

IS IT TIME TO STIR UP YOUR **CATERING?**

Did you know the last Sunday before Advent is known as Stir-Up Sunday?

At Olive we like to stir things up by approaching food in a different way.

These are some of the recipes taken from our recent Christmas workshop. We take pride in providing a variety of high quality, tailored workplace catering solutions with a particular focus on fresh food.

We are a vibrant company with an enthusiasm and passion for our business that sets us apart from our competitors.





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MINCE PIE

BAKLAVA

RECIPE

INGREDIENTS

50g MELTED BUTTER
1 x 270g FILO PASTRY
200g GROUND ALMONDS
200g MINCEMEAT
50g CHOPPED WALNUTS
50g CHOPPED HAZELNUTS
1 TEASPOON GROUND CINNAMON
JUICE AND ZEST OF 1 ORANGE
40g CASTER SUGAR
1 TABLESPOON RUNNY HONEY

METHOD

- PRE-HEAT THE OVEN TO 180 DEGREES CENTIGRADE, GAS MARK 4
- GREASE A 20CM BY 30CM TIN WITH A LITTLE OF THE BUTTER
- PRESS IN A SHEET OF FILO PASTRY, LEAVING THE EXCESS OVER HANGING
- BRUSH WITH MORE MELTED BUTTER
- ADD A SECOND SHEET OF PASTRY, CROSSING THE PASTRY IN THE OTHER DIRECTION
- BRUSH AGAIN WITH BUTTER
- REPEAT AGAIN WITH THREE MORE SHEETS OF PASTRY, CRISS-CROSSING THE DIRECTION EACH TIME
- MIX TOGETHER THE GROUND ALMONDS, HAZELNUTS, WALNUTS, CINNAMON, MINCEMEAT, ORANGE ZEST AND SUGAR
- ADD THE MIXTURE TO THE TIN AND FLATTEN IT EVENLY TO FIRM UP
- FOLD OVER THE OVER LAPPING PASTRY BACK OVER THE FILLING
- BRUSH WITH BUTTER AND TOP WITH THE FINAL TWO SHEETS OF FILO, BRUSHING BUTTER BETWEEN LAYERS AND FOLDS
- BRUSH THE TOP WITH MELTED BUTTER AND, WITH A SHARP KNIFE, SCORE THE TOP PASTRY LAYERS INTO PORTION SIZES
- BAKE IN THE OVEN FOR 25-30 MINUTES UNTIL GOLDEN BROWN
- WHEN THE BAKLAVA COMES OUT OF THE OVEN, MIX TOGETHER THE HONEY AND ORANGE JUICE AND BRUSH ALL OVER THE TOP
- ALLOW TO COOL BEFORE CUTTING INTO PORTIONS

FARRO SALAD

WITH POMEGRANATE, PUMPKIN,
CRISPY KALE AND CRANBERRY
CHICKPEAS



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RECIPE

INGREDIENTS

400g FARRO
2 YELLOW COURGETTES
1 GREEN COURGETTE
1 RED ONION
1 RED PEPPER
SMALL PUMPKIN OR 1 MEDIUM BUTTERNUT SQUASH
2 POMEGRANATE, DE-SEEDED
200g KALE
400g CHICKPEAS
2 TBSP CRANBERRY SAUCE
OLIVE OIL
GOOD HANDFUL MIXED HERBS
SEASONING

METHOD

- PRE HEAT THE OVEN TO 200C/GAS MARK 6
- DRAIN THE CHICKPEAS AND RINSE WITH COLD WATER
- CHOP THE PUMPKIN INTO 2CM CHUNKS, DRIZZLE WITH OLIVE OIL & ROAST IN THE OVEN UNTIL TENDER
- SOAK THE FARRO IN BOILING WATER FOR 30 MINUTES OR UNTIL TENDER
- RINSE AND ROUGHLY CHOP THE PICKED KALE, PLACE ON A BAKING TRAY AND DRIZZLE WITH OLIVE OIL, ROAST FOR 10 TO 12 MINUTES UNTIL THE KALE IS CRISPY
- WHILE THE FARRO IS SOAKING, WITH A SPEED PEELER SHAVE THE COURGETTE AVOIDING THE SPONGY CENTRE AND SET TO ONE SIDE
- IN A BOWL DICE UP THE RED ONION, RED PEPPER AND FRESH HERB AND SET TO ONE SIDE
- MIX THE CHICKPEAS WITH THE CRANBERRY SAUCE AND COOK IN A FRYING PAN UNTIL THE CRANBERRY SAUCE IS STICKING TO THE CHICKPEAS, SET ASIDE
- ASSEMBLE THE SALAD BY MIXING THE FARRO, COURGETTES, ONION MIX & POMEGRANATE SEEDS IN A BOWL, TOP WITH THE CHICKPEAS, CRISPY KALE & ROASTED PUMPKIN
- THIS RECIPE WILL WORK WELL WITH TURKEY, ROASTED SALMON OR FALAFEL. YOU COULD ALSO USE DIFFERENT GRAINS I.E BULGAR WHEAT, PEARL BARLEY OR FREEKAH



**PANCETTA & CHESTNUT
STUFFING**

RECIPE

INGREDIENTS

250g CHOPPED ONION
50g BUTTER
125g CHOPPED CHESTNUTS
12 - 14 SLICES OF PANCETTA
4 SLICES OF FINELY CHOPPED BACON
125g FRESH WHITE BREADCRUMBS
2 CLOVES CRUSHED GARLIC
400g SAUSAGE MEAT
20g CHOPPED PARSLEY
1 TBSP CHOPPED THYME
1 SMALL LEEK, FINELY CHOPPED
1 CELERY STICK, FINELY CHOPPED
1 EGG

METHOD

- FRY THE ONIONS, CELERY, LEEK AND CHOPPED BACON IN THE BUTTER UNTIL SOFTENED.
- ADD THE GARLIC AND THYME, ALLOW TO COOL, STIR IN THE SAUSAGE MEAT, PARSLEY, CHESTNUTS, BREADCRUMBS AND EGG.
- SEASON TO TASTE AND MIX WELL.
- LINE A BUTTERED LOAF TIN WITH PANCETTA, FILL WITH THE STUFFING, AND COVER WITH FOIL
- BAKE AT GAS MARK 5 FOR AROUND 45 MINUTES UNTIL COOKED THROUGH

Olive Catering Services is a leading independent contract catering company.

At Olive, the whole team embraces our mission statement:

TO BE THE INDEPENDENT WORKPLACE CATERER OF CHOICE

Our formula to achieve this is simple: we serve fantastic food by friendly, polite people whilst managing our business with a sharp focus on efficiency.

So why not stir up your catering in 2019?

**Call us today on 01827 715904 or email Damon:
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Find out more at www.olive-catering.com

