



DAVINZI

VOM EINFACHEN DAS BESTE

BAKED OLIVES FROM FERRANDINA

Aperitif with baked olives of the Maiatica variety from Ferrandina

The growing season begins in December and lasts two months. The actual processing involves an initial blanching in water at a temperature of 90° C for a few minutes and a subsequent drying and salting. This traditional method of processing baked olives allows to accentuate the fruity taste and keeps the natural softness.

They combine perfectly with Salsiccia Lucanica - salami from Lucania (Basilicata).

Ingredients:

- 250 g Olives Maiatica
- a little DAVINZI olive oil
- garlic
- orange peel
- lemon peel
- Origano

Preparatio:

Intensely fruity aroma.

Are in any case also excellent to eat alone as an aperitif

or seasoned with olive oil, DAVINZI olive oil of course, freshly chopped garlic, orange and grated lemon peel. Or simply refined with wild oregano.