



TARALINGA OLIVE OIL RECIPES



Starter

Italian Herbs Dipping Oil

- Half teaspoon of dried Oregano
- Half teaspoon of dried Basil
- Half teaspoon of dried Marjoram
- Half teaspoon of dried Thyme
- Half teaspoon of dried Chilli flakes
- 1 Cup of extra virgin olive oil

Instructions:

Combine all dried herbs into a pestle and mortar and grind together to release flavours

Pour into a bowl and add oil

Stand for 40 mins for flavor to infuse

Serve with crusty bread



Main

Spaghetti with Olive Oil breadcrumbs

375g of dried spaghetti

150ml of extra virgin olive oil

5 garlic cloves (or 2 tablespoons of minced garlic)

2 cups of breadcrumbs

1 teaspoon of dried chilli flakes

Parmesan (to serve)

Parsley leaves (to serve)

Instructions:

Boil spaghetti in a large saucepan of water and sea salt until cooked al dente

Strain and set aside

In a large frying pan, heat the 150ml of extra virgin olive oil over medium heat

Add 5 garlic cloves (or 2 tablespoons of minced garlic) crushed and cook for 2 minutes

Add in 2 cups of breadcrumbs and dried chilli and coat in oil

Add cooked spaghetti and toss until covered in the oil mixture



Dessert:

Chocolate Mousse with Olive Oil

125ml Extra virgin olive oil
150g bar of 70% dark chocolate
4 eggs
125g caster sugar
1 tablespoon of Frangelico
Cream (to serve)
Mint leaves (to serve)
2 tablespoons hazelnuts (tasted to serve)

Instructions:

Melt 150g of 70% dark chocolate in a bowl of simmering water
When chocolate has melted stir in 125ml extra virgin olive oil
Remove from the heat
Add 1 tablespoon of Frangelico
Stand to cool

Place egg yolks of 4 eggs and 60g of caster sugar in a bowl or electric mixer
and beat until pale and thick in consistency
Slowly add the chocolate mixture and fold in

In a separate bowl, whisk the whites of 4 eggs with a pinch of salt then slowly
add 65g of caster sugar.
Using a spatula gently fold the egg whites into the chocolate mixture

Now mixture is ready to place into individual bowls/glasses and chill in the fridge
overnight

On serving top with cream, mint leaf and hazelnuts for texture



Basil Pesto

2 cups (packed) of basil leaves washed and dried
125g Pine nuts
1 garlic cloves chopped
125ml Extra virgin olive oil
65g parmesan cheese
Salt to taste

Combine basil, pine nuts, cheese and half of the oil in a blender and mix.
Slowly add the remaining oil as blending
Add salt to taste