

Challenge the Chef:



Unique Balsamic & Olive Oil Combinations

Menu Item	Featured Olive Oil/Balsamic	Ingredients
<p>Italian Pasta Salad</p> <p><i>Truffle oil pairs beautifully with mushrooms and cured meats, making excellent vinaigrette for this pasta salad.</i></p>	<p>White Truffle Oil Varietal Olive Oil Red wine vinegar</p>	<ul style="list-style-type: none"> • 1 lb. bowtie pasta, cooked • ½ C. reserved pasta cooking liquid • Mushrooms, sliced • Black olives, sliced • Mozzarella pearls • Thick cut pepperoni, diced • Roasted peppers, diced (optional) • Pepperoncini, chopped (optional) • ½ C. olive oil • 2-3 tsp. truffle oil • 1TBS Red wine vinegar • 2 tsp. Dijon mustard • Salt and pepper, to taste
<p>High-class Corn</p> <p><i>Take movie night up a notch by making truffle butter for your popcorn, and finish it with a sprinkle of parmesan cheese.</i></p>	<p>White Truffle Oil</p>	<ul style="list-style-type: none"> • 8 Cups popped corn • 4 Tbs. butter • 2 tsp. truffle oil • Parmesan cheese, grated
<p>Thai Peanut Noodles</p> <p><i>Serve this pasta dish hot with sliced chicken (or another protein) on top for a complete meal, or cold as a wonderful picnic side dish.</i></p>	<p>Sesame Oil</p>	<ul style="list-style-type: none"> • 6-8 oz. noodles, prepared (ramen, rice, soba, etc.) • 2 Tbs. sesame oil • 1 ½ Tbs. peanut butter • 2 Tbs. honey • 2 Tbs. soy sauce • 1 ½ Tbs. rice wine vinegar • 1 garlic clove, minced • ½ tsp. fresh ginger root, grated • Green onions, sliced (optional) • Sesame seeds (optional)
<p>Salad of the Season</p> <p><i>Let maple balsamic dress up an ordinary salad, or use the same recipe to create a sweet and savory marinade for chicken, pork or tofu.</i></p>	<p>Maple Balsamic Vinegar Cinnamon Pear Balsamic Vinegar</p> <p>Varietal olive oil</p>	<ul style="list-style-type: none"> • Mixed greens • ½ C. balsamic vinegar • 2 tsp. Dijon mustard • Salt and pepper, to taste • 1 C. olive oil
<p>Mango-lime Salsa</p> <p><i>Even in the dead of winter, let infused Persian lime olive oil pair with mangos to create</i></p>	<p>Persian Lime Olive Oil Chipotle Olive Oil Cayenne Olive Oil</p>	<ul style="list-style-type: none"> • 1 ripened mango, peeled and diced • ¼ C. cilantro, chopped • ¼ C. red onion, chopped • ¼ C. Persian lime olive oil

<p><i>salsa that is wonderful served as a dip or a flavorful topping for fish or chicken.</i></p>		<ul style="list-style-type: none"> • 1 Tbs. Chipotle olive oil • 1 large jalapeno, seeds removed and minced
<p>Lime in the Coconut Brownie Cookies</p> <p><i>Get crazy in the kitchen and pair Persian lime olive oil, coconut balsamic and chocolate for a truly unforgettable cookie.</i></p>	<p>Persian Lime Olive Oil Coconut Balsamic Vinegar</p>	<ul style="list-style-type: none"> • 1 ½ C semisweet chocolate chips • ½ C Persian Lime Olive Oil • 1 C all-purpose flour • ¼ C whole-wheat flour • ½ tsp. Salt • 1 ½ tsp. Baking Powder • 3 eggs • 1 C granulated sugar • 1 Tbs. vanilla extract • ¼ C shredded coconut • 1 C Confectioner's Sugar • 1 Tbs. warm water • 2 Tbs. Coconut Balsamic Vinegar

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.*