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EUROPE



Recipes

using olive oils with Protected Designation of Origin



pdo Protected Designation of Origin

Each PDO olive oil is unique due to the **strong link** between the product and its terroir. Factors such as variety, geology, climate, harvesting date and know-how play an essential role in the **quality** of these products and the **flavours** they will develop.

The PDO label guarantees that a product has the specific characteristics linked to its **terroir** as a whole and to the **know-how** gained through experience and exchanges and laid down in the **book of specifications** for each designation.

The PDO label guarantees **a specific origin**.

In Europe, there are over **one hundred** recognised PDO olive oils. They include: Baena (*Spain*), Les Garrigues (*Spain*), Kalamata (*Greece*), Tras os Montès (*Portugal*), Terra di Barri (*Italy*), Sitia (*Greece*), Umbria (*Italy*) and Riviera Ligure (*Italy*), among others.

In France, there are 8 olive oils with a Protected Designation of Origin and 6 PDO olives.

Did you know?

The origin of the olive oil must always be mentioned on the product label. It is determined by the place of harvesting of the olives, as well as the place of trituration (extraction of the oil).



let's talk about tastes

Olive oils can be classed into **three taste categories**: **delicate** taste - «goût subtil» (oils stemming from olives harvested at maturity, rather sweet, with fruity or floral notes), **intense** taste - «goût intense» (oils stemming from olives harvested during the ripening stage, more or less powerful, with herbal or grassy notes), **traditional** taste - «goût à l'ancienne» (oils stemming from olives stored under controlled conditions at the mill between their harvesting and their trituration, very sweet, with notes of black olives, cocoa, sourdough, etc.).

Each PDO fits into a taste category, yet with aromatic differences which are more or less marked:



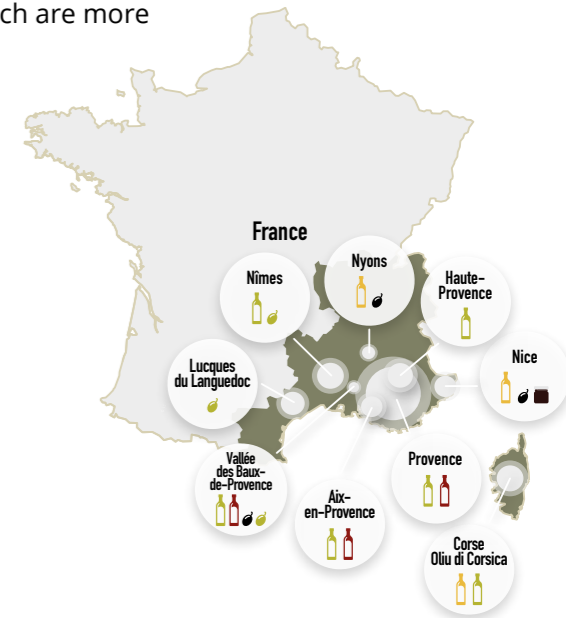
Olive oils from Nyons, Nice, Corse - Oliu di Corsica - récolte à l'ancienne (traditional harvesting)



Olive oils from Aix-en-Provence, Corse - Oliu di Corsica, Haute-Provence, Nîmes, Provence, Vallée des Baux-de-Provence



Olive oils from Vallée des Baux-de-Provence - olives mûrées (matured olives), Aix-en-Provence - olives mûrées (matured olives), Provence - olives mûrées (matured olives)





Preparation: 15 min

fresh salad

with PDO huile d'olive d'Aix-en-Provence

For 4 servings:

- ½ melon
- 3 multi-coloured tomatoes
- 1 handful of cherry tomatoes
- A few mint leaves
- ½ bunch of basil
- 1 handful of arugula
- Fresh goat cheese (or mozzarella di bufala Campana PDO)
- 2 thick slices of Bayonne ham PGI
- 1.5 tbsp of Modena balsamic vinegar
- 3 tbsp **PDO huile d'olive d'Aix-en-Provence**
- Salt, pepper

- 1 Peel the melon and remove the seeds. Make balls using a melon baller (or cut it into cubes).
- 2 Wash the tomatoes. Cut the cherry tomatoes in half, the tomatoes into medium slices.
- 3 Cut the cheese into cubes and the ham into thick strips.
- 4 Wash and chop the fresh herbs (mint, basil), wash the arugula.
- 5 Prepare the dressing by mixing vinegar and olive oil, seasoning to your liking.
- 6 Mix everything in a bowl and serve well chilled.

What about the olive oil?

We advise you to use an intense-tasting **PDO huile d'olive d'Aix-en-Provence** for its aromas of fresh-cut grass and/or raw artichoke, sometimes rounded off with notes of walnut, fresh hazelnut and red berries.

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





Preparation: 20 min

Cooking: 20 min

For 2 servings:

For the dough:

- 250 g flour
- 5 cl **PDO huile d'olive d'Aix-en-Provence - olives mûrées**
- 1 pinch of salt
- 10 cl lukewarm water

For the filling:

- 200 g a mixture of romanesco cabbage, broccoli and cauliflower florets
- 100 g salted or smoked bacon cut in fine slices

For the cream:

- 10 cl fresh whipping cream
- 1 tbsp white fresh cheese (or yoghurt or petit suisse)
- 1 tbsp **PDO huile d'olive d'Aix-en-Provence - olives mûrées**
- Nutmeg
- Salt and freshly ground pepper

flammekueche with cabbage and PDO huile d'olive d'Aix-en-Provence - olives mûrées



Preheat the oven at 210°C.

Prepare the dough: pour the flour and salt into a bowl. Add the olive oil and water and knead to form a homogeneous and supple dough.



Blanch the cabbage florets. Vegetables must remain "al dente." Leave to cool when finished.



Prepare the cream by mixing the ingredients.



Spread the dough thinly on a baking sheet. Spread the cream over the dough, place the cabbage florets and sprinkle the bacon over it. Bake for about 10 minutes.

Our tip: For the connoisseur, sprinkle the flammekueche with Gruyere cheese before baking. You can also use frozen cabbage florets.

What about the olive oil?

We advise you to use a traditional-tasting **PDO huile d'olive d'Aix-en-Provence – olives mûrées** (matured olives) for its sweetness and its aromas of sourdough bread, black olive, cocoa and cooked artichoke.

You can also use PDO olive oil from Provence - olives mûrées or Vallée des Baux-de-Provence – olives mûrées.





Preparation: 15 min

herring toast

with PDO huile d'olive de Nîmes

For 4 servings:

- 8 slices of country bread
- 4 - 6 smoked herrings
- 2 scallions (or 2 spring onions)
- 2 carrots
- A few radishes
- A few spinach shoots
- Chives
- About 20 PDO olives de Nîmes
- 4 tbsp green tapenade with PDO olives de Nîmes
- 3 tbsp **PDO huile d'olive de Nîmes**
- 1 tbsp of apple cider vinegar
- 1.5 tsp mustard
- Pepper

- 1 Cut the herrings into strips. Cut the scallions into thin slices and mince the chives. Wash and peel the carrots then cut, using a peeler, thin carrot tagliatelle. Wash and cut the radishes into slices. Pit the PDO olives de Nîmes and cut them into cubes or slices.
- 2 In a bowl, combine herring strips, scallions, radishes, carrots, olives and chives. Prepare the dressing by mixing olive oil, vinegar, mustard and pepper. Pour over the other ingredients and mix. Set aside in the fridge.
- 3 Toast the slices of bread, spread the green tapenade on them and then place some of the mixture on each. Finish with a few spinach shoots. Serve with a green salad.

Our tip: *If you serve them as a starter, plan 1 toast per person. You can also offer it on a mini toast as an aperitif!*

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.





Preparation: 20 min

Cooking: 35 min

Resting time: 30 min

For 6 servings:

- 2 puff pastry sheets
- 1,2 kg salmon steaks
- 4 leeks
- 1 onion
- 3 tbsp **PDO huile d'olive de Corse - Oliu di Corsica**
- 1 tsp grated nutmeg
- 1 lime (grated peel - juice)
- 1 egg yolk
- Espelette pepper
- ½ tsp cardamom
- ½ tsp fennel seeds
- Salt, pepper

salmon-leek puff pastry

with PDO huile d'olive de Corse - Oliu di Corsica



Wash and cut the leeks into half-rounds. Peel and finely chop the onion. In a frying pan, sauté the onion in 1 tbsp of olive oil. When the onion is golden-brown, add the leeks. Season with salt, pepper and the grated nutmeg. Cook for about 10 minutes. Put aside.



Combine 2 tablespoons of olive oil, lime peel and juice, cardamom, fennel seeds, salt, pepper and Espelette pepper. Pour over the salmon and leave to marinate in the fridge for 30 minutes.



Preheat the oven to 180°C. Roll out the first puff pastry sheet, it should line the edges of your pie tin. Divide your leek mixture into three equal parts and your salmon into two parts. Alternate layers of the leek mixture (under, middle, top) and the marinated salmon. Place the other puff pastry sheet on top. Seal the edges, cut off the excess dough and brush the dough with a beaten egg yolk. Make a hole in the middle (for the steam to escape) then decorate (you can form scales with a half-round form for example). Bake for 20 to 30 minutes.

Our tip: *You can make individual pies on the same principle as one big one.*

What about the olive oil?

We advise you to use an intense-tasting **PDO huile d'olive de Corse - Oliu di Corsica** for its aromas of almond, artichoke, hay, dried fruits and apple.

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





Preparation: 30 min

Cooking: 2 h

ham hock vegetables, potatoes and PDO huile d'olive de Provence - olives mûr  es

For 6 servings:

- 2 ham hock
- 4 carrots
- 6 potatoes
- 2 leeks
- 4 turnips
- 1 bouquet garni
- 1 onion
- 2 garlic cloves
- 3 tbsp **PDO huile d'olive de Provence – olives m  r  es**
- 2 lt veal stock
- 2 tbsp mustard
- 2 petits suisses (a very fresh French cheese, un-ripened, unsalted and smooth) or 2 tbsp thick cr  me fra  che
-    tsp caraway seeds
- Salt, pepper

- 1 Peel and slice the onion, set aside. Wash, peel and cut all other vegetables into pieces (medium size).
- 2 Pour 2 tablespoons of olive oil in a casserole dish and heat slightly. Brown the ham hock on all sides, add the minced onion. Once the onion is translucent, fill the casserole with water and bring to a boil. Turn off the fire, collect the ham hock and onion, throw away the water.
- 3 Return the ham hock to the casserole and add the cut vegetables and caraway seeds. Cover with broth and simmer, put on the lid, over a low heat for 1 hour. Then remove the lid and simmer for another 30 minutes.
- 4 Turn off the heat and let stand. Take 3 ladles of broth and reduce it in a saucepan, over medium heat, for 15 minutes. Add 1 tablespoon of olive oil, mustard and petits suisses (cr  me fra  che). Whisk.
- 5 Put the meat and vegetables on a serving dish. Serve with the sauce and pickles.

What about the olive oil?

We advise you to use a traditional-tasting **PDO huile d'olive de Provence – olives m  r  es** (matured olives) for its sweetness and aromas of black olives, candied fruit, undergrowth and/or toasted bread.

You can also use PDO huile d'olive de la Vall  e des Baux-de-Provence – olives m  r  es and PDO huile d'olive d'Aix-en-Provence - olives m  r  es.





Preparation: 20 min

Cooking: 20 min

Resting time: 1 h

For 4 servings:

- 400 g lamb shoulder
- 1 melon
- 6 sprigs of mint
- 2 tbsp **PDO huile d'olive de Haute-Provence**
- Juice of 2 lemons
- 1 tsp honey
- Nutmeg
- Espelette pepper
- Cumin
- Salt, pepper

Lamb - melon skewers

with PDO huile d'olive de Haute-Provence

- 1 Chop the mint leaves (reserve a few for serving). Prepare the marinade by mixing the lemon juice, olive oil, half a teaspoon of honey and the spices. Season with salt and pepper and then add chopped mint.
- 2 Dice the lamb (about 3 cm x 3 cm). In an airtight container, mix the lamb and the marinade. Refrigerate for 30 minutes to an hour.
- 3 Cut the melon in half, take the seeds out and make balls with the melon baller (otherwise, cut cubes of 3 cm x 3 cm, like the lamb).
- 4 Collect the diced lamb on a plate. Add half a teaspoon of honey to the marinade. Put the melon balls in the marinade and gently stir till they're well coated.
- 5 Assemble the skewers, interspersing the cubes of lamb and the melon balls. Using a brush, brush the skewers with the remaining marinade. Cook the skewers on the barbecue or in a frying pan. Serve with the remaining mint leaves.

What about the olive oil?

We advise you to use an intense-tasting **PDO huile d'olive de Haute-Provence** for its aromas of raw artichoke, banana, freshly cut grass, apple and fresh almond.

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





Preparation: 30 min

Cooking: 1h15

For 6 servings:

- 1 large green or white cabbage (1.5 kg)
- 3 to 4 slices of stale bread
- 20 cl milk
- 200 g ground beef
- 150 g ground veal
- 250 g sausage meat
- 1 onion
- 1 tsp strong mustard
- 1 egg
- 50 cl defatted beef broth
- 4 tbsp **PDO huile d'olive de la Vallée des Baux-de-Provence - olives mûrées**
- Salt and freshly ground black pepper

cabbage rolls

with PDO huile d'olive de la Vallée des Baux-de-Provence - olives mûrées

- 1 Boil water in a large pot that can hold your whole cabbage. Salt the water. Wash the cabbage and hollow out the center by cutting the core into a cone with a large sharp knife. Immerse it entirely in water, simmer for at least 10 minutes, until the first leaves come off by themselves. Take them out of the water and place them on a clean cloth to drain. Continue until all the leaves are done.
- 2 Soak the bread in milk. Finely slice the onion and mix it with the meats. In a bowl, place your stuffing, add the well-drained bread, mustard, 3 tablespoons olive oil and the egg. Season with salt and pepper, mix well.
- 3 Place 2 cabbage leaves (up to 3 if thin) on a plate, remove the ribs if they are too large and interfere with folding the leaves. Place a portion of the stuffing in the center, then fold both sides, carefully roll the leaves tightly (same technique as for spring rolls). Tie them up if needed.
- 4 Arrange all the cabbage rolls in an ovenproof dish, pour in the broth and then 1 tablespoon of olive oil, cover the dish. Bake at 180°C for 45 minutes. Serve hot with steamed potatoes.

Our tip: Add a handful of pitted PDO olives noires de Nyons to the stuffing.

What about the olive oil?

We advise you to use a traditional-tasting **PDO huile d'olive de la Vallée des Baux-de-Provence - olives mûrées** (matured olives) for its aromas of preserved olives, black olives, olive paste, cocoa, mushroom, cooked artichoke, truffle and sourdough bread. You can also use PDO huile d'olive d'Aix-en-Provence - olives mûrées or huile d'olive de Provence - olives mûrées.





Preparation: 15 min

Cooking: 45 min

carrot flan

with PDO huile d'olive de Nyons

For 6 flans:

- 4 carrots
- 1 onion
- 2 yoghurts
- 2 eggs
- 1 tbsp **PDO huile d'olive de Nyons**
- 1 tbsp corn starch
- 1 tsp cumin
- 60 g grated cheese
- Salt, pepper

- 1 Peel and cut the onion into small pieces. Sauté in a casserole dish with olive oil. Rinse, peel and cut the carrots into slices. Add the carrots to the casserole, season with salt and pepper, sauté them for 5 minutes and add a glass of water (if needed). Cover the casserole and cook 20 to 25 minutes (the carrots should be butter soft).
- 2 Preheat the oven to 180°C. Drain and puree the carrots.
- 3 Mix the carrot puree with the yoghurts, beaten eggs, corn starch, grated cheese, cumin and adjust the seasoning.
- 4 Pour the mixture in individual moulds. Bake for 20 to 25 minutes.

What about the olive oil?

We advise you to use a delicate-tasting **PDO huile d'olive de Nyons**, for its sweetness, its smoothness, its aromas of dried fruit, and its buttery taste, along with possible aromas of fresh hazelnuts and/or freshly-cut grass.

You can also use one of these PDO olive oils: Nice and Corse - Oliu di Corsica – récolte à l'ancienne.





Preparation: 30 min
Cooking: 25 min

For 6 servings:

- 500 g potatoes (for mashed potatoes)
- 50 g fine wheat semolina
- 150 g flour
- 2 egg yolks
- 4 tbsp **PDO huile d'olive de la Vallée des Baux-de-Provence**
- Coarse salt
- Pepper

Potato dumplings

with PDO huile d'olive de la Vallée des Baux-de-Provence

- 1 Peel the potatoes and cook in salted water. Drain the potatoes and mash while they are hot. Let cool. Add 2 tablespoons of olive oil, semolina and flour to the mashed potato and mix well. Finally add the two whisked egg yolks and salt and pepper to taste. Allow the dough to cool completely.
- 2 Wet your hands (and renew the operation as soon as your hands get sticky) and form dumplings the size of a walnut. Place them on a baking sheet (preferably covered with parchment paper or lightly floured).
- 3 Dip the dumplings in a wide pot filled with simmering water for a few minutes. Proceed in several batches. When the dumplings rise to the surface, drain and set aside.
- 4 In a frying pan, heat 2 tablespoons of olive oil and brown the dumplings. Serve with tomato sauce or finely chopped chives.

Our tip: The dumplings go very well with meats in sauce (goulash, beef bourguignon, etc.)

What about the olive oil?

We advise you to use an intense-flavoured **PDO huile d'olive de la Vallée des Baux-de-Provence** for its aromas of freshly-cut grass, apple, almond, raw artichoke, fresh hazelnut and tomato leaves.

You can also use one the following PDO olive oils: Aix-en-Provence, Nîmes, Haute-Provence, Corse - Oliu di Corsica or Provence.





Preparation: 30 min

Cooking: 35 min

Resting time: 5 h

For 6-8 servings:

- 510 g type 45 flour
- 12 g baker's fresh yeast
- 60 g whole milk
- 2 eggs
- 2 tbsp **PDO huile d'olive de Nice**
- 200 g full fat cream
- 110 g sugar
- 1 tsp salt
- Icing sugar

Strawberry compote:

- 250 g strawberries
- 2 tbsp **PDO huile d'olive de Nice**
- 1 tbsp sugar

"butchy" brioche & strawberry compote with PDO huile d'olive de Nice

- 1 Crumble the yeast in 50 g of flour and add the lukewarm milk. Let it rest for 15 minutes. Pour the remaining flour, sifted, in the bowl of your food processor, add the yeast, the eggs, olive oil, cream, sugar and salt in this order and knead for about 10 minutes at medium speed. Stop kneading when the dough is peeling off the walls.
- 2 Cover with a tea towel and put aside for at least 3 hours, until the dough has doubled in size. Degas the dough and knead for a few more minutes. Degassing will allow a more homogeneous rising of the dough.
- 3 Flour your worktop, shape 8 to 12 balls of dough of roughly equal weight. Place the dough balls, without them touching each other, in the tin of your choice. Cover with a cloth and let it rise again for at least 2 hours.
- 4 Once the second rising time has elapsed, brush the brioche with a little milk and bake for 30 minutes at 150°C. Out of the oven, brush a little olive oil on the brioche and sprinkle with icing sugar.
- 5 Wash the strawberries, cut them into 2 or 4 (depending on their size) pieces. Set aside half of them. Mix the olive oil and sugar in a frying pan, add half the strawberries. Let them caramelize for a few minutes (3 to 5 minutes). Put the caramelised strawberries and fresh strawberries on the cooled brioche.

What about the olive oil?

We advise you to use a delicate-tasting **PDO huile d'olive de Nice** for its sweetness and its aromas of almond, raw artichoke, broom flours, hay, grass, leaves, pastry, ripe apple and dried fruit, and its lemony notes.

You can also use one of these PDO olive oils: Nyons and Corse - Oliu di Corsica – récolte à l'ancienne.





Preparation: 30 min

Cooking: 35 min

For 8 servings:

- 6 eggs
- 150 g flour
- 150 g sugar
- 40 g cocoa
- 50 ml milk
- 20 ml **PDO huile d'olive d'Aix-en-Provence – olives mûrées**
- 1 sachet of baking powder
- 2 sachets of vanilla sugar
- 1 tsp cinnamon (optional)

For the filling:

- 1 jar of cherries (or sour cherries) in syrup
- 50 cl whipping cream
- 50 g icing sugar
- ½ tsp vanilla powder or vanilla bean paste
- Kirsch (optional)
- 50 g dark chocolate

What about the olive oil?

We advise you to use a traditional-tasting **PDO huile d'olive d'Aix-en-Provence – olives mûrées** (matured olives) for its sweetness and its aromas of sourdough bread, black olive, cocoa and cooked artichoke.

You can also use PDO olive oil from Provence - olives mûrées or Vallée des Baux-de-Provence – olives mûrées.

black forest cake

with PDO huile d'olive d'Aix-en-Provence - olives mûrées

- 1 Prepare the cake: Preheat your oven to 180°C. Pour the whipping cream into a mixing bowl, put everything in the refrigerator with the whips of your mixer. Separate the whites from the egg yolks. Whisk the yolks, sugar and vanilla then add the milk and olive oil.
- 2 Add the cocoa powder then the flour and baking powder (and the cinnamon). Beat the whites until stiff (halfway through add a pinch of salt). Gently fold the whites into the preparation. Pour into an oiled cake tin and bake for 35 minutes.
- 3 Prepare the whipped cream: whisk the cream. When the cream begins to thicken, add the icing sugar then the vanilla.
- 4 Mounting the cake:
 - Cut the cake in half once it has cooled.
 - Immerse both sides of the cake with the cherry syrup (with a bit of kirsch!)
 - Spread a layer of whipped cream on one half, scatter some cherries, lay the second half of the cake on it, cover it with whipped cream and sprinkle with cherries.
 - Finish the cake by grating the dark chocolate over it with a big grater (or a peeler).





Preparation: 20 min

Cooking: 15-20 min

Resting: 30 min

For about 25 to 30 cookies:

- 370 g flour
- 180 g brown cane sugar
- 55 g white sugar
- 80 g soft butter
- 10 cl **PDO huile d'olive de Nice**
- 1 egg, beaten
- 5 g baking powder
- 1 tsp cinnamon
- 1 tsp ginger
- 1 pinch of salt
- Ice sugar

For the royal icing:

- 150 g sifted icing sugar
- 1 egg white

ginger christmas cookies

with ginger, cinnamon and PDO huile d'olive de Nice

☀️ In a bowl, combine the sugars and the soft butter. Drizzle in the olive oil, stirring constantly. Then add the spices to the preparation: cinnamon, ginger and salt. Continue adding the beaten egg, then the flour and baking powder. Form a ball, wrap in clingfilm and keep in the fridge for about 30 minutes.

☀️ Preheat the oven to 180°C. Flour the worktop before rolling the dough out to about 4 mm thick. Cut cookies from the dough using a cookie cutter of your choice. Sprinkle them with icing sugar and place on a baking tray lined with baking paper, bake for 15 to 20 minutes. Once baked, let them cool on a wire rack before decorating.

☀️ Prepare the royal icing by gradually mixing the egg white with the icing sugar (adjust for a consistency neither too firm nor too soft). Place in a cone (made from baking paper) or in a piping bag with a fine nozzle and decorate according to your taste.

Our tip: You can also decorate your cookies with melted chocolate or colour your royal icing with food colouring.

What about the olive oil?

We advise you to use a delicate-tasting **PDO huile d'olive de Nice** for its sweetness and its aromas of almond, raw artichoke, broom flours, hay, grass, leaves, pastry, ripe apple and dried fruit, and its lemony notes.

You can also use one of these PDO olive oils: Nyons and Corse - Oliu di Corsica – récolte à l'ancienne.





Preparation: 20 min

Cooking: 40 min

For 6 servings:

- 420 g flour
- 100 g butter
- 30 g **PDO huile d'olive de la Vallée des Baux-de-Provence**
- 80 g sugar
- 2 tbsp grated orange peel
- 1 pinch of salt
- 2 eggs
- 10 cl cold water

For the filling:

- 1 kg Reine de Reinettes apples
- 60 g sugar
- 100 g raisins
- 2 tbsp **PDO huile d'olive de la Vallée des Baux-de-Provence**
- 2 tbsp icing sugar
- 2 tbsp rum
- 1 tsp cinnamon
- 30 g hazelnuts
- 3 tbsp hazelnut powder
- 1 egg yolk

What about the olive oil?

We advise you to use an intense-flavoured **PDO huile d'olive de la Vallée des Baux-de-Provence** for its aromas of freshly-cut grass, apple, almond, raw artichoke, fresh hazelnut and tomato leaves.

You can also use one the following PDO olive oils: Aix-en-Provence, Nîmes, Haute-Provence, Corse - Oliu di Corsica or Provence.

Apple pie

with PDO huile d'olive de la Vallée des Baux-de-Provence

1 Prepare the dough: Put the flour and butter (cut into little pieces) in a bowl. Mix with your fingers then add the eggs, olive oil, sugar, salt and grated orange peel. Add a little water forming a ball, leave it to rest in a cool place.

2 Meanwhile, prepare the filling. Soak the raisins in 1 tablespoon of rum. Peel the apples, cut them into thin slices and place them in a bowl. Stir in sugar, coarsely crushed hazelnuts and cinnamon. Mix everything together. Cut the dough into 2/3 and 1/3. Roll out.

3 Oil a pie tin. Place the larger dough sheet in it and sprinkle the bottom with the hazelnut powder. Arrange the mixture of apples and raisins on the dough, sprinkle with 1 tablespoon of rum and 1.5 tablespoons of olive oil.

4 Cover with the second dough sheet. Seal the edges. Mix the egg yolk with half a tablespoon of olive oil and brush the top of the pie with the mixture. Make a hole in the top. Bake in the oven at 180°C for 30 to 40 minutes.

Our tip: Serve cold with a scoop of vanilla ice cream.





Preparation: 20 min

Cooking: 30 min

Resting time: 30 min

For 4 to 6 servings:

For the dough with olive oil:

- 250 g flour
- 1 tsp fine salt
- 6 cl **PDO huile d'olive de Corse - Oliu di Corsica - récolte à l'ancienne**
- 12 cl cold water

Filling:

- 300 g mirabelle plums
- 1 egg
- 60 g almond powder
- 1 tbsp **PDO huile d'olive de Corse - Oliu di Corsica - récolte à l'ancienne**
- 3 tbsp sugar
- 15 cl crème fraîche (or fromage blanc "white cheese")

What about the olive oil?

We advise you to use a delicate-tasting **PDO huile d'olive de Corse - Oliu di Corsica - récolte à l'ancienne** (traditional harvesting) for its aromas of black olives, dry hay, nuts (almond, walnut and hazelnut), mushroom, undergrowth and floral maquis scents.

You can also use one of these PDO olive oils: Nice and Nyons.

mirabelle plum pie

with PDO huile d'olive de Corse - Oliu di Corsica récolte à l'ancienne

- 1 Prepare the dough: mix the flour and salt then add the olive oil and water. Knead to get a soft dough. Roll the dough out and place in a pie tin and refrigerate for 30 minutes.
- 2 Preheat the oven to 180°C. Rinse the plums, cut them in half and remove the kernel. Set aside.
- 3 Beat the egg then add the crème fraîche, olive oil, 1 tbsp of sugar and the almond powder. Pour the mixture on the dough. Arrange the plums on the dough (rounded side up, inside on the dough). Sprinkle with 2 tablespoons of sugar. Bake for 20 to 30 minutes.

Our tip: *If using mirabelle plums in syrup, bake the pie without the plums (just the dough and mixture) and add them before serving (once the pie has cooled). Replace the 2 tablespoons of sugar with a little syrup from the plums.*



Recipes produced by the France Olive "cookettes".

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