

A close-up photograph of an olive branch with several clusters of small, green olives. The background is a soft-focus landscape of olive trees and a field.

# Eléia

BORN WHERE IT ALL BEGAN

## RECIPES

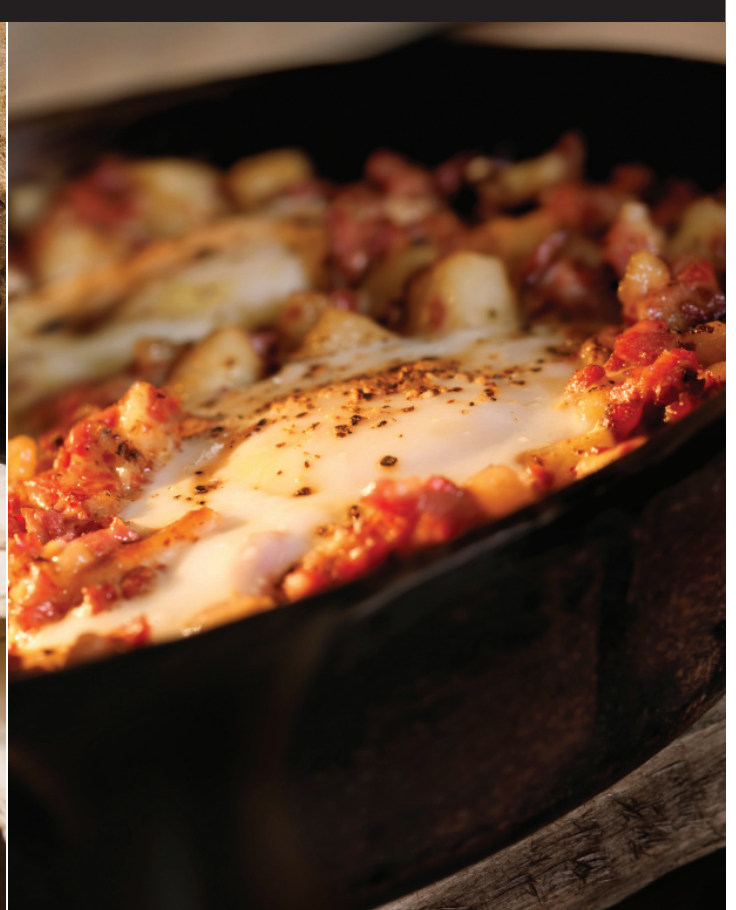
FLAVOURS BASED ON  
EXTRA VIRGIN OLIVE OIL



## OLIVE PATE

Place in a bowl 250 g of black olives without the stone, 80 g of anchovies washed and thinly cut, 50 g of caper and mush all together.

You add juice of one lemon, a tablespoon of brandy, 200 g olive oil, salt, pepper and stir well. Keep the pate in a closed jar in the fridge and use on bread preferably lightly toasted.



## BAKED FISH WITH TOMATO AND OLIVE OIL SAUCE

Wash, salt and bake 4-5 fish slices - preferably sea bream or grouper - on the grill. In a bowl, mix two medium, ripe tomatoes thinly sliced, a cup of extra virgin olive oil, a tablespoon of thinly cut parsley, juice of half a lemon, salt and pepper.

Serve the fish while still hot, after you cover it with the tomato and olive oil sauce.



## CHICKEN WITH OLIVES

Cut a chicken in small portions and lay it in a pot in which you have already poured a teacup of olive oil. Cut 2 green peppers, 2 red peppers, 2 onions and two garlic cloves in thin pieces.

Take out the stones from the olives and throw them over the chicken, together with all other ingredients.

Add two ripe tomatoes thinly cut, a large cup of red wine and bake in the oven for about 1 1/2 hour, until it absorbs the liquids.



## YOGHURT PIE WITH OLIVE OIL

In a bowl, whisk together a cup of olive oil and two cups of sugar. Add gradually the yolks of 6 eggs, the shavings of the skin of a lemon, a small-medium bowl of yoghurt, 3 teacups of flour (in which you have added 3 teaspoons of baking powder) and the whites of the eggs that you have previously whisked them into meringue.

Place the mixture in a no. 34 baking tray and bake in medium fire.



## FRIED OLIVES

How to prepare the pap: an egg, salt, pepper, a little hot pepper grated, flour.

Use black olives. Take out the stones and stir them in thick pap that you have prepared earlier. With a spoon, take from the mixture and fry in hot olive oil.