

FRIED OLIVES



These represent a dish of the Macerata tradition often consumed both during peasant holidays and on important celebration days such as weddings etc. Large green olives are pitted and then stuffed with a mixed meats. They are then breaded with eggs, flour and breadcrumbs. All the work is done exclusively by hand.

Characteristics

These can be served both as a complete second course (contains meat, carbohydrates in low quantities, milk and egg proteins) but also as a delicious appetiser/buffet. The meat used to fill the olives is selected directly by us from local farms.

Period of production

This product is in production all year round.

Sizes

This product is available in 300g and 1000g packets.



Ingredients

Pitted olives (40%), Filled with meat [Beef, Mortadella, Cooked ham, Parmesan, Fresh class A eggs, Flavourings], Bread crumbs, Fresh cat A eggs, Soft wheat flour.



List of allergens

Milk, Eggs, Wheat.



Preservation

This product should be stored in the fridge and consumed ideally before the expiry date. Or freeze for up to 3 months.



Advised servings

We recommend 6 pieces (approximately 100g) per portion. Fry in boiling oil for a few minutes until golden brown. They can also be cooked in the oven at high temperatures as the cream is already cooked and you just need to brown the breadcrumb crust.