

New Pairings for the New Year:

A menu featuring olive oil & balsamic vinegar



Menu Item	Featured Olive Oil/Balsamic	Ingredients
<p>Classic Garlic & Oil Dip</p> <p><i>Don't have any fresh herbs on hand? No problem! This flavorful dish paired with Milanese Gremolata olive oil is an excellent addition to any dinner party, served alongside a meal or as an appetizer.</i></p>	<p>Milanese Gremolata Olive Oil</p>	<ul style="list-style-type: none"> • 2 cloves garlic, minced • 2 Tbs. capers, drained • 3 Tbs. freshly grated parmesan cheese • Pinch of salt • Pinch of pepper • Pinch crushed red pepper flake (optional) • Milanese Gremolata or Tuscan Herb Olive Oil <ol style="list-style-type: none"> 1. Finely mince garlic and capers and add to small bowl 2. Combine garlic and capers with parmesan, salt, pepper and red pepper flakes; use back of spoon to mash ingredients together and combine 3. Make mound with the dip on small plate with sides 4. Drizzle olive oil over top until it pools around the dip 5. Serve with pita chips or fresh bread
<p>Arugula Citrus Salad</p> <p><i>This bright salad is sure to lighten any meal and add a bit of sunshine during cold winter months.</i></p>	<ul style="list-style-type: none"> • Pomegranate Balsamic • Blood Orange Olive Oil • Lemon Olive Oil 	<ul style="list-style-type: none"> • 2 Tbs. orange juice • 2 Tbs. pomegranate balsamic vinegar • 1 Tbs. honey • ¼ C. citrus olive oil • Fresh arugula • Pecorino Romano or parmesan cheese, finely grated • Salt and pepper, to taste • Pomegranate seeds or orange slices (optional) <ol style="list-style-type: none"> 1. Blend orange juice, vinegar, honey and olive oil to make dressing 2. Toss dressing with fresh arugula 3. Top with freshly grated cheese and salt/pepper, to taste 4. If using pomegranate seeds or orange slices, garnish top of salad
<p>Roasted Tomato Relish</p> <p><i>This blend of tomatoes, herbs and olive oil packs robust flavors to top pasta, chicken and more.</i></p>	<p>Tuscan Herb Olive Oil</p>	<ul style="list-style-type: none"> • 2 pints baby Roma tomatoes • 6 cloves garlic, smashed • ¼ tsp. crushed red pepper flakes (optional) • 2/3 C. olive oil • Salt and pepper, to taste <ol style="list-style-type: none"> 1. Preheat oven to 400 degrees and prepare baking sheet 2. In medium bowl, toss tomatoes with garlic, red pepper flakes and a tablespoon of olive oil; season with salt and pepper 3. Place tomato mixture on baking sheet and roast for 20 minutes, or until tomato skin bursts and begins to shrivel (stir halfway through)

		<ol style="list-style-type: none"> Pour remaining olive oil in bowl (same one is fine); add tomato mixture with juices and let stand for 30 minutes Serve atop pasta, chicken breasts and more (can be made three days in advance and kept in airtight container in refrigerator)
<p>Cherry & Vanilla Cake</p> <p><i>This gorgeous dessert brings vibrancy of fruit and richness of olive oil, topped with a warm streusel topping.</i></p>	Varietal Olive Oil	<ul style="list-style-type: none"> ¼ C. flour (streusel topping) ¼ C. almond flour (streusel topping) 3 Tbs. raw cane sugar (streusel topping) 2 Tbs. olive oil (streusel topping) 1 1/3 C. flour 1 ½ tsp. baking powder ½ tsp salt ½ C. sugar ¼ C. olive oil 1 Tbs. lemon zest 1 vanilla bean, scraped 1 egg ½ C. milk or almond milk 2 C. pitted sweet cherries, halved <ol style="list-style-type: none"> Make the streusel by combining the flour, almond flour and sugar; add the olive oil and use hands to gently combine mixture; refrigerate until chilled Preheat oven to 350 degrees; grease Bundt pan In large bowl, beat sugar with olive oil, lemon zest and vanilla seeds; beat in egg Add dry ingredients to wet and add milk, scraping bowl as needed Scatter 2/3 C. cherries in bottom of pan; spread half the cake mixture over cherries; add remaining 2/3 C. cherries on top of batter and top with remaining batter Sprinkle chilled streusel topping over cake and bake for 40 minutes or until toothpick comes out clean; cool, turn out on rack and serve warm or room temperature

Thank you for coming! Join us next time for more exciting ways to use olive oil and balsamic vinegar in everyday cooking!*

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*Space is limited and classes fill on a first come, first served basis. To offer you the best experience possible, the Hearty Olive does charge a minimal \$10.00 fee to help purchase ingredients, create new recipes and pay our instructors.