

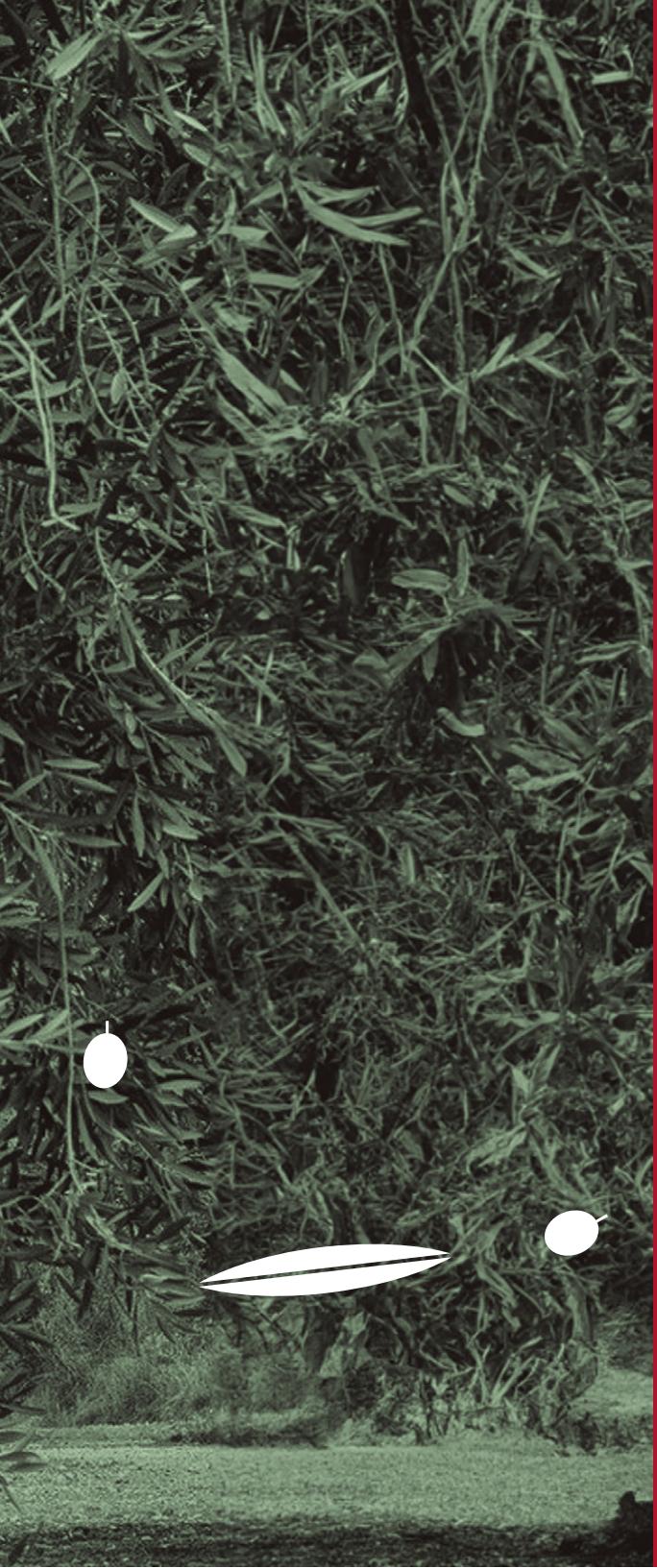


VERDE DIVINO

ACEITE DE OLIVA VIRGEN EXTRA

el verde puro de sabor celestial





WHERE THE TASTE OF THE AUTHENTIC BECOMES PURE PLEASURE

Our extra virgin olive oil is the result of a meticulous production process that begins in our olive groves and culminates in the oil mill.

We take great care in its production to ensure that every drop of EVOO is full of nuances and exceptional aromas.

DISCOVER EXCELLENCE IN EVERY DROP

At Verde Divino, we invite you to explore the rich diversity of the province of Jaén, where you can choose among your favourite varieties: The intense flavour of Picual, the sensory delicacy of Arbequina, the intensity and purity of nature with our Ecological - Picual and the unique taste of excellence with Royal. An alternative for every palate.

Enjoy the taste of the authentic!



FAMILY UNITY AND PASSION: THREE GENERATIONS CONNECTED

Our story began in 1994, when our grandfather, Juan Moral Alcántara, bought an old olive oil mill in Garcíez (Torredelcampo). Passionate about music and the countryside, he always dreamed of having his own olive groves. Thanks to his business spirit, he managed to acquire several farms and take the next step: to set up an oil mill to produce his own oil, which allowed him to control every stage of the process, from harvesting to production. He dedicated his old age to producing olive oil of the highest quality.

Today, Verde Divino is in the hands of his son and grandchildren, who share the same passion for quality and the family legacy. Our goal remains clear: to take care of every detail in order to produce an oil with an exquisite taste that honours our roots.





FINCA 'LAS HAZADILLAS', THE HOME OF OUR STAR PRODUCT:

Located in the heart of Segura de la Sierra, it is a sanctuary of biodiversity, with more than 1,000 hectares of flora and fauna that preserve the natural environment. The environment, bathed by the Guadalmena reservoir, gives our oil a mild aroma and an unmistakable fruity flavour.

Our organic oil is one of our most awarded oils and stands out for its exceptional quality. Every drop comes from 100% organic cultivation, where respect for the land is fundamental. The unique character of this oil is due to the influence of the scrubland, with areas of rockroses, scrubland and holm oaks that enrich its profile



THE TRACE OF JAÉN: A SEAL OF EXCELLENCE ON YOUR TABLE.

Our effort, dedication and commitment to quality have led us to be recognised both nationally and internationally. Our oils have been awarded prizes in prestigious competitions, which endorse their unequalled flavour, purity and exceptional elaboration.

We are proud of being part of the Protected Geographical Indication (PGI) Aceite de Jaén, the only one of its kind in Spain. This official distinction certifies the origin and quality of our oils, made exclusively with olives grown, harvested and processed in the province of Jaén, known as the largest and most prestigious olive-growing area in the world, following strict quality standards.



OLIVE GROVES IN THE HEART OF JAÉN

Passion for olive groves is what defines us

Our olive groves are located in the heart of Jaén, the only province in Spain with the prestigious quality seal I.G.P. Aceite de Jaén. The climatic and geographical conditions of this region are ideal for the growth of olive trees.

In our constant search for excellence, we are focused on producing premium extra virgin olive oils that delight our customers. We are proud of having family-owned farms that allow us to take advantage of the unique resources of our region. The Mediterranean climate, soil conditions and the strategic location of our olive groves are the secret behind our varieties: Organic - Picual, Royal, Arbequina and Picual, each with an intense flavour, colour and aroma that surprises and delights.



PRODUCTS



VERDE DIVINO

family

EXTRA VIRGIN
OLIVE OIL



QUALITY
SEALS



VARIETY
Picual

FORMATS
Pet 500 ml, 2 y 5 l

**VERDE
DIVINO**
family
**EXTRA VIRGIN
OLIVE OIL**



QUALITY
SEALS



VARIETY

Picual · Picual BIO

FORMATS

Glass 250 y 500 ml

VERDE DIVINO

cases

EXTRA VIRGIN
OLIVE OIL



VARIETY
Picual, Royal, Arbequina
Picual Organic

FORMATS
Glass 100 y 500 ml

VERDE DIVINO

early harvest

EXTRA VIRGIN OLIVE OIL



Also available in Bag in Box format, 3L, early harvest Picual variety

QUALITY
SEALS



VARIETY

Picual · Royal · Arbequina · Picual Organic

FORMATS

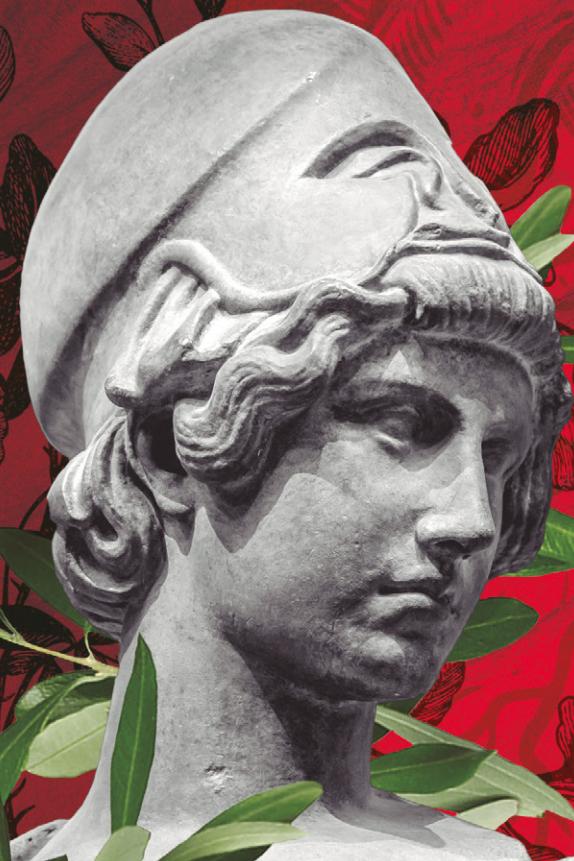
Glass 100, 250 y 500 ml

A TRIBUTE TO THE GODDESS ATHENA

A Tribute to the Goddess Athena. The goddess Athena, who, according to mythology, won over Poseidon by carrying an olive twig and sprouting an olive tree from which oil would be obtained: the food of mankind, source of light, symbol of abundance and remedy for wounds.

The goddess represents the importance of the women of the family in the company, a simile of struggle of women with a great passion for the olive grove. A product marked by tradition and enthusiasm for nature.

*The olive tree:
"gift of the gods".
An oil designed to
delight the most
demanding palates.*



**VERDE
DIVINO**
premium
**EXTRA VIRGIN
OLIVE OIL**



VARIETY
Organic picual

FORMATS
Vidrio 500 ml



Marinated salmon tartar

2 SERVES
15 MIN

INGREDIENTS

2 slices of fresh salmon
50 ml EVOO arbequina
1 lemon (for juice)
12 asparagus
2 teaspoons of dill
2 chopped parsley
teaspoons bay leaves
salt and pepper to taste

PREPARATION

Start by cleaning the salmon, removing the skin and bones. Cut into very small pieces.

Place the salmon in a bowl and sprinkle with lemon juice. Then add the salt and pepper to taste, along with the dill and ground bay leaf. When all the ingredients are perfectly integrated, cover the bowl with cling film and put it in the refrigerator for 6 hours to allow the salmon to take on all the flavour.

When you are ready to eat the tartar, it is time to start preparing the asparagus. To do this, put extra virgin olive oil in a frying pan and roast the asparagus in it, adding a little salt to taste.

To prepare the sauce, pour 50 ml of extra virgin olive oil with a little salt to taste, half a tablespoon of bay leaf and half a teaspoon of dill. Blend well.

Take the salmon out of the fridge and add a tablespoon of the oil sauce and mix well. Use a mould so that it can take shape, and when it is ready, place it on a plate together with the asparagus. Pour the leftover oil sauce over the top.

To decorate, you can use all kinds of herbs, choose your favourite and add them, together with a little bit of lemon to exalt the flavour and get an exquisite final touch.

INGREDIENTS

3 eggs
1/2 vaso EVOO Royal
250 g brown sugar
1 instant coffee
2 egg whites
Ground cinnamon
300 g pastry flour
250 ml milk
60 gr corn flour
Ground ginger
1 sachet baking powder

Coffee sponge cake

8 SERVES
50 MIN

PREPARATION

Place the eggs in a large bowl and shake well to mix the egg yolks with the egg whites before adding the rest of the ingredients all at once.

Now add the Royal extra virgin olive oil to the bowl and start beating. When the ingredients are well blended, add the sugar and the milk, and beat well again.

Then add the ginger, coffee and cinnamon. Beat until you get a uniform cream.

Add the yeast and flour little by little, while continuing to beat so as not to form lumps.

Once you have a uniform dough, pour it into a mould lined with baking paper. Bake in a preheated oven at 180 degrees for 30 to 40 minutes, depending on the power of your oven.

To see if the cake is ready, the best thing you can do is to prick it with a knife in the centre, if it comes out clean, you can take it out of the oven. Otherwise, leave it for a few more minutes and repeat the operation.





Asparagus with cherry tomatoes and burrata

2 SERVES
20 MIN

INGREDIENT

300 g wild asparagus
200g cherry tomatoes
30 ml EVVO Organic
2 Burrata

PESTO SAUCE

50 g fresh basil, leaves only
80 g AOVE Ecológico
100 g Parmesan cheese
40 g pine nuts
1 garlic clove
Salt

PREPARATION

Wash the wild asparagus and cherry tomatoes properly.

Place baking paper on the baking tray. Add the asparagus well spread out on the tray so that they do not overlap. Then add the cherry tomatoes and a good drizzle of olive oil so that all the ingredients are well moistened.

Leave them in the oven or airfryer for 15 minutes at 180 degrees. Meanwhile, prepare the pesto sauce.

Separate the basil leaves from the stalk and wash them well. To dry them well, place them on absorbent kitchen paper and place another one on top to press them lightly with the palm of your hand, taking care not to break any of the leaves. (Remove all the water is an important step).

While the basil leaves are drying, peel the garlic clove and cut it in two. Toast the pine nuts in a frying pan, without oil. Then place all the ingredients in a blender, together with 40 ml of organic olive oil and a pinch of salt in a blender and blend.

When you have a mush and no pieces of pine nuts or basil can be seen, stop blending and add the rest of the extra virgin olive oil. Blend again, just to integrate the oil. Our sauce is ready.

At the end of the oven time, cover the bottom of the dish with the pesto sauce and place the asparagus and cherry tomatoes on top. Add the leftover oil from the airfryer so that it doesn't lose its flavour.

Then, on each plate, place a burrata on top of the asparagus and add another drizzle of the Organic oil to enhance the flavours of the ingredients. And ready to eat.

Andalusian salmorejo

INGREDIENT

1kg Ripe tomatoes
150 ml EVOO Picual
200 g stale bread
1 garlic clove
salt to taste
10 g vinegar (optional)

6 SERVERS
45 MIN

PREPARATION

Start by washing the tomatoes and crushing them. It is not necessary to remove the seeds

because they are then passed through a fine sieve.

In a bowl, place the bread and cover it with the tomato mash, leaving it to soak for about 10 minutes.

At the end of this time, add the clove of garlic and blend all the ingredients with a blender or Thermomix until we obtain a thick cream of bread and tomato.

Next, add the Picual extra virgin olive oil to obtain a perfect emulsion with a creamy and thick result.

After adding the olive oil, we beat everything again until we obtain a uniform texture, with a nice orange colour and sufficiently compact to stand up to its traditional garnish that decorates each portion.

To finish, when serving it in a bowl, add a few small cubes of ham, hard-boiled egg and a few drops of Picual extra virgin olive oil on top of each one.





Baked sea bass

INGREDIENTES

1 sea bass
2 tomatoes
EVOO
2 garlic cloves
4 tablespoons of white wine
2 onion
Parsley
Salt and pepper to taste

2 SERVES
30 MIN

PREPARATION

In a large frying pan, pour a drizzle of extra virgin olive oil, when it is hot, add the finely chopped garlic until golden brown.

Meanwhile, peel and cut the onion in julienne, when the garlics are ready, add them to the frying pan, together with the pepper and salt.

When the onion starts to become transparent, remove the frying pan from the heat and pour the 'sofrito' (or mixture) into a long plate.

In the same frying pan, add a little more extra virgin olive oil and fry the tomatoes, previously peeled and finely chopped. When they are very soft, add them to the plate with the onion and garlic.

Place the sea bass on top of the vegetables in the dish and cover with a few tablespoons of white wine. Preheat the oven to 200 °C and then place the sea bass in the oven for 15 minutes to cook.

After 15 minutes, baste the sea bass with a little more extra virgin olive oil to prevent it from drying out. Put it back in the oven for approximately 20 minutes until it is done.

And ready to serve! When serving, we can add spices, vegetables or potatoes.

FLAVORS AND
UNFORGETTABLE
MOMENTS:

*The evo oil
transforms your kitchen*





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PRODUCED BY OILS OF MORAL

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