





José Andrés

When you're cooking, you better be using Spanish olive oil or I'll be knocking on your door! It's the best in the world. This is a very rich extra virgin olive oil from Marqués de Valdueza with two thousand years of history behind it. My motto is to look forward, but never forget the past, so perfect, no? It comes from the south of Spain, near a city called Merida, and includes many different varieties of olives grown in the region, each giving a unique flavor. The olives are all pressed within an hour of picking and the result is a delicious oil with a balance of fruit and earth. Now go make some *tortilla espanola* for someone you love—you can do it!

Tox Après