



# T. J.'s Game Day Cookbook

Fan-favorite Recipes for Championship Gatherings





# Let's Party!

There's nothing quite like huddling in front of the TV with good friends to watch the big game. No matter which team you're rooting for, these gatherings are always a great way to share in the excitement of a high-level sporting event and, of course, a delicious array of food. This e-book is filled with winning recipes sure to satisfy all the fans in your circle. Many can be made fully in advance or prepped in little time so no one has to miss a minute of the action.

Happy drizzling!

T. J. Robinson  
The Olive Oil Hunter®



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For maximum flavor  
in all these recipes,  
be sure to use  
fresh-pressed olive oil.

To join the Club, see page 2.



# Enhance the recipes in this cookbook—and all your favorite dishes—with rare, fresh-pressed olive oils

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—*TV star chef, Chris Kimball*

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—*Larry Olmsted, award-winning food and travel journalist, describing these oils in his New York Times bestselling book, Real Food/Fake Food*

“Even if you buy the most expensive olive oils in the best stores in Manhattan, you can’t get your hands on olive oil of this quality!”

—*Ken McCarthy, Tivoli, NY*



**T. J. Robinson**, aka “**The Olive Oil Hunter®**,” is one of the world’s most respected authorities on all matters of olive oil. He is one of the few Americans invited to serve as a judge in prestigious Italian olive oil tasting competitions. When it comes to evaluating olive oils, he has been described as having a “platinum palate.”

**For more information, plus the best way to store any olive oil, please click here...**



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# Game Day Guacamole

Guacamole is a perennial crowd pleaser, perfect for viewing parties. Carrot and celery sticks, bell pepper spears, and mushroom caps make great dippers!

2 garlic cloves, peeled  
1 medium red onion, quartered  
1 cup cherry tomatoes  
1/2 cup cilantro, leaves and some stems, plus more to taste  
2 jalapeños, stemmed and seeded  
Juice of a small lime, plus more to taste  
4 ripe avocados  
4 tablespoons extra virgin olive oil, plus more for drizzling  
1 teaspoon ground cumin  
Coarse sea salt  
Freshly ground black pepper

- **Place the garlic** in a food processor and pulse until finely chopped. Add the onion, tomatoes, cilantro, jalapeños, and lime juice, and process until roughly chopped. Add the flesh of 2 avocados, the olive oil, and cumin, and pulse until well blended. Transfer to a large serving bowl. Add salt, pepper, and more lime juice to taste.

- **Cut the remaining** avocados into 1-inch chunks and fold into the mixture. Drizzle with more olive oil just before serving. *Yields 8 servings*







## Salsa Fresca

A great addition to a dip-and-chip buffet, chunky salsa fresca has bold flavor and comes together in minutes. Just be sure to work with sharp knives—a paring knife for the smaller veggies, a chef’s knife for the larger ones. When fresh tomatoes are out of season, use best-quality canned Roma tomatoes.

4 garlic cloves

4 large tomatoes

1 large white onion

2 serrano chiles

1/2 cup chopped cilantro, leaves and some stems, plus more for garnish

2 tablespoons extra virgin olive oil

1 teaspoon ground cumin

Juice of a medium lime, plus more to taste

Coarse sea salt

Freshly ground black pepper

- **Mince the garlic** and set aside. Dice the tomatoes and onion. Wearing disposable food-safe gloves to keep the powerful oils off your skin, slice the serranos in half lengthwise and use

a small spoon to scrape out the ribs and seeds, then cut into a small dice. Place all the vegetables in a large bowl along with the garlic and cilantro, and toss well. Fold in the olive oil, cumin, and lime juice. Taste, add salt and pepper, and taste again, adding more as desired. Let the flavors meld at room temperature for 30 minutes and then refrigerate until serving. *Yields about 8 servings*

# Zesty Bean Dip

This rich and healthy bean dip is perfect with toasted slices of crusty bread. If you love garlic, rub a cut clove on the slices before dipping.



3 garlic cloves

Two 15-ounce cans white beans, such as cannellini or gigante, drained, rinsed, and drained again (about 4 cups)

Zest of one lemon

2 teaspoons fresh lemon juice

1/2 teaspoon crushed red pepper flakes, plus more to taste

4 tablespoons extra virgin olive oil, plus more for drizzling

Coarse sea salt

Freshly ground black pepper

- **Place the garlic** in a food processor and pulse until finely chopped. Add the beans, lemon zest and juice, and red pepper flakes, and process until smooth (it will be thick). With the

machine running, add the olive oil through the feed tube and continue processing until very smooth. Season to taste with salt, pepper, and more red pepper flakes if desired.

- **Transfer to a serving dish**, add a sprinkle of black pepper, and drizzle with more olive oil.

*Yields 8 or more servings*



# Wickedly Good Deviled Eggs

This classic hors d'oeuvre gets a refresh with heart-healthy extra virgin olive oil as the enrichment rather than butter—you'll love the zest and the extra creaminess.

12 hard-boiled eggs, peeled  
2–3 tablespoons extra virgin olive oil  
3 tablespoons mayonnaise  
1 tablespoon Dijon mustard  
1 tablespoon minced shallot  
2 teaspoons fresh lemon juice  
1 teaspoon anchovy paste  
1/2 garlic clove, minced  
Coarse salt  
Freshly ground black pepper

Chopped chives  
Sweet paprika

- **Cut the eggs** in half lengthwise, remove the yolks, and transfer them to the work bowl of a small food processor or a large glass bowl if using an electric mixer or a whisk. Put the egg white halves on a deviled egg dish or large platter.
- **To the yolks**, add the olive oil,

mayonnaise, mustard, shallot, lemon juice, anchovy paste, and garlic, and process until fairly smooth. Add salt and pepper to taste.

- **To fill the egg whites**, use a small spoon or a pastry bag fitted with a star tip. Garnish each deviled egg with a sprinkling of chopped chives and a pinch of paprika. Cover and refrigerate for up to 4 hours before serving.  
*Yields 12 servings*





## 7-Veggie "Dip"

This take on 7-layer dip is a snap to make and ensures that you will scoop up each of the delicious ingredients in every chip.

### For the dressing:

2 tablespoons sherry or red wine vinegar

1 small shallot, peeled and finely chopped

1 teaspoon fresh thyme, chopped

1/2 cup extra virgin olive oil

Coarse sea salt

Freshly ground black pepper

### For the dip:

One 8-ounce can black beans, drained, rinsed, and drained again

1 cup corn kernels

1 avocado, cut into chunks

8 ounces cherry tomatoes, halved

1 medium red onion, diced

1 can pitted black olives, halved

2 bell peppers, seeded and diced

- **In a medium** mixing bowl, whisk together the vinegar, shallot, and thyme. Gradually whisk in the olive oil until incorporated. Season to taste with salt and pepper.

- **In a large** serving bowl, add the beans and all the vegetables, and toss well. Pour on the dressing and

toss again. Let the flavors meld at room temperature for 30 minutes and then refrigerate until serving. Toss once more at serving time.

*Yields 8 servings*

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the Fresh-Pressed  
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Please see  
page 2 for your  
special invitation.



# Better Than Pigs in a Blanket

Elevate this perennial favorite by baking artisan sausages in real puff pastry and serve with a rich mustard dip. I'm a fan of lamb merguez and duck sausage, both available online from D'Artagnan and at fine specialty meat purveyors. Dufour makes a fantastic frozen puff pastry; find it at Whole Foods and other fine food stores.



## For the sausages:

All-purpose flour for rolling out the dough

One 14-ounce package frozen puff pastry dough, defrosted as directed

10 small sausage links of your choice

1 egg

1 tablespoon sesame seeds (optional)

## For the mustard dip:

2 tablespoons Dijon mustard

1 tablespoon lemon juice

1 tablespoon sherry or red wine vinegar

1 teaspoon sugar

3 tablespoons extra virgin olive oil

2 tablespoons heavy cream

- **Lightly flour** a piece of parchment paper the size of a rimmed sheet pan. Unfold the puff pastry onto the parchment and use a floured rolling pin to gently roll it out to an 18-inch by 12-inch rectangle. Use a sharp knife or pizza cutter to make a lengthwise cut down the center, and then cut the two halves into 5 even rectangles. One rectangle at a time, place a sausage along one edge and roll it up; press gently on

the seam to seal it. Repeat with each sausage. Slide the parchment with the sausages into the sheet pan and chill for 20 minutes.

- **Preheat your oven** to 400°F. Take the sheet pan out of the fridge and cut each sausage into thirds. Make an egg wash by beating the egg with a tablespoon of water and use a pastry brush to brush it over all the exposed dough. Sprinkle on the sesame seeds if using. Bake for 20 minutes or until the pastry puffs up and turns golden brown.

- **Meanwhile, make the mustard dip:** Whisk the mustard, lemon juice, vinegar, and sugar in a medium serving bowl. Drizzle in the olive oil, whisking continuously until emulsified. In a small bowl, vigorously whip the cream with a small whisk and then fold it into the mustard sauce.

- **When the sausages** are done, let them cool briefly and then transfer to a large platter along with the mustard dip.

*Yields 10 or more servings*

## Fast Marinated Feta

This recipe takes just a few minutes and will keep in the fridge for up to two weeks—bring it to room temperature before serving. The marinated cheese cubes are delicious on their own or spread on crusty bread.



8 ounces fresh feta  
4 large garlic cloves, peeled  
1 sprig fresh rosemary or 1/2  
teaspoon dried rosemary needles  
4 ounces olives, your choice

Extra virgin olive oil  
Freshly ground black pepper

- **Cube the feta** and place in a 3- or 4-cup mason jar or shallow glass bowl with a lid. Tuck the garlic, rosemary,

and olives in the spaces between the cheese cubes. Cover with olive oil and let sit at room temperature for 30 minutes. Refrigerate if not serving right away.

*Yields 8 servings*

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Discover the benefits of membership, page 2.



# Broccoli Cheddar Soup

To serve as part of a buffet, ladle the soup into small cups and set on a platter as you would hors d'oeuvres.

7 tablespoons extra virgin olive oil,  
divided use, plus more for drizzling

1 large sweet onion, about 12  
ounces, finely chopped

4 garlic cloves, finely chopped

Coarse sea salt

2 pounds broccoli, trimmed and cut  
into florets

1/4 cup white whole-wheat flour

3 cups homemade or low-sodium  
store-bought chicken or vegetable  
stock

2 cups milk

10 ounces freshly grated sharp or  
very sharp cheddar cheese, divided  
use

Freshly ground black pepper



• **Heat a Dutch** oven or heavy-bottomed stockpot over medium heat. When hot, add 3 tablespoons of olive oil, the onions, and the garlic. Add a pinch of salt to help the onions sweat. Sauté until soft, about 5 to 8 minutes. Add the broccoli and cook until it turns a brighter green, about 10 minutes, stirring often. Reserve a few pieces of broccoli for a garnish and use a large slotted spoon to transfer the rest of the vegetables to a large bowl next to your cooktop.

• **Make a roux** by adding the rest of the olive oil to the pot, along with the flour, and stir vigorously for 2 minutes to cook the flour. Whisk in the stock, a half-cup at a time, letting the mixture thicken before adding the next half-cup. Repeat this technique with the milk and then stir in 8 ounces of the cheese. When smooth, add the vegetables back in. Continue to cook, partly covered, at a low simmer for 30 minutes or until the broccoli is tender.

Stir occasionally to make sure all the broccoli gets submerged.

• **Using an immersion** blender or working in batches with a standard blender, blend the soup, stopping short of a full purée. Taste and season as desired with salt and pepper. Garnish servings with the reserved broccoli, the rest of the grated cheddar, and a drizzle of olive oil.

*Yields 8 to 10 servings*

# Piri-Piri Hot Wings

Create your own sports bar at home with this fan favorite. I like to elevate chicken wings with a glaze using piri-piri sauce, a Portuguese chile sauce available in larger supermarkets or online. Nando's Peri-Peri Sauce is my go-to brand (both spellings of the sauce are correct!).

## For the wings:

- 4 tablespoons pimentón (smoked Spanish paprika)
- 4 teaspoons coarse sea salt
- 1 tablespoon ground cumin
- 1 tablespoon dry mustard
- 1 tablespoon ground fennel seed
- 2 teaspoons freshly ground black pepper
- 24 chicken wings
- 4 tablespoons extra virgin olive oil, plus more for the wire rack

## For the dip:

- 1/2 cup crumbled artisanal blue cheese
- 3/4 cup sour cream
- 1/4 cup mayonnaise
- 1 teaspoon Worcestershire sauce
- Extra virgin olive oil

## For the glaze:

- 3 tablespoons extra virgin olive oil
- 1 garlic clove, minced
- 1/2 cup Nando's Peri-Peri Sauce or your favorite hot sauce
- 1 tablespoon fresh lemon juice



- **Prepare the wings:** Combine the spices in a small bowl. Place the wings in a large bowl and coat them with olive oil. Sprinkle on the spice mixture and use your hands to distribute it evenly. Cover and refrigerate for 4 to 8 hours.

- **When ready to cook,** preheat your oven to 400°F. Line a rimmed baking sheet with foil, then top with a wire rack. Oil the rack and arrange the wings on it. Bake until cooked through, 40 to 45 minutes, turning once or twice with tongs.

- **While the chicken** is cooking, make the dip and the glaze. For the dip, mash

the blue cheese in a bowl with a fork. Whisk in the sour cream, mayonnaise, and Worcestershire sauce. Transfer to a serving bowl and drizzle with olive oil.

- **For the glaze,** heat a small saucepan over medium-low heat. When warm, add the olive oil and garlic and cook for 2 to 3 minutes. Stir in the hot sauce and lemon juice and bring to a simmer. When the wings are cooked through, remove them from the oven, brush on all sides with the glaze, and return to the oven for 5 minutes to set.

- **Serve the wings** with the dip and, if desired, carrots and celery sticks.  
*Yields 6 servings*





## Grilled Skirt Steak Tacos with Salsa Verde

Delicious steak tacos are a great way to feed a crowd. Offer a selection of toppings, including the following salsa verde, the Game Day Guacamole on page 3, and the Salsa Fresca on page 4.

### For the salsa verde:

1-1/2 cups packed flat-leaf parsley  
2/3 cup extra virgin olive oil  
1/4 cup capers, drained  
1 teaspoon anchovy paste  
1 tablespoon red wine vinegar  
2 garlic cloves, minced  
1 tablespoon lemon juice  
1/2 teaspoon freshly grated lemon  
zest  
Coarse sea salt  
Freshly ground black pepper

### For the steak:

2 pounds skirt steak  
Coarse sea salt  
Freshly ground black pepper  
12 small (5-inch to 6-inch) flour or  
corn tortillas  

- **To make the** salsa verde, roughly chop the parsley and add it to the work bowl of your food processor along with the olive oil, capers, anchovy paste, vinegar, garlic, and lemon juice and zest. Pulse until the parsley is well chopped, scraping down the sides of the bowl as

necessary. Season with salt and pepper to taste. Transfer to a gravy boat or a small bowl and set aside.

- **Set up your** grill or grill pan for indirect grilling and heat to medium-high. Generously season both sides of the steak with salt and pepper. Grill for about 3 minutes per side, or until done to your liking. Let rest for 5 minutes before carving thinly against the grain. Place a few slices on each tortilla and serve with assorted toppings.

*Yields 4 to 6 servings*



# Garlic Shrimp

This is a serious upgrade from shrimp cocktail yet takes only a few minutes to prepare.

6 tablespoons extra virgin olive oil  
4 garlic cloves, minced  
1 teaspoon pimentón (smoked Spanish paprika)

1 pound large shrimp, shelled and deveined  
1 small lime

- **Heat a large** skillet. When hot, add the oil and garlic and sauté the garlic until soft. Stir in the pimentón and then add the shrimp in one layer (if they don't all fit, cook them in two

batches). Cook for 1 minute, flip the shrimp, and cook for another minute until opaque. Squeeze the juice of the lime over the shrimp and serve.  
*Yields 4 to 6 servings*

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member yet?*

To try the Club  
risk-free, please  
see page 2.







## Fully Loaded Chili

A mix of rich spices takes run-of-the-mill chili to a whole new level for a true crowd pleaser. To make it vegetarian, skip the pork and double the mushrooms.

3 tablespoons extra virgin olive oil  
2 large onions, diced  
3 garlic cloves, minced  
2 pounds pork tenderloin, cut into 1/2-inch cubes  
16 ounces button mushrooms, trimmed and sliced thin  
One 6-ounce can tomato paste  
One 28-ounce can whole peeled tomatoes with the liquid  
Two 15-ounce cans great northern beans, drained, rinsed, and drained again  
Two 15-ounce cans red kidney beans, drained, rinsed, and drained again  
3 bay leaves

2 cinnamon sticks  
1 teaspoon ground cumin  
1 teaspoon Worcestershire sauce  
2 tablespoons ancho chile powder  
1/2 teaspoon cayenne  
1/2 teaspoon allspice  
1/2 teaspoon coarse sea salt  
1 tablespoon apple cider or sherry vinegar  
Assorted toppings such as diced raw onions, shredded cheddar cheese, sour cream, and crushed corn or tortilla chips

• **Heat a Dutch** oven or large stock-pot over medium heat. When hot, add the oil and then the onions and garlic; cook until soft. Add the pork (in batches if needed) and cook until browned. Add the mushrooms and sauté until soft. Push everything to the sides of the pot and add the tomato paste. Cook it until it turns a deep brownish red (this intensifies its flavor), then fold it into the vegetables and meat. Add the remaining ingredients and stir to combine. Bring to a low simmer, cover, and cook for 3 hours, stirring every half hour. (If the chili gets too thick, add 1/2 cup of water.) Remove the bay leaves and cinnamon sticks and serve with your choice of toppings.  
*Yields 8 or more servings*



# Personal Pizzas

Fast to cook and easy to customize, personal pizzas let everyone have fun in the kitchen.

Two 1-pound balls of store-bought  
pizza dough, white or whole wheat  
Extra virgin olive oil

Whole-wheat flour  
Coarse sea salt  
Assorted toppings



- **Bring the dough** to room temperature, about 30 minutes.
- **Heat your oven** to the highest setting, usually between 450°F and 500°F. Prepare two rimmed sheet pans by coating each with 1-2 tablespoons of olive oil.
- **Dust your countertop** and hands with flour. Cut each dough ball into

8 pieces and shape each piece into a round with your fingers. Depending on how thin you stretch the dough, each round will be between 3 and 5 inches. Use your knuckles to make a dimple pattern across the dough, gently brush the surface with olive oil, and sprinkle lightly with salt.

- **Slide the pizzas** onto the sheet pans and bake for about 5 minutes, until

## Topping Ideas

**Classic Margherita:** crushed tomatoes, basil, and mozzarella; finish with arugula after baking

**New Caprese:** pesto, burrata slices, cherry tomato halves, and balsamic vinegar; finish with basil after baking

**White:** ricotta, mozzarella, and fontina; finish with shavings of Parmigiano-Reggiano after baking

**Funghi:** Mushrooms, caramelized onions, and shredded fontina

**Salamino:** Salami or pepperoni slices, cherry tomato halves, quartered artichoke hearts, and dried oregano

lightly browned. Remove from the oven and top as desired. Return to the oven for 5 minutes or until the cheese has fully melted. Top with finishes as desired, along with a drizzle of olive oil, and serve.

*Yields 16 personal pizzas*

# Three-Cheese Manicotti

Manicotti is a terrific “pull apart” dish that makes serving a breeze. The simple tomato sauce can be made up to three days in advance, but for an even faster prep, use a good-quality store-bought one.

## For the tomato sauce:

3 tablespoons extra virgin olive oil  
4 garlic cloves, minced  
1/2 cup chopped onion  
One 6-ounce can tomato paste  
1/2 cup red wine  
One 20-ounce can crushed tomatoes  
1 teaspoon sugar  
1/2 teaspoon dried oregano  
Pinch of coarse sea salt

## For the manicotti:

One 8-ounce box manicotti tubes  
2 teaspoons sea salt  
1 pound mozzarella, divided use  
1 pound ricotta  
2 cups freshly grated Parmigiano-Reggiano cheese, divided use  
2 tablespoons extra virgin olive oil, plus more for the baking dish  
1 egg, beaten  
1/2 teaspoon dried oregano  
1/4 teaspoon freshly grated nutmeg  
1/4 teaspoon freshly ground black pepper

- **Make the sauce:** Heat a large sauce-pan. When hot, add the olive oil, garlic, and onion and sauté until soft but not browned. Push the vegetables to the outside of the pan and add the tomato paste to the center. Cook it until it turns a deep brownish red (this intensifies its flavor). Deglaze the pan with the red wine, then add the crushed tomatoes, sugar, oregano, and salt. Simmer for 20 minutes (or more) while you prepare the shells.

- **Bring a large** pot of water to a boil and add the manicotti and salt. Cook according to package directions for al dente (don't overcook, as the shells will soften more in the oven).

- **While they're boiling,** line a rimmed sheet pan with parchment paper and set aside. Preheat your oven to 375°F. Cut 12 ounces of the mozzarella into small cubes; shred the rest and set aside. Add the mozzarella cubes to a large bowl along with the ricotta, one cup grated Parmigiano-Reggiano, and the olive oil, egg, oregano, nutmeg, and black pepper; mix thoroughly.



- **Drain the manicotti,** place them on the prepared sheet pan, and use a pastry bag to fill them with the cheese mixture (in a pinch, an iced tea spoon will do). Lightly coat a large rectangular baking dish with olive oil and add half the sauce; use an offset spatula to spread it out evenly. Place the filled tubes in the dish in rows and cover with the rest of the sauce. Sprinkle on the grated mozzarella and the rest of the Parmigiano-Reggiano. Bake for 30 minutes or until the cheese topping is thoroughly melted and slightly browned.

*Yields 4 to 6 servings*



## Ice Cream Sundaes

Extra virgin olive oil adds a subtle spiciness to vanilla ice cream—the perfect base for a rich chocolate sauce.

### For the vanilla-olive oil ice cream:

2 cups heavy cream  
3/4 cup whole milk  
3/4 cup half and half  
1/2 cup sugar  
1/8 teaspoon coarse salt  
2 teaspoons vanilla paste or extract  
2 tablespoons extra virgin olive oil

### For the chocolate sauce:

8 ounces dark chocolate (not chips)  
1 cup half and half  
2 tablespoons extra virgin olive oil

- **Make the ice cream:** Heat the cream, milk, and half and half in a saucepan over medium heat until it reaches a simmer. With the heat off, add the sugar and salt, whisking thoroughly until the sugar is fully melted. Add the vanilla and olive oil and continue whisking. It's OK if you see tiny beads of oil—they will be incorporated during the churning.

- **Let the base** come to room temperature and then refrigerate until cold. When ready, give it a quick whisk and pour into your ice cream maker.

Freeze according to the manufacturer's directions. Transfer the ice cream to a freezer-safe container.

- **Make the sauce:** Chop the chocolate into small pieces if using a bar. Place in a large glass bowl and cover with the half and half. Microwave at 50% for 2 minutes. Let cool for 1 minute, then stir with a spatula until the chocolate is completely melted. Add the olive oil and whisk until smooth. Transfer to a small pitcher for easy pouring.

*Yields 6 to 8 servings*



# Mini Cupcakes

These scrumptious cupcakes are heady with vanilla in the sweet cake and the creamy frosting. Use a small offset spatula to mound the frosting or a pastry bag fitted with a star tip for a more festive touch. Have fun decorating them with sprinkles in your team's colors.

## For the cupcakes:

2 cups pastry flour  
1/2 cup whole-wheat pastry flour  
1-1/2 teaspoons baking powder  
1/2 teaspoon baking soda  
1 teaspoon sea salt  
1/2 cup extra virgin olive oil  
2 extra-large eggs  
3/4 cup sugar  
1 cup Greek yogurt  
1/2 cup milk  
1 tablespoon vanilla or the seeds of a vanilla bean

## For the frosting:

4 ounces mascarpone at room temperature  
2 tablespoons extra virgin olive oil  
1/4 cup milk, your choice of dairy or nondairy  
1 teaspoon vanilla  
3 cups sifted confectioners' sugar, more as needed  
Optional: sprinkles in your favorite team colors

- **Make the cupcakes:** Preheat your oven to 375°F. Add all the dry ingredients to a large bowl and whisk thoroughly. Add all the wet ingredients and whisk thoroughly again until the flour is fully incorporated. Use a small ice cream scoop to fill a 24-cup mini-muffin tin (use paper cupcake liners for an easy release). Bake until the tip of a sharp knife inserted in two or three of the cupcakes comes out clean, about 10-15 minutes. Let them cool completely.

- **Make the frosting:** While the cupcakes are cooling, in a large bowl or stand mixer whisk together the mascarpone, olive oil, milk, and vanilla until smooth. Beat in the sugar, a cup at a time, until the frosting reaches a spreadable consistency, adding more, a 1/4 cup at a time, if needed.

- **When the cupcakes** are completely cool, frost them and top with sprinkles if desired.

*Yields 24 servings*



Fresh-pressed  
olive oil enhances  
all these recipes.

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Club member?*

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Fresh-Pressed  
Olive Oil Club!

Please see why  
on page 19.

# Rave Reviews for Fresh-Pressed Olive Oil

Here's what Club members are saying...

**"I have died and gone to Italy!!!** I love the olive oils. Drizzled over freshly steamed vegetables, blended with fresh parsley and lemon served atop a grilled veal chop or steak, it's amazing and I want more...I've used it on salad, my homemade grill 'Lahvish' pizza, fresh figs stuffed with gorgonzola, my white bean and rosemary/garlic dip, served on a garlic rubbed baguette, and more. Can you feel the love? What else can I say, the love goes on ... and on ... thank you!!!!!!!!!!!!!" —*Jennifer L. Gower, Newport, RI*

**"Yes, yes, yes, it was that mind-blowing and more!** We usually just use the oil for dipping, and I pour it over feta cheese. As soon as you open the bottle the aroma is fantastic. It reminds me of when I was a little girl and my grandfather came back from Greece and he brought back olive oil just like that. It had that dark green color and smell. Please if I can buy more please let me know."

—*Diane Vourderis, Staten Island, NY*

**"Had a little gathering on Super Bowl Sunday.** Lined up the three bottles you sent and put a little of each in dipping dishes. Served with sour dough bread chunks. It was the most loved munchie we had. Many different opinions on which oil was the best, but a unanimous 'best olive oils ever' for the set of three. Makes a plain old ordinary salad sing. I had bought two additional sets of bottles for gifts, and both of the recipients would like to know how to get more of this liquid gold. It is so nice to have you scouring the earth for me. Thanks." —*Annie Osteen, Copperopolis, CA*

**"Wow. I gave two sets as gifts. The folks loved it.** Drizzled on tomatoes, mozzarella & basil, a hit. I've made the best salad dressing ever. Nice to have 3 choices. It's now my surprise ingredient."

—*Cynthia Cable, Rochester, NY*

**"As a professional cook, caterer, and recipe developer in NYC,** I am always on the hunt for the freshest and best-quality ingredients. There is simply nothing available for purchase online, or in any specialty market anywhere, that comes close to the quality of your olive oils. Every season I eagerly await my next shipment of your olive oils, and each time I am surprised and delighted. Your oils are my go-to condiment of choice and my 'secret weapon'—I use them to finish almost every dish I make. Their vibrancy and freshness make everything I cook come alive. I can't wait to see what's coming next." —*Jill P., New York, NY*

**"The oil arrived yesterday and I opened it and used it on my salad.** Words cannot describe. I am delighted and look forward to receiving more oil in the future. Thank you for sourcing this out and making it available. Pssst—since no one else was around, I even licked my plate clean—yummy!" —*Joy C., Salem, OR*

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information,  
plus the best  
way to store  
any olive oil,  
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👉 \*\*Recipe\*\*  
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