



Christmas 2009

"Happy, happy Christmas, that can win us back to the delusions of our childish days; that can recall to the old man the pleasures of his youth; that can transport the sailor and the traveller, thousands of miles away, back to his own fire-side and his quiet home!"

Charles Dickens

Greetings to all our customers and friends with our very best wishes .

The seedlings

The hard work in recent weeks, ploughing and sowing seeds has paid off, now the rain has returned and the sugar beet and wheat plants are starting to grow. It has turned cold in the last few days and so the work on the land is slowing down. The next month will be a quiet one in the fields, while in the olive groves pruning will be carried out throughout winter.



The new products

In a continuing effort to improve the range and keep our customers' interest alive, at the very end of the milling season we created a very small quantity of "Agljo": olives milled with garlic! It is a great addition to simple pasta dishes and on bruschetta with some fresh tomato. We have also made our lemon jam called "Fior di Limone" again. This is a by-product of the production of Granverde; when we peel lemons in order to extract the zest during the milling process (estate olives are milled together with the peel) we send them to a nearby jam producer and the result is a fresh-tasting smooth preserve, good on mature cheese and meats.



CHRISTMAS MENU:

Rolls of raw sea bass stuffed with red rice

250 g red or venus rice

4 tablespoons of Spice (ginger oil)

400 g. sea bass

Half a glass of Bergamia

200cc fish stock

100 g carrots julienne dressed with Mandarino

Salt and pepper to taste.

Steam the rice and leave it to cool, dress is with the Spice oil, salt and pepper. Filet the sea bass and cut the pulp into very thin slices, put the rice in the centre of each slice and roll them up. Close the rolls carefully and trim the ends to make them into neat cylinders.

Make a sauce by heating the Bergamia very slightly with salt and pepper, adding the fish stock to reach the correct density and leave to cool.

Pour the sauce onto the rolls and decorate the plate with carrots, a little finely sliced garlic, pepper and a little Mandarino oil drizzled on top.

Chine or fillet of pork

600g chine or fillet of pork

1 glass of white wine

1 glass of Aromatico (cardamom oil), Spice (ginger oil) and Tulsi (basil oil) mixed together. Ginger oil gives a slightly hot lemony aftertaste while the cardamom oil adds aroma, the basil adds a touch of freshness.

Freshly ground black pepper

2 cloves of garlic, salt

Preparation

Warm the oven to 180°C, remove the fat from the meat and wash it in white wine, dry it and bake for 20 minutes. In the meantime blend the other ingredients except salt with a hand blender. Once the meat is cooked put it into a container with the blended ingredients and seal hermetically. Leave to rest for at least 6 hours, the heat will continue the cooking process with the flavours. Slice the meat thinly and add salt and pepper to taste, pour the sauce over and serve.

Citrus Fruit Tart

400 g extra fine flour

2 eggs

140 g sugar

2/3 glass of a citrus oil to taste

1 jar citrus fruit marmalade

In a deep bowl mix flour, eggs, sugar and oil well, creating a soft mixture which must not be worked on for too long.

Follow your personal taste in choosing the citrus-flavoured oil and match the oil with the marmalade chosen, for example Bergamia oil with a grapefruit marmalade, Mandarino oil with a lemon marmalade, Arancio oil with orange marmalade and so on.

Leave the short crust pastry to “rest” for about thirty minutes and, afterwards, roll it on the bottom and around the edges of an aluminium baking pan of about 24 cm diameter. Spread a layer of marmalade of about

1 cm in the case and decorate with stripes of short pastry and pine seeds.

Bake in a pre-heated oven at 180° for about 50 minutes, checking that the mixture is well baked without letting the edge burn. Serve lukewarm after having sprinkled with icing sugar and decorate with pomegranate seeds or currants.

