



Premium

Its medium intensity and fresh taste make it ideal for cooking, seasoning and marinating all kinds of preparations based on vegetables, legumes, red meat, fish or seafood. It is extraordinary if eaten raw because of its pleasant taste. It is ideal for dressing roasted vegetables salads, such as zucchinis and eggplants; green leafy salads such as arugula, watercress and lettuce of all kinds; for the preparation of dressings such as vinaigrettes with honey, lemon dressing with herbs; or simply to join with balsamic vinegar. Besides, it is perfect for dressing cold pastas, making basil pesto, legume hummus and spreads of all kinds. It is simply a perfect complement to the everyday kitchen.



FINE SELECTION

This oil with an intense flavor and aroma is perfect for scinting and marinating red or white meats with Mediterranean spices and fresh herbs. This variety is ideal to consume raw and thus highlighting its extraordinary flavor. It is fabulous for dressing simple, fresh and summery salads, based on green leaves and sweet fruits, such as strawberries and peaches; dress a summer tomato salad with hints of fresh basil; or simply to sprinkle on good fresh cheeses, such as farm cheese or mozzarella. It is also perfect for spreading any type of bread on and top it off with mature cheese such as Parmesan or Manchego. It is excellent with just out of the grill vegetables, such as asparagus, endives, and mushrooms. Without a doubt, it is an excellent finishing touch for those special meals giving that touch of intensity and elegance.



CLASSIC

Its exquisite and mild scent and flavor make it perfect for cooking all kinds of homemade vegetable-based preparations, such as stews, grilled vegetables, legumes like lentils, beans and chickpeas. It also works very well with sautéed or grilled red and white meats. It is perfect for frying, due to its high smoke point and stability at high temperatures. In addition, it leaves a delicious flavor and a perfect crunchy texture in the preparations. This EVOO with floral and sweet notes is ideal for baking or preparing sweet recipes in general; such as lemon or orange cakes, vanilla cookies or sponge cakes of all kinds, where animal fats (such as butter) can be replaced by this delicate oil.



DELEYDA SPICED VARIETIES

Garlic



Its unique scent makes it an ideal oil for marinating meat and vegetables of all kinds. Also for the preparation of sauces, dressings or Mediterranean appetizers where garlic is the main character. Perfect for aioli, roasted peppers and olives in oil. It is recommended to consume it raw to maintain its great strength. With this delicious and scented oil we can replace the use of garlic, obtaining a great flavor and aroma in your preparations without having to get your hands dirty. Just add a few drops at the end of the preparation. It works very well for Asian preparations, from Thai curries to Chinese or Korean dressings and sauces, where garlic is a star ingredient.

Basil



A fresh and soft aroma are the main features of this oil that constantly reminds us of summer with the sweet perfume of basil. It is special for dressing salads based on tomatoes, green leaves, olives and fresh cheeses. With this oil we can replace the use of fresh basil throughout the year, adding it at the end of the preparation. It combines perfectly with classic Chilean summer recipes, such as cranberry beans stew, humitas (fresh corn cake) and corn paste preparations. Also for flavoring stone oven pizzas or fresh pasta of all kinds. It is recommended to consume it raw to maintain its scents.

Merkén (smoked chili)



With a powerful and slightly spicy flavor, this variety with merkén makes it a unique oil, ideal for adding a spicy touch to meals. It works perfect for the preparation of pilpil shrimp, to dress red meats, such as pork loin and roasted or grilled vegetables. It is excellent to finish any vegetable-based stew or simply to garnish a good Chilean pebre (minced tomato spices sauce). It is recommended to add at the end of the preparations in order to maintain its scent and flavor.

Green Chili



The fresh taste of the green chili pepper makes this variety a vibrant EVOO, with a soft and herbaceous slightly spicy flavor, ideal for seasoning seafood, white fish and vegetables of all kinds. It makes a wonderful dressing on a coriander potato, green bean, or kale salad. Ideal for preparing a classic green sauce to go with steamed clams and mussels. Its fresh and delicate aroma give a unique touch to raw fish preparations such as ceviches or tiraditos. And certainly, it is the perfect dressing for a Chilean classic: a good chacarero (meat and green beans) sandwich. It is recommended to consume raw, adding it at the end of the preparations to maintain its scent and flavor.