

















Recipes















OUR RECIPES

If you're looking to add a touch of colour to your menu, look no further than I Love Fruit & Veg from Europe's range of new, inventive and nutritious recipes that showcase the very best seasonal produce.

https://ilovefruitandvegfromeurope.com/recipes/











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Video recipes

<u>Here</u> all the Video Recipes



PIENNOLO TOMATO SALAD, SPINACH SAUCE, BASIL, CRISPY BREAD AND BURRATA

Halve the Piennolo tomatoes and dress them with salt, pepper, basil and oil. Leave the tematoes to marinate for...



SALMON FILLET, LEMON SPRING ONIONS, VINEGAR— MARINATED GRAPES IN VINEGAR AND CITRUS SAUCE

Preheat a frying pan, add baking paper and a sprig of thyme. Drizzle with oil and sear the salmon...



Preparation time 30 mim.tes

SEA BREAM AND ROHLRABI WRAP

For the pesta, combine all the ingredients in the blander, run the blades until the mixture is bound; keep....



Preparation time 20 minutes



GRAPE COCKEREL

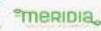
Once the chanterelle has been washed, salt and pepper the inside. Prick the chanterelles with rosemary needles. Stull the...















HI-RES IMAGES AND RECIPES













EVENTS

29 Aug – 4 Sept 2022: POS Activation and sampling at Eataly, London

5-6 Sept 2022: Speciality & Fine Food Fair exhibition attendance including chef, live cooking demonstrations and on-stand B2B workshops

6 Sept 2022: Private dinner event hosting media and influencers at Eataly, London

15-Nov 2022: Private dinner event hosting media and influencers at Ciao Roma, Edinburgh

17-Nov 2022: Private dinner event hosting media and influencers at Salvis Deansgate Square, Manchester

31 Jan 2023: Private event hosting media and influencers at the Italian Cookery School "Caldesi"

11-12 Sept 2023: Speciality & Fine Food Fair exhibition attendance including chef, live cooking demonstrations and on-stand B2B workshops

12 Sept 2023: Culinary Workshops at Eataly London

7-17 Sept 2023: POS Activation and sampling at Eataly, London

9-10 Sept 2024: Speciality & Fine Food Fair exhibition attendance including chef, live cooking demonstrations and on-stand B2B workshops

10 Sept 2024: Culinary Workshop at Eataly London

9-15 Sept 2024: POS Activation and sampling at Eataly, London















Participation in international trade fairs

Speciality & Fine Food Fair— London – 10/11 September 2024

The I Love Fruit & Veg from Europe programme headed for the third consecutive year to the international trade fair Speciality & Fine Food Fair.



Speciality & Fine Food Fair – London – 10/11 September 2024









Workshop with food sector professionals and influencers



Workshop with food sector professionals and influencers

London – 10 September 2024 @ Eataly

The I Love Fruit & Veg from Europe program hosted one culinary workshop @ Eataly London



In-Store Promotions

EATALY



I Love Fruit & Veg pop-up is back! 🔰

Join us from September 9th 15th at the I Love Fruit 9 Veg pop-up, explore sessonal picks, discover quality labels, and dive into sustainability. The I Love Fruit 6 Veg from Europe campaign is led by five organisations based in Italy and is co-funded by the European Commission, Choosing seasonal final and veg from Italy and other EU countries, means choosing the very highest standards of freshness, quality, and respect for the environment. A diet with this produce provides a rich source of vistament, fibra, and arthrosparts.

FIND OUT MORE

In-Store Promotions

The I Love Fruit & Veg from Europe programme partnered with Eataly London to host one in-store promotion from September 9 to September 15, 2024 which engaged over 50.000 shoppers in an opportunity drawing to win Eataly gift cards and I Love Fruit & Veg from Europe promotional materials.





In-Store Promotions - Eataly London - 9/15 September 2024



















In-Store Promotions - Eataly London - 9/15 September 2024





















COLLABORATIONS





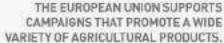














Collaborations





Do you ergoy cooking with fruit & Veg from Europe? Keep reading. This is your competition!

All you have to do to sein an exciting tios of escallent-quality Fruit. & Vieg from Europe II ...

+ Create your own recipe with Foult & Veg from Europe · Post a story of the recipe to your instagrem account and taggolovalnutandvegfromeuropecesk It's that easy!

There is no limit to how many times you may enter, so keep cooking? I sain't wall to see what you come up with.

The competition will end on March 15, 2024, and three winners: will be picked at random and contacted by Instagram direct. mossage.

This is my fried tomatoes with garlic, chillies and olive oil. It's called Quiayet Bandora. I will be posting a reel tomorrow on how to make fu

Movefultantiveghomeurope Movefultantiveghomeuropeuk Aurjoint d'remeurope Roptervaorit Ropaca Ropadellatona Poppigrutars Europhalitata Preggie Peatwalthy Pfootbook Austwell Alcodomedicine Recurshyouthody Austrialical



Assessment or comments









mariohalimiahili Hands up if you ever buy an ingredient because It looks good but have no idea what you are going to do with it.

Well, I couldn't resent the Venetian radiochea castlefranco @retocco Swipe acroso to see, We a beautiful florer @

Sig it interally was a salad fridge raid, beetroot, kohlrabi, gherkins. radish, canot, year posts cheese, pomegrarate seeds and deficious blood oranges di, which are in assoon at the morwest. comake sure you get some soon and ergor ...

Visses it's only a saled * @illowinstrandingfromeuropecouk but. it made me attile 😃

Let's get experimenting with deficious foods, expecially those in season. Sometimes it will go well, sometimes not, but you'll have fun along the way ...

Happy Friday everyone, keep smiling, its almost the weekend 😍

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Press Releases

















Continuous PR and press office activities





I Love Fruits and Vegetables from Europe wishes you all Happy Spring time and a very Happy Easter!

London, 20 March 2024 - If a springtime, and here at I leve Fruits and Veg from Europe we are full of joy. The fruits and vegetables are so fresh, light and vivacious-they will fill you with joy too.

Let's take a peek at Europe's garden everything in so light, bright, and julicy, as reinvigorating as sunshine itself. We have glossy leaves of spinach and chard, orisp green brons, tender grassy asparagus, the sweetest peas-they are all starting to appear now. The fluits of the orchard are small but ripering. especially the charries, and in the not too distant future, the sweet apricots. Berries are fresh and aromatic-anyons for a springtime trifle or Eton mass?

And that elegant vegetable, the artichokel Have you ever wondered how to prepare It? How do you get. past the thorny leaves to cat the tendor heart? We are here to tell your just kinit our website. rews. lovefruitand/egfromeurope.co.uk, for seasonal recipes.



Get inspired by springtime hisshness: make a simple orielette of spinach and goets choose; sprinkle springtime herbs over a leafy salad, mix chopped chives with butter and let it melt into a sizzling steak. And risotto or a frittata iz delightful with spring vegetables: add a handful of each new young green: vegetable, to make it "alla primavera" as they say in Italy, like apringtime itself.

Pasta with almost any of the new season's vegetables is delectable, changing as the garden does. And fresh herbs: young parsky, baby basil, little shoots of thyme, green garlic, tendrills of pea-





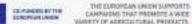


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Continuous PR and press office activities

March – August 2024

The I Love Fruit & Veg from Europe programme continues to build momentum, relationships and awareness in the United Kingdom through strategic public relations activities, including media relations.

Targeting Opinion Makers

Through news release syndication and proactive media relations, the I Love Fruit & Veg from Europe programme is building awareness and engagement.

2,262+
CONTACTS IN MEDIA
DATABASE

377
MEDIA HITS FROM
NEWS RELEASE
DISTRIBUTION &
EARNED MEDIA

305MCONSUMERS REACHED

Press Releases

Here all the Press Release























SOCIAL MEDIA

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#ILoveFruitAndVegFromEurope #EnjoyItsFromEurope #ILoveFruitAndVeg





















