



Autumn 2009

Christmas orders: please let us know your requirements as soon as possible so as not to have delays in delivering the goods you may wish to order as gifts.



The olive harvest

The harvest might get underway properly by the last week of October after stopping and starting since the second week of the month. Harvest is a critical time as far as ripeness is concerned, the desire of any producer to optimise the quantity of oil produced has to come second to the need to choose the right moment to gather each variety. Each of the dozen or so major varieties grown on the estate ripens at its own time, however ideally they are harvested just before full



maturity. If the olives are left on the tree too long they will over ripen, oxidise and produce poor quality oil.

Therefore the delays caused by the weather mean that the critical window for harvest becomes narrower – we will have to work fast when the sun comes out....Luckily the sudden cold spell has killed off the dreaded olive fly.

Preparing land for winter seeding

The fields are being ploughed in readiness for the next stage in the farm's cycle: sowing. November is the right period to plant seeds of wheat and canola. Following a year in which no beet was grown due to doubts over the future of the local sugar transforming plant, this year 28 hectares of sugar beet will be sown.

Olive Oil Event at Harvey Nichols in Knightsbridge, London

(Fifth Floor Café) on 28th October at 7pm.

Our UK importer is celebrating 25 years of business this year - a long road that we have undertaken in partnership - this event will include a tasting of oils from lady-producers' one from almost every Italian region, followed by a full 3-course dinner by chef J.Karlsson.

The event is part of a month-long celebration of Italian cuisine called la Dolce Eater.

www.magnatumclub.it

Marina's cousin Emanuele Musini, a truffle entrepreneur from Gubbio in Umbria, has set up this great website full of gourmet delights, dedicated to all lovers of good food. It is possible to order white truffles and other delicacies in a special "coolgiftbox" with guaranteed delivery within 24 hours to most parts of the world.

Lambs born

150 lambs have been born and at least another 50 ewes are waiting to give birth on the farm before the end of October.



Recipe of the month:

Following a delightful exchange of communications with the author recently, we have chosen an Italian recipe by the American writer Carol Field, after losing ourselves for a few hours in her wonderful volume “In Nonna’s Kitchen”

This recipe is also ideal as the cold weather begins, especially if you have been out gathering olives in the biting wind:

Chickpea soup with tiny pieces of pasta

Ingredients for 6-8 people

2.5 cups of dried chick peas

2 teaspoons baking soda

3 tablespoons extra virgin olive oil

1 medium onion and 2 cloves of garlic, chopped

2 sprigs of fresh rosemary

1 tablespoon of tomato paste diluted in 1 warm water

Freshly ground black pepper

4 cups of chicken stock, 4 litres of water

1 tablespoon of coarse sea salt

400 g quadrucci or other tiny pasta

Freshly grated pecorino romano or Parmigiano reggiano cheese

About 12 hours before you plan to make the soup put the chickpeas in a large bowl, add cold water to cover them by about 7-8 cm, and baking soda to soften their skins and leave for at least 12 hours.

Drain and wash the chickpeas very well under running cold water. Place them in a large pot and cover with 7-8 cm of fresh water. Bring to the boil and cook at a steady simmer over a low heat until they are almost soft. (1.5 – 2 hours).

While the chickpeas are cooking warm the olive oil and sauté the onion, garlic, rosemary over a low heat until the garlic is golden. Add the tomato paste, salt and a bit of pepper and simmer for 10 – 15 minutes, set aside. Discard the rosemary sprigs and add to the beans when 30 minutes cooking time remains.

When the chickpeas are cooked, drain them reserving 250 ml of the cooking liquid; add the chicken stock to the reserved cooking liquid and mix well. Stir this mixture into the chickpeas.

Shortly before you are ready to serve the soup bring a large pot of water to the boil, add the sea salt and the pasta and cook until *al dente*. Drain the pasta and stir into the chickpeas, cook for two minutes to incorporate well. Serve immediately with grated cheese.

Chocolate fondue. Recipe from the recent book on chocolate by the Danish chef Mikkel Friis Holm. Suggested as an appetizer or cocktail party-starter.

3 parts of fruity chocolate (70% or 64%).

1 part of Mandarino (citrus oil with mandarins)

Salt (Maldon types work best)

Fruit in pieces - orange, mandarin, figs, strawberries
Good bread cut into mouth-friendly pieces.
Melt the chocolate in a *bain-marie*, and just before serving pour into glasses or small bowls. On top of the chocolate pour the Mandarino oil.

Serve with small trays of fruit and bread, with salt on the side. Dip fruit and bread in the chocolate-olive oil mix and sprinkle with a little salt.



Shaking the olives from the trees and dragging in the nets