

ONLY OLIVES FROM SPAIN
OFFER A WORLD OF FLAVOR
IN SO MANY VARIETIES. WE
INVITE YOU TO EXPLORE ALL
OF THE CULINARY DELIGHTS
THEY MAKE POSSIBLE.

Cultivated for thousands of years and originating in the Mediterranean, the Spanish olive is as rich in history as it is in flavor. From ancient Rome to contemporary Spain, it has been a staple food of the Mediterranean diet for millennia.

Today, only Olives from Spain have travelled the world and have graced tables in more than 120 countries, from Europe to our country, the United States. Along the way, this ancient food has found its way into hundreds of recipes and dishes, adding a unique, Mediterranean flavor all its own. ONLY OLIVES FROM SPAIN OFFER A HISTORY OF GOOD TASTE









As a snack or tapa, as a recipe ingredient or even for the kids, Olives from Spain form a delicious part of innumerable dishes including salads, pastas, rice dishes, pâtés, sauces, fish, meats and more.

And they're versatile. Only Olives from Spain go so well at parties, working lunches, at family dinners and picnics. They are truly a treasure and offer you countless possibilities.

This recipe book is designed to introduce you to many of them. We recommend you share them with friends and family over wine and most importantly—have fun!



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Method

For the dough, in a bowl, mix the flour with the yeast; add the salt, oil and milk. Stir well with a spoon, and when well mixed, knead by hand to a smooth dough. Do not over-knead or it will become stretchy and difficult to roll out.

Form the dough into a ball, wrap in cling film and leave in the fridge for one to two hours before using. Take the dough out, add the olives, oregano and cheese, and knead

To roll out, dust the working surface with flour and rub flour into the rolling pin.

Cut the crackers, place on a baking sheet on a piece of baking paper and cook in an oven preheated to 490° F until golden.



WHITE GARLIC AND TOMATO GAZPACHOS

INGREDIENTS TO SERVE 4

White Garlic Gazpachos

- 200 g of raw almonds
- 1 piece of white bread
- 10-15 chopped black olives
- 6 tablespoons of virgin olive oil
- 6 tablespoons of Sherry vinegar
- 1 small clove of garlic
- 1/2 liter of water
- salt

Method

Crush the almonds, mix with the remaining ingredients and blend. The resulting mixture should be a fine cream: if it is too thin add a little more bread, allow it to soak up the liquid and blend again.

Adjust for salt and vinegar. Serve with black olives.

Tomato Gazpacho

- 1 kg of ripe tomatoes
- 1 green pepper
- 1 cucumber
- 10-15 chopped green olives
- 6 soupspoons of virgin olive oil
- a little spring onion
- 1 small clove of garlic
- 1/2 one slide of white bread
- glass of water
- Sherry vinegar (to taste add just before serving) and salt

Method

Wash and chop the vegetables, mix up all the ingredients, set aside in the fridge before blending and straining. The result should be a light cream soup. If necessary, add a little more water.

Serve with green olives.



- 6-8 tapered sweet peppers
- 16 chopped black olives
- 2 medium-sizes potatoes
- 1 fillet of salt cod
- 2 cloves of garlic
- virgin olive oil
- fried sliced potatoes or rösti
- salt and pepper

Method

De-salt the cod for 36 hours, changing the water 3 times (it can be bought de-salted). Cut the potatoes into large chunks and boil in water with a little virgin olive oil and salt. Set aside. Brown the unpeeled garlic cloves in a frying pan in 4 tablespoons of oil.

Gently cook the cod in the same oil; remove the garlic.

Skin and shred the salt cod. Drain the potatoes, mash with a fork and mix with the shredded salt cod and its oil. Stir vigorously and add half the olives. Correct for salt.

Slice the peppers open lengthwise, place a little brandade in the center and wrap into a parcel.

Place the fried potatoes on a plate with the sweet pepper parcels on top. Sprinkle with the remaining chopped olives and black pepper. Garnish with fresh oregano or an alternative herb.





- 250 g of pitted black olives
- 4 soupspoons of capers
- clove of garlic
- 2 soupspoons of mustard
- 8 soupspoons of virgin olive oil
- black pepper
- thyme (optional)

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Method

Crush all the ingredients with a mortar and pestle. To save time, a food blender can be used.

Black olives are normally used although green olives are delicious too.

Serve as nibbles spread on bread, or as the base for mini-toasts.

With salt cod, with sun-dried tomatoes, with anchovies and fried aubergines, with fried green tomatoes and tuna, etc.

It can also be used with pasta, grilled vegetables, salads etc.

This is a perfect ingredient to have in the fridge, where it will keep for several days in a glass jar.





CORN CAKES WITH TOMATO OIL AND ANCHOVIES

INGREDIENTS TO SERVE 4

- 10 pitted black olives
- 1 grated tomato
- 2-3 tablespoons of virgin olive oilfresh basil or oregano
- salt and pepperanchovies

For the cakes

- 75 g of corn flour
- 25 g of wheat flour
- 2 tablespoons of virgin olive oil
- water

Method

For the cakes: Mix the corn, wheat flour and the salt, and add a little water. Knead until the dough no longer sticks to the hands and can be pressed with a finder without breaking apart. Rest.

Form into little balls and flatten with the fingertips, passing from one hand to another. Cook in a frying pan with a little olive oil. Set aside.

Mix the grated tomato with the oil, oregano or basil, salt and pepper.

Soak the anchovies in water for a few minutes to reduce saltiness.

Serve cakes with an anchovy on top or a teaspoonful of tomato oil and a few slices of olive. Garnish with chives.



Whether on their own or as a star ingredient, Olives from Spain are always a part of tapas. Olives are so versatile, they can be offered with an endless selection of tapas, for a mouthwatering parade of tasty treats.





CHICKPEA SALAD WITH PEPPERS, TUNA AND OLIVES

INGREDIENTS TO SERVE 4

- 2 cups of cooked chickpeas
- 2 roasted red peppers
- 16 black or green olives
- 1 or 2 tins of tuna in olive oil
- 1 spring onion
- virgin olive oil
- Sherry vinegar
- salt and pepper

Method

- Place the cooked chickpeas, the roasted red peppers, cut into strips, the spring onion cut into julienne, the olives and the tuna in a salad bowl.
- Make a dressing of 3 parts oil to one part vinegar. Salt to taste.
- Add the dressing to the salad and toss gently.
- As an option, add a few leaves of marjoram, oregano or fresh basil.

CHERRY TOMATO, OLIVES, GOAT CHEESE AND BASIL SALAD

INGREDIENTS TO SERVE 4

- 400 g of cherry tomatoes
- 16-18 black olives
- 200 g of mid goat cheese
- virgin olive oil
- salt
- black pepper
- sprig of basil

Method

Wash and halve the cherry tomatoes.

Dice the cheese.

Place in a salad bowl with the olives; season with salt and pepper.

Drizzle with oil and garnish with the chopped basil.



BOILED EGGS WITH GREEN AND BLACK OLIVE TARTARE



INGREDIENTS TO SERVE 4

- 4 eggs
- 6 green olives
- 6 black olives
- 1 slide of white bread
- virgin olive oil
- salt and pepper
- Sherry vinegar
- chives

Method

- Boil the eggs in salted water with a few drops of vinegar for four minutes.
- Chop the olives and mix with 2 spoonfuls of oil and black pepper.
- Cut the bread into small cubes and fry until golden; drain on kitchen paper and sprinkle with a few drops of vinegar.

Presentation: Place the eggs in egg cups or shot glasses; open and remove the top part. Season with salt and pepper. Fill with the fried bread and olive tartar.

Sprinkle with finely chopped chives.





PORK LOIN WITH OLIVE AND MUSTARD SAUCE



INGREDIENTS TO SERVE 4

- 1 pork loin
- 12-15 black or green olives
- 4 shallots or French onions
- 2 tablespoons of whole grain mustard
- virgin olive oil
- 1 glass of wine
- potato straws

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Method

Peel the shallots. Rub the meat and shallots with oil and place in a roasting pan.

Preheat the oven to 480° F and roast for half an hour for a typical half-kilo

cut. Baste the meat from time to time with its own fat.

Remove from the oven and season with salt and pepper.

Pour the wine into the roasting pan, deglaze and reduce for a minute.

Liquidize the sauce.

Add the chopped olives and mustard to the sauce, simmer gently for 2 minutes, correct for salt and set aside.

Carve the meat and make packages with the potato straws. Pour the sauce to one side.

The sauce can be served hot or cold.



- 12 to 15 boned sardines
- 15 black or green olives
- 1 clove of garlic
- 1/2 onion
- 4 inch stick of celery
- 1 tomato
- 1/2 yellow or green pepper
- virgin olive oil
- salt and pepper
- summer savory or oregano
- chives

Method

Slide the garlic and chop up the celery and sweet pepper very fine.

Pell and finely chop the onion.

Peel and dice the tomato. Chop the olives.

In a frying pan, soften the garlic, celery, onion and peppers in oil.

Leave for a few minutes, add the tomato, the summer savory and the olives; season with salt and pepper and set aside.

Rinse and drain the sardines.

Open out a sardine, skin side down.

Place a little of the cooked mixture on top, roll up the tail at the top, and place in an oiled baking dish. Repeat for the remaining sardines and bake in the oven, preheated to 390° F, for a few minutes (they cook quickly).

Remove from the oven.

Sprinkle with chopped chives and serve.

They can be served with an oil to which a few crushed black olives have been added. As an alternative, a few spoonfuls of tapenade (see recipe) mixed with oil.







FRESH ANCHOVIES STUFF WITH OLIVES

INGREDIENTS TO SERVE 4

- 16-20 fresh anchovies
- 15 pitted green olives
- 1 onion
- 1/2 tomato
- 1 teaspoon of breadcrumbs
- eggs for batter
- flour for batter
- virgin olive oil for frying
- salt

Method

Wash, cut open and bone the anchovies. Wash and finely chop the onion. Chop the olives. Peel and dice the tomato.

Soften the onion in a frying pan in two soupspoons of oil. Once softened, add the tomato and cook for five minutes.

Add the olives to the mixture and sprinkle over a spoonful of breadcrumbs. Stir and set aside.

Place a spoonful of the stuffing on an open anchovy, covering with a second open anchovy. Batter with egg and flour and fry gently until golden.

Serve with chopped black olives mixed with a few spoonfuls of olive oil, a few drops of vinegar and a pinch of paprika. Garnish with marjoram or fresh basil.



- 1 sea bass of approximately
 1.5 to 1.7 kg
- 5 black olives
- 1 onion
- 1 green pepper
- 1 red pepper
- 1 ripe tomato
- 2 cloves of garlic
- 1 sprig of summer savoury
- 1 glass of white wine
- 3 tablespoons of tomato sauce virgin olive oil
- salt and pepper

Method

Peel the onions and cut into strips.

Wash and chop up the peppers.

Heat three or four soupspoons of virgin olive oil in a frying pan and soften the onion, peppers and unpeeled garlic cloves.

Peel and dice the tomato and add to the pan with the olives and the springs of savoury and thyme. Allow to simmer.

Add the tomato sauce.

Place the filleted sea bass on top of the vegtables. Pour over the wine and cook for another seven minutes, covered, until the fish takes on a glossy, white color and flakes easily.

Serve the sea bass on a bed of the vegtables.





DUCK BREAST WITH OLIVES

INGREDIENTS TO SERVE 4

- 2 duck breasts
- 15 pitted Gordal olives
- 6-8 shallots (or alternatively 3 onions)
- 1 glass of Muscatel wine
- 2 soupspoons of virgin olive oil
- salt and pepper

Method

Score the skin of the duck breasts in a diamond pattern. Season with salt and pepper.

Sear the duck breasts in oil in a frying pan, beginning with the skin side, until well browned. They should still be pink inside. Set aside.

Cut the olives into quarters.

Peel and slice the shallots into strips.

Cook the shallots in the same frying pan until they wilt, pour over the wine and add the olives. Cook for a further 2-3 minutes and remove from the heat.

Slice the duck breast and serve with the shallots and olives.

PASTA WITH ROAST TOMATO AND OLIVE SAUCE

INGREDIENTS TO SERVE 4

- 320-400 g of pasta (a short-cut pasta is better)
- 1 kg of ripe tomatoes
- 1 cup of halved green and black olives
- 2 tablespoons of chopped capers
- 1 tablespoon of Modena vinegar
- 1 tablespoon of sugar
- 3 tablespoons of virgin olive oil

Method

Peel and halve the tomatoes, and place in an oiled oven dish.

Season with salt and pepper, and sprinkle over the sugar and capers.

Drizzle with the oil and vinegar.

Roast in a pre-heated over at 480° F for around 20 or 30 minutes until well cooked.

Remove the dish from the oven, cut up the tomatoes, add the olives and return to the oven for a further 5 minutes.

Cook the pasta according to the instructions on the packet. Drain and sever with the sauce.





PORK TENDERLOIN WITH POPPY SEEDS AND OLIVES

INGREDIENTS TO SERVE 4

- 1-2 pork tenderloins poppy seeds
- 3 soupspoons of virgin olive oil
- black pepper
- watercress

INGREDIENTS TO SERVE 4

- 1 large tomato
- 1 cup of black or green olives
- 1 yellow pepper
- 6 tablespoons of virgin olive oil
- 1 soupspoon of sherry vinegar
- chili pepper (optional)
- pinch of grated garlic

Method

- Peel and dice the tomato.
- Chop up the olives, the sweet pepper and the chili, all very finely.
 - Thoroughly mix all the vinaigrette ingredients and set aside.
- Cut the pork into thin fillets, salt and coat with the poppy seeds and sear in a little oil.
- Serve the tenderloin with the vinaigrette and a watercress salad.





- 1 can of tuna in oil (200 g)
- 20 green olives
- 1/4 spring onion (optional)
- 3 soupspoons of mayonnaise

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Method

Chop the olives.

Chop the spring onion very finely.

Mash the tuna with a fork, mix with the olives, spring onion and mayonnaise.

Serve as a nibble spread on toast.

Black olives can be used as a delicious snack for the kids to make.





MEAT AND OLIVE PASTRIES

INGREDIENTS TO SERVE 4

For the pastry

- 225 g of flour
- 1 teaspoon of salt
- 3 tablespoons of virgin olive oil
- 90ml of hot water

For the filling

- 1 small onion
- 200 g of minced meat
- 10 chopped olives
- virgin olive oil
- salt, pepper

For the sauce

- 1 Greek yogurt
- a few drops of olive oil
- salt and peppe

Method

Sieve the flour into a bowl and add the oil and water. Knead into a compact pastry. Set aside. Soften the onion in 2 spoonfuls of oil, add the mince, salt and cook for a few minutes; add the olives, stir and set aside.

First make small pastry balls and then roll into sheets. Cut the circles in two.

Fold the straight edge halfway along and stick together with a little water.

Fill the resulting cone with the mixture and seal the pastry by folding over the pastry and sticking down with a little water.

Fry in plenty of hot oil. Can be served with flowers of chives and olives, accompanied with a sauce of yogurt mixed with oil, salt and pepper.

FISH CHUNKS BREADED WITH OLIVES



INGREDIENTS TO SERVE 4

- 4 hake fillets
- 12-15 pitted green olives
- egg and breadcrumbs
- virgin olive oil for frying
- salt

Method

Cut the fillets into skinless chunks. Salt. Chop the olives very fine and mix with the breadcrumbs.

Dip the fish in bread and then in the breadcrumbs and olive mixture, pressing lightly to ensure the olives stick to the fish.

Fry in plenty of hot oil but not smoking oil, until golden.

Could be arranged as a train with olives. Serve with a good salad.





CHICKEN AND BREADED OLIVE MINI-BROCHETTES

INGREDIENTS TO SERVE 4

- 1/2 chicken breast cut into pieces
- 12 large, pitted Gordal olives
- egg and breadcrumbs
- virgin olive oil for frying
- salt

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Method

Cut up the chicken breast, salt and fry in a little oil. Set aside.

Dip the olives in beaten egg and then breadcrumbs.

Fry in plenty of hot but not smoking oil until lightly golden.

Skewer a piece of chicken and an olive on a cocktail stick.

Serve as nibbles.

The fried olives can also be used as a garnish for meat, chicken or fish.



MINI POTATO AND OLIVE OMELETTES

INGREDIENTS TO SERVE 4

- 4-5 medium-sized potatoes
- 12 green olives
- virgin olive oil

Slice the potatoes finely, fry in plenty of oil, cooking slowly at first before turning up the heat to brown. Drain, salt and set aside.

Chop the olives.

Beat the eggs and mix with the potatoes and olives.

Pour a quantity of the above mixture into a small frying pan with a little oil. Spread evenly, and when set use a plate to turn over and cook equally on both sides.

Continued for the remaining omelettes.

Serve garnished with olives.

The number of eggs will depend on their size and that of the potatoes. You may need only 3 eggs, or may have to add an extra one.



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