

Enjoy the European quality MEDITERRANEAN APERITIVO

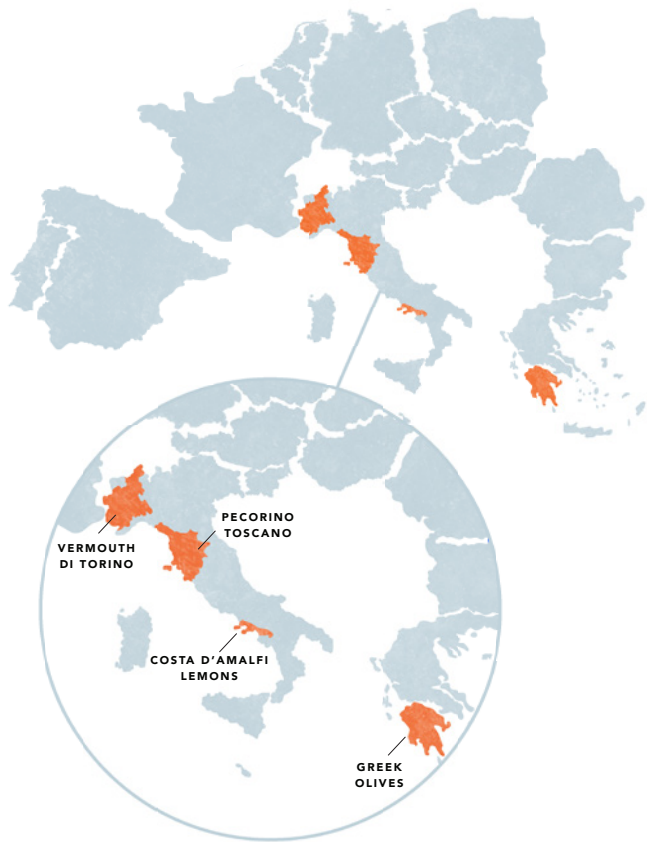
Funded by the European Union. Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of the European Union or the European Research Executive Agency (REA). Neither the European Union nor the granting authority can be held responsible for them.



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE





INTRODUCTION

"Mediterranean Aperitivo - Enjoy the European quality" is more than an awareness campaign focusing on high-quality ingredients from Italy and Greece.

Mediterranean Aperitivo is an invitation to this modern ritual originating from countries where the sun shines for most of the year and wild flora and fauna are plentiful.

The Mediterranean terroir is renowned for its wonderful abundance. This is where people cultivate and craft exquisite food and drinks, and take the time to enjoy them with family and friends.

The Mediterranean Aperitivo is the epitome of this art of living.

The Mediterranean Aperitivo products featured in the campaign include Vermouth di Torino Protected Geographic Indication (PGI), Pecorino Toscano Protected Designation of Origin (PDO), Costa d'Amalfi Protected Geographic Indication (PGI) Lemons and Olives from Greece.

For more information on the campaign and our partners please visit: <https://www.mediterraneanaperitivo.com/>



A SEAL OF APPROVAL

These premium products are awarded PDO (Protected Designation of Origin) and PGI (Protected Geographical Indication) status, ensuring unparalleled quality.



Safeguarded by both European and national authorities, these designations confirm that the delicacies must be cultivated and produced within defined regions, upholding the integrity of traditional craftsmanship and preserving the authenticity of the process.



A Staple

VERMOUTH DI TORINO PGI

The luxurious Vermouth di Torino PGI is a distinctive aromatized wine from Italy.

Vermouth di Torino is renowned for its carefully crafted harmony of Artemisia Absinthium (grand wormwood), select spices and wine. Its distinct flavour reflects a profound bond with the land and the agricultural legacy of the Piedmont region.

Honed through generations, this traditional expertise has elevated Vermouth di Torino into a true botanical treasure of Piedmontese culture.

VERMOUTH DI TORINO & SODA**Ingredients to serve one:**

- 5 cl of Vermouth di Torino
- 20 cl of soda
- Garnish
- 1 slice of Costa d'Amalfi Lemon

Glass:

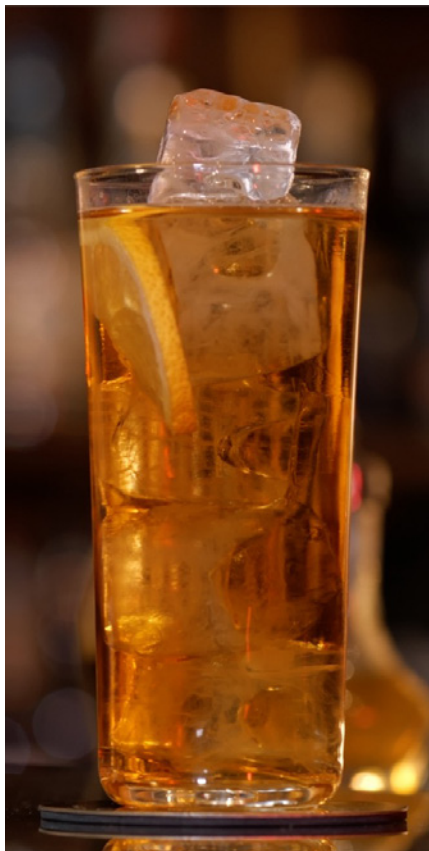
Highball

Preparation:

In a bowl add Olives from Greece, the juice of 1 Costa d'Amalfi Lemon, fennel sprigs, cloves of garlic, fresh chili peppers, sprigs of thyme, cumin, pepper to taste, and mix. Move the olives in a jar, pour enough oil to cover the olives completely, and close the jar tightly.

First marinate at room temperature for 24 hours, then marinate them in fridge for other 24 hours.

Before serving, bring the Olives from Greece to room temp so the oil loosens up. Serve the Olives from Greece in a cup garnished with some slices of Costa d'Amalfi Lemon.



VERMOUTH DI TORINO PGI

ADONIS**Ingredients:**

- 4,5 cl Sherry Dry
- 2,5 cl Vermouth di Torino PGI Red
- Some drops of Orange bitter

Glass:

Martini glass

Preparation:

Add the Vermouth di Torino PGI Red and the Sherry Dry to a mixing glass filled with ice. Flavor it with some drops of Orange bitter and stir gently. Strain into a Martini glass. You can add some angostura if you want.



VERMOUTH DI TORINO PGI



A Unique Savoir-faire

PECORINO TOSCANO PDO

Pecorino Toscano PDO (Protected Designation of Origin) is crafted from local sheep's milk using traditional artisanal methods, inviting a truly enjoyable tasting experience.

Its texture shifts from creamy softness to a firm bite as it ages, while its flavour evolves from mild and sweet to rich, fragrant, and full-bodied.

This exceptional cheese reaches new heights when enjoyed with fresh focaccia topped with a drizzle of olive oil, bringing out its nuanced flavours in every bite.

SAVOURY SCONES WITH PECORINO TOSCANO PDO

Ingredients

- 250 g of "00" flour
- 50 g of aged Pecorino Toscano PDO
- 50 g of fresh Pecorino Toscano PDO
- 175 ml of milk
- 1 egg
- ½ sachet of instant yeast for savoury preparations
- ½ tbsp of salt

Preparation:

Cut fresh Pecorino Toscano PDO into very little pieces and let them melt with milk into a saucepan.

Mix flour, yeast, and melted Pecorino Toscano in a bowl. Knead the dough on a floured work surface until it becomes soft. Roll out the dough by hand to a thickness of 2.5 cm and cut out five discs using a pastry cutter with a diameter of 7 cm. Brush the scones with the beaten egg and garnish with some grated aged Pecorino Toscano PDO.

Bake at 220° C in static mode for 20 minutes. Remove from the oven and serve with cold cuts, savoury spreads, or pickled vegetables.





The Princesses of All Citrus

COSTA D'AMALFI PGI LEMONS



The inclusion of Costa d'Amalfi PGI Lemons enhances the experience with a distinct character. Each lemon is carefully hand-picked to maintain its flawless appearance, integrity, and vibrant taste.

Far from ordinary, these lemons typically weigh around 200 grams and are fully edible, including their zest and skin.

Prized for their naturally pure juice, lively flavour, and radiant colour, the essential oil-rich skin is especially cherished by bartenders globally, elevating cocktails with its aromatic depth and zesty brightness.

**CAVIAR TARTS
WITH COSTA D'AMALFI LEMON PGI****Ingredients:**

- 20 pre-cooked shortcrust pastry tartlet shells
- 100 g of butter
- 200 g of caviar
- 2 Costa d'Amalfi Lemons PGI

Preparation:

Put the butter into a bowl, and mix it with two dashes of Costa d'Amalfi Lemon juice till it becomes soft.

Cut both ends of one Costa d'Amalfi Lemon and throw them away. Stand the Costa d'Amalfi Lemon upright, slice it in half, and remove the seeds. Cut each half of the Costa d'Amalfi Lemon into slices, and divide each slice into two small triangles. Fill the tartlet shells with the butter cream, add the caviar and garnish with one of the small Costa d'Amalfi Lemon triangles.





OLIVES FROM GREECE

No epicurean experience is truly whole without the addition of Olives from Greece.

Renowned worldwide for their superb quality and flavour, these olives—especially those hailing from the regions of Aitolokarnania and Iliia—capture the essence of Greece’s ancient traditions and heritage through a rich diversity of varieties and shapes.

Yet, the artful craftsmanship behind them transforms each olive into a refined taste experience that is both unique and profoundly indulgent.

**OLIVES FROM GREECE
MARINATED WITH SPICES
AND COSTA D'AMALFI LEMON****Ingredients:**

- 450 g of Olives from Greece
- 2 Costa d'Amalfi Lemon
- 4 fennel sprigs
- 4 cloves of garlic
- 2 fresh chili peppers
- 4 sprigs of thyme
- 2 teaspoons of cumin
- Pepper to taste
- Extra virgin olive oil to taste

Preparation:

In a bowl add Olives from Greece, the juice of 1 Costa d'Amalfi Lemon, fennel sprigs, cloves of garlic, fresh chili peppers, sprigs of thyme, cumin, pepper to taste, and mix. Move the olives in a jar, pour enough oil to cover the olives completely, and close the jar tightly.

First marinate at room temperature for 24 hours, then marinate them in fridge for other 24 hours.

Before serving, bring the Olives from Greece to room temp so the oil loosens up. Serve the Olives from Greece in a cup garnished with some slices of Costa d'Amalfi Lemon.



ABOUT THE CONSORTIUMS

The Consortium of Vermouth di Torino PGI

www.vermouthditorsino.org

The Consortium for Protection of Pecorino Toscano PDO

www.pecorinotoscanodop.it

OP Costieragrumi

www.costieragrumi.it

The Agri-food Partnership of the Region of Western Greece

www.agrifoodwest.gr

ABOUT MEDITERRANEAN APERITIVO

www.mediterraneanaperitivo.com



Follow Us

Mediterranean Aperitivo
[@Mediterranean_Aperitivo](https://www.instagram.com/Mediterranean_Aperitivo)

Media Contact

maryline@demandre.com