

## Olive oil An act of reconciliation



The olive tree, olive branch, and olive oil have been symbols of reconciliation for millennia, but also a common denominator in the gastronomy of the people of the Mediterranean. Two producers of extra virgin olive oil from both sides of the Aegean Sea chose to honor these special symbols. Eftychis Androulakis from Crete and Emine Colin from Turkiye started their collaboration a year ago in order to be able to present today a collector's case which includes bottles of organic, high phenolic, extra virgin olive oil from Pamako and Oro di Milas.

The idea of this collaboration began when Anita Zachou, agricultural engineer, expert olive oil taster, production and quality consultant of Oro di Milas brand, and Eftychis Androulakis, producer, master miller and bottler of Pamako, were discussing the remarkable improvement in the quality of the olive oil of the two countries, the



Eftychis Androulakis

value of collaboration and the unique ability of olive oil to unite people of different countries, religions and cultures as the ultimate mean of reconciliation. This is how the idea was born to create a commemorative box that includes the two olive oils as an act of friendship and collaboration. Emine Colin from Turkiye and a resident of America for the last 40 years together with her husband Mark Colin with great love for both Greece and Turkiye embraced the idea and became its biggest supporters.



The multi-awarded organic, extra virgin olive oil Pamako is produced from the ancient olive variety of Tsounati and comes from mountain olive groves in the region of Agrile Chania, while it is the first olive oil to be internationally certified as a food supplement thanks to its high phenolic content. Oro di Milas is produced from olives of the famous Turkish variety Memecik in the mountains of the historical region of Milas in a privately owned olive mill, it stands out for its intense aromatic character and in the first year of its release it won 9 gold awards in the most prestigious international olive oil competitions.

The gift box showcases the finest extra virgin olive oils, meticulously crafted by artisans who have mastered the art of olive cultivation and state of the art milling techniques. With Greece and Turkiye being renowned for their olive

cultivation and production, this collaboration embodies a union of expertise and tradition, offering a sensory journey through the flavors and aromas of the Mediterranean.

Both extra virgin olive oils pair perfectly with the flavors of Greek and Turkish cuisine.

On the occasion of the collaboration between the two producers, the famous, award-winning, Greek executive chef Michalis Marthas created two recipes that emphasize the harmonious pairing of flavors between the two cuisines.

He created two seafood recipes that are so loved by both countries. A recipe for steamed mussels with vegetables, Greek ouzo and PAMAKO extra virgin olive oil, whose intense character elevates the dish, and a recipe for marinated sea bass with tangerine, lemon, artichoke and Oro di Milas extra virgin olive oil. Its low bitterness combined with its complex aromatic fruitiness combine harmoniously with the sea bass and give it a unique taste experience.



The gesture of the two producers reminds us that olive oil is a product that unites us and that invites us to collaborate creatively, with acceptance and respect for what makes us different. For what unites us and for what divides us.

As consumers indulge in the exquisite flavors of these award- winning olive oils, they are invited to reflect on the enduring bond between the two sides of the Aegean Sea, celebrating not only the richness of their culinary traditions but also the spirit of peace and friendship that unites them. The love for high quality extra virgin olive oil knows no borders.

Part of the proceeds from the sale of this collector's box will be allocated to support organizations involved in the promotion of peace and research on children's health. Pamako has been used for three years in European studies on the beneficial effect of high phenolic olive oil on children suffering from autism. Both Eftychis and Emine, as a mother of 4 children and a former athlete, are particularly aware of the positive effect of olive oil on human health as a whole.



L to R: Mark Colin, Anita Zachou, Emine Colin



The collector's case is available for sale in the online store [www.elenianna.com](http://www.elenianna.com)

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