

OLIVE ALL'ASCOLANA

INGREDIENTS

- 1 kg 'Ascolane Tenere' olives
- 100 g beef
- 100 g pork
- 100 g chicken
- 30 g crustless bread
- ½ onion
- Nutmeg to taste
- 80 g grated Parmigiano Reggiano cheese
- Zest of ½ lemon
- 1 pinch ground cloves
- 1 carrot
- 1 celery stalk
- 1 glass white wine
- 3 eggs
- Salt to taste
- Plain flour as needed
- Breadcrumbs as needed
- 500 ml extra virgin olive oil

PREPARATION

Chop the onion, celery and carrot and fry them in a pan with a little extra virgin olive oil. Add the three types of meat cut into cubes and sauté for 10 minutes. Pour in the white wine and simmer over a low heat.

Remove the mixture from the heat and leave to cool. Once cold, mince it.

Pour the mixture into a bowl and add the ground cloves, nutmeg, lemon zest, crustless bread, egg and grated Parmesan cheese. Knead the mixture well until it is soft and compact and let it rest for half an hour.

Pit the olives with a smooth-bladed knife, starting from the stalk and creating a spiral with the pulp. Then stuff the olives with the filling, giving it a round shape.

Place the flour, beaten eggs and breadcrumbs into three separate soup plates. Pass the olives in the flour, then the egg and finally the breadcrumbs. When you have finished leave them to rest in a cool place for half an hour. Repeat the breading operation to make the olives even crunchier.

Fry the olives in boiling extra virgin olive oil, rotating them to give a golden and uniform colour. Drain them and gently pat dry using a paper towel. Serve piping hot.