



crispy bites salmon, olives

PDO huile d'olive de Nîmes

Makes 20 bites:

- 150g flour
- 80g grated parmesan
- 60g **PDO huile d'olive de Nîmes**
- 2 tsp dried oregano
- 2 tbsp water (optional)
- 20 **PDO olives noires de Nyons** (black olives)
- 20 **PDO olives de Nîmes** (green olives)
- 100g fresh salmon
- Espelette pepper



Preparation: 25 min
Cooking: 25 min
Resting time: 1h

Mix the flour, olive oil, parmesan and oregano in a bowl and combine into a ball of dough (add water if necessary). Cover with cling film and chill for 30 minutes.

Pit the green and black olives. Remove the skin from the salmon and cut into large cubes (approx. 1.5 cm x 1.5 cm).

Roll out the pastry between two sheets of greaseproof paper. Using a biscuit cutter, cut into 4 cm diameter discs. Place an olive or a piece of salmon in the centre of each disc. Fold the pastry over the olives, pressing firmly. Place the olive bites on a baking tray lined with baking parchment. Chill for 30 minutes.

Preheat the oven to 180°C. Place in the oven for 20 minutes. Allow to cool before serving.

What about the olive oil?

We advise you to use an intense-tasting PDO huile d'olive de Nîmes for its aromas of greenery, dry hay, pineapple, yellow plum and raw artichoke, sometimes rounded off with notes of red plum and apple.

You can also use one of these PDO olive oils: Aix-en-Provence, Corse - Oliu di Corsica, Haute-Provence, Provence, Vallée des Baux-de-Provence.