUT LE CORDON BLEU, Jade HELAINE OND, Stylist Vanessa SEWARD, Cécile LE GALLIARD, JUSDOLIVE.FR, Christophe LAVELLE PH.D, Stéphane LEBLANC, journalist 20 MN, Maria GRECO NACCARATO, kitcheninthecity.it, Ryoko SEKIGUCHI, writer.

for the category of **best packaging**: designer, Vanessa Seward of the fashion house of that name, Michele Angelini of the Angelini design agency, and Antonio Trotto, successor to Mario Valentino of *Valentino* Haute Couture.

In the category of **Best Olive Oil** the prize was taken by MAGIHOUSE Farm, a mere 500 litres of nectar produced in Sicily, and selected for OLIO NUOVO DAYS 2019 by Chef Jérôme Banctel, of La Réserve (2 Michelin Stars). This Extra Virgin Olive Oil takes the place of Takao which surprised the world in 2018 with a First Prize for a Japanese olive oil.

The category of **Best [Readability of] Labelling** was judged by Alexandra Paris, Director of Communications and Regulation for AFIDOL (The French Inter-Professional Association for the Olive). Young Tunisian producer, Raya Abid, carried away this prize with OLEASTRA.

The prize for **Best Packaging** design was taken by BONA FURTUNA Farm with an elegant bottle, bearing an image of the producers, businessman Steve Luzco and his wife, fashion model Agatha Relota. The profits from Bona Furtuna, established in Corleone, the village from which Steve Luzco's ancestors hail, are given over to local charities in Sicily.

The Chefs responsible for the pre-selection of the olive oils for the 2019 competition were, throughout the whole week, able to evolve new dishes inspired and enhanced by these pure fruit products. Philippe Labbé; Christophe Adam of Dépôt Légal; Nicolas Paciello of Le Prince de Galles; and Gilles Grasteau of the Automobile Club de France, participated for the first time in this

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selection. The complete list of Chefs can be found on our site: [olio-nuovo-days.com](http://olio-nuovo-days.com)

New in 2019 OLIO NUOVO DAYS was the institution of its own MASTER CLASS, with standards of excellence - the possibility to test the oils of the world with the very best instructors: Cécile le Galliard (oleologist and creator of [jusolive.fr](http://jusolive.fr)), Kostas Liris (agronomist, and specialist in pressing and combining of olive juices), Christophe Lavelle PH.D, Maria Greco Naccarato (Chef at the Italian Cultural Institute of Paris), William Lamagnère (Pâtisserie Chef at La Closerie des Lilas and finalist in 'Best Pâtissier' on M6TV) and Emmanuelle Dechelette (olive oil sommelier, creator of OLIO NUOVO DAYS, and author of the book *Extra Vierge*).

The EXTRA VIRGIN class, extending over two days, was intended for beginners just as much as for culinary professionals, offering a wealth of information, practical application, sharing of experience and conviviality: recognition of flavour qualities as well as weaknesses, cooking with olive oil and tasting of dishes in the locale of the Ritz and at the Ritz Escoffier school.

The course included for the first time a study of the combination of olive oil and caviar, thanks to a two-hour Mini Master Class at the premises of our partner, La Manufacture Kaviari.

And so as to finish on a sweeter note... a study of combinations of olive oil and chocolate at BONNAT, on the Saturday, concluded this week rich in gustatory thrills.

**Rendez-vous in 2020,  
to celebrate 5 years of OLIO NUOVO DAYS from 16 to 20 January.  
MASTER CLASS January 16 & 17.  
Competition and award presentation Monday 20 January 2020.**

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EXTRA VIERGE  
RITZ PARIS**



**AWARD WINNER  
@OLIO NUOVO DAYS  
SALON CÉSAR RITZ**



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EXTRA VIERGE  
ÉCOLE RITZ ESCOFFIER**



**PAIRING EVOO &  
CHOCOLATE  
BONNAT CHOCOLATIER**