

## The oil of princes

Discovering *Casa Olearia Taggiasca* with Marco Bonaldo, a company that produces some of the best olive oils in the region



1) *Settimino*: a speciality of Galateo & Friends. 2) *Taggiasca* cultivar olives have been sought for their extraordinary quality for centuries. 3) Innovation: the salty oil, *Twist*. 4) Marco Bonaldo has been passionate about high quality food and, of course, the best olive oil since his youth. 5) *Terre Bormane*: cold-pressed olive oil of the highest quality with a wonderful aroma

### RT: How do you become an official purveyor of olive oil for Prince Albert II of Monaco?

Marco Bonaldo: You must have more than a decade of experience working with *Société des Bains de Mer* (SBM) to become a *fournisseur breveté* - a licensed supplier. The SBM's portfolio includes the Principality's major hotels and restaurants, such as *Hôtel de Paris*, *Hôtel Hermitage*, *Summer Sporting*, *Monte Carlo Bay*

*Hotel, Monte Carlo Beach*... You also have to have been supplying the Prince's Palace for at least 10 years, with three prestigious endorsements on the quality, reliability and professionalism of the company. We have had the honour of being recommended by three of the Principality's top starred chefs.

### What distinguishes your oil?

To achieve an extremely low acidity level, we strive to press the *Taggiasca* cultivar on the same day that they are harvested. In addition, and thanks to our machines, we are able to preserve the nutrients in the olives and thus ensure a superior taste.

### As a high quality and expensive product, how is *Casa Olearia Taggiasca* performing in the current economic climate?

With exclusively high quality products comes, of course, price. From the very beginning, our goal was to position ourselves in

the upper echelons of the market. We aim to satisfy a very demanding and erudite clientele who appreciate excellence and finesse.

Our brands *Terre Bormane* and *Galateo & Friends* are names synonymous with outstanding quality and many of our customers want personalised products. We have recently realised a number of special collaborations and projects with luxury hotels *Burj Al Arab* and *Burj Khalifa Atmosphere* in Dubai as well as *Raffles* in Singapore, *Mezzaluna* and *Sky Bar* in Bangkok, and the *Ritz* in Paris among others. Partnerships of this kind are in our blood and we pride ourselves on the signatures of the world's best chefs and designers that adorn our products.

### What makes your company, *Casa Olearia Taggiasca*, stand out from other olive oil producers?

We lay great emphasis on excellent service as well as

impeccable quality standards. This approach has, over the years, set us apart from other companies. The fact that we work so closely with the best chefs worldwide allows us to fulfil their expectations, demands and wishes.

### How do you see northern Europe as a market in terms of olive oil?

We have always worked with a lot of foreign companies. Firstly in France, where our principal market is, but also in the U.K. Switzerland, Russia and other northern Europe countries. We hope to tap into the eastern European market too.

### Tell us about your specialty: the *settimino* olive.

The *settimino* is a unique type of olive oil that we create from prematurely harvested olives. Normally, oil is produced in mid November, but we had the idea to bring the date of harvesting and production forwards to the first week of October. Not yet ripe olives provide a very fruity aroma and a rich oil with a wonderful green tint. It is a truly exceptional

elixir that we only make to order. Some chefs celebrate it in their menus as an exclusive event.

### How did your passion for olive oil begin?

I have had this passion since my teenage years and I've always had a love for good food. I saved so that I could go and eat in a star restaurant. Following my university studies, I worked in the field of olive oil production and later founded *Casa Olearia Taggiasca* thanks to the Guasco and Ghu families.

That was two decades ago and my enthusiasm remains unabated. Indeed, many of the projects and expansions continue to inspire me to do more, but I also have another passion: art and graphics. Both have helped me to introduce our products into the world of fashion and design. Names such as Paola Navone, Carla Sozzani and Tricia Guild, for example, have designed some of the labels of our oil bottles. With French designer Jacqueline Morabito, we have designed a line called Home. It was an important direction to take and it is essential to always offer new and different products. Our salted oil, *Twist*, to name just one, is the perfect accompaniment to any salad or gourmet dish.

The products of *Casa Olearia Taggiasca* can be bought locally in the showroom in *Arma di Taggia* as well as in some of the best delicatessens in the Côte d'Azur.

Petra Hall  
Elsa Carpenter



## Sweet universe

Jérôme De Oliveira expands from Cannes to Monaco

Jérôme De Oliveira, the youngest ever World Pastry Champion, opened his first *salon de gourmandises*, the poetically named *Intuitions by J.*, in the ideally located *Five Seas Hotel* in Cannes back in 2012.

One year and a half later, he continues the adventure and has launched a second pastry boutique in Monaco. *Intuitions by J.* is a true sweet enchantment where you can discover a various range of delicious temptations including macaroons, pastries, chocolate and other confectioneries... What better

opportunity to surprise your guests during the Christmas holidays than with a selection of *Intuitions* delights?

Concerning special events, he can also create custom-made products to order, making your event a wonderfully unique moment.

Be ready for a fantastic and enticing journey into *Intuitions by J.*'s world this winter.

Patisserie-intuitions.com



## The Gourmet Boxes Intuitions by J

Making a present is only pleasure...

Need an original and gourmet idea ?



Jérôme De Oliveira, World Pastry Champion, has created tempting boxes for the end of the year.

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