

16 ALL-TIME FAVORITE RECIPES FOR HEALTH AND LONGEVITY

MEDITERRANEAN INSPIRED

by T. J. Robinson,
the Olive Oil Hunter®





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OLIVE OIL SCRAMBLED EGGS WITH PEPPERS AND FETA

My wife, Meghan, and I love to make breakfast when we're not traveling on behalf of the Fresh-Pressed Olive Oil Club. Eggs scrambled with peppers is one of our favorite meals, and it can be served for brunch (or even supper) if the day has gotten away from us. Feel free to add your own special touches.

2 tablespoons extra virgin olive oil, plus more
for drizzling
1/2 red bell pepper, stemmed, seeded, and diced
1/2 green bell pepper (or more red), stemmed,
seeded, and diced

4 large eggs, beaten
Coarse salt (kosher or sea)
2 ounces crumbled feta cheese (optional)
Freshly ground black pepper, for serving

Heat a nonstick skillet over medium heat and add 2 tablespoons of olive oil. Add the peppers to the pan and sauté until tender, 4 to 5 minutes. Reduce the heat to medium-low. Add a pinch of salt to the eggs, then pour into the skillet. Use a rubber spatula to move the eggs around, cooking them slowly until curds form. (Do not let the eggs brown.) Transfer the eggs to two plates. Top with feta, if desired, and drizzle with additional olive oil.

Serves 2 — Recipe courtesy of the Fresh-Pressed Olive Oil Club



A NEW SHRIMP COCKTAIL

No one disputes that shrimp and bottled chili sauce with horseradish are a good match, but when you have access to lusciously ripe tomatoes, we urge you to make this sophisticated variation on a shrimp cocktail.

1 quart cold water
1/4 cup coarse salt (kosher or sea)
1 stalk celery, smashed with the flat side of a knife
Juice of 1/2 lemon
12 jumbo shrimp, shelled and deveined
1/4 cup extra virgin olive oil
Freshly ground black pepper
Tomato and Almond Sauce (see recipe below)
Lemon wedges and fresh basil sprigs for serving

1. Make the brine: In a mixing bowl, combine the quart of cold water, salt, celery, and lemon juice. Stir until the salt crystals dissolve. Add the shrimp and refrigerate for 20 minutes. Drain and pat dry. Toss the shrimp with the olive oil and season with black pepper.
2. In the meantime, preheat the grill to medium-high. Arrange the shrimp on the grill grate and grill, turning once with tongs, until pink and opaque, about 2 minutes per side, depending on their size. Do not overcook.
3. Spread 1/4 cup of Tomato and Almond Sauce in an attractive crescent on small appetizer plates. Arrange 3 shrimp on each plate and garnish with lemon wedges and basil.

Tomato and Almond Sauce: In the bowl of a food processor, combine 2/3 cup skinned toasted almonds, 1 pound peeled and seeded ripe tomatoes, 1 cup loosely packed basil leaves, 2 coarsely chopped garlic cloves, and salt and hot red pepper flakes to taste. Pulse until well chopped. With the motor running, add 1/3 cup olive oil through the feed tube. The sauce should be fairly smooth. Also good on vegetables.

Serves 4 as an appetizer — Recipe courtesy of the Fresh-Pressed Olive Oil Club



GRILLED ARTICHOKE WITH LEMON AIOLI

If desired, you can simply steam or boil the artichokes until tender and skip charring on the grill. In that case, leave whole, drain, and serve with the aioli. The aioli, incidentally, is also great with roasted chicken, fish, or asparagus.

1/2 lemon, juiced, zested, and the rind reserved
1 egg yolk
2 cloves garlic, very finely minced
1/2 teaspoon Dijon-style mustard
Coarse salt

Freshly ground black pepper
3/4 cup extra virgin olive oil, plus more for
the artichokes
1/2 lemon, juiced, zested, and the rind reserved
4 large globe artichokes

1. Make the aioli: In a small bowl, whisk together the lemon juice, lemon zest, egg yolk, garlic, mustard, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Slowly drizzle in the olive oil, whisking constantly. Taste for seasoning, adding more salt and pepper as needed. (If the aioli seems too thick, you can whisk in a little water a teaspoon at a time to achieve the right consistency.) Cover and refrigerate until serving time. The aioli can be made several hours ahead.
2. Fill a large pot with salted water and bring to a boil over high heat. Fill a large bowl or pot with cold water and add the reserved lemon rind to it.
3. While the water boils, prepare the artichokes: Slice about 1 inch off the top of the artichoke. Using kitchen shears, snip the thorny tip off each leaf, working your way around the artichoke. When you get to the bottom, pull or trim off the very small leaves. Trim the stem end flush with the bottom of the artichoke.
4. Put the artichokes in the boiling water and cook for about 30 minutes, or until a leaf comes out easily when tugged. Transfer the artichokes to the cold water.
5. When cool, drain (top down) on paper towels. Cut each artichoke in half through the stem end. Remove the thistle choke in the center and any fuzzy bits. Brush each artichoke half all over with olive oil and season with salt and pepper.
6. Meanwhile, set up your grill for direct grilling and preheat to medium-high (400 to 450°F).
7. Grill the artichokes, turning with tongs, on all sides until the edges of the leaves are just beginning to brown, 12 to 15 minutes. Transfer to individual plates and serve with the aioli.

Serves 4 — Recipe courtesy of the Fresh-Pressed Olive Oil Club



BAGNA CAUDA

The name literally means “hot bath.” Diners dip raw vegetables in the sauce. Think fondue with a healthy twist!

3/4 cup extra virgin olive oil
6 tablespoons unsalted butter, at room temperature
6 to 12 oil-packed anchovy fillets, rinsed
6 cloves garlic, chopped
Kosher salt and freshly ground black pepper
Assorted trimmed vegetables in bite-size pieces, for serving (see Note below)

In a blender jar, combine the olive oil, butter, anchovy fillets, and garlic. Blend until smooth. Transfer to a small, heavy saucepan and cook over low heat for 15 to 20 minutes, stirring occasionally. Season with salt and pepper. Pour into a fondue pot or small flameproof casserole. Set over a candle, Sterno, or tabletop burner to keep warm. Serve with vegetables. Provide toothpicks, bamboo skewers, or fondue forks.

Note: Vegetables can include celery, carrots, cauliflower, cherry tomatoes, endive, fennel, bell pepper, broccoli, radicchio, radishes, steamed Brussels sprouts, etc.

Serves 6 — Recipe courtesy of the Fresh-Pressed Olive Oil Club



AVOCADO AND PROSCIUTTO WRAPS

This pleasing appetizer goes together in 5 minutes or less, and is a perfect way to showcase fragrant fresh-pressed extra virgin olive oil.

2 ripe but firm avocados, halved, peeled, and pitted, each sliced lengthwise into 6 wedges
6 very thinly sliced pieces of prosciutto, halved
Extra virgin olive oil
Crunchy sea salt, such as Maldon

Wrap each avocado wedge in a piece of prosciutto. Arrange on a platter or plate and drizzle with extra virgin olive oil. Top with a few grains of crunchy sea salt. Serve immediately.

Serves 4 — Recipe courtesy of the Fresh-Pressed Olive Oil Club



MEDITERRANEAN DEVEILED EGGS

Here's a neat trick we learned this past year: The day before hard-cooking the eggs, "center" the yolks by laying the eggs on their sides in the egg carton.

12 hard-cooked eggs, peeled
3 to 4 tablespoons mayonnaise
2 tablespoons extra virgin olive oil
1 tablespoon Dijon-style mustard
1 tablespoon minced shallot or onion
1 tablespoon flat-leaf parsley, rough chopped

2 teaspoons fresh lemon juice, preferably
from a Meyer lemon
1/2 to 1 teaspoon anchovy paste (optional)
1/2 clove garlic, minced
Sea salt and freshly ground black pepper

Optional garnishes: Olive slices, diced salami, slivers of sun-dried tomatoes, drained brined capers, chives, shaved bottarga, caviar, basil chiffonade, good-quality anchovies, smoked paprika

1. Cut the eggs in half lengthwise, remove the yolks, and transfer the yolks to the bowl of a small food processor. (Alternatively, use an electric hand-held mixer.) Put the egg white halves on a deviled egg platter or other plate or platter.
2. To the bowl, add 3 tablespoons of the mayonnaise, the olive oil, mustard, shallot, parsley, lemon juice, anchovy paste if using, and garlic and process until fairly smooth. Add salt and pepper to taste, and the remaining tablespoon of mayonnaise if the mixture seems dry.
3. Slip a resealable plastic bag into a tall drinking glass and turn the edges over the rim of the glass. Fill the bag with the egg yolk filling and seal the bag. Snip one of the lower corners. Generously squeeze the filling into the egg white shells. If you don't have enough filling for all of the egg whites, chop them and add them to a salad. Garnish as desired. Refrigerate, covered, until serving time.

Serves 4 to 6 — Recipe courtesy of the Fresh-Pressed Olive Oil Club



RACK OF LAMB WITH GARLIC AND ROSEMARY

The province of Aragon in northeastern Spain (between Barcelona and Madrid) is known for its lean and tender lamb. Lamb cooked in clay ovens is a specialty, in fact, of a Spanish restaurant chain called Asador de Aranda. In the meantime, satisfy your lamb cravings with this easy-to-prepare rack of lamb flavored with garlic, rosemary, and fresh extra virgin olive oil.

2 racks of lamb (each with 8 bones), frenched
6 large cloves garlic, peeled and coarsely chopped
1/4 cup extra virgin olive oil, plus more for serving
1/4 cup fresh rosemary needles, plus extra sprigs for garnish
1 tablespoon balsamic vinegar or fresh lemon juice
Coarse salt (kosher or sea) and freshly ground black pepper

1. Line a rimmed sheet pan or shallow roasting pan with foil.
2. In the bowl of a small food processor, combine the garlic, olive oil, rosemary, and balsamic vinegar. Pulse to finely chop the garlic and rosemary. Coat the lamb on all sides with the mixture. Season generously with salt and pepper.
3. Arrange the racks of lamb bone side down on the sheet pan or roasting pan. Allow the lamb to stand at room temperature for one hour.
4. Preheat the oven to 450°F and make sure the oven rack is in the middle. Roast the lamb for 20 to 25 minutes (for medium-rare), or until the internal temperature reads 125°F. (Roast the lamb longer if you prefer it more done.) Loosely cover the lamb with aluminum foil and allow it to rest for 15 minutes. Carve into individual chops before serving. Garnish with rosemary sprigs, if desired, and serve with additional olive oil.

Serves 6 — Recipe courtesy of the Fresh-Pressed Olive Oil Club



GRILLED FRESH SALMON WITH CANARY ISLAND MOJO SAUCE

Tuna, swordfish, sea bass, and even monkfish are also terrific when prepared this way. Although we call for grilling the peppers and salmon, you can certainly use your broiler/oven. After broiling the peppers, reduce the oven temperature to 350°F and bake the salmon for 20 to 25 minutes, or until it's cooked through.

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| 2 red bell peppers | 1 teaspoon ground cumin, or more to taste |
| 1 dried chile pepper, such as ancho | 1/2 teaspoon salt, or more to taste |
| Leaves from 8 sprigs fresh cilantro | 1 cup extra virgin olive oil, plus more for oiling the fish |
| 2 garlic cloves, coarsely chopped | Coarse salt (kosher) and fresh coarsely ground black pepper |
| 2 to 3 tablespoons white wine vinegar | 6 center-cut salmon fillets, each about 6 ounces, skin-on |
| 2 teaspoons Spanish smoked paprika | |

1. Make the mojo sauce: Set up your grill (gas or charcoal) for indirect grilling and preheat to medium-high (see Note below). Roast the peppers directly over the heat, turning with tongs to expose all sides to the heat, until the skin blackens. Let cool for several minutes, then peel, discarding the skin, stems, and seeds. Coarsely chop and add to the jar of a blender. Toast the chile pepper for 30 seconds to 1 minute, turning once. Let cool, then break into pieces, discarding the stem, ribs, and seeds. Add half to the blender jar, reserving the other half. Add the cilantro, garlic, vinegar, paprika, cumin, and salt. Pulse/blend until fairly smooth.
2. Slowly add the oil through the blender lid with the machine running (if your blender has a removable cap, put a kitchen funnel in it before adding the oil to keep splatters to a minimum) and process until the oil is incorporated. You want a thick but pourable sauce. If the sauce is too thick, add water by the tablespoonful until you reach the desired consistency. Taste for seasoning, adding more ancho chile, vinegar, cumin, and salt as needed.
3. Run your fingers over the salmon fillets to check for bones. If you find any, pull them out with kitchen tweezers or needle-nose pliers. Lightly oil the salmon fillets on both sides and season them generously with coarse salt and freshly ground black pepper.
4. Brush and oil the grill grate. Arrange the salmon fillets skin-side down on the grill grate but not directly over the coals. Put the lid on. Cook the salmon fillets for 12 to 15 minutes or until the flesh is opaque and flakes easily when pressed with a fork. Use a thin spatula to transfer the fillets to a platter or plates. If desired, leave the skin behind on the grill grate. Drizzle the mojo sauce over the fillets, offering more on the side.

Note: If you own a charcoal grill, rake the coals to one side of the grill pan. If you own a gas grill, light the outer burners but leave the middle burner(s) unlit.

Serves 6 — Recipe courtesy of the Fresh-Pressed Olive Oil Club



BARRAMUNDI ON A BED OF FRESH GREENS

On one of my regular trips to Australia, I enjoyed a most pleasurable evening in the kitchen of food entrepreneur Melissa Wong and her husband, Robert. A simple vinaigrette whipped up in minutes became the unifying factor in this dish, serving as a salad dressing, a marinade, and a sauce. If you can't find barramundi (a popular fish in Australia), substitute halibut or other mild white fish.

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| 2 lemons, 1 zested and juiced, 1 sliced lengthwise into quarters | 4 barramundi fillets, each 6 to 8 ounces |
| 2 tablespoons apple cider vinegar | 4 loosely packed cups of baby arugula, spinach, or other mixed greens |
| Coarse salt and freshly ground black pepper | 12 cherry tomatoes, halved |
| 1/2 cup extra virgin olive oil | 2 small Persian cucumbers, diced |
| 2 tablespoons minced fresh herbs, such as dill, flat-leaf parsley, oregano, etc. | Quick Pickled Red Onions (optional; see below) |

1. Make the vinaigrette: In a small bowl, combine the lemon zest and juice, vinegar, and 1/4 teaspoon each salt and black pepper. Whisk until the salt dissolves. Continue to whisk while slowly adding the olive oil; whisk until the vinaigrette is emulsified. Stir in the minced herbs. Taste the vinaigrette, adding more vinegar or salt and pepper to taste. Pour 1/3 of the vinaigrette into a separate container, reserving the remainder.
2. Lay the fish fillets on a rimmed sheet pan and lightly brush both sides with the smaller portion of vinaigrette. (Dividing the vinaigrette into two containers prevents cross-contamination.) Season lightly with salt and pepper.
3. Toss the greens, cherry tomatoes, and cucumbers with 2 to 3 tablespoons of the reserved vinaigrette (you want them coated lightly) and divide among 4 plates. Top with a few rings of Quick Pickled Red Onions, if desired.
4. Light a grill or preheat a stovetop grill pan to medium-high. Arrange the fillets, skin side down, on a well-oiled grill grate. Cook until the edges begin to look opaque, 2 to 3 minutes for thin fillets and 4 to 5 minutes for thicker fillets. Gently turn and cook the other side until the fish is cooked through, 1 to 2 minutes more. (Do not overcook.) Arrange the fillets on the prepared plates. Drizzle with any remaining vinaigrette. Garnish each plate with a lemon wedge.

Quick Pickled Red Onions: Thinly slice a red onion into rings and place in a pint-size canning jar. Bring 1/2 cup of water and 1/2 cup apple cider vinegar to a boil over medium-high heat. Stir in 1 teaspoon of fine sea salt. Pour over the onions. Let cool to room temperature before serving. Cover the jar and refrigerate for up to 3 days.

Serves 4 — Recipe courtesy of the Fresh-Pressed Olive Oil Club



GRILLED TUNA STEAKS WITH SALMORIGLIO

With origins in Sicily, this simple sauce is also excellent with grilled beef, poultry, or vegetables.

1/2 cup extra virgin olive oil, plus 2 tablespoons for oiling the fish
Juice from 1 lemon
2 tablespoons hot water
2 cloves garlic, minced
3 tablespoons chopped fresh parsley
1 tablespoon finely chopped fresh oregano, or 1 teaspoon dried oregano
1 tablespoon brined capers, drained (optional)
1/4 teaspoon hot red pepper flakes, or more to taste
Salt and freshly ground black pepper
4 tuna, swordfish, or salmon steaks, each 6 to 8 ounces and 1 inch thick

1. Make the salmoriglio: Put the 1/2 cup of olive oil in a small saucepan and warm over low heat. Whisk in the lemon juice and hot water. Stir in the garlic, parsley, oregano, capers (if using), hot red pepper flakes, and salt and pepper to taste. (Go easy on the salt if you're using capers.) Keep warm.
2. Set up a grill for direct grilling and preheat to medium-high (about 450°F).
3. Brush the fish steaks with the 2 tablespoons of olive oil and season with salt and pepper. Arrange on the grill grate and grill until the fish is opaque and flakes easily when pressed with a fork, about 12 minutes, turning once with a spatula. (If you prefer your tuna or salmon on the rare side, cook the steaks for less time.)
4. Transfer the fish steaks to a platter or plates and drizzle with the salmoriglio. Serve the remaining sauce on the side.

Serves 4 — Recipe courtesy of the Fresh-Pressed Olive Oil Club



ARGENTINEAN SKIRT STEAK WITH CHIMICHURRI

Grilled meat with herbaceous chimichurri sauce (invented by gauchos) is a South American staple, popular in Argentina, Brazil, and Chile. Substitute flank steak or hanger steak if you cannot find skirt steak.

1 bunch fresh flat-leaf parsley, rinsed,
shaken dry, and stemmed
1/2 bunch fresh cilantro
3 to 4 cloves garlic, coarsely chopped
1 teaspoon dried oregano
1 teaspoon hot red pepper flakes

1/2 cup extra virgin olive oil
3 to 4 tablespoons red wine vinegar
Coarse salt (kosher or sea) and freshly
ground black pepper
2 pounds trimmed skirt steak

1. Make the chimichurri: Place the parsley, garlic, oregano, and hot pepper flakes in a food processor and finely chop, running the machine in short bursts.
2. With the motor running, add the olive oil in a thin stream, followed by 3 tablespoons of the vinegar and 3 tablespoons of water. Taste the chimichurri, adding another tablespoon of vinegar to make it more tart, if desired. If necessary, add another tablespoon of water to thin the chimichurri to a pourable consistency. Season the chimichurri with salt and pepper to taste; it should be highly seasoned. Set aside for up to 2 hours.
3. Preheat a grill to medium-high. Season the skirt steak on both sides with salt and pepper. Grill the steak for 3 to 5 minutes per side, depending on its thickness. Try to keep it medium-rare. Let rest for 2 to 3 minutes, then thinly slice on a diagonal. Arrange on a platter and serve with the chimichurri sauce.

Serves 4 — Recipe courtesy of the Fresh-Pressed Olive Oil Club



TOMATO AVOCADO SALAD WITH SPROUTS AND TUNA

This colorful salad is a favorite in the Robinson household. We've never bothered to record the quantities of ingredients used, but when we find nice tomatoes and avocados, we instinctively throw it together.

Ripe tomatoes, preferably heirloom, cored and sliced about 1/2 inch thick
Grape or cherry tomatoes in assorted colors
Diced avocado (ripe, yet firm)
Kalamata olives, pitted and halved lengthwise

Sweet onion, very thinly shaved
Sherry vinaigrette (see below)
Best quality canned tuna
Micro-shoots, such as pea shoots, mustard shoots, etc.

1. Arrange the sliced tomatoes on a serving platter or plate. Top haphazardly with grape tomatoes, avocado, and olives. Add chunks of tuna. Strew with onion.
2. In a small mixing bowl, make a simple vinaigrette using 3 parts olive oil to 1 part sherry or red wine vinegar (such as 1 cup olive oil to 1/3 cup vinegar). Add a little grated fresh garlic and salt and pepper to taste. Whisk to emulsify. Add a tangle of micro-shoots to the vinaigrette and toss, then remove the shoots and arrange them on top of the salad. Drizzle some of the remaining vinaigrette over the salad. Serve immediately.

Servings vary — Recipe courtesy of the Fresh-Pressed Olive Oil Club



MEGHAN'S TAHINI AND LEMON DRESSING

My wife, Meghan, makes this dressing often. We especially enjoy it on kale salads.

- 1/4 cup tahini
- 1 to 2 garlic cloves
- 1/2 cup fresh lemon juice
- 1/4 cup grated Parmesan cheese
- 1 teaspoon coarse salt (kosher or sea)
- 1/2 cup extra virgin olive oil

In a blender jar or food processor, combine the tahini, garlic, lemon juice, Parmesan, and salt. Pulse to combine. Gradually add the olive oil in a thin stream until the dressing is smooth and emulsified. If too thick, add a little bit of water a teaspoon at a time. Store in a covered jar in the refrigerator. (If the dressing separates, simply whisk it to re-emulsify.)

Makes about 1 1/2 cups — Recipe courtesy of the Fresh-Pressed Olive Oil Club



GRILLED ASPARAGUS WITH ROMESCO

Romesco is one of the world's classic sauces. It complements a variety of foods, from vegetables to meats to eggs. Nora chiles can be difficult to find in the US, but dried cascabel chiles are available from www.melissas.com.

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| 8 to 10 dried nora or cascabel chile peppers | 1/4 cup Marcona almonds, toasted |
| 4 ripe Roma tomatoes, halved lengthwise | Coarse salt (kosher or sea) |
| 2 tablespoons extra virgin olive oil plus 1/4 cup | 1 teaspoon pimentón dulce (sweet Spanish paprika) |
| 1 large slice Italian or semolina bread, crust removed | 2 tablespoons sherry vinegar |
| 3 cloves garlic, roughly chopped | 1 pound fresh asparagus spears (not too thin),
trimmed |
| 1/4 cup skinned hazelnuts, toasted | |

1. Stem and seed the dried peppers, then cover with boiling water and allow to soak for 30 minutes. Drain and set aside. (Reserve some of the soaking liquid.)
2. In the meantime, set up a charcoal grill (our preference) or gas grill and preheat to medium-high. (Alternatively, you can use a grill pan on your stovetop.) Brush the cut sides of the tomatoes with 1 tablespoon of olive oil, then arrange, cut sides down, on the grill grate. Grill for 6 to 8 minutes. Toast the bread at the same time, watching carefully and turning as needed. Tear the bread into coarse pieces. Let the tomatoes cool, then peel, core, and roughly chop. If using a charcoal grill, replenish the fuel as needed to maintain a medium-high temperature on the grill grate; you'll need it for the asparagus.
3. Put the tomatoes and bread, along with the garlic and nuts, in a food processor and pulse to coarsely chop. Add the reserved peppers, pimentón dulce, and the vinegar and process to a rough paste. While the machine is running, slowly add the remaining 1/4 cup of olive oil in a steady stream and process until the mixture is quite smooth. If it seems too thick, add a tablespoon of the reserved pepper soaking liquid. Taste for seasoning, adding salt if needed. Transfer to a serving bowl.
4. Coat the asparagus spears with 1 tablespoon of olive oil. Arrange the asparagus in a single layer on the grill grate, the spears perpendicular to the bars to prevent them from falling through the grate. Grill until the asparagus is tender-crisp and lightly charred, turning with tongs or a grill spatula, 5 to 8 minutes, depending on the thickness of the asparagus. Arrange the asparagus on a platter and serve the Romesco Sauce on the side for dipping.

Serves 4 to 6 — Recipe courtesy of the Fresh-Pressed Olive Oil Club



CAULIFLOWER “STEAKS” WITH DUKKAH

Although Egyptian in origin, the nut and spice blend dukkah has been popularized by Australian restaurants over the past decade. It is wonderful on vegetables, but you can also serve it with olive oil on focaccia or your favorite crusty bread.

- 2 large heads of cauliflower
- Extra virgin olive oil
- Coarse salt (kosher or sea)
- 1 lemon, cut into 4 wedges, plus additional wedges for serving
- Dukkah (see recipe below)
- Fresh chopped curly parsley for serving

1. Remove the green outer leaves from each head of cauliflower. Trim the stem end. Stand the cauliflower upright on a cutting board and cut 2 “steaks,” each about 3/4 inch thick, from the center of each. Reserve the remaining florets for another use.
2. Brush each “steak” on both sides with olive oil and squeeze the juice from one lemon wedge over each “steak.” Season with salt and pepper. Arrange the “steaks” on a rimmed baking sheet. Roast, turning once with a spatula, until the cauliflower is tender and both sides of the “steaks” are nicely browned, about 30 minutes. Transfer to a plate or platter and liberally dust each “steak” with dukkah. Drizzle with additional olive oil and sprinkle with parsley before serving with lemon wedges.

Dukkah: In a food processor, combine 1 cup toasted hazelnuts, cashews, or almonds, 1/2 cup toasted sesame seeds, 1/4 cup toasted coriander seeds, 2 tablespoons toasted cumin seeds, 1 tablespoon freshly ground black pepper, 1 teaspoon coarse salt, and 1/4 teaspoon cayenne. Pulse until crumbly. Do not overprocess or the dukkah will turn into a paste. Can also be prepared in a mortar and pestle or spice grinder. Refrigerate if not using immediately.

Serves 4 — Recipe courtesy of the Fresh-Pressed Olive Oil Club



OLIVE OIL CHOCOLATE CHIP COOKIES

Almond meal can be used in place of blanched almond flour. Dough can be refrigerated prior to baking for 30 minutes to prevent the cookies from spreading too much.

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| 1/2 cup butter, softened | 1/2 teaspoon salt |
| 1/4 cup olive oil | 3 cups superfine, blanched almond flour |
| 3/4 cup brown sugar, coconut sugar,
or golden monk fruit sweetener | 1 1/4 cups very dark chocolate chips of choice |
| 2 teaspoons vanilla extract | 2/3 cup toasted pecans |
| 2 large eggs | 2 tablespoons of unsweetened, finely
shredded coconut |
| 1/2 teaspoon baking soda | |

1. Preheat oven to 350°F.
2. Line a baking sheet with parchment paper.
3. In the bowl of a stand mixer, cream together the butter, olive oil, and sweetener of your choice. Add the vanilla and eggs, mixing until incorporated.
4. Mix in the baking soda and salt. Add the almond flour, 1 cup at a time, beating well after each addition. Fold in the chocolate chips, pecans, and coconut with a wooden spoon.
5. Form the dough into tablespoon rounds and place on the lined baking sheet about 3 inches apart.
6. Bake for 11-13 minutes, or until golden brown around edges.
7. Cool and enjoy! These cookies are best enjoyed the day they are baked.

Makes 24 servings — Recipe courtesy of the Fresh-Pressed Olive Oil Club

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