

# Neolea



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E-BOOK

# CHRISTMAS SPECIAL

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# Happy Holidays from the Neolea Family

## Christmas Message from the Founders

Dear Friends,

Welcome (back) to our Neolea family this holiday season! We're delighted to share this **Christmas collection of recipes, stories and traditions** with you. As the founders of Neolea, we truly believe in the magic of bringing people together over great food—especially during this time of year.

Christmas is a time to pause, to savor both food and the company of those we hold dear. As columnist and author Burton Hillis once wrote, **“The best of all gifts around any Christmas tree: the presence of a happy family all wrapped up in each other.”** It's this spirit of warmth and togetherness that we hope to celebrate with you.

In the pages ahead, you'll find more than just recipes. You'll discover **a tribute to togetherness and a guide to creating meaningful holiday moments**. From our Mediterranean-inspired dishes to hosting tips that make gatherings unforgettable, we hope this e-book becomes your trusted companion for a Christmas filled with flavor, joy, and connection.

Whether you're planning a cozy dinner or a festive feast, let this e-book inspire you to **make the season truly special**. Explore, experiment, and enjoy the simple joy of bringing people together through taste.

So, gather your loved ones, pour a little extra virgin olive oil, and let's create something wonderful together. Here's to a Christmas that's not just about the meal on your table, but the people around it.

Wishing you warmth and festive cheer,  
Bart Jan & Daan (Neolea Founders)





# Together Through Taste

## Our Story & Mission

Hey there! We wanted to take a moment to share with you what Neolea is all about. You know how sometimes it's hard to put big ideas into simple words? Well, we're going to give it a shot, because we think our mission and vision are pretty special.

### Our Vision: A World Connected by Great Food

Imagine a world where people come together more often, sharing stories, laughter, and delicious meals. That's the world we dream of at Neolea. We believe that **great-tasting food has the power to bring people closer**. It's not just about eating; it's about creating moments that matter.

Think about it: some of your best memories probably involve food, right? Maybe it's a family dinner, a picnic with friends, or a holiday feast. Food brings us together, and that's what we want to see more of in the world.

### Our Mission: Bringing People Together, One Meal at a Time

So, how do we make this dream a reality? That's where our mission comes in. At Neolea, we're on a quest to enrich lives by rekindling human connections through great-flavored food. But what does that mean in everyday terms?

- **We make top-notch Mediterranean foods:** We're talking about extra virgin olive oils, aged vinegars, and hand-harvested sea salts. These aren't just any products – they're the kind of ingredients that can turn a simple meal into something special.
- **We encourage sharing:** Our products are designed to be shared. Whether you're drizzling our olive oil over a salad for your family dinner or sprinkling our sea salt on a dish for your friends, we want our foods to be part of your shared experiences.
- **We inspire gatherings:** Through our recipes, tips, and stories (like the ones in this e-book!), we want to inspire you to gather more often with the people you care about.
- **We keep it real:** We believe in quality, sustainability, and staying true to Mediterranean traditions. When you use our products, you're not just getting great flavor – you're getting a taste of a culture that values coming together and enjoying life's simple pleasures.

### Why This Matters

In today's world, it's easy to feel disconnected. We're all busy, and sometimes it seems easier to grab a quick bite alone than to sit down for a meal with others.

**But here's the thing: humans are social creatures. We need connection to thrive.**

By encouraging people to come together over great food, we're doing more than just selling olive oil or salt. **We're promoting healthier, happier lives.** We're helping to create memories. We're strengthening bonds between friends and family.

So, when you use Neolea products, you're not just choosing great-tasting food. You're choosing to be part of a bigger story – **a story of connection, tradition, and shared moments.** And that's pretty awesome, if you ask us!

We hope this gives you a better idea of what we're all about at Neolea. Now, let's get cooking and connecting!



# Christmas Meets Mediterranean

## The Perfect Match

Christmas and the Mediterranean lifestyle are a natural fit, sharing a joyful spirit of connection and warmth. Both traditions celebrate the season with abundant tables, vibrant flavors, and meals that linger long into the night. This Christmas, add a Mediterranean twist to your holiday gatherings. Embrace the Mediterranean's focus on fresh, flavorful ingredients and the art of sharing dishes. Highlight olive oil, citrus, and aromatic herbs, inviting guests to savor each bite. With a mix of seasonal cheer and Mediterranean hospitality, you'll create a holiday feast that not only delights the senses but also deepens bonds, bringing loved ones together in the true spirit of Christmas.

## TIPS

# 5 WAYS TO ADD MEDITERRANEAN CHARM TO YOUR CHRISTMAS

## Infuse Your Holiday with Warmth, Generosity, and Mediterranean Magic

1.

### Gift Station

Set up a station with olive oil, herb sachets, or sea salt blends so guests can make their own Mediterranean gift bags.

2.

### Shared Platter

Serve a large platter with Mediterranean starters like olives, cheeses, and bread to encourage mingling from the start.

3.

### Recipe Flavor

Print a favorite recipe using Mediterranean ingredients as a take-home favor for guests.

4.

### Unique Toast

Offer a holiday toast with a light drink infused with herbs or citrus, celebrating friendship and gratitude.

5.

### Lingering Dessert

Serve dessert and coffee away from the table to create a cozy, unhurried end to the evening.

## RECIPE

# BRUSCHETTA SHARING PLATTER STRACCIATELLA AND JAMÓN

This festive bruschetta platter combines creamy stracciatella, thinly sliced zucchini, and savory jamón, creating a beautiful blend of textures and flavors.

With fresh ingredients and a touch of Neolea Extra Virgin Olive Oil, it's the perfect way to start your Christmas gathering, inviting guests to share in a true Mediterranean-style appetizer.

## Ingredients

- 2 small zucchinis or 1 large
- 2 tbsp pine nuts
- 2 tbsp fresh mint, chopped
- 8 slices sourdough bread
- 1 garlic clove
- 8 slices Jamón Ibérico
- Pitted green olives, as desired
- 1 container (about 8 oz) stracciatella (or burrata)
- Neolea White Balsamic Vinegar, for drizzling

## Instructions

1. Toast bread in a pan with oil until golden. Rub with garlic.
2. Thinly slice zucchini, cook in olive oil, season, and stir occasionally for 10-15 minutes.
3. Toast pine nuts until golden, then mix with zucchini and mint.
4. Slice olives and prepare a platter: place stracciatella in the middle, drizzle with olive oil, balsamic, salt, and pepper. Arrange bread slices topped with zucchini, Jamón, and olives. Drizzle with more balsamic.





## RECIPE

# MEDITERRANEAN SPICED ROAST CHICKEN

This Mediterranean Spiced Chicken embodies the warmth and abundance of a Christmas feast, with aromatic herbs, zesty citrus, and the richness of Neolea Extra Virgin Olive Oil. Infused with rosemary, lemon, and orange, this golden-roasted chicken brings comforting flavors and fills your holiday table with a delightful aroma. It's a true showstopper, perfect for gathering loved ones around and sharing in the joy of the season

## Ingredients

- 1 whole chicken (about 4 lbs), patted dry
- 1/4 cup Neolea Extra Virgin Olive Oil
- 1 tbsp Neolea Mediterranean Herbs Sea Salt
- Zest and juice of 1 lemon
- Zest and juice of 1 orange
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1 tsp smoked paprika
- 4 garlic cloves, minced
- Freshly ground black pepper, to taste
- Fresh rosemary sprigs
- Orange slices or wedges, for garnish

## Instructions

1. Preheat the oven to 375°F.
2. In a bowl, combine Neolea Extra Virgin Olive Oil, Neolea Mediterranean Herbs Sea Salt, lemon zest, lemon juice, orange zest, orange juice, cumin, coriander, paprika, and minced garlic.
3. Rub the marinade generously over the entire chicken, ensuring you get under the skin and inside the cavity for full flavor.
4. Place the chicken in a roasting pan and surround it with fresh rosemary sprigs and orange slices.
5. Roast the chicken for 1 hour and 15 minutes, or until the internal temperature reaches 165°F, basting occasionally with pan juices for a crispy, golden skin.
6. Let the chicken rest for 10 minutes before carving. Garnish with additional rosemary and orange slices for presentation.



## RECIPE

# BLACK OLIVE AND LEMON FOCACCIA

This rustic focaccia is infused with bright lemon zest, briny black olives, and a sprinkle of Neolea Mediterranean Herbs Sea Salt. With its golden crust and soft, airy interior, it's a versatile bread to serve alongside any Christmas meal, embodying the warmth and simplicity of Mediterranean holiday gatherings.

## Ingredients

- 4 1/4 cups strong bread flour (type 00)
- 1 sachet (1/4 oz) active dry yeast
- 1 tsp Neolea Mediterranean Herbs Sea Salt, plus extra for topping
- 1/4 cup Neolea Extra Virgin Olive Oil, plus extra for drizzling
- 1 1/2 to 1 2/3 cups lukewarm water
- 4.4 oz (about 3/4 cup) Greek black olives, unpitted
- 1/2 organic lemon, very thinly sliced
- 1 tbsp honey

## Instructions

1. Preheat the oven to 430°F.
2. In a large bowl, combine the flour, yeast, and salt. Add the olive oil and 1 1/4 cups of water, mixing by hand until a shaggy dough forms. Gradually add the remaining 1/2 cup of water while kneading to form a smooth dough.
3. Transfer the dough to a lightly floured surface and knead for 5 minutes, stretching and folding the sides into the center and turning 90° after each fold. Place back in the bowl, cover, and let rise in a warm place for 1 hour.
4. Once risen, knead in the olives, then transfer to a lined and oiled baking dish, pressing the dough into the corners. Cover with a large plastic bag (ensuring it doesn't touch the dough) and let rise for another 1.5 hours.
5. Press your fingers into the dough to make indentations, then top with lemon slices, drizzle with honey and additional olive oil, and sprinkle with salt.
6. Bake for 25-30 minutes or until golden brown, reducing the temperature to 400°F if the lemons brown too quickly. Serve in thick slices with extra olive oil for dipping.





## RECIPE

# SALMON CRUDO WITH CITRUS FRUITS

This Salmon Crudo is a light, refreshing start to your holiday meal, bringing together the best of Mediterranean flavors and a festive twist. With delicate slices of fresh salmon dressed in a bright tangy citrus vinaigrette, hints of Neolea Citrus Sea Salt, and garnished with herbs and shallots, this dish offers a sophisticated, elegant beginning. It's a perfect choice for Christmas, balancing the richness of the season with a fresh, vibrant touch.

## Ingredients

- 8 oz fresh, sushi-grade salmon fillet, thinly sliced
- 2 tbsp Neolea Extra Virgin Olive Oil
- 1 tbsp Neolea White Balsamic Vinegar
- 1/2 tsp Neolea Citrus Sea Salt
- Zest and juice of 1/2 lemon
- Zest and juice of 1/2 orange
- 1 small shallot, thinly sliced
- Fresh cilantro or parsley leaves, for garnish
- Fresh cracked black pepper, to taste

## Instructions

1. Lay the thinly sliced salmon on a serving plate, spreading it out in a single layer.
2. In a small bowl, whisk together Neolea Extra Virgin Olive Oil, Neolea Citrus Sea Salt, lemon zest, lemon juice, orange zest, and orange juice.
3. Drizzle the citrus vinaigrette evenly over the salmon slices.
4. Top with thinly sliced shallots, fresh cilantro or parsley leaves, and a sprinkle of cracked black pepper.
5. Serve immediately, allowing guests to enjoy the freshness and elegance of the dish.

## RECIPE

# OLIVE OIL BROWNIES

These olive oil brownies are a rich, indulgent dessert with a Mediterranean twist, featuring Neolea Extra Virgin Olive Oil for a velvety texture and a hint of fruity depth. Perfect for Christmas, these brownies make a luxurious addition to your holiday dessert spread, adding a touch of warmth and decadence.

## Ingredients

- 1/4 cup all-purpose flour
- 1/4 cup cocoa powder
- 1/4 tsp baking powder
- 1/4 cup Neolea Extra Virgin Olive Oil
- 5 oz dark chocolate
- 1 cup sugar
- 0.7 oz (about 1 1/2 tbsp) pistachio nuts
- 0.7 oz (about 1.5 tbsp) dark chocolate chips
- A pinch of Neolea Pure Sea Salt

## Instructions

1. Preheat the oven to 340°F. Line a baking pan with parchment paper.
2. Sift together 1/4 cup all-purpose flour, 1/4 cup cocoa powder, 1/4 teaspoon baking powder, and a pinch of salt.
3. Finely chop 5 oz of dark chocolate. Place it in a saucepan with 1/4 cup Neolea Extra Virgin Olive Oil over low heat. Stir until the chocolate is melted, then let it cool to room temperature.
4. Whisk in 1 cup sugar until it forms a paste. Then whisk in 2 large eggs, one at a time. After adding the eggs, whisk in 1/2 teaspoon vanilla extract.
5. Gently whisk the dry ingredients into the wet ingredients, stopping as soon as no dry ingredients are visible. Chop 1.5 tbsp pistachios and mix them with 1 1/2 tbsp dark chocolate chips, then fold into the batter.
6. Pour the batter into the prepared baking pan. Bake for 30 minutes in the preheated oven. Let cool completely before slicing into squares.





## RECIPE

# FIG & GOAT CHEESE CROSTINI'S

These fig and goat cheese crostinis bring a touch of sweetness and tang, balanced with the richness of Neolea Choco Balsamic and a sprinkle of sea salt. Topped with chopped hazelnuts, this appetizer is a sophisticated addition to your Christmas table, capturing the flavors of the season with a Mediterranean twist.

## Ingredients

- 7 tbsp Neolea Choco Balsamic
- 8.8 oz (about 1 cup) soft goat cheese (without rind)
- 1 baguette or ciabatta
- 1/4 cup Neolea Extra Virgin Olive Oil
- 6 fresh figs
- 1 shallot, finely chopped
- 1.8 oz (about 1/3 cup) hazelnuts
- Neolea Pure Sea Salt, to taste
- Freshly ground black pepper, to taste

## Instructions

1. Add 5 tbsp Neolea Choco Balsamic to a small pan over low heat and let it reduce until it becomes syrupy (about 5 minutes). Let it cool for 20 minutes.
2. Preheat the oven to 400°F. Sauté the shallot briefly in 2 tbsp Neolea Extra Virgin Olive Oil and 2 tbsp Neolea Choco Balsamic, then set aside.
3. Mix the remaining olive oil with salt and pepper, brush both sides of the baguette slices, and toast them in the oven along with the hazelnuts for 5-7 minutes.
4. Coarsely chop the hazelnuts.
5. Mix the goat cheese with 1 tsp of water until softened. Spread the goat cheese over the crostini, followed by the shallot mixture.
6. Slice the figs into thin pieces and place them on top.
7. Sprinkle the crostini with the chopped hazelnuts for extra crunch.
8. Generously drizzle with the syrupy Choco Balsamic for a rich, sweet finish. Serve immediately and enjoy!

# Turning Every Meal into a Moment of Connection

## Mediterranean Wisdom for Christmas and Beyond

In our fast-paced world, the simple act of sharing a meal has become a luxury. Yet, in Mediterranean countries and during cherished holidays like Christmas, **communal dining remains a cornerstone of cultural life**. As we increasingly eat alone, we may be unknowingly sacrificing one of the most powerful tools for human connection and well-being.

**Recent studies show that adults in America eat more than seven meals alone each week.** This trend towards solitary dining is not just an American phenomenon; it's a growing global issue with serious implications. Eating alone is associated with increased risks of heart disease and metabolic syndrome, particularly for men who dine solo twice a day.

**In contrast, the Mediterranean approach to dining and the tradition of Christmas offer a different model.** UNESCO recognizes the Mediterranean diet not just for its nutritional benefits but for its cultural significance, describing shared meals as *"the foundation of the cultural identity and continuity of communities."* Likewise, Christmas embodies the cherished tradition of togetherness, a time to gather with warmth and celebrate over good food, reminding us of the true joy found in sharing a festive table with loved ones.

**Scientific research supports the idea that communal dining has tangible effects on our health and happiness.** People who regularly eat with others are more likely to feel satisfied with their lives and experience a greater sense of community connection. Sharing meals can reduce stress, improve nutrition, enhance mood,

**At the heart of both Mediterranean dining and Christmas is a belief in the power of great-tasting food to forge deeper human connections.** When we share a delicious meal, we're not just nourishing our bodies; we're creating a shared experience that brings us closer to others. Each bite becomes a topic of discussion, each flavor a shared discovery.

Even though Christmas is celebrated only once a year, we can still **embrace the pillars of the Mediterranean lifestyle**—sharing meals, savoring flavors, and fostering connection—all year round:

- **Prioritize family meals**, even if it's just a few nights a week.
- **Embrace simplicity** - a simple spread can create a memorable experience.
- **Create mealtime rituals**, like expressing gratitude before eating.
- **Invite friends and neighbors** to share your table.
- **Slow down and savor** both the food and the company.

In a world where loneliness has been declared an epidemic, the Mediterranean way of eating and the tradition of Christmas gatherings offer simple yet powerful antidotes. By gathering around the table, **sharing not just food but stories and laughter, we tap into a fundamental human need for connection.**

As we face the challenges of modern life, let's look to the wisdom of Mediterranean cultures and the essence of Christmas. Their enduring traditions remind us that in the simple act of breaking bread together, we can find joy, health, and a deeper sense of belonging. **So tonight, why not gather your loved ones, prepare a meal, and rediscover the magic that happens when we come together at the table?** After all, life's most meaningful moments often unfold over a shared plate of food.



# The Neolea Difference

## The Unique Flavors of Our Products

### Extra Virgin Olive Oil

The best way to preserve authenticity is to re-invent it. Innovative technology reduced our extraction time resulting in high quality, award winning EVOO that is fresh and pure. All year round.

AVAILABLE IN: 100ML, 250ML, 500ML

### Balsamic Vinegar

While many may think of balsamic vinegar as simply tangy and acidic, both dark and white balsamic vinegars can offer a depth of flavor that goes far beyond simple acidity. Their natural sweetness comes from a unique ratio of wine vinegar and cooked grape must.

AVAILABLE IN: DARK, WHITE AND CHOCOLATE BALSAMIC VINEGAR

### Sea Salt

Cooking is creating and our salts are created to inspire. All five sku's are hand harvested, micro-plastic free and contain salt flakes in their purest, natural shape. Thanks to the different flavors and aromas, there's a right finishing salt for every dish.

AVAILABLE IN: PURE, CITRUS, SMOKED, MED HERBS AND PORCINI (100GR)

### Gift Sets

Embark on a journey of culinary excellence with our gift sets that promise to elevate anyone's kitchen adventure. All our gift sets are designed to bring artistry and flavor to your creations. The perfect gift to bring to any kind of dinner party.

AVAILABLE IN: THE BREAD DIP SET, THE VINAIGRETTE SET AND THE SEA SALT COLLECTION





# The Gift of Flavor

## Why Neolea Products Make the Perfect Christmas Gift

As the holiday season approaches, finding the perfect gift is about more than choosing something beautiful or practical—it's about giving an experience, a moment, a memory. Neolea products bring that gift to life in the most delightful way, embodying a philosophy of togetherness that makes every meal an opportunity to connect. This Christmas, consider gifting the essence of the Mediterranean, where each bottle and jar holds not just flavors but stories and traditions that turn simple gatherings into cherished occasions.

### A Gift That Speaks to the Heart of Christmas

In Greece, food isn't just nourishment; it's a language of love, hospitality, and community. Each Neolea product is crafted to evoke that spirit, making it a perfect gift for those who value authentic connections and the warmth of shared experiences.

### Elevate Their Everyday

Imagine gifting something that doesn't just sit on a shelf but becomes part of your loved ones' daily rituals. With Neolea, you're giving a touch of the Mediterranean lifestyle to everyday moments. It's an invitation to slow down, to savor, and to bring a bit of holiday magic to every meal. Whether it's adding that special touch to a family recipe or creating an impromptu gathering around the kitchen table, Neolea products bring joy and warmth to every season.

This Christmas, think beyond the traditional gifts and give something that's as vibrant and full of life as the people you're celebrating. With Neolea, you're gifting more than flavor—you're gifting the spirit of togetherness, an experience of taste, and a reminder of the beauty of shared moments. This Christmas, give a gift that turns meals into memories, creating a season that's as meaningful as it is delicious.



# Join the Neolea Community

## Invitation to Join Our Online Community

We invite you to become part of the Neolea community and share in our love for real, authentic flavors. Stay inspired by **subscribing to our newsletter on [neolea.com](https://neolea.com)**, where you'll find new recipes, the latest hosting tips, and much more to elevate your gatherings. We'd also love to see the delicious dishes you create with Neolea products! Share your culinary moments on social media by tagging us at **@neoleaofficial** or using the hashtag **#TogetherThroughTaste**.

Thank you for making Neolea a part of your Christmas celebrations. Wishing you a joyful, flavorful, and Merry Christmas!

### Colophon

This e-book was created by **Neolea** in collaboration with **ShopHQ**.

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### Disclaimer

The recipes and information in this e-book are intended for informational purposes only. Please use common sense and consult a professional where necessary.