

Stuffed Olives
(Olive Farcite all'Ascolana)

INGREDIENTS:

Servings: 2 people

Small sliced celery stick	1/2
Small sliced carrot	1/4
Small sliced onion	1/4
Small sliced garlic clove	1/2
Lean beef (large cubes)	2 oz
Lean pork (large cubes)	1 oz
Lean veal (large cubes)	1 oz
Diced cooked ham	1 oz
Dry white wine	3 tsp
Olive oil	1 tsp
Large green Ascoli olives or other large variety	20
Crushed red pepper	pinch
Ground nutmeg	pinch
Grated Parmesan cheese	2 tsp
Slice of soft white bread (crusts removed)	1
Egg	1
Milk	for soaking
Fine dry breadcrumbs	for dredging
White flour	for dredging
Oil	for frying

Servings: 4 people

Sliced celery stick	1/2
Small sliced carrot	1/4
Small sliced onion	1/4
Sliced garlic clove	1/2
Lean beef (large cubes)	4 oz
Lean pork (large cubes)	1 oz
Lean veal (large cubes)	1 oz
Diced cooked ham	1 oz
Dry white wine	2 tbs
Olive oil	1 tsp
Large green Ascoli olives or other large variety	40
Crushed red pepper	pinch
Ground nutmeg	pinch
Grated Parmesan cheese	1 tbs
Slice of soft white bread (crusts removed)	1
Eggs	2
Milk	for soaking
Fine dry breadcrumbs	for dredging
White flour	for dredging
Oil	for frying

Servings: 6 people

Small sliced celery stick	1
Small sliced carrot	1/2
Small sliced onion	1/4
Sliced garlic clove	3/4
Lean beef (large cubes)	6 oz
Lean pork (large cubes)	1 oz
Lean veal (large cubes)	1 oz
Diced cooked ham	1 oz
Dry white wine	3 tbs

Olive oil	2 tsp
Large green Ascoli olives or other large variety	60
Crushed red pepper	pinch
Ground nutmeg	pinch
Grated Parmesan cheese	2 tbs
Slices of soft white bread (crusts removed)	2
Eggs	3
Milk	for soaking
Fine dry breadcrumbs	for dredging
White flour	for dredging
Oil	for frying

Servings: 8 people

Sliced celery stick	1
Small sliced carrot	1/2
Small sliced onion	1/4
Sliced garlic clove	1
Lean beef (large cubes)	7 oz
Lean pork (large cubes)	2 oz
Lean veal (large cubes)	1 oz
Diced cooked ham	1 oz
Dry white wine	3 tbs
Olive oil	2 tsp
Large green Ascoli olives or other large variety	80
Crushed red pepper	pinch
Ground nutmeg	pinch
Grated Parmesan cheese	3 tbs
Slices of soft white bread (crusts removed)	2
Eggs	4
Milk	for soaking
Fine dry breadcrumbs	for dredging
White flour	for dredging
Oil	for frying

Servings: 10 people

Sliced celery stick	1
Small sliced carrot	1/2
Small sliced onion	1/4
Sliced garlic clove	1
Lean beef (large cubes)	9 oz
Lean pork (large cubes)	2 oz
Lean veal (large cubes)	2 oz
Diced cooked ham	2 oz
Dry white wine	1/4 cup
Olive oil	2 tsp
Large green Ascoli olives or other large variety	100
Crushed red pepper	pinch
Ground nutmeg	pinch
Grated Parmesan cheese	3 tbs
Slices of soft white bread (crusts removed)	2
Eggs	4
Milk	for soaking
Fine dry breadcrumbs	for dredging
White flour	for dredging
Oil	for frying

Servings: 12 people

Sliced celery sticks	1 1/2
Small sliced carrot	1
Small sliced onion	1/2
Sliced garlic cloves	1 1/2
Lean beef (large cubes)	11 oz
Lean pork (large cubes)	3 oz
Lean veal (large cubes)	2 oz
Diced cooked ham	2 oz
Dry white wine	1/2 cup
Olive oil	2 tsp
Large green Ascoli olives or other large variety	120
Crushed red pepper	pinch
Ground nutmeg	pinch
Grated Parmesan cheese	4 tbs
Slices of soft white bread (crusts removed)	3
Eggs	5
Milk	for soaking
Fine dry breadcrumbs	for dredging
White flour	for dredging
Oil	for frying

TOOLS:

Chef's knife
Cutting board
Large skillet (preferably copper)
Wooden spatula
Bowls
Utility knife
Meat grinder
Slotted spoon
Paper towels

PREPARATION:

Place the celery, carrot, garlic, and onion in a skillet. Add the meat. Pour the olive oil over. Place the pan over high heat, stirring occasionally. Brown the meat on all sides. Add the red pepper. Remove from heat.

Place the soft bread in a bowl and cover it over with milk. Squeeze out the excess liquid from the bread. *Peel the flesh away from the olives.* The olives should keep their shape.

Prepare the stuffing:

Once the meat is browned all over, strain the liquid and reserve. Put the meat, milk-soaked bread, wine and vegetables through a meat grinder twice. Place the ground mixture in a bowl. Add the nutmeg and cheese and *mix well* with your fingers. Combine the ground meat with the pan liquid and 1 egg yolk for 2-4 servings, or 1 egg for 6-12 servings. The mixture should be firm enough to use as a stuffing.

Stuff the olives by wrapping the stuffing around the olives. Mix the remaining eggs in a bowl. Place the breadcrumbs in another bowl. Place the flour in a third bowl. Dredge the olives through the flour first, then the eggs, and then through the breadcrumbs. Heat oil 3/4 in deep in a skillet over medium heat. Add the olives, spacing them so that they are not too crowded, and fry until brown on all sides. Move the olives around with a slotted spoon. *Remove the olives* with a slotted spoon and transfer them to paper towels. Serve warm.

This recipe comes from the *Ristorante Davide*.

