

OLIVIERS & CO.®



22 RECIPES  
with olive oil

**E**à table

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## Starters

### CHILLED MELON SOUP WITH TOMATOES (serves 6)

Starter > Easy > Low cost

Prep.: 10 min

- ▶ **3 small or 2 large melons**
- ▶ **2 round ripe tomatoes**
- ▶ **250 g cherry tomatoes**
- ▶ **6 basil leaves**
- ▶ **2 tablespoons of O&CO. Olive & Basil specialty**
- ▶ **2 tablespoons of O&CO. superior balsamic vinegar of Modena**
- ▶ **freshly ground pepper**
- ▶ **20 ice cubes**

Wash the tomatoes. •Cut the melons in half, remove seeds and remove the flesh with a spoon. •Put the flesh in the food processor bowl or blender, add the tomatoes cut into quarters, the olive oil, the vinegar, salt, pepper and basil. •Blend on high speed until

obtaining the consistency of a soup. •Divide the ice cubes and cherry tomatoes into six small bowls, pour the mix over and serve immediately.

#### **Oliviers&Co. suggestion**

*For a touch of colour, cut some taggiasca olives into very thin slices and arrange them on the soup.*





## Starters

### SEA BREAM TARTARE WITH ARTICHOKES (serves 6)

Starter > Easy > low cost

Prep.: 10 min

Cook time: 5 min >

Cooling time 2 hours

- ▶ **800 g of ultra-fresh sea bream fillets**
- ▶ **6 small purple artichokes**
- ▶ **O&CO. Olive & Green Lemon specialty**
- ▶ **1 tablespoon of white vinegar or lemon juice**
- ▶ **1 lemon**
- ▶ **freshly ground white pepper**
- ▶ **approx. 20 borage flowers**
- ▶ **1 bunch of dill**

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Remove the artichoke leaves down to the heart, remove the choke and cook 5 minutes in salted water with the vinegar or lemon juice. • Drain them, let cool and then slice. • Cut the sea bream fillets into small cubes with a knife, put them in a

salad bowl with the artichokes, borage flowers, some salt, pepper and chopped dill. Drizzle with olive oil and add the squeezed lemon juice. • Let it marinate 2 hours in a cool place, then place into glasses and serve.



### GOAT CHEESE AND ARUGULA ROLLS (serves 4)

Starter > Easy > Low cost

Prep.: 20 min >

Cool: 30 min

- ▶ **16 thin slices of Grisons beef**
- ▶ **1 fresh goat cheese**
- ▶ **2 handfuls of Arugula salad**
- ▶ **4 peppered artichokes**
- ▶ **1 teaspoon of AOC Espelette pepper**
- ▶ **the juice of 1 lemon**
- ▶ **20 cl of O&CO. "vallée-des-Baux" French Olive Oil**
- ▶ **2 tablespoons O&CO. superior balsamic vinegar of Modena**
- ▶ **freshly ground pepper**

Cut the goat cheese into 16 portions. Sprinkle the Espelette pepper over the cheese portions, then wrap each one in a slice of Grisons beef. •Line up the small rolls in a bowl one after the other, then drizzle with olive oil and let cool

in the refrigerator 30 minutes (keep 6 tbsp. of the oil from the marinade aside to make a vinaigrette). •Prepare a large bowl of salted, lemony cold water. •Remove the hard leaves from the baby artichokes and cut the remaining ends of the leaves. Slice them thinly, with a slicer or, a sharp knife. Dip them one by one into the cold water. •Prepare the vinaigrette by whisking the oil from the marinade and the balsamic vinegar. Add salt and pepper. •Drain the sliced artichokes in a clean cloth, serve, drain then mix with the arugula salad. •When it's time to serve, Drain the Grisons beefs from the marinade and add the rolls to the seasoned salad.

**Oliviers&Co. suggestion**  
*Mix a tbsp. of O&CO. black olive paste and dried fig to the goat cheese.*



## Starters

### **LARGE MUSSELS, PIQUILLO PEPPERS AND CURRY, FENNEL SALAD** (serves 4)

Starter > Easy > Low cost

Prep.: 40 min

Cooking time: 10 min

- ▶ **1 bunch of dry fennel branches**
- ▶ **48 large mussels**
- ▶ **160 g canned piquillo peppers**
- ▶ **2 pinches of curry**
- ▶ **2 shallots**
- ▶ **2 tablespoons of O&CO. Sicilian Olive Oil**
- ▶ **2 large whole fennel**
- ▶ **2 handfuls of Arugula salad**
- ▶ **juice of 1 lemon**

Clean the mussels. • Drain the piquillo peppers and chop with a knife. • Peel the shallots and trim them finely. • In a salad bowl, mix the piquillo peppers, the shallots, the curry and 1 tbsp of olive oil. • Finely

trim the fennels (without peeling) with a slicer or a food processor. Crush the dried fennel branches into stalks.

• Place the mussels and the fennels stalks on the embers of the barbecue. Cook quickly over the flames. Remove the mussels as soon as they open.

• Mix the shelled mussels with the piquillo peppers. Serve with the fennel and Arugula salad.

#### ***Oliviers&Co. suggestion***

*A few drops of Combava Balsamic bring freshness to your fennel salad.*





## Starters

### **TZATZIKI** (serves 6)

Starter > Easy > Low cost

Prep.: 10 min

- ▶ **Greek yogurts (300 g)**
- ▶ **2 mini-cucumbers**
- ▶ **½ clove of garlic**
- ▶ **4-5 radishes**
- ▶ **1 pinch of salt**
- ▶ **the juice of ½ lemon**
- ▶ **O&CO. mint Olive & mint specialty**

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Wash the cucumber (cut the ends), peel away leavings strips of greens and grate using the large holes of the grater. •Let it drain a few moments, then mix in it with the yogurt. Add the finely chopped garlic, salt, lemon juice and drizzle of olive oil. •Mix well and keep chilled. Decorate with some radishes.

### ***Oliviers&Co. suggestion***

*Serve the tzatziki with grissini, small dry bread sticks from the Turin region that go well with dips.*



### GOAT CHEESE PUFF PASTRY

(serves 6)

Starter > Easy > low cost

Prep.: 10 min

Cooking time: 10 min

- ▶ **1 jar of black olive tapenade**
- ▶ **1 ready-made puff pastry**
- ▶ **1 goat cheese**
- ▶ **freshly ground pepper**
- ▶ **20 cl of O&CO. "vallée-des-Baux" French Olive Oil**

Preheat oven to gas mark 6-7/200°. •Roll out the dough, spread the tapenade over the whole surface, fold the pastry in half, and then cut into strips with a pizza cutter. •Place them one after the other on a baking sheet placed on a baking tray and bake about 10 minutes. •Serve the puff pastry as a starter with goat cheese spread separately, drizzled with a little olive oil and pepper.

#### **Oliviers&Co. suggestion**

*You can also use this recipe with O&CO. black olive paste & dried tomato.*



### EGGPLANT, TOMATOES AND PINE NUTS (Serves 4)

Starter > Easy > Low cost

Prep.: 15 min >

Cooking time: 45min

- ▶ **4 eggplants**
- ▶ **8 ripe tomatoes**
- ▶ **2 tbsp. of O&CO.**  
**Gourmet Ketchup**
- ▶ **fleur de sel**
- ▶ **1-2 pinches of cane sugar**
- ▶ **3 yellow or red onions**
- ▶ **2-3 cloves of garlic**
- ▶ **O&CO. "Mantina E Avia"**  
**Greek Olive oil**
- ▶ **100 g pine nuts**
- ▶ **10 sprigs of fresh thyme**
- ▶ **2 bay leaves**
- ▶ **1 rosemary sprig**

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Preheat the oven to gas mark. 6-7/200°. Cut the eggplant in 2 lengthways, place them on a baking tray, slightly cut the flesh with a knife dividing into squares, add a drizzle of

olive oil, sprinkle with salt and bake for 30-35 min. Put to one side. • Peel and finely chop the onions. Peel, remove the germ and crush the garlic. • Plunge the tomatoes 30 secs in a pot of boiling water. Take them out, remove the skin, and seeds then chop. • In a pot, fry the onions in 2 tbsp. of oil with the garlic, the tomatoes, ketchup, the herbs, the sugar, salt and pepper. • Cook for 10 minutes over a high heat so the tomatoes stick a little, stir with a wooden spoon, turn the heat down to low and let it boil down about 30 minutes. Adjust seasoning. Let cool. • Toast the pine nuts in a dry, hot, non-stick pan. • Garnish the eggplants halves with the stewed tomatoes, sprinkle over some pine nuts, add a drizzle of olive oil and serve warm or cold.





## Starters

### ITALIAN CROSTINI (serves 6)

Starter > Easy > Low cost

Prep.: 15 min

Cooking time: 1 h 05 min

- ▶ **6 focaccia style bread**
- ▶ **4 tomatoes**
- ▶ **250 g ricotta**
- ▶ **2 spring onions**
- ▶ **½ bunch of basil**
- ▶ **200 g prosciutto ham**
- ▶ **250 g mozzarella**
- ▶ **Olive oil "rameaux d'or"**  
**O&CO.**
- ▶ **fleur de sel**
- ▶ **freshly ground pepper**
- ▶ **oregano**

Pre-heat the oven to gas mark 3-4/110°. •Slice the tomatoes, sprinkle with oregano, *fleur de sel*, ground pepper and drizzle with olive oil. •Let them set about 1 hour in the oven. •Chop the onions, and mix them with the ricotta with 10 washed and chopped basil

leaves, salt, ground pepper and a little oregano. •Cut the bread in two, lightly toast it and rub with olive oil. •Spread a layer of ricotta cheese on the bread, next add the tomatoes, the prosciutto and the mozzarella cut into slices. Grind the pepper and sprinkle with *fleur de sel* and oregano. •Place the crostini 5 minutes in the oven gas mark. 5/150°. •Add a few basil leaves and a thin drizzle of olive oil before serving.

**Oliviers&Co. suggestion**  
*These crostini are equally delicious made with O&CO. sun dried tomatoes.*



## Main dishes

### MIXED SALAD (serves 6)

Salad > Easy > Low cost

Prep.: 20 min >

Cooking time: 10 min

- ▶ **600 g of multi-colored cherry tomatoes**
  - ▶ **1 cucumber**
  - ▶ **2 pinches of sugar**
  - ▶ **6 eggs**
  - ▶ **1 red onion**
  - ▶ **oregano**
  - ▶ **1 green bell pepper**
  - ▶ **1 red bell pepper**
  - ▶ **150 g of purslane sprouts**
  - ▶ **2 slices of watermelon**
  - ▶ **100 g of O&CO. taggiasca olives**
  - ▶ **4 tbsps. of capers**
  - ▶ **fleur de sel**
  - ▶ **freshly ground pepper**
- For the herbed feta paste
- ▶ **400 g of feta**
  - ▶ **1 garlic clove**
  - ▶ **1 bunch of chervil**
  - ▶ **1 bunch of chives**
  - ▶ **2 spring onions with stems**
  - ▶ **O&CO. olive & aromatic herbs speciality**

Place the eggs in a pot of cold water, bring to a boil and count

5 minutes cooking from when it starts simmering. •Run them under cold water. Wash the tomatoes, cut them in half, and fry for 5 min on a medium heat in a pan with a little oil, salt, pepper, a little oregano and sugar. •Leave it to cool in the pan. Peel the cucumber and cut into sticks. Wash the peppers, chop the flesh by removing the seeds and the white parts. •Cut the watermelon into small cubes and slice the red onion. Spurt mix the crumbled feta, the plucked herbs, the spring onions, and garlic, salt, pepper, a drizzle of olive oil, in a food processor bowl until you get an uneven paste. •Gather up all the salad ingredients, add the feta paste, drizzle with olive oil, add pepper, and sprinkle with *fleur de sel* and leave to cool.

### Oliviers&Co. suggestion

*Replace the fleur de sel and oregano with O&CO. Salt & Herb seasoning for pasta and salad.*



## Main dishes

### MOZZARELLA-BASIL STRAWBERRIES (serves 6)

Salad > Easy > Low cost

Prep.: 15 min

- ▶ 500 g of strawberries
- ▶ 250 g of burrata cheese
- ▶ 2 spring onions with stem
- ▶ large and small-leaved basil
- ▶ O&CO. Olive & Basil specialty
- ▶ O&CO. Balsamic (Velluto)
- ▶ fleur de sel
- ▶ freshly ground pepper

Wash the strawberries under cold water, remove the stalks, rub dry and cut into strips, arranging them on a dish, one after the other. • Peel the onions keeping some stem aside and finely slice over the strawberries. • Drain and cut the burrata into pieces, scatter the pieces over the strawberries then add salt and pepper. • Add both the small

and large basil leaves, add a drizzle of olive oil and the balsamic, then let marinate in a cool place before serving.

#### **Oliviers&Co. suggestion**

*To bring a touch of delicacy to this recipe, replace the basil infused olive oil with a mild and fruity olive oil.*





## Main dishes

### **TOMATO SALAD WITH FRUIT, FLOWER & MOZZARELLA WITH PURPLE BASIL** (serves 6)

Salad > Easy > Low cost

Prep.: 10 min

- ▶ **1 kg of multi-colored tomatoes (cherry and cocktail tomatoes)**
- ▶ **3 nectarines**
- ▶ **2 avocados**
- ▶ **125 g of raspberries**
- ▶ **2 or 3 buffalo mozzarella**
- ▶ **1 bunch of purple basil**
- ▶ **some arugula leaves**
- ▶ **1 tbsp. toasted sesame seeds**
- ▶ **a few sprigs of dill**
- ▶ **1 tbsp. of pumpkin seeds**
- ▶ **some edible flowers**

For the vinaigrette

- ▶ **1 large lemon**
- ▶ **6 tbsps. of O&CO. basil infused olive oil**
- ▶ **1 tbsp. of grated ginger**
- ▶ **fleur de sel and freshly grinded pepper**

- ▶ **1 pinch of AOC O&CO. Espelette pepper**
- ▶ **1 pinch of cumin**

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Wash the tomatoes and the nectarines. Peel and slice the avocados. • Divide the whole or halved tomatoes into 6 plates, add the avocados, nectarines cut into quarters, the raspberries, the mozzarella cut into 2 or 3 pieces, the seeds and the herbs. • Place all the vinaigrette ingredients into a jar, close it, shake and pour over the salad. Add the flowers last as they're more fragile, and serve.

### **Oliviers & Co. suggestion**

*For a tangy vinaigrette, replace the lemon with 2 tbsp. of O&CO. white Honey & Ginger condiment.*



## Main dishes

### EGGPLANTS, FRESH MANGO

#### SALSA (serves 4)

Main > Easy > Low cost

Prep.: 15 min

Cooking time: 30-35 min

- **4 eggplants**
- **1 Greek yogurt**
- **1 ripe mango**
- **½ lime**
- **½ bunch of coriander**
- **1 red onion**
- **AOC O&CO.**  
**Espelette pepper**
- **O&CO. Olive oil "The Basic"**
- **fleur de sel**

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Preheat oven to gas mark 6-7/200°. Cut the eggplants in half lengthways, place them on a baking tray, gently incise the flesh with a knife making squares, drizzle with olive oil, sprinkle some *fleur de sel* and bake for 30-35 minutes. •Let cool. Prepare the mango salsa: peel the mango, open it up,

remove the stone and cut the flesh into small cubes. Pour into a bowl. Trim and finely chop the onion, add it to the bowl with the chopped coriander and juice of ½ of the lime. •Add a tablespoon of yogurt to each eggplant half and spread the mango salsa on top. Sprinkle with Espelette pepper and serve.

**Oliviers&Co. suggestion**  
*Before serving, pour over some O&CO. mango fruity dressing.*



## *Main dishes*

### **SPAGHETTIS WITH COCKLES**

(serves 6)

Main > Easy > Low cost

Prep.: 10 min >

Cooking time: 15 min

- ▶ **1 kg of cockles**
- ▶ **grey coarse sea salt**
- ▶ **300 g of spaghetti**
- ▶ **1 spring onion**
- ▶ **2 sprigs of thyme**
- ▶ **freshly ground pepper**
- ▶ **AOC O&CO. Espelette pepper**
- ▶ **O&CO. Olive & Wild fennel specialty**
- ▶ **lemon juice**
- ▶ **1 bunch of chervil or chives**
- ▶ **½ glass of dry white wine**
- ▶ **1 tbsp. of crème fraîche**

Rinse then soak the cockles in cold water with the coarse salt for at least 2 hours. •Cook the spaghetti 10 minutes in boiling salted water with a few drops of lemon juice so as not to stick.

Rinse the cockles again and drain. Colour the chopped onion in a pan with a little olive oil. •Add the cockles, the white wine, the thyme leaves, some pepper, cover and cook for about 5 minutes, shaking the pan until all the shells are open. Remove the shells, filter the cooking juices. •If it's not too salty, put it back in the pan with the cream, otherwise only use half, add the shells and the spaghetti, sprinkle over some Espelette pepper, add a drizzle of fennel infused olive oil and sprinkle with chopped chervil (or chives). Serve immediately.

### ***Oliviers&Co. suggestion***

*For this recipe, use O&CO. Spaghetti.*





## Main dishes

### **COD, VIRGIN SAUCE, GRILLED TOMATOES** (serves 6)

Main > Easy > Low cost

Prep.: 15 min >

Cooking time: 15 min

- ▶ **6 cod fillets**
- ▶ **6 stems of cherry tomatoes**
- ▶ **sugar**
- ▶ **O&CO. Superior balsamic vinegar of Modena**

For the virgin sauce

- ▶ **4 tomatoes**
- ▶ **2 cloves of garlic**
- ▶ **10 basil leaves**
- ▶ **½ lemon**
- ▶ **O&CO. Italian Olive Oil from Campania**
- ▶ **O&CO. Salt and Herbs seasoning for fish.**
- ▶ **freshly ground pepper**

Preheat the oven to gas mark 6/180°. •Prepare the sauce: squeeze the ½ lemon. Wash the tomatoes, cut into quarters, remove the seeds and cut the

flesh into small dice. Peel and crush the garlic, wash and chop basil. Mix in with the tomatoes, add some olive oil and a few drops of lemon juice. Add salt and pepper. •Cover the baking tray with baking paper, place the cod fillets on the tray, add salt and pepper to all sides, add a drizzle of olive oil and bake 15 minutes in the oven. Wash and dry the cherry tomatoes without removing the stems. •In a pan, heat a little olive oil and roast the tomatoes with their stems, turning from time to time. Add salt and pepper at the end, add 2 or 3 pinches of sugar, then a dash of balsamic vinegar. •Serve immediately with the fish and the sauce.

**Oliviers&Co. suggestion**  
*To save time, use O&CO.  
olive & lemon speciality.*



## Main dishes

### CAJUN STYLE PORK STEAK

(serves 6)

Main > Easy > Quite expensive

Prep.: 10 min

Cooking time: 1 h

Marinade: 24 hours

- ▶ **2 small tenderloin pork fillets or 1 large**

For the Marinade

- ▶ **6 cloves of garlic, crushed**
- ▶ **2 tbsps. of paprika**
- ▶ **2 tbsps. of Herbes de Provence**
- ▶ **2 tbsps. of O&CO. Espelette pepper**
- ▶ **4 tbsps. of O&CO. Olive & Chili pepper specialty**
- ▶ **the juice of 1 lemon**
- ▶ **freshly ground pepper**

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Mix all the marinade ingredients together and completely cover the filets. •Place the fillets in a dish, cover with cling film and place in the fridge 24 h. Cook them in a

preheated oven gas mark. 6/180° between 50 minutes and 1 hour. •Add a glass of water during cooking time and cover the dish with aluminium foil if the meat colours too quickly.

**Oliviers&Co. suggestion**  
*Serve the fillet slices with O&CO. Gourmet Ketchup to one side and Camargue wild rice.*



## Main dishes

### DUCK AND PEACH KEBABS

(serves 6)

Main > Easy > Low cost

Prep.: 20 min >

Cooking time: 20 min

Marinade: 1 hour minimum

- ▶ **4 ripe but firm peaches**
- ▶ **2 duck fillets**
- ▶ **4 onions**
- ▶ **2 zucchini**
- ▶ **4 tbsps. of O&CO. wild lavender honey**
- ▶ **4 tbsps. of soy sauce**
- ▶ **4 tbsps. of O&CO. Olive & sage specialty**
- ▶ **4 sprigs of fresh thyme**
- ▶ **4 stems of chives**

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Remove the ends from the zucchini, wash them and cook 5 minutes in boiling salted water. • Drain them immediately and plunge into cold water. Peel the onions leaving some of the stem. Wash the peaches and cut into

cubes with the zucchini and the onions. Cut the fillets into cubes straight away, leaving some fat but not too much. Place the food onto skewers, rotating the colours. • Mix together the honey, soy sauce, olive oil, thyme leaves, chopped chives, salt, pepper and 4 tablespoons of hot water and pour into a bowl. Roll the kebabs in the marinade so they have completely coated, cover with cling film and let marinate at least 1h in the fridge. • Cook the kebabs on the barbecue or under the grill in the oven for 10-20 minutes depending on the cooking method you have chosen.

***Oliviers&Co. suggestion***  
*Before serving, lightly sprinkle the kebabs with the O&CO. crushed pepper seasoning.*





## Main dishes

### VEGETABLE TART (serves 6)

Main > Easy > Low cost

Prep.: 20 min >

Cooking time: 40 min

- ▶ **500 g of cherry tomatoes**
- ▶ **1 tbsp. of mustard**
- ▶ **50 g of feta**
- ▶ **sugar**
- ▶ **O&CO. Olive & Garlic specialty**
- ▶ **O&CO. Balsamic vinegar**
- ▶ **marjoram, oregano, thyme, lemon**
- ▶ **fleur de sel & freshly ground pepper**

For the dough

- ▶ **180 g of flour**
- ▶ **70 g of corn starch**
- ▶ **180 g of butter**
- ▶ **freshly ground pepper**
- ▶ **1 tsp. of sugar**
- ▶ **1 egg**
- ▶ **6 tbsps. of water**
- ▶ **1 tbsp. of O&CO. superior balsamic vinegar of Modena**

Turn the oven to gas mark 6/180° and line the tart mould with baking paper. •Pour the flour,

corn starch, butter cut into small pieces, salt, pepper and sugar in the food processor bowl fitted with the flat beater accessory. •Knead until the mixture has a sandy texture. Add the egg yolk (keep the white to one side), water and vinegar, and mix until the dough forms a ball. Roll out on a floured working surface, then place in the mould and jab with a fork. •Mix the egg white and the mustard with a fork and spread onto the base of the tart. Next add the cocktail tomatoes cut into quarters, the crumbled feta, your choice of herbs, *fleur de sel*, pepper and a little sugar. •Drizzle with olive oil and balsamic vinegar and bake for 40 minutes. Serve hot, warm or cold.

### **Oliviers&Co. suggestion**

*For a spicier version, coat the tart base with O&CO. Mustard with Espelette pepper.*



## Desserts

### STRAWBERRY PAPILLOTES

(serves 6)

Dessert > Easy > Low cost

Prep.: 10 min

Cooking time: 20 min

- ▶ **750 g of strawberries**
- ▶ **3 tbsps. of crème de cassis**
- ▶ **3 tbsps. O&CO. balsamic condiment with vanilla.**
- ▶ **O&CO. Olive & Lemon Specialty**
- ▶ **some butter**

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Turn the oven to gas mark. 6/180° •Line a rectangular mould with buttered baking paper and butter another sheet of baking paper of the same size. •Wash the strawberries, cut them in half or not, according to their size and place them in a dish. •Coat with crème de cassis, balsamic condiment with vanilla and add a drizzle of olive oil. Cover with the other sheet of baking

paper, buttered sides towards the fruits and pressing all the way around so it sticks. Bake for 20 minutes.

**Oliviers&Co. suggestion**  
*To give a perfect touch to this dessert, serve with O&CO. tortas, sweet crackers with olive oil.*



## Desserts

### ROASTED MELON, OLIVE OIL AND BROWN SUGAR

(serves 6)

Main > Easy > Low cost

Prep.: 5 min >

Cooking time: 5 min

- ▶ **2 small or 1 large melon**
- ▶ **O&CO. Olive & Mint specialty**
- ▶ **brown sugar**
- ▶ **granulated sugar**
- ▶ **lemon balm or mint leaves**
- ▶ **vanilla or calisson (French sweat) ice cream**

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Set the oven to grill and remove the baking tray. Cut the melon or melons into quarters, place them on the baking tray, drizzle some olive oil, sprinkle over with brown sugar and grill a few minutes.

- Meanwhile, wash and dry the lemon balm or mint leaves.
- Sprinkle with sugar and toss in a pan a few minutes.

• Serve the melon straight out of the oven with a scoop of calisson or vanilla ice cream and some lemon balm or mint leaves scattered over the dessert.

#### **Oliviers&Co. suggestion**

*This unique dessert is delicious served with canistrelli (biscuits made with olive oil and aniseed).*





## Desserts

### YOGURT CAKE (serves 6)

Dessert > Easy > Low cost

Prep.: 10 min

Cooking time: 30 min

- ▶ **1 natural yogurt (keep the empty yogurt pot aside which will help measure the other ingredients)**
- ▶ **4 eggs**
- ▶ **1 yogurt pot of sugar**
- ▶ **2 yogurt pots of flour**
- ▶ **1 sachet of baking powder**
- ▶ **½ yogurt pot of O&CO. Olive & Mandarin specialty**

Turn the oven gas mark. 6/180° and line a mould with baking paper. •Whisk eggs together with sugar, until the mixture turns white and fluffy. Add the yoghurt, flour, baking powder and mandarin infused olive oil. Mix well and pour the batter into the mould. •Bake in the oven for about 30 minutes, the blade of a knife driven in

the middle of the cake should come out dry. •Next set the cake to cool on an oven rack.

**Oliviers&Co. suggestion**  
*Serve the yogurt cake cut into portions with O&CO. sweet pistachio spread from Sicily.*



## Desserts

### CHILLED RASPBERRY SANDWICHES (14 portions)

Dessert > Easy > Low cost

Prep.: 15 min

Cooling time: 30 min >

Cooking time: 10 min

- ▶ **280 g of flour**
- ▶ **1 egg**
- ▶ **190 g of soft semi-salted butter**
- ▶ **160 g of whole cane sugar**
- ▶ **1 tsp. of natural liquid vanilla extract**
- ▶ **1 tsp. of baking soda**
- ▶ **80 g of rolled oats**
- ▶ **2 pinches of cinnamon**
- ▶ **125 g of raspberries**
- ▶ **14 heaped tsp of yogurt ice cream**
- ▶ **1 pot of O&CO. Lemon curd**

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Beat the sugar with the egg in the food processor bowl.

• In a salad bowl, mix together the flour, oats, baking soda, cinnamon, vanilla and pour the mixture in 3 turns into

the food process or bowl, while continuing to beat. Add the softened butter and mix until the paste is smooth. • Let it set 30 minutes in the fridge wrapped with cling film. • Preheat the oven to gas mark 5-6/160°. Shape the dough into balls and place them on a baking tray covered with baking paper, placing them about 4-5 cm apart. • Bake 10 minutes in the oven, the biscuits cook fast, and should remain supple to the touch. • Take them out of the oven and place them gently with a spatula on a baking rack to cool. • Crush the raspberries and mix in with the ice cream. • Place 1 tsp. of lemon cream and 1 tsp. of ice cream between 2 biscuits, gently press together. Enjoy them straight away or place them in the freezer and get them out 10 minutes before serving.



**Oliviers&Co. suggestion**

For a change, the yogurt ice cream  
can be replaced by an olive oil ice cream,  
a must-taste!

### HARLEQUIN PANNA COTTA

(serves 5)

Dessert > Easy > Low cost

Cooking time: 35 min

Prep.: 1 h >

Setting time: 2 hours 30 min

- ▶ **25 cl of whipped cream**
  - ▶ **35 g of granulated sugar**
  - ▶ **½ vanilla pod**
  - ▶ **1 ½ sheets of gelatin**
- For fruit pulp
- ▶ **1 pot of O&CO Lemon curd**
  - ▶ **75 g of strawberry pulp**
  - ▶ **75 g of blueberry pulp**
  - ▶ **3 tsp. of caster sugar**
  - ▶ **7.5 cl of orange juice**
  - ▶ **1 gelatin sheet cut in half**

Soften the gelatin in cold water. • Split the vanilla pod in 2 lengthways and remove the seeds. • Heat half of the cream with the seeds, until boiling. Remove from heat and let set for 1 hour. • Heat the infused cream then add, the sugar into the boiling cream away from the heat. • Pour in the rest

of the cream. • Pat the gelatin sheets dry and whisk them into the mix, away, from heat. • Filter, then place 3 cm of cream into 5 glasses. Place in the fridge for 30 minutes. Let the remaining cream set at room temperature. • Soak the other 2 and a ½ gelatin sheets in 2 separate bowls of water. • Heat the strawberry pulp with 2.5 cl of orange juice and 1 tsp. of sugar. Away from the heat add ½ sheet of softened and wrung out gelatin then mix. Do the same with the blueberry. • Let the fruit pulp cool. • When the panna cotta has set, pour in 1 cm of lemon cream. • Pour in 1 cm of cream. If it has hardened when you come to use it, warm it up slightly. Place in the fridge and continue to rotate the layers with pulp and cream, and keeping to a setting period of 15 minutes in refrigerator between each layer. • Finish with a layer of fruit pulp.



**Oliviers&Co. suggestion**

To bring a crunchy texture, crush some O&CO. navettes (biscuits with olive oil & orange blossom).



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