



MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

CRISPY LEMON-FRIED OLIVES

RECIPE 60/98

What you will need:

125gm Cake flour

1 Lemon finely grated (zest)

2 Large eggs

Morgenster Lemon Enhanced Extra Virgin Olive Oil

½ Cup of bread crumbs

20 Nocellara Green Olives

How to prepare:

Whisk the flour and lemon zest together in a bowl.

Crack the eggs and whisk in a second bowl.

Place the breadcrumbs in a third bowl.

Dredge the olives in the flour, then dip into the egg mixture and coat with breadcrumbs.

Heat the **Lemon Enhanced Extra Virgin Olive Oil** in a pan.

Fry the olives for 2-3 minutes until golden brown.

Skewer the fried olives on toothpicks and serve with a salad of your choice.

**FLOS
OLEI
2014**

MORGENSTER
EXTRA VIRGIN OLIVE OIL
AWARDED 98%
1 OF 11 WORLDWIDE