

RECIPES

FROM

BEYOND EXTRA VIRGIN 2009:
AN INTERNATIONAL CONFERENCE
ON EXCELLENCE IN OLIVE OIL

JUNE 21-23, 2009

TABLE OF CONTENTS

SUNDAY	3
PRESENTATIONS	4
OPENING RECEPTION	7
MONDAY.....	17
BREAKFAST	18
MORNING BREAK	24
LUNCH.....	26
AFTERNOON BREAK	38
TUESDAY.....	41
MORNING BREAK	42
MORNING PRESENTATIONS.....	44
LUNCH.....	59
AFTERNOON PRESENTATION	61
AFTERNOON BREAK	63
CLOSING RECEPTION	65
RECIPE INDEX	71

SUNDAY

PRESENTATIONS

ALMOND GAZPACHO WITH GRAPES

AJO BLANCO CON UVAS

Yield: 4 portions

Ingredients	Amounts
Bread, stale, crust removed	6 oz.
Almonds, blanched and skinned	1 cup
Garlic cloves	4 ea.
Extra virgin olive oil	½ cup
White wine vinegar	5 Tbsp.
Salt	2 tsp.
Muscat grapes, halved and seeded	12 ea.

Method

1. Soak the bread in the water to cover until it is softened, about 15 minutes.
2. Combine the almonds and garlic in a food processor or blender and pulse until the almonds are finely ground.
3. Squeeze out the water from the bread and add it to the food processor. Blend to a smooth paste.
4. With the motor running, add the oil in a slow stream, then the vinegar and salt. Beat in ½ cup cold water, and then pour the mixture into a tureen, wooden bowl, or pitcher and add 1½ cups of water. Taste for seasoning, adding more salt or vinegar if needed. The soup should be fairly tangy.
5. Serve immediately or chill the gazpacho. Stir before serving in bowls, garnished with grapes and garlic chips.

Recipe credit: *My Kitchen in Spain*, by Janet Mendel (HarperCollins, 2002)

FRIED ZUCCHINI BLOSSOMS STUFFED WITH FETA AND MINT *KOLOKITHANTHI GEMISTI, TIGANITI*

Yield: 3 to 4 portions

Ingredients	Amounts
Zucchini blossoms	12 ea.
Feta cheese, cut into 12 pieces	2 oz.
Fresh mint leaves, plus 1-2 sprigs for garnish	12 ea.
All-purpose flour	1 cup
Water, warm	2/3 cup
Egg, large	1 ea.
Ouzo	3 Tbsp.
Extra virgin olive oil	1 tbsp.
Aleppo pepper, or a pinch crushed red pepper flakes	1 tsp.
Salt	1 tsp.
Olive oil and safflower oil, for frying	

Method

1. One at a time, carefully open each zucchini blossom and insert 1 piece of cheese and 1 mint leaf. Place on a plate, cover, and refrigerate for up to 4 hours (the blossoms can be stuffed ahead of time).
2. In a medium bowl, whisk together the flour, water, egg, ouzo, oil, pepper or pepper flakes, and salt.
3. In a large, deep skillet, heat about 1½ inches of a combination of olive oil and safflower oil over medium-high heat to 350°F.
4. In batches, carefully dip each stuffed blossom into the batter, turning to coat on all sides, and fry, turning, until golden brown on all sides, about 3 minutes. Drain on paper towels and serve at once, garnished with the mint sprigs.

Note: The blossoms have a tendency to close up. To keep them open, place them upside down on the work surface as you proceed.

Recipe credit: *The Foods of the Greek Islands*, by Aglaia Kremezi (Houghton Mifflin Harcourt, 2000)

OPENING RECEPTION

Roman-Style Artichokes, Marinated Bell Peppers, and
Asparagus with Parmigiano-Reggiano

Almond Gazpacho with Grapes

Shrimp with Gazpacho Vinaigrette

Orecchiette with Turnip Greens

Smoked Trout with Citrus Supremes, Mâche,
Extra Virgin Olive Oil, and Endive

Xinomyzithra Cheesecake with Paximadia and Pine Nut Crust
with Fresh Strawberries Drizzled with Extra Virgin Olive Oil

*Presented by Apulia Rural Development Policy, California Olive Oil Council,
Kerasma: Greek Mediterranean Gastronomy, and Olive Oils from Spain*

ROMAN-STYLE ARTICHOKEs

CARCOFI ALLA ROMANA

Ingredients	Amounts
Extra virgin olive oil	12 oz.
Artichokes, large, cleaned and halved	6 ea.
Sea salt and pepper	to taste
Garlic clove, whole	1 ea.
Mint sprigs	4 ea.
Basil sprigs	4 ea.
Parsley sprigs	4 ea.
Water	6 oz.

Method

1. Wash and clean the artichokes, peeling away the larger leaves and the outside layer of the stem, leaving a smaller bulb. Cut the bulb in half and arrange it in a large sauté pan.
2. Add the extra virgin olive oil and garlic and season to taste with salt and pepper. Add the mint, basil, parsley, and water. Cook the artichokes on a slow burner until tender. Serve warm or at room temperature.

Recipe credit: Paul Bartolotta, as presented at the 2009 Beyond Extra Virgin Conference

MARINATED BELL PEPPERS

PEPERONI MARINATI

Ingredients	Amounts
Red bell peppers	1 lb.
Yellow bell peppers	1 lb.
Garlic cloves, thickly sliced	3 ea.
Sea salt and black pepper	to taste
Anchovy fillets, finely chopped	7 oz.
Basil leaves, coarsely chopped	3 Tbsp.
Parsley leaves, coarsely chopped	3 Tbsp.
Extra virgin olive oil	1 cup

Method

1. Preheat the oven to 350°F. Lightly coat the peppers with the extra virgin olive oil and place on a half sheet tray and place them in the oven. Cook the peppers until lightly charred, about 10 minutes.
2. Place them in a medium bowl and cover with plastic wrap, allowing them to steam. Set aside for 15 minutes. Once steamed and cool, peel away the skin, leaving a clean flesh. Cut the peppers in half and clean away the seeds and core. Cut the cleaned pieces into large strips.
3. In a medium bowl, mix the red and yellow bell peppers with the garlic and season to taste with salt and pepper. Add the chopped anchovy, basil, and parsley leaves and mix until it is well incorporated. Finish with the extra virgin olive oil. Serve warm or at room temperature.

Recipe credit: Paul Bartolotta, as presented at the 2009 Beyond Extra Virgin Conference

ASPARAGUS WITH PARMIGIANO-REGGIANO

ASPARAGI CON PARMIGIANO-REGGIANO

Ingredients	Amounts
Extra virgin olive oil	1/3 cup
Asparagus, peeled	1 lb.
Sea salt and black pepper	to taste
Lemon juice	3/4 tsp.
Parmigiano-Reggiano, shaved	1/2 cup

Method

1. Bring a large pot of salted water to a boil. Wash and peel the asparagus, leaving the heads. Cut into 1/2 inch pieces on a bias. Add the asparagus to the boiling water and cook until tender. Shock the asparagus in a bowl of ice water until it is cooled. Drain the asparagus from the water and set aside.
2. In a large sauté pan, heat the extra virgin olive oil over medium heat. Add the asparagus to the pan and season with salt and pepper to taste. Sauté the asparagus lightly to warm through and add the lemon juice. Finish with the Parmigiano and serve warm.

Recipe credit: Paul Bartolotta, as presented at the 2009 Beyond Extra Virgin Conference

SHRIMP WITH GAZPACHO VINAIGRETTE

Yield: 10 small portions

Ingredients	Amounts
Ripe tomatoes, about 2 cups, peeled	4-5 ea.
White onion, diced and rinsed	1/3 cup
Garlic cloves	2 ea.
Cucumber, peeled and seeded	1 ea.
Green pepper, finely diced	1/4 cup
Red pepper, finely diced	1/4 cup
Red onion, finely diced	3 Tbsp.
Extra virgin olive oil	1/2 cup
Sherry vinegar	5 Tbsp.
Salt and pepper	to taste
Worcestershire sauce, optional	1 dash
Shrimp, medium, peeled and deveined	20 ea.
White wine, dry	1 cup
Avocados	2 ea.
Extra virgin olive oil	1 Tbsp.
Micro greens	1 cup

Method

1. In the bowl of a food processor, purée about one-third of the tomatoes with the white onion and the garlic. Transfer this to a non-reactive mixing bowl. The remaining tomatoes should be chopped and added so that the purée becomes a little chunky.
2. Pulse the cucumber in the food processor until finely chopped; add this to the tomato mixture.
3. Add both peppers and the red onion and stir in along with the oil and the vinegar. Season to taste with salt and pepper. Often a dash of Worcestershire sauce makes a tasty addition. Refrigerate the sauce until needed.
4. *For the shrimp:* Heat the wine in a sauté pan and bring it to a simmer; season with salt and pepper. Add the shrimp and poach gently for about 2 to 4 minutes depending on the size of the shrimp; they should be opaque throughout. Do not boil the shrimp or they will become tough. Remove the shrimp to a plate and chill thoroughly. Once cool, slice into 1/2-inch pieces.
5. *To serve:* Pit and dice the avocados. Place 1½ ounces of the gazpacho in a shot glass. Top with 1 tablespoon of avocado, 1/2 ounce of shrimp, and a drizzle of extra virgin olive oil. Garnish with a pinch of micro greens.

ORECCHIETTE WITH TURNIP GREENS

Ingredients

Amounts

Turnip greens
Orecchiette, made with hard-durum
semolina
Extra virgin olive oil
Salted anchovies, rinsed and pounded
Garlic, finely minced
Basil, chopped
Salt

Method

1. Trim the greens, selecting the most tender ones. Wash them and cook in boiling, salted water. Drain and reserve the cooking water. Cook the pasta in the same water in which the greens were cooked.
2. Transfer the greens to a saucepan and over a low fire, mix them with the extra virgin olive oil, the pounded desalinated anchovies, the finely minced garlic, and the basil.
3. As soon as the orecchiette is done, drain and dress with the greens. Serve in a deep plate and sprinkle the pasta and greens with the olive oil and garnish with a confit of the tomatoes. Accompany with toasted slices of bread, rubbed with garlic, and finished with flakes of hot chili pepper.

SMOKED TROUT WITH CITRUS SUPREMES, MÂCHE, EXTRA VIRGIN OLIVE OIL, AND ENDIVE

Ingredients	Amounts
Oranges, cut into supremes	2 ea.
Goat cheese	4 oz.
Mixed herbs, such as parsley, chives, and thyme, chopped	3 Tbsp.
Kosher salt	½ tsp.
Black pepper, freshly ground	¼ tsp.
Extra virgin olive oil	3 Tbsp.
Lemon juice, fresh	to taste
Belgian endive	2 ea.
Smoked trout, bones removed	4 oz.
Extra virgin olive oil	¼ cup
Mâche leaves	½ cup

Method

1. Slice the peels off the oranges with a sharp knife. Proceed to remove each section of the orange, leaving behind the membranes. These cleaned sections are called supremes. Set aside in a small bowl.
2. Combine the goat cheese, herbs, salt, pepper, olive oil, and lemon juice in a small bowl and mix together with a wooden spoon until creamy and well combined. Taste and season with more salt and lemon juice if needed. Place in a small pastry bag with a small plain tip. Keep at room temperature.
3. For the endive, cut ¼ inch of the root end off. Peel each leaf off the core of the endive and set aside on a damp paper towel.
4. *To assemble the canapé:* Lay out the endive leaves on a cutting board. Pipe a little goat cheese on each leaf. Top with 1 tablespoon of smoked trout and an orange supreme; drizzle with olive oil and sprinkle with a couple mâche leaves. Serve.

XINOMYZITHRA CHEESECAKE WITH PAXIMADIA AND PINE NUT CRUST

Yield: 9 portions

Ingredients	Amounts
<i>Crust</i>	
Paximadia (recipe follows)	300 g
Pine nuts, toasted and ground	150 g
Greek honey, scented with thyme	259 g
<i>Cheesecake</i>	
Xinomyzithra cheese, or fresh goat's cheese	200 g
Anthotyro or ricotta cheese	500 g
Heavy cream	800 g
Sugar	150 g
Gelatin leaves, soaked in ice water	15 g
<i>Garnish</i>	
Fresh strawberries, sliced	
Extra virgin olive oil	

Method

1. *For the crust:* Grind the paximadia in a food processor. In a bowl, mix the ground paximadia with the pine nuts and the honey. Divide the crust into nine 8- by 4-centimeter molds.
2. *For the cheesecake:* Mix the cheeses in a Thermomix or food processor. Heat the cream with the sugar to 80°C. Add the gelatin to the cream. Add the cream to the mixer with the cheeses and blend for 30 seconds. Fill the molds with the mixture and refrigerate overnight.
3. Unmold the cheesecakes and serve with strawberries drizzled with extra virgin olive oil.

Recipe credit: Christoforos Peskias, as presented at the 2009 Beyond Extra Virgin Conference

SAVORY BARLEY AND WHEAT BISCUITS

PAXIMADIA

Yield: 16 portions

Ingredients	Amounts
Water, warm	2/3 cup
Honey	2 Tbsp.
Active dry yeast	2 Tbsp.
Sea salt, coarse, or kosher salt	1 Tbsp.
Aniseed	1 Tbsp.
Barley flour	2½ cups
All-purpose flour	2-2¼ cups
Extra virgin olive oil	½ cup
Red wine, sweet, such as Mavrodaphne or sweet Marsala	½ cup
Red wine, dry	½ cup

Method

1. In a medium bowl, combine 1/3 cup of the water with the honey, and yeast, and let stand for 5 minutes, or until frothy.
2. In a mortar or a spice grinder, grind the salt and aniseed into a coarse powder. Place the barley flour, 2 cups of the all-purpose flour, and the aniseed mixture in a food processor. With the motor running, pour in the yeast mixture, oil, and wines, then add enough of the warm water, about 1/3 cup, to make a soft, sticky dough. Process for 1 minute, or until the dough comes together. Let it rest for 15 minutes.
3. Process the dough for 1 to 2 minutes more, or until it is smooth and sticky. Add more water if the dough is too stiff.
4. Turn the dough out onto a lightly floured surface and knead it for 2 to 3 minutes, or until the dough is soft and only slightly sticky, adding more all-purpose flour as needed. Shape the dough into a ball. Oil it all over with a few drops of oil, place it into a large bowl, and cover it with plastic wrap. Let it rise until it has doubled in volume, about 1½ hours.
5. Oil 2 large baking sheets. Cut the dough in half and cut each half into quarters. Work with 1 piece of dough at a time, keeping the remaining dough covered with plastic wrap. Roll each piece into a 1-inch-thick rope, then shape each rope into a ring, overlapping the ends slightly. Pinch to seal and place 1½ inches apart on the baking sheets. Cover it with plastic wrap and let it rise until almost doubled, about 2 hours.
6. At least 20 minutes before baking, preheat the oven to 400°F. Bake the rings for 10 minutes, then reduce the oven temperature to 375°F and bake for 20 to 30 minutes more, or until they are light golden on top and sound hollow when tapped. Remove them from the oven and let cool for 10 minutes. Reduce the oven temperature to warm (175°F).
7. With a serrated knife, halve the circles horizontally. Place the halves cut side up directly on the oven rack in the middle of the oven, overlapping if necessary, and

bake them for 1½ to 2 hours, or until completely dry. Let cool completely; store in airtight containers.

Recipe credit: *The Foods of the Greek Islands*, by Aglaia Kremezi (Houghton Mifflin, 2000)

MONDAY

BREAKFAST

Poached Eggs on Roasted Eggplant, Peppers, Onions and Tomatoes,
Catalan-Style

Cottage Cheese with Arugula, Tomato, and Extra Virgin Olive Oil

Olive Oil Breakfast Buns

Avocado with Toasted Rye Bread, Extra Virgin Olive Oil,
and Salt and Pepper

Fresh Fruit Platter

Greek Yogurt

Presented by California Olive Ranch and Corto Olive

ROASTED EGGPLANT, PEPPERS, ONION, AND TOMATOES, CATALAN-STYLE *ESCALIVADA CATALANA*

Yield: 4 portions

Ingredients	Amounts
Eggplant, medium	1 ea.
Spanish onion, large	1 ea.
Red bell pepper	1 ea.
Tomatoes, ripe, large	3 ea.
Extra virgin olive oil, plus extra for coating all the vegetables	¼ cup
Sherry vinegar	½ Tbsp.
Salt	to taste
White pepper	to taste

Method

1. Heat the oven to 400°F. Take all the vegetables, and using a brush, coat them with a thin film of olive oil. Place them in a baking dish or in a terracotta casserole, and roast them in the oven for 40 minutes. Remove the eggplant, pepper, and tomatoes and set them aside. Leave the onion in the oven for another 20 minutes, until it too is soft. Remove and set aside.
2. The skins of the roasted vegetables will be soft and loose. When they are cool enough to handle, peel the vegetables. Seed the pepper and remove the top. Remove the top of the tomatoes and the eggplant with a knife.
3. Using your hands, tear the pepper into strips and each tomato into 3 or 4 pieces. Do the same to the eggplant. Using a knife, slice the onion into rings. Mix the vegetables together and place them in a serving dish. Cover with ¼ cup of olive oil and the sherry vinegar. Sprinkle with salt and pepper and serve.

Note: This recipe is good served warm as a brunch or breakfast dish by topping it with a poached egg and dusting lightly with finely grated manchego cheese and a sprinkling of chopped herbs.

Recipe credit: *Tapas: A Taste of Spain in America*, by José Andrés (Clarkson N. Potter, 2005)

COTTAGE CHEESE WITH ARUGULA, TOMATO, AND EXTRA VIRGIN OLIVE OIL

Yield: 6 portions

Ingredients	Amounts
Tomatoes, ripe	2 ea.
Extra virgin olive oil	2 Tbsp.
Kosher salt	to taste
Black pepper, freshly ground	to taste
Arugula	1 cup
Cottage cheese, low-fat	12 oz.

Method

1. Cut the tomatoes into $\frac{3}{4}$ -inch dice. Dress with half the olive oil and season well with salt and pepper. Set this aside to macerate while you complete the rest of the preparation.
2. On a small platter, cover the edge of the platter with the arugula and mound the cottage cheese into the center. Sprinkle the tomatoes randomly over the arugula with any accumulated juice/dressing. Season the entire dish with salt and cracked pepper and drizzle with the remaining olive oil, or serve the remaining olive oil on the side.

OLIVE OIL BREAKFAST BUNS

TORTAS DE ACEITE

Yield: 24 buns

Ingredients	Amounts
Country Bread dough (recipe follows)	½ recipe
Extra virgin olive oil	1 cup
Orange zest	1 strip
Aniseed	1 Tbsp.
Sugar, plus 1 Tbsp. for sprinkling tops	½ cup
Baking soda	1 tsp.
Cinnamon, ground	1 tsp.
All-purpose flour	1 cup
Almond halves	¼ cup

Method

1. Oil a large bowl. Place the kneaded bread dough in the bowl, turn it to oil both sides, and cover with a damp cloth. Put in a warm place to rise until doubled in bulk, 1 to 2 hours. Combine the oil in a small pan with the orange zest and heat it over medium heat until the zest begins to turn brown, 2 to 3 minutes. Remove from the heat and stir in the aniseed. Let the oil cool completely, then remove and discard the orange zest. Stir in the ½ cup of sugar, baking soda, and cinnamon into the cooled oil.
2. Punch down the dough. Pour the oil mixture into the depression in the dough and begin kneading it in. Sprinkle it with some of the flour and continue working the oil into the dough, gradually adding the remainder of the flour. When most of the oil has been absorbed, turn the dough out onto a floured board and knead it for a few minutes.
3. Cover it with a cloth and allow it to rise for 30 minutes. Lightly dust 2 or 3 baking sheets with flour. Break off pieces of the dough about the size of an egg. Pat them out into 4-inch circles. Place them on the prepared baking sheets. Sprinkle the tops with the remaining 1 tablespoon of sugar and place an almond half in the center of each. Let it rise in a warm place for 30 minutes.
4. Preheat the oven to 350°F. Bake the buns in upper and lower oven shelves, switching position and rotating pans halfway through baking until they are lightly golden, about 20 minutes total. Cool the buns on a rack. They may be stored in an air-tight container for up to 1 week.

Recipe credit: *My Kitchen in Spain*, by Janet Mendel (HarperCollins, 2002)

COUNTRY BREAD

Yield: Two 2-pound round loaves

Ingredients	Amounts
Water, warm (115°F)	3 cups
Active dry bakers' yeast	2 pkt.
Sugar	1 tsp.
Bread flour	10 cups
Salt	4 tsp.

Method

1. *The day before baking:* Place 1 cup of warm water in a medium bowl and sprinkle on the yeast. Stir to dissolve it.
2. Add the sugar and stir in 2 cups of the flour until combined.
3. Cover the bowl with a damp cloth and set in a draft-free place to ferment overnight.
4. *The day of baking:* Rinse a large, wide crockery mixing bowl in very hot water to warm it, and wipe it dry.
5. Combine the remaining 8 cups of flour and salt in the warmed bowl. Make a well in the center.
6. Add the soft dough that fermented overnight to the flour, then gently pour in 1 cup warm water.
7. With a wooden spoon, begin stirring the flour into the liquid in the center, incorporating the yeast dough.
8. When the dough is too stiff to work with the spoon, add the remaining 1 cup of warm water.
9. Begin kneading the dough. Work it in the bowl or turn it out onto a board. Don't work the dough on marble, tile, or other cold surfaces. The dough will be dry and crumbly at first, but becomes smooth with kneading. Knead the dough for at least 15 minutes, until it is smooth, stretchy and almost glossy looking.
10. Divide the dough in half (each half should weigh approximately 2 pounds). Cover one half with a clean towel. Knead the other half for 1 minute, then shape it into a smooth ball. Pat it out into an 8-inch circle.
11. Sprinkle a clean cloth with a little flour and place the loaf of dough on top. Cover with a clean, dry cloth and set in a warm place to rise.
12. Repeat this process with the second piece of dough. Or, alternatively, divide the remaining dough in half and shape each piece into a 12-inch oblong loaf. Place them on a flour cloth and cover with a dry cloth.
13. Let the dough rise for 1½ to 2 hours. The dough will not double in bulk.
14. Preheat oven to 450°F. If you are using a baker's stone or cazuela, place them in the lower third of the oven and preheat them also.
15. When the loaves have risen, use baker's peel or a thin baking sheet to slide under the risen loaves, and then ease them onto the preheated stone. Bake for 15 minutes.
16. Lower the oven temperature to 350°F. Spray or brush loaves with water to encourage a thicker crust. Bake for 15 minutes more. Small loaves should be done, and can be removed at this point.

17. Spray the larger loaves again with water and bake for 20 to 25 minutes more. The loaves should be golden-brown, and if tapped, have a hollow resonance.
18. Remove from the oven and let them cool completely.

Note: This is the essential, basic bread recipe, adapted from a home kitchen. If you have a brick pizza oven or other wood-fired oven, by all means use it for baking bread. If you have a stone for baking pizza, place the loaves on it for baking. Or slide the loaves into wide earthenware cazuelas that have been preheated in the oven. The preheated stone or cazuela helps give the loaves a good crust. If one is not available, just bake the loaves on baking sheets. You must start this recipe the day before you plan to bake the bread.

Recipe credit: *My Kitchen in Spain*, by Janet Mendel (HarperCollins, 2002)

MORNING BREAK

Presented by California Olive Ranch

LEMON ALMOND OLIVE OIL MUFFINS WITH BLUEBERRIES

Yield: 12 muffins

Ingredients	Amounts
All-purpose flour	1 cup
Whole wheat flour	$\frac{3}{4}$ cup
Baking powder	2 tsp.
Salt	$\frac{1}{2}$ tsp.
Sugar	$\frac{1}{2}$ cup
Honey	$\frac{1}{2}$ cup
Eggs, large	4 ea.
Orange zest	2 tsp.
Lemon zest	1 Tbsp.
Lemon juice	2 Tbsp.
Whole milk	2 Tbsp.
Extra virgin olive oil	$\frac{3}{4}$ cup
Almonds, sliced and toasted	$\frac{1}{2}$ cup
Blueberries	$\frac{1}{2}$ cup
Confectioners' sugar	

Method

1. Preheat the oven to 350°F. Place paper liners in a 12-cup muffin tin.
2. Blend together the flours, baking powder, and salt in a medium bowl to blend.
3. Using an electric mixer beat the sugar, honey, eggs, and zests in a large bowl until pale and fluffy, about 3 minutes. Beat in the lemon juice and milk. Gradually beat in the oil. Add the flour mixture and stir just until blended. Crush the almonds with your hands as you add them to the batter and stir until mixed. Add the blueberries and fold into the batter.
4. Fill the muffin tin almost to the top of the paper liners. Bake until golden on top and a tester inserted into the center of the cake comes out with moist crumbs attached, about 20 to 25 minutes. Transfer to a wire rack and cool for 10 minutes. Remove the muffins to a platter and let cool for 5 more minutes. Sift the confectioners' sugar over the muffins and serve.

Recipe credit: Adapted from a recipe by Giada De Laurentiis

LUNCH

Pizza Margherita

Gorgonzola and Walnut Pizza

Grilled Vegetables with Romesco Sauce

Grilled Garlic Caramel Lamb Served with Pounded Wheat Pilaf,

Emulsified Olive Oil Sauce, and Plain Yogurt

Caprino-Style Fava Beans and Wild Sivoni Chicory Greens with

Acquaviva Red Onions and Chickpea and Orzo Flour

with Extra Virgin Olive Oil

Niçoise Salad Sandwich

Almond Olive Oil Cake with Whipped Yogurt and Fresh Berries

Presented by Alfa Laval, Pieralisi, and TRE-E

PIZZA MARGHERITA

Yield: Two 9-inch pizzas

Ingredients	Amounts
Pizza Dough (recipe follows), 6 oz. balls	2 ea.
Unbleached all purpose flour, cornmeal, or semolina for dusting peel	
Tomato sauce	½ cup
Basil leaves, fresh	16 ea.
Fresh mozzarella cheese, preferably mozzarella di bufala, sliced into thin rounds, coarsely shredded, or cut into small chunks	¼ lb.
Parmigiano-Reggiano, Pecorino Romano, Asiago, or other dry aged cheese, freshly grated, optional	2 Tbsp.

Method

1. Place a baking stone on the middle shelf of the oven, unless you know your oven well enough to place it on a different shelf, and preheat on the highest setting for at least 1 hour. Make 1 pizza at a time unless your peel and oven can accommodate both pizzas. Shape the dough ball on a counter as described on the pizza dough recipe, and transfer it to a peel or inverted sheet pan that has been dusted with flour.
2. Spread ¼ cup of tomato sauce over the surface of the dough, leaving a ¼ inch border uncovered. Place 4 basil leaves on top of the sauce, one in each quadrant. Arrange half of the mozzarella over the top of the sauce and basil, and sprinkle with 1 tablespoon of the grated aged cheese.
3. Carefully slide the pizza from the peel to the baking stone. It should take 7 to 9 minutes to bake. When it is done, the crust should be puffy and slightly charred on the edge and thinner in the center, and the cheese should be golden. The underside of the crust should be brown and crisp, not white and soft. If the underside is not ready when the top is finished, lower the shelf for the next pizza.
4. Remove the finished pizza from the oven and serve it whole, usually 1 pizza per person, or let it cool for about 2 minutes before slicing and serving. Repeat with the remaining ingredients to make the second pizza.

Recipe credit: *American Pie: My Search for the Perfect Pizza*, by Peter Reinhart (Ten Speed Press, 2003)

PIZZA DOUGH

Yield: 10 pounds

Ingredients	Amounts	
<i>Overall formula</i>		
Bread flour	5.68 lb.	100%
Water	3.86 lb.	68%
Salt	2 oz.	2%
Yeast	2 oz.	2%
Extra virgin olive oil	.29 lb.	5%
 <i>Biga</i>		
Bread flour	1.14 lb.	100%
Water	.68 lb.	60%
Yeast	.2 oz.	.2%
Total	1.82 lb.	
 <i>Final dough using biga</i>		
Bread flour	4.54 lb.	
Water	3.18 lb.	
Salt	2 oz.	
Yeast	.068 lb.	
Extra virgin olive oil	.29 lb.	
Biga	1.822 lb.	

Method

1. *Biga*: Mix all ingredients, cover, and ferment 12 to 16 hours at 70°F.
2. If making without biga use overall recipe which has a slightly higher yeast proportion.
3. If using biga, use recipe for final dough with biga.

Note: Mix flour, biga, and water for 1 minute on speed one; allow for 15 minute autolyse. Add yeast and salt and mix on speed two for 5 minutes. Add oil slowly over 2 additional minutes of mixing. Bench proof for 45 minutes. Scale into rounds of 4.5 pounds (18 X 4 ounces) and relax in refrigerator. Cut dough in divider and round each piece. Spray dough with pan release to protect and refrigerate immediately. Allow to proof in refrigerator a minimum of 12 hours or maximum of 20 hours (otherwise you might have to adjust the amount of yeast).

Recipe credit: *Bread: A Bakers Book of Techniques and Recipes*, by Jeffrey Hamelman (J Wiley and Sons, 2004)

GORGONZOLA AND WALNUT PIZZA

Yield: 4 portions

Ingredients	Amounts
Pizza Dough (see index)	1 ea.
Extra virgin olive oil	4 Tbsp.
Gorgonzola cheese, sliced	10 oz.
Walnut halves	2/3 cup
Lemon zest	1 Tbsp.
Pepper	to taste

Method

1. Make the pizza dough. Preheat an oven to 450°F. If using a baking stone or tiles, place in the oven now.
2. Shape the pizza dough and drizzle 2 tablespoons of the oil over the top. Cover with the Gorgonzola and then with the walnuts. Sprinkle evenly with the lemon zest and drizzle 1 tablespoon oil over the top. Season to taste with pepper.
3. Transfer the pizza to the oven and bake for 10 minutes. Reduce the oven temperature to 400°F and bake until the crust is golden, about 10 minutes. Drizzle the remaining 1 tablespoon oil over the top and serve immediately.

Recipe credit: *Pizza*, by Lorenza De' Medici Stucchi (Time-Life Books, 1993)

GRILLED VEGETABLES WITH ROMESCO SAUCE

Yield: 6 portions

Ingredients	Amounts
Extra virgin olive oil	¼ cup
Garlic cloves, minced	2 ea.
Thyme, chopped fresh	1 Tbsp.
Salt and pepper	to taste
Asparagus, tough ends trimmed	1 lb.
Mushrooms	8 oz.
Summer squash, trimmed and halved	12 oz
Onions, peeled and sliced ¼" thick	2 ea.
Yukon gold potatoes, cooked and halved	9 ea.
Lemon	½ ea.
Parsley, chopped	1 tsp.

Method

1. Combine the oil, garlic, thyme, and salt and pepper into a simple marinade. Combine all the vegetables in a bowl and dress with the marinade. Allow the vegetables to rest for 20 minutes. Meanwhile, preheat the grill and brush the bars clean.
2. Grill each of the vegetables separately until nicely colored and tender. Arrange on a platter and squeeze the lemon over all and sprinkle with chopped parsley. Serve the vegetables with romesco sauce as a side to accompany grilled or roasted chicken.

ROMESCO SAUCE

Yield: 3 cups

Ingredients	Amounts
Ñora chiles <i>or</i>	4 ea.
Ancho chiles	2 ea.
Extra virgin olive oil, mild	$\frac{3}{4}$ cup
Baguette	1 slice
Almonds, blanched and toasted	$\frac{1}{2}$ cup
Cayenne	$\frac{1}{4}$ - $\frac{1}{2}$ tsp.
Garlic cloves	3 ea.
Red pepper, roasted, peeled, seeded, and deveined	2 ea.
Ripe tomato, medium, roasted, peeled, seeded, and diced	2 ea.
Paprika, Spanish	1 tsp.
Salt	
Red wine vinegar	$\frac{1}{4}$ cup, or as needed

Method

1. In a dry sauté pan over moderate heat, toast the chiles until aromatic and the color becomes mottled. Take care not to blacken the chiles or your sauce will become bitter. Remove the stems, seeds, and ribs from the chiles. Soak the chiles in hot water to cover and steep until soft, about 15 minutes.
2. Fry the bread in $\frac{1}{4}$ cup olive oil until golden and crisp on both sides. In a food processor combine the chiles, bread, almonds, cayenne, and garlic cloves and process to a coarse paste. Add the peppers, tomatoes, and paprika, and purée.
3. With the food processor running, add the olive oil in a thin stream until the mixture emulsifies. Once the remaining $\frac{1}{2}$ cup of oil has been added, adjust the consistency of the sauce with water until it flows easily. Season to taste with salt and vinegar.

GARLIC CARAMEL SAUCE

Yield: 20 portions

Ingredients	Amounts
Water	280 g
Sugar	300 g
Star anise	1 ea.
Garlic cloves, cut in half lengthwise	5 ea.
Xérès vinegar	150 ml
Extra virgin olive oil	15 ml
Salt	to taste
Pepper	to taste

Method

1. Place the sugar, water, garlic, and star anise in a small casserole on high heat.
2. Remove the garlic and star anise before the sugar caramelized.
3. When the sugar turns into a light caramel, add the vinegar and boil just until the hardened sugar becomes syrupy again.
4. Put the caramel and garlic in a blender. While the machine is running, drizzle in the oil, little by little. Adjust the seasonings with more vinegar, salt, and pepper, if needed.

Recipe credit: Christoforos Peskias, as presented at the 2009 Beyond Extra Virgin Conference

POUNDED WHEAT PILAF

Yield: 6 portions

Ingredients	Amounts
Leeks, brunoise	150 g
Garlic clove, minced	1 ea.
Fresh tomato, grated	200 g
Extra virgin olive oil	100 g
Wheat, pounded	150 g
Lamb or chicken stock	350 g
Carrots, brunoise and blanched for 3 minutes	100 g
Zucchini, brunoise	100 g
Salt	to taste
Black pepper	to taste
Parsley, finely chopped	½ bu.

Method

1. In a casserole, sweat the leeks and garlic with the olive oil. Add the pounded wheat and sauté for 4 to 5 minutes at low heat. Add the tomatoes, stock, and a little salt.
2. Bring to a boil, cover, and simmer for 20 minutes at low heat. Five minutes before the pilaf is ready to add the vegetables. Allow the pilaf to sit for 10 minutes.
3. Add the parsley and adjust the seasonings before serving.

Recipe credit: Christoforos Peskias, as presented at the 2009 Beyond Extra Virgin Conference

EMULSIFIED OLIVE OIL SAUCE

Yield: 1½ liters

Ingredients	Amounts
Extra virgin olive oil	800 ml
Lamb stock, strong	600 ml
Fresh dill, stems removed	2 bu.
Lemon juice	few drops
Salt	to taste
Black pepper, freshly ground	to taste

Method

1. Warm the lamb stock.
2. Pour the lamb stock in a high-speed blender. With the motor running, add the dill and then slowly drizzle in the olive oil a little at a time until the sauce has become creamy (the sauce will look as if it has cream in it). Add lemon juice to adjust the acidity and season with salt and pepper.

Recipe credit: Christoforos Peskias, as presented at the 2009 Beyond Extra Virgin Conference

CAPRINO-STYLE FAVA BEANS AND WILD SIVONI CHICORY GREENS WITH ACQUAVIVA RED ONIONS AND CHICKPEA AND ORZO FLOUR WITH EXTRA VIRGIN OLIVE OIL

Ingredients

Amounts

Fava beans, husked and dried
Sivoni chicory greens, wild
or dandelion greens
Red acquaviva onions,
or sweet red onions
Flour, chickpea and orzo
Potato, yellow-flesh
White onion
Bread, sliced and lightly toasted
Extra virgin olive oil
Salt

Method

1. Rehydrate the fava beans by soaking them in water for 2 hours.
2. In a terracotta vessel, combine the drained beans, white onion, and potato. Cover with water and cook over a slow fire. Traditionally this recipe calls for the pot to be placed in a stone oven away from the flames.
3. Wash the wild greens, after having cut away the roots and the rough external leaves. Submerge the greens in boiling salted water until they are fully cooked and tender, then drain.
4. Julienne the red onion and place in a bowl of cold water.
5. For the presentation, in a deep dish, arrange the cooked greens and fava beans (which will have formed a purée).
6. Sprinkle with the chickpea-orzo flour and drizzle with extra virgin olive oil. Serve with small pieces of lightly toasted bread and the drained julienne pieces of red onion.

NIÇOISE SALAD SANDWICH

Yield: 24 portions

Ingredients	Amounts
Yellow flesh potatoes	4 lb.
Baguette or focaccia rolls	12 ea.
Tuna, water packed, drained	3 lb.
Tomatoes, sliced	4 lb.
Extra virgin olive oil	1 cup
Capers	½ cup
Salt and black pepper	to taste
Eggs, hard-cooked	24 ea.
Haricots verts, blanched	12 cups
Olives, green and black	as needed

Method

1. Simmer the potatoes until tender; drain. When cool enough to handle, peel and cut into ½-inch thick slices.
2. For each sandwich, cut 1 roll in half horizontally. Layer the bottom half of the roll with 2 ounces of tuna, 3 to 4 tomato slices, and 3 to 4 potato slices. Drizzle with 2 teaspoons olive oil; sprinkle with 1 teaspoon capers, salt, and pepper. Close roll or serve open faced. Garnish plate with 1 sliced egg, ½ cup haricot verts, and olives.

ALMOND CAKE WITH OLIVE OIL

Yield: One 10-inch cake

Ingredients	Amounts
Butter	170 g
Almonds, sliced, lightly toasted, cooled	225 g
10X sugar (powdered)	225 g
Salt	½ tsp.
Eggs	4 ea.
All-purpose flour	60 g
Cornstarch	60 g
Rum	3 Tbsp.
Extra virgin olive oil, fruity	50 g

Method

1. Grind the almonds and sugar to a fine powder.
2. Cream the butter with the almond-sugar powder and the salt.
3. Alternately add the eggs with the sifted dried ingredients.
4. Add the rum and olive oil.
5. Pour the batter into a greased 10-inch parchment-lined pan.
6. Bake at 325°F for about 30 minutes.

Note: Slice and top with whipped cream or yogurt. Serve with fresh seasonal berries drizzled with olive oil.

AFTERNOON BREAK

Presented by Corto Olive

DUKKAH

Yield: 4 cups

Ingredients	Amounts
Sesame seeds	1 cup
Coriander seeds	1 ³ / ₄ cups
Hazelnuts, blanched and skinned	2 ² / ₃ cup
Cumin seed	1 ¹ / ₂ cup
Sea salt	1 tsp.
Black pepper, freshly ground	1 ¹ / ₂ tsp.

Method

1. Preheat the oven to 350°F. Put each variety of seed and nut on a separate tray or shallow dish and roast them all for 10 to 20 minutes, until they just begin to color and give off a slight aroma. As they each take different times, you must keep an eye on them so that they do not become too brown; take each out as it is ready. Alternatively, toast them in a large frying pan, stirring constantly.
2. Put the nuts and seeds together in the food processor with the salt and pepper and grind them until they are finely crushed, but not pulverized. Be careful not to overblend, or the oil from the too-finely ground seeds and nuts will form a paste. Dukkah should be a crushed dry mixture, not a paste. Taste and add salt if needed.

Recipe credit: Claudia Rodin

THYME AND SESAME BLEND ZATAR

Ingredients	Amounts
Sesame seeds	2 Tbsp.
Fresh thyme leaves <i>or</i>	3 Tbsp.
Dried thyme	2 Tbsp.
Salt	½ tsp.
Ground sumac	½-1 tsp.

Method

1. Place a small skillet over medium-high heat. Add the sesame seeds and toast, stirring constantly, until they start to change color and give off a slight roasted grain aroma. Remove from the heat, still stirring, then transfer to a bowl and set aside.
2. Grind the thyme leaves to a coarse powder in a spice or coffee grinder or a mortar. Add the sesame seeds and salt, and grind to a powder. Add the sumac. Store in a tightly sealed spice jar or other glass container.

Note: This recipe can also be made using hyssop rather than thyme, but it can be bitter-tasting and less aromatic than thyme-based zatar.

TUESDAY

MORNING BREAK

SPANISH POTATO AND EGG TAPAS

TORTILLA ESPAÑOLA

Yield: 6 portions

Ingredients	Amounts
Extra virgin olive oil	¾ cup
Potatoes, cut into 1/6" slices	5 ea.
Onion, thinly sliced	1 ea.
Salt	2 tsp.
Eggs	6 ea.

Method

1. Heat the oil in a large skillet, add the potatoes and onions and salt lightly. Cook over medium heat, turning occasionally, until the potatoes are tender, but not brown. Keep the potatoes separated.
2. In a large bowl, beat the eggs and salt lightly. Drain the oil from the potatoes; reserve 3 tablespoons to be reused.
3. Add the potato mixture to the eggs, submerging completely. Let stand for 10 minutes.
4. Heat 2 tablespoons of the reserved oil in a large sauté pan until hot. Add the potato-egg mixture. Lower heat to medium.
5. Shake the pan occasionally to prevent sticking. When the bottom of the tortilla is lightly browned, place a large plate over the pan and flip the tortilla upside down onto the plate.
6. Add 1 tablespoon of oil to the sides of the pan and slide the uncooked side of the tortilla back into the pan. Round the sides with a spatula and cook until browned. Transfer to a plate and let rest 5 minutes before serving.

Note: For Tortilla Española Trufada: add thinly sliced black truffles.

Recipe credit: José Menéndez, Plácido Domingo Restaurant, NYC

MORNING PRESENTATIONS

PATATAS BRAVA

Yield: 4 tapa-size portions

Ingredients	Amounts
<i>Potatoes</i>	
Water	1 L
Salt	a pinch
Potatoes, medium	4 ea.
Extra virgin olive oil	300 ml
<i>Salsa brava</i>	
Onion, large	1 ea.
Garlic cloves	4 ea.
Extra virgin olive oil	100 ml
Chile flakes	a pinch
Tomatoes, small, diced	6 ea.
Sugar	a pinch
Black pepper	a pinch
<i>Aïoli foam</i>	
Garlic cloves, peeled	9 ea.
Eggs, whole	2 ea.
Egg yolks	3 ea.
Salt	to taste
Extra virgin olive oil	400 ml
Extra virgin olive oil	100 ml

Method

1. *For the potatoes:* Place the water in a pot with the salt. Boil the potatoes for 10 minutes. Once they are cooked, peel the potatoes and slice them vertically in 4 pieces. Heat the olive oil in a pan to 320°F to fry the potatoes until crispy.
2. *For the salsa brava:* Chop the onion and mince the garlic. Sauté the onion in the olive oil until soft, then add the garlic and the chile flakes. Add the diced tomato to the garlic and onion mixture and season with sugar and black pepper. Reduce to very low and simmer for 45 minutes. Once cooked, strain through a chinois for 10 to 15 minutes.
3. *For the aïoli foam:* First, whiten the garlic by placing 8 of the cloves in a pan of water on the stove. Bring the water to a boil. When the water begins to boil, remove the garlic cloves. Repeat this process three times.
4. Combine the whole eggs, egg yolks, cooked garlic, the remaining raw garlic, and salt in a blender and purée it on medium. Gradually pour in the 400 milliliters of olive oil and blend to combine.

5. Gradually pour in the 100 milliliters of extra virgin olive oil and blend to combine. If the aioli is too thick, add up to ½ cup of water until it is the correct consistency. Season with salt to taste.
6. Put the aioli in a siphon to create the foam. Set the siphon in a warm bain marie until ready to serve.
7. To plate, put the salsa brava in a bowl. Place the patatas brava vertically in the bowl on top of the salsa brava. Place the aioli foam on top. Add some additional salsa brava on top of the foam.

Recipe credit: *Las Tapas de Comerç 24*, by Carles Abellan (Rba Libros, 2005)

CHICKPEAS AND TRIA PASTA

CECI E TRIA

Ingredients	Amounts
Pugliese chickpeas	
Baking soda	
Bay leaves	
Garlic	
Celery	
Cherry tomatoes, small and sweet	
Tria	
Extra virgin olive oil	
Salt and pepper	

Method

1. Soak the dried chickpeas overnight in cold water with a small spoonful of baking soda. Cook them the following day over low heat, along with the bay leaf, garlic, celery, and tomatoes.
2. Fry a third of the pasta in extra virgin olive oil, and cook the remaining pasta in the chickpea soup. When the pasta is properly cooked add the previously fried pasta.
3. Finish the soup with the extra virgin olive oil and black pepper.
4. If desired, the soup could also be finished with crushed bay leaf in the place of the black pepper.

Note: Tria is traditional pasta from Salentino made with durum-wheat semolina flour, water, and salt, generally 1.5 cm in diameter. This dish pairs well with a Negroamaro from Salentino.

SALAD OF BEANS, OLIVES, TOMATOES, PEPPERS, AND FRIED CHEESE

Yield: 6 portions

Ingredients	Amounts
<i>Basil purée</i>	
Basil leaves, gently packed	1 qt.
Garlic, chopped	3 Tbsp.
Lemon zest, finely grated	1 Tbsp.
Extra virgin olive oil	3 Tbsp.
Chicken or vegetable stock	
Salt	to taste
Pepper, freshly ground	to taste
 <i>Salad</i>	
Gigande or other large white shelling bean, such as giant lima, cooked	1 cup
Green beans, tender, young, crisp, cooked	½ lb.
Red bell peppers, medium, charred, peeled and cut into large triangles	2 ea.
Tomatoes, sweet cherry or pearl, halved	2 cups
Olives, green and black, meaty, such as Cerignola	12 ea.
Extra virgin olive oil	1/3 cup
Lemon juice, fresh	2 Tbsp.
Pepper, freshly ground	to taste
Salt	to taste
Basil purée	
Halloumi or Panela cheese, cut into 6 even slices	6 oz.

Method

1. *For the basil purée:* Blanch the basil in lightly salted boiling water for about 5 seconds. Remove and immediately plunge it into ice water to stop the cooking and set the color. Drain well, squeeze dry and chop.
2. To poach the garlic, place the unpeeled garlic cloves in a small saucepan and cover them by an inch of cold water. Bring to a boil, drain, and repeat the process twice more. Remove the husk from the garlic and store well covered in the refrigerator for up to 2 weeks. Add the poached garlic, zest, olive oil, and enough stock to make a

smooth purée to a blender with the basil. Season to taste with salt and pepper. Store refrigerated and covered for up to 3 days.

3. *For the salad:* Arrange the gigandes, green beans, red peppers, cherry tomatoes, and olives attractively on plates. Whisk the olive oil, lemon juice, salt, and pepper together and spoon over the vegetables. Drizzle a tablespoon or two of basil purée over all.
4. Over medium heat, grill (or alternately sauté with a little olive oil) the cheese until lightly brown on both sides. Place it on the salads and serve it immediately.

Recipe credit: John Ash, as presented at the 2009 Beyond Extra Virgin Conference

NEW WORLD-OLD WORLD MEETING OF BEANS, CHICKPEAS, WILD GREENS, AND EXTRA VIRGIN OLIVE OIL

Yield: 10 portions

Ingredients	Amounts
Bolita beans, dried or Anasazi or pinto beans, rinsed	1 cup
Extra virgin olive oil	3 Tbsp.
Onion, ½" dice	1 ea.
Smoked paprika	1 tsp. or to taste
Mexican greens (quelites) or chard greens, shredded	4 cups
Chickpeas, cooked	1 cup
Red pepper flakes	a pinch
Extra virgin olive oil	to finish

Method

1. Put the beans in a pressure cooker with 4 cups of water and 1 teaspoon of salt. Bring to pressure and cook for 25 minutes.
2. While the beans are cooking, heat the 2 tablespoons of oil in a skillet. When hot, add the onions and cook for 8 to 10 minutes over medium heat. Add the smoked paprika and greens; continue cooking until the onions are browned, another few minutes. Season with salt to taste.
3. Lower the pressure on the beans and remove the lid. Check to make sure they are done. If not, recover and return to pressure for 5 more minutes. Add the pepper flakes, chickpeas, and onion mixture. Taste for seasoning and serve with a generous pour over the dish.

Note: Chicos, or dried corn, may be added. They add plenty of sweet corn flavor and smokiness if they were dried in a *horno*. If using, remove from the pressure from the bean pot after 20 minutes, add ½ cups of chicos, then return the pot to pressure for 12 minutes or more.

Cooking in a bean pot with micaceous clay would be more traditional than using a pressure cooker. It takes longer but the clay adds a special flavor. Soak the beans and simmer them for about an hour. If using chicos, add them now. Continue cooking until both are tender. Cook the onions and the greens separately and add them to the finished beans.

Recipe credit: Deborah Madison, as presented at the 2009 Beyond Extra Virgin Conference

EGG PUFFS IN PEPPERS AND TOMATOES

TORTAS DE HUEVOS

Ingredients	Amounts
<i>Sauce</i>	
Extra virgin olive oil	2 Tbsp.
Onion, finely diced	1 ea.
Garlic clove, minced	1 ea.
Red chile, ground	1 tsp.
Spanish piquillo peppers, roasted, fresh or jarred	1 cup
Tomatoes, plum-type, ripe, seeded, and diced	1 lb.
 <i>Eggs</i>	
Eggs, separated	3 ea.
Flour	1 tsp.
Chives, minced	1 Tbsp.
Salt	a pinch
Black pepper, freshly ground	a pinch
Manchego cheese, grated (optional)	2 Tbsp.
Extra virgin olive oil	1/3 cup
Chives, snipped	for garnish

Method

1. *For the sauce:* Heat the oil in a shallow cazuela or skillet, Add the onion and cook over medium heat until softened, about 10 minutes, adding the garlic and chile towards the end. Add the peppers and let them cook for a minute or so, then add the tomatoes and simmer until they form a thick but chunky sauce, about 10 minutes. Taste and season with a little salt and pepper.
2. Whisk the egg yolks with the flour, then stir in the chives and season with salt and pepper. Whisk the whites until firm and fold them into the yolks.
3. Heat the oil in a small skillet until it is hot but not smoking. Scoop the egg mixture into the skillet, about ¼ cup at a time. You may only have room to make 2 puffs at once. Cook for about 40 seconds, then turn and cook the second side. The puffs should look like Bismarck donuts. Set them aside on a plate until all the egg mixture is cooked.
4. When you are ready to serve, put the egg puffs in the bubbling sauce and cook until they are just heated though, about a minute or two. Serve with additional chives scattered over the eggs.

Recipe credit: Deborah Madison, as presented at the 2009 Beyond Extra Virgin Conference

PAN CON CHOCOLATE

Yield: 4 to 6 portions

Ingredients	Amounts
Dark chocolate, 64%, coarsely chopped	8 oz.
Heavy whipping cream	2/3 cup
Powdered cane sugar	1/3 cup
Extra-virgin olive oil, delicate	3 Tbsp.
Crusty bread slices	4 ea.
Orange olive oil, for drizzling	2 Tbsp.
Fleur de sel	to taste

Method

1. Put the chocolate in a clear 1-quart vessel designed for use with an immersion blender.
2. Put the cream and sugar in a small saucepan and bring to a boil over medium heat, whisking to dissolve the sugar.
3. Immediately pour the hot cream over the chocolate. Let it sit for 1 minute. Blend the two together with an immersion blender using a stirring motion, going to the bottom of the vessel, until the ganache becomes less shiny and thickens to a pudding-like consistency, 1 to 2 minutes.
4. Add the olive oil in a steady stream, blending constantly. Pour the ganache into a bowl and let it cool to room temperature. Cover the bowl with plastic wrap without touching the ganache. Keep the ganache in a cool room until it sets, preferably overnight.
5. To serve, toast the bread slices and put them on plates. Scoop balls of ganache and put them next to the toasts. Drizzle both the chocolate and the toast with orange olive oil and sprinkle with fleur de sel.

Note: The ganache will keep in the refrigerator for at least a week. Bring it to room temperature before serving.

Recipe credit: Fran Gage, as presented at the 2009 Beyond Extra Virgin Conference

WALNUT-ROSEMARY BISCOTTI

Yield: 35 cookies

Ingredients	Amounts
Unbleached all purpose flour	2¼ cups
Baking powder	1 tsp.
Fine sea salt	1 tsp.
Granulated cane sugar	¾ cup
Egg, extra large	1 ea.
Buttermilk	½ cup
Extra virgin olive oil, robust	¼ cup
Walnuts, lightly toasted, roughly chopped	¾ cup
Rosemary, fresh, chopped	1 Tbsp.

Method

1. Preheat the oven to 350°F with the rack positioned in the middle. Line the bottom of a baking pan with parchment paper.
2. Sift the flour, baking powder, salt, and sugar together into a medium sized bowl. Set aside.
3. In a small bowl, whisk the egg, buttermilk, and extra virgin olive oil together.
4. Stir the wet ingredients into the dry ingredients with a large spoon until a shaggy mass forms.
5. Stir the walnuts and rosemary into the rough dough until evenly distributed.
6. Turn the dough out onto a lightly floured work surface. Knead it a few times to incorporate crumbs and make it smooth. Divide the dough in half. Roll each half into a log about 1¾ inches in diameter and 10 inches long.
7. Transfer the logs to the prepared baking pan. Lightly pat the top of the logs with your hand.
8. Bake, rotating the pan 180° halfway through the cooking time, until the tops are lightly browned and a skewer inserted into the center of the logs comes out clean, 20 to 25 minutes.
9. Let the logs cool on a wire rack.
10. Line the bottoms of two baking pans with parchment paper; you can reuse the parchment from the first baking. If you have turned off the oven, preheat once again to 350°F and position a second rack.
11. Using a sharp knife, cut each log on the diagonal into ½-inch slices. Place the slices cut side up on the baking pans.
12. Bake, rotating the pan 180° halfway through the cooking time, until the tops are lightly browned and a skewer inserted into the center of the logs comes out clean, 10 to 15 minutes.
13. Let the cookies cool completely on wire racks. Store in an airtight container for up to 1 week.

Recipe credit: Fran Gage, as presented at the 2009 Beyond Extra Virgin Conference

LIGURIAN OCTOPUS SALAD

INSALATA DI PIOVRA

Yield: 6 portions

Ingredients	Amounts
Octopus, whole, large (2½ lb. ea.)	5 lb.
Celery ribs, cut in 1" pieces	2 ea.
Onion, quartered	1 ea.
Lemons, cut in half	2 ea.
Parsley sprigs	4 ea.
White wine	1 cup
White wine vinegar	¼ cup
Salt	1 tsp.
Fingerling potatoes	2 lb.
Extra virgin olive oil	1 cup
Lemon, juice of	½ ea.
Red wine vinegar	1 tsp.
Flat-leaf parsley	2 Tbsp.
Salt	to taste
Black pepper	to taste

Method

1. Place the celery, onion, lemon, parsley sprigs, wine, vinegar, and salt in a 6-quart stock pot, fill with water and bring to a boil.
2. Wash the octopus in cold running water and remove the beak using a paring knife, cutting a circle around the beak (the beak is located at the point where the tentacles meet in the center of the octopus).
3. Place the octopus in boiling water and cook covered until tender, approximately 30 minutes to an hour, depending on the size.
4. At the same time, boil the fingerling potatoes in a separate pot of salted water until tender. Peel the potatoes and slice them into ½-inch pieces.
5. Carefully remove the octopus from the water and cool slightly. Cut the octopus tentacles into the same ½-inch pieces as the potatoes. Gently mix the octopus, potatoes, chopped parsley, extra virgin olive oil, lemon juice, vinegar, salt, and black pepper. Serve warm or at room temperature.

Recipe credit: Paul Bartolotta, as presented at the 2009 Beyond Extra Virgin Conference

GRILLED AMBERJACK WITH WILTED RADICCHIO AND ANCHOVY SAUCE

RICCIOLA CON RADICCHIO E SALSA D'ACCUIGHE

Ingredients	Amounts
<i>Anchovy sauce</i>	
Anchovies packed in oil, drained and rinsed	½ cup
Garlic cloves	6 ea.
Oregano	2 Tbsp.
Thyme	2 Tbsp.
Parsley, coarsely chopped	2 Tbsp.
Black pepper, freshly ground	
Extra virgin olive oil	2 cups
Red wine vinegar	1 tsp.
Amberjack fillets, 2" x 1" x ½" thick	12 ea.
Radicchio di chioggia, cut into 12 thin wedges	1 ea.
Extra virgin olive oil	2 Tbsp.
Sea salt and pepper, freshly ground	

Method

1. *For the anchovy sauce:* In a mortar, create a paste with the garlic, oregano, thyme, parsley, and black pepper. Add the olive oil until you reach a creamy consistency. Finish with the red wine vinegar. This process can also be done in a food processor.
2. Season the cut wedges of radicchio with salt and pepper. Grill, sauté, or bake the radicchio in an oven until cooked.
3. Season the amberjack with salt and pepper. Grill or sauté the fish to caramelize the exterior of the fish without overcooking the inside. Arrange the radicchio on serving plates while the radicchio is still hot. Place the amberjack fillets on the radicchio and drizzle with the anchovy sauce.

Recipe credit: Paul Bartolotta, as presented at the 2009 Beyond Extra Virgin Conference

WARM SHRIMP AND WHITE BEAN SALAD WITH TOMATO AND BASIL *MAZZANCOLLE E CANNELLINI*

Yield: 6 portions

Ingredients	Amounts
Extra virgin olive oil	1 cup
Cherry tomatoes (pomini), quartered	2 pt.
Basil leaves, coarsely chopped	18 ea.
Sea salt and pepper, freshly ground	
Caramote prawns (Mazzancolle) or shrimp	18 ea.
Cannellini beans, cooked	3 cups

Method

1. In a large mixing bowl, place the tomatoes, basil, extra virgin olive oil, sea salt, and black pepper. Stir vigorously to create a creamy tomato basil sauce. Set aside.
2. In a large pot of salted warm water, warm the cannellini beans in a strainer. When warm, strain and add to the tomato mixture. Bring the same pot of salted water to a boil and cook the shrimp.
3. When the shrimp are cooked, mix them with the tomatoes and beans. Adjust the seasoning to taste with salt and pepper. Serve hot or at room temperature.

Recipe credit: Paul Bartolotta, as presented at the 2009 Beyond Extra Virgin Conference

TOMATO JELLY

Yield: 6 portions

Ingredients	Amounts
Fresh tomato juice, from very ripe tomatoes	350 ml
Chicken stock, strong	150 ml
Gelatin leaves, soaked	10 g
Salt	to taste
Black pepper	to taste

Method

1. In a small casserole, heat the chicken stock and dissolve the gelatin leaves in the stock.
2. Add the tomato juice and adjust the seasoning. Transfer the tomato jelly to an ice bath and mix occasionally with a spatula until the mixture begins to set. Transfer into 6 martini glasses.

Recipe credit: Christoforos Peskias, as presented at the 2009 Beyond Extra Virgin Conference

POTATO AND OLIVE OIL SALAD

Ingredients	Amounts
Sea salt	as needed
Potatoes, baking variety, washed	1 kg
Extra virgin olive oil	250-350 ml
Chives	¼ bu.
Parsley	¼ bu.
White pepper, freshly ground	to taste

Method

1. Wash and dry the potatoes. Cover the bottom of a deep baking tray with a lot of sea salt. Rest the potatoes on the salt, allowing them to be slightly submerged in the salt. Bake at 180°C for about 1 hour and 15 minutes, or until the potatoes are cooked through.
2. While the potatoes are quite warm but not hot, peel the potatoes and break them up with a fork, mashing a bit. Add the olive oil while mixing the potatoes with a fork.
3. Add sea salt and finely chopped herbs to taste. Grind fresh pepper over the salad and serve.

Recipe credit: Christoforos Peskias, as presented at the 2009 Beyond Extra Virgin Conference

LUNCH

Grilled Amberjack with Wilted Radicchio and Anchovy Sauce

Patatas Brava

Tomato Jelly with Olive Oil Couscous

Chickpea and Tria Pasta

Salad of Beans, Olives, Tomatoes, Peppers, and Fried Cheese

Pan con Chocolate

Olive Oil Orange Chiffon Cake with Strawberries

*Presented by Alfa Laval, Apulia Rural Development Policy,
California Olive Oil Council, Hellenic Foreign Trade Board,
Olive Oils from Spain, Peralisi, and TRE-E*

OLIVE OIL ORANGE CHIFFON CAKE

Yield: 10 to 12 portions

Ingredients	Amounts
Cake flour, sifted	2½ cups
Baking powder	2 tsp.
Salt, fine	½ tsp.
Eggs, large, room temperature, separated	6 ea.
Cream of tartar	¼ tsp.
White sugar, organic, divided	1 cup
Vanilla	1 tsp.
Orange flower water	2 tsp.
Tangerines or oranges, finely grated 2 zest of (reserve the juice and combine with water to equal 1 cup)	ea.
Extra virgin olive oil (one pressed with lemon would be especially good)	½ cup
Confectioners' sugar	as needed

Method

1. Preheat the oven to 350°F. Butter an angel food cake pan and dust with granulated sugar.
2. Sift the cake flour after measuring it. Add the baking powder and salt and sift again. Set aside.
3. Using a whisk attachment of a standing mixer, beat the whites until just foamy, then add the cream of tartar. Whisk until they begin to form peaks, then gradually add 1/3 cup of the sugar and continue whisking until firm peaks form. Avoid getting them too stiff; softer whites will fold more easily. Scrape the whites into a large bowl.
4. Using the same mixing bowl (no need to rinse) beat the egg yolks with the remaining sugar on high speed until thick and light colored, about 4 to 5 minutes. Lower the speed and add the zest, vanilla, and orange flower water. Slowly add the olive oil.
5. Gradually pour in the juice and water mixture; sprinkle the flour over by spoonfuls until all has been added. Remove the bowl from the mixer stand and reach thoroughly around the bottom of the mixing bowl to ensure all the dry ingredients are mixed in.
6. Pour the batter over the egg whites and fold together, using about 8 strokes. Pour the batter into the pan and bake until high, golden, and pulling away from the sides of the pan, about 45 to 50 minutes.
7. When done, don't invert the cake. Leave it upright to cool. To speed things up, you can lift the cake out of the pan but leave it attached to the bottom. When cool, use a knife to separate the cake from the pan if necessary. Invert the cake onto a platter and dust with powdered sugar.

Recipe credit: Deborah Madison, as presented at the 2009 Beyond Extra Virgin Conference

AFTERNOON PRESENTATION

YELLOW SPLIT PEA PURÉE

Yield: 4 portions

Ingredients	Amounts
Extra virgin olive oil	¾ cup
Red onion, medium, finely chopped	1 ea.
Yellow split peas, rinsed and drained	1 cup
Water	5-7 cups
Black pepper, freshly grated	to taste
Salt	to taste
Oregano	1 tsp.
Red wine vinegar	2-3 Tbsp.
Onions, coarsely chopped	1-2 ea.

Method

1. Heat ¼ cup of the olive oil in a large pot. Add the chopped red onion and cook it until it's soft, about 6 to 8 minutes. Add the yellow split peas and toss them to coat with the olive oil. Stir for 1 to 2 minutes. Add enough water to cover the split peas by 2 inches. Cover and bring to a boil over medium heat. Reduce the heat, uncover, and cook them over very low heat, stirring occasionally to keep them from sticking, for 1½ to 2 hours, until the split peas are completely disintegrated. During the course of cooking, add water.
2. When the split peas have reached the consistency loose mashed potatoes, remove from the heat, and add salt, pepper, oregano, and vinegar to taste. Cover with a cloth and let it sit for 1 to 2 hours to cool and solidify. Spread them on a plate or platter, sprinkle with raw onions, and drizzle generously with olive oil.

Note: You can purée the split peas with olive oil using a food processor or immersion blender for an extra smooth final texture.

Recipe credit: Diane Kochilas for the 2009 Beyond Extra Virgin Conference.

AFTERNOON BREAK

LEMON AND OLIVE OIL SORBET

Yield: 1½ quarts

Ingredients	Amounts
Water	1¾ cups
Sugar	1½ cups
Lemon juice	1¾ cups
Extra virgin olive oil	1¼ cups
Egg white, large	1 ea.
Lemon zest, grated	1 tsp.

Method

1. Heat the water and the sugar together until boiling. Remove from the heat and allow the resulting syrup to cool.
2. Add all the remaining ingredients to the syrup from step one and whisk together to combine. Place the mixture into an ice-cream freezer and churn according to the manufacturer's instructions.

CLOSING RECEPTION

Crostini with White Beans, Seafood, Garlic, and Wild Fennel

Blanquit

Fried Zucchini Blossoms Stuffed with Feta and Mint

Shots of Pan con Tomate y Jamon

Presented by Firenze Convention Bureau

CROSTINI WITH WHITE BEANS, SEAFOOD, GARLIC, AND WILD FENNEL

Yield: 50 portions

Ingredients	Amounts
Tuscan-Style Beans (recipe follows)	
Extra virgin olive oil	¼ cup
Salt and pepper	to taste
Extra virgin olive oil	1/3 cup
Garlic heads, peeled	2 ea.
Calamari	2 lb.
Shrimp	2 lb.
Fennel seed, wild, ground	1 Tbsp.
Garlic, minced	2 Tbsp.
Extra virgin olive oil	1/3 cup
Lemon, zest of	1 ea.
Pepper flakes	½ tsp.
Baguettes, ¼" slices	2 ea.
Tomato concassé	2 cups
Parsley, chopped	¼ cup
Lemon, juice of	1 ea.

Method

1. *For the bean purée:* Coarsely mash the beans and add ¼ cup olive oil and cuisson enough to make a well seasoned mash with a rich and yielding texture. It should not be too thin or runny.
2. Clean the calamari and cut the bodies into rings about ¾" thick. Leave the legs whole or cut in half if they are larger than a mouthful. Shell and devein the shrimp and cut them in half lengthwise from top to bottom. Marinate shrimp and calamari with wild fennel, garlic, olive oil, lemon zest and pepper flakes for ½ hour at room temperature.
3. Preheat the oven to 400°F. Brush the sliced baguette with olive oil and toast in the preheated oven until golden and crisp. Rub each crostini lightly with a clove of garlic.
4. Heat a sauté pan and when hot add the seafood and sauté until the seafood curls and turns opaque (this should be done in batches as service dictates). Toss the tomato concassé and parsley with the seafood and season with salt and lemon juice as needed.
5. *To finish the crostini:* Spread the toasted bread with the bean purée and top with warm seafood. Serve while still crisp and warm.

TUSCAN-STYLE BEANS WITH OLIVE OIL, GARLIC, AND SAGE

Yield: 8 portions

Ingredients	Amounts
Dried white cannellini beans	1 lb.
Extra virgin olive oil	1/3 cup
Fresh sage or fresh rosemary	2-3 Tbsp. 6" branch
Bay leaves	2 ea.
Red pepper flakes	1/2 tsp.
Salt	1 tsp.
Pepper, cracked black	to taste

Method

1. Sort and wash the beans of any debris and dust and then soak them overnight under refrigeration in 3 times the volume of water as beans.
2. Discard any beans that float or which appear wrinkled and misshapen. Drain the soaking water and reserve. Place the beans in a 3-quart pot and cover with only enough of the soaking water to cover the beans. Bring the beans to a boil and skim the pot of any foam that rises with the boil.
3. Reduce the heat to the barest simmer, add the remaining ingredients, and cover the pot with a tight fitting lid. It is possible, with a low fire, that the beans will take 2 to 2½ hours to cook. Check the water level on the beans every 20 minutes and add more water as needed to keep the beans covered. As the beans approach tenderness, give them ever less liquid – the ideal would be a finished pot of moist, tender beans without excessive cooking liquid.
4. Once the beans are tender, adjust the seasoning and serve them with a drizzle of olive oil, some chopped parsley and a squeeze of lemon juice. If you intend to store the beans for later, keep them in their cooking liquid, cover, and refrigerate for up to 4 days.

Note: When evaluating your beans for doneness, mash a single bean between your fingers. When cooked properly the pulp should be velvety without any white chalkiness in evidence.

You could also add these beans to a pasta dish, a soup, or almost any dish where you want the full flavor and melting tenderness of some really well cooked beans. The cooking liquid is every bit as delicious as the beans themselves. Don't waste it.

TUNA AND MECHOUIA SALAD ON BREAD ROUNDS

BLANQUIT

Yield: 50 pieces

Ingredients	Amounts
Baguette, sliced ½" thick	2 ea.
Tomatoes, roasted	3 ea.
Onion, roasted in the skin, then peeled	1½ ea.
Garlic, roasted	1 hd.
Green peppers, roasted, peeled, seeded, diced ¼"	1 cup
Red peppers, roasted, peeled, seeded, diced ¼"	1½ cups
Yellow peppers, roasted, peeled, seeded, diced ¼"	1 cup
Poblano pepper, roasted, peeled, seeded, diced ¼"	½ cup
Jalapeño pepper, roasted, peeled, seeded, diced ¼"	2 Tbsp.
Lemon juice	2½ Tbsp.
White wine vinegar	3 Tbsp.
Cumin seeds, toasted and ground	2½ tsp.
Coriander seeds, toasted and ground	1½ tsp.
Harissa	2 Tbsp.
Gruyère cheese, diced ¼"	8 oz.
Tuna, packed in oil, 7 oz. cans, drained	1 ea.
Green olives, rough chopped	6 Tbsp.
Black olives, rough chopped	6 Tbsp.
Capers, rinsed	8 Tbsp.
Extra virgin olive oil	6 Tbsp.
Salt	to taste
Fresh black pepper, ground	to taste
<i>Dipping sauce</i>	
White wine vinegar	1½ Tbsp.
Harissa	4 Tbsp.
Water	½ cup
Extra virgin olive oil	3 Tbsp.
Salt	to taste
Fresh black pepper, ground	to taste

Method

1. Combine the harissa, olive oil, white wine vinegar and water. Mix well. Season with salt and pepper to taste. Set aside.

2. Combine the roasted tomatoes, roasted onions, and roasted garlic in a food processor. Pulse until roughly chopped, not puréed. Drain well.
3. Combine all of the roasted peppers, roasted tomato/onion mix, tuna, olives, capers, cheese, harissa, cumin and coriander. Season with lemon juice, white wine vinegar, olive oil, salt and pepper to taste.
4. *To serve:* Dip the baguette into the harissa dipping sauce and on one side only. Just enough to coat.
5. Place 1 heaping tablespoon of the salad on top of the harissa dipped side of the baguette.

Method for roasting the peppers, onions, tomatoes

1. Roast the red, green, yellow, and pasilla peppers over an open flame until blackened all over. Place in a bowl, cover tightly with plastic. Let sit for 5 to 10 minutes. Peel the peppers, being sure not to rinse them with water. Remove the seeds and core. Chop the peppers into ¼ inch dice.
2. Roast the jalapeño pepper over a medium heat until soft. Remove stem and seeds, fine dice.
3. Roast the whole onion – skin on, heads of garlic, and tomatoes over an open flame until soft all the way through. Remove from heat and cool. When cool enough to handle, peel and roughly chop in the food processor.

SHOT OF PAN CON TOMATE Y JAMON

Ingredients	Amounts
Tomatoes (for 2.5-4L of infusion)	5 kg
Bread crust	
Salt	
Extra virgin olive oil	
Jamón	10 g

Method

1. Using a blender, process the tomatoes in batches of 2 kilograms or smaller. Season lightly to let it sweat; put in a sieve for one day, pressing it from time to time to obtain the juices. The result must be a yellowish transparent water with reddish dregs. Freeze the infusion and set aside.
2. Bake the bread crust and break it into several small pieces.
3. Cut the jamón into very thin slices.
4. To plate, put the tomato juice in a shot glass, add a splash of olive oil, and then put the bread crust over it. Next to the shot, add a thin slice of jamón.

Recipe Credit: Jordi Vilá, as presented at the 2008 World of Flavors Conference

RECIPE INDEX

A

- Almond Cake with Olive Oil.....37
- Almond Gazpacho with Grapes
 - Ajo Blanco con Uvas5
- Asparagus with Parmigiano-Reggiano
 - Asparagi con Parmigiano-Reggiano10

C

- Caprino-Style Fava Beans and Wild Sivoni
 - Chicory Greens with Acquaviva Red Onions and Chickpea and Orzo Flour with Extra Virgin Olive Oil.....35
- Chickpeas and Tria Pasta
 - Ceci e Tria47
- Cottage Cheese with Arugula, Tomato, and Extra Virgin Olive Oil.....20
- Country Bread22
- Crostini with White Beans, Seafood, Garlic, and Wild Fennel66

D

- Dukkah39

E

- Egg Puffs in Peppers and Tomatoes
 - Tortas de Huevos51
- Emulsified Olive Oil Sauce34

F

- Fried Zucchini Blossoms Stuffed with Feta and Mint
 - Kolokithanthi Gemisti, Tiganiti.....6

G

- Garlic Caramel Sauce32
- Gorgonzola and Walnut Pizza29

- Grilled Amberjack with Wilted Radicchio and Anchovy Sauce
 - Ricciola con Radicchio e Salsa d'Accuighe 55
- Grilled Vegetables with Romesco Sauce..... 30

L

- Lemon Almond Olive Oil Muffins with Blueberries 25
- Lemon and Olive Oil Sorbet..... 64
- Ligurian Octopus Salad
 - Insalata di Piovra 54

M

- Marinated Bell Peppers
 - Peperoni Marinati 9

N

- New World-Old World Meeting of Beans, Chickpeas, Wild Greens, and Olive Oil 50
- Niçoise Salad Sandwich 36

O

- Olive Oil Breakfast Buns
 - Torta de Aceite..... 21
- Olive Oil Orange Chiffon Cake..... 60
- Orecchiette with Turnip Greens..... 12

P

- Pan con Chocolate 52
- Patatas Brava 45
- Pizza Dough..... 28
- Pizza Margherita..... 27
- Potato and Olive Oil Salad 58
- Pounded Wheat Pilaf 33

R

Roasted Eggplant, Peppers, Onion, and Tomatoes, Catalan-Style	
Escalivada Catalana	19
Roman-Style Artichokes	
Carcofi all Romana	8
Romesco Sauce.....	31

S

Salad of Beans, Olives, Tomatoes, Peppers, and Fried Cheese	48
Savory Barley and Wheat Biscuits	
Paximadia	15
Shot of Pan con Tomate y Jamon	70
Shrimp with Gazpacho Vinaigrette	11
Smoked Trout with Citrus Supremes, Mâche, Olive Oil, and Endive	13
Spanish Potato and Egg Tapas	
Tortilla Española.....	43

T

Thyme and Sesame Blend	
Zatar	40
Tomato Jelly	57
Tuna and Mechouia Salad on Bread Rounds	
Blanquit.....	68
Tuscan-Style Beans with Olive Oil, Garlic, and Sage	67

W

Walnut-Rosemary Biscotti.....	53
Warm Shrimp and White Bean Salad with Tomato and Basil	
Mazzancolle e Cannellini.....	56

X

Xinomyzithra Cheesecake with Paximadia and Pine Nut Crust.....	14
---	----

Y

Yellow Split Pea Purée	62
------------------------------	----

Karen Forni, MA
Editor and Designer

File Name: Beyond Extra Virgin 2009

Copyright © 2009
The Culinary Institute of America
All Rights Reserved

This manual is published and copyrighted by The Culinary Institute of America.
Copying, duplicating, selling or otherwise distributing this product is hereby expressly
forbidden except by prior written consent of The Culinary Institute of America.