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## **Leonardo Olive Oil launches a new variant, Olive Oil - Extra Light, at *the New Delhi Palate Fest 2015***

**Chef Kishi Arora demonstrates the versatility of Leonardo Olive Oil-Extra Light for day-to-day Indian cooking**

**New Delhi, November 28<sup>th</sup>, 2015:** Leonardo Olive Oil today launched its new variant, Olive Oil - Extra Light, at the ongoing New Delhi Palate Fest 2015, Nehru Park. To celebrate the launch and demonstrate the use of Olive Oil-Extra Light in day to day cooking, Leonardo olive oil hosted a Masterclass in association with Chef Kishi Arora. The event witnessed food enthusiasts who were keen to learn cooking using Leonardo Olive Oil - Extra Light.

Chef Kishi Arora curated tea treat recipes such as Achari Paneer with Tadka Veggies, Buckwheat Sago Tikki with Green Chutney and a 2 minute Olive Oil Chocolate Cake in a mug! Despite using only 1/3<sup>rd</sup> of olive oil as compared to other regular cooking oil(s) viz. sunflower, soybean, rice bran etc., the texture and taste were appreciated by the visitors. Leonardo Olive Oil uses 1/3<sup>rd</sup> the other refined oils because of its high MUFA content. MUFA forms a thin crust over the food item cooked in olive oil and inhibits oil penetration, making it light, tasty and healthy.

Leonardo Olive Oil - Extra Light is best suited for day-to-day Indian cooking as it is naturally refined oil mixed with extra virgin olive oil that enhances its health benefits. It has high MUFA content (75%), zero cholesterol, trans-fat free. This oil can be used for stir-frying, sautéing and shallow frying; therefore one can use it to cook their favorite day-to-day Indian dishes such as Paranthas, Palak Paneer, Mixed Vegetables etc.

Chef Kishi Arora said *“It was a great experience to host a live cooking class at the New Delhi Palate Fest 2015. I am happy to be a part of this event to create awareness about the multiple uses of Olive Oil in Indian cooking and its health benefits. It was interesting to experiment with three different cooking techniques using olive oil to create dishes ranging from a shallow fried tikki to stir fried vegetables, and even a dessert!”*

Neelima Burra, CMO, Cargill Foods India Ltd said *“Palate Fest enables us to connect with consumers directly and demonstrate the versatile usage of olive oil. With 1/3<sup>rd</sup> the oil usage (as compared to other refined oils) and a host of other health benefits, Leonardo olive oil makes the dishes healthy so that consumers can enjoy their cuisine without thinking about the oil. We have a range of olive oils to suit Indian taste palate and are happy to add a new variant – Leonardo Olive Oil Extra Light, which further strengthens our portfolio and is perfect for day-to-day cooking in Indian kitchens.”*

Leonardo olive Oil-Extra Light is natural refined oil infused with extra virgin olive oil and is perfect for day-to-day cooking. It is available in pack sizes of 1 Ltr. & 2 Ltr.

### **About Leonardo Olive Oil**

Launched in 2003, today Leonardo Olive Oil is the No. 1 edible olive oil brand in the country. It is a pioneer in establishing the popularity and use of olive oil in India. Leonardo Olive Oil is produced according to the highest quality standards in the Puglia province of Italy. It is available in three different grades (Extra Virgin, Olive Oil-Extra Light and Pomace) to serve your every cooking need, bringing wholesome balance of taste and nutrients to your daily diet.

### **About Cargill India**

In India, Cargill’s operations started in 1987. It has businesses in refined oils, food ingredients, grain and oilseeds, sugar, cotton, animal feed and trade structured finance. Cargill markets leading consumer brands of edible oils such as Nature Fresh, Gemini, Sweekar, Leonardo Olive Oil, Rath and Sunflower brand of hydrogenated fats in India. Cargill also markets Nature Fresh brand of packaged wheat flour. It employs more than 2,000 employees working across offices and plants and a network of warehouses and depots.

## **About Cargill**

Cargill provides food, agriculture, financial and industrial products and services to the world. Together with farmers, customers, governments and communities, we help people thrive by applying our insights and [150 years](#) of experience. We have 155,000 employees in 68 countries who are committed to feeding the world in a responsible way, reducing environmental impact and improving the communities where we live and work. For more information, visit [Cargill.com](https://www.cargill.com) and our [News Center](#).