



MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

OLIVE LOAF

RECIPE 34/98

What you will need:

250gms (1 ½ cups) flour

1 sachet yeast

4 eggs

1/3 cup **Morgenster NU Sauvignon Blanc 2014**

150gms (1/2 cup) grated White Cheddar Cheese

1/3 cup **Morgenster Extra Virgin Olive Oil**

50gms **Morgenster Green Olive Paste**

50gms **Morgenster Black Olive Paste**

200gms Ham

How to prepare:

Mix together flour, yeast and eggs.

Stir in the wine and oil.

Dice the ham and add together with the olive pastes, to the mixture along with the grated Gruyere cheese.

Bake for 45 minutes at 200C in a buttered, floured cake tin.



MORGENSTER
EXTRA VIRGIN OLIVE OIL
AWARDED 98%