

Olive all' Ascolana

Makes 40

Ingredients

40 large green olives, de pitted
125 g mild salami
250 g pork mince
1 tsp fennel seeds
2 tsp chopped parsley

1 cup flour
3 eggs
1 ½ cups bread crumbs
2 tblsp grated parmesan cheese
sea salt and white pepper

Method

In a bar blender, place the salami and pulse it until it becomes broken up. Then add in the pork mince and blend again until it comes together, transfer to a mixing bowl.

Meanwhile dry roast the fennel seeds in a fry pan until on a low heat for about 5 minutes. Grind afterwards in a mortar and pestle to a powder form. Add this to your pork mix along with the chopped parsley and parmesan. Season with a little salt and pepper. Stuff each olive with some of the pork mixture.

Make a crumbing station; place the flour in 1 bowl, then you breadcrumbs in another and whisk the eggs with a little milk. Pass the olive in the flour, then the egg mix and lastly in the breadcrumbs. Crumb well so that the olive is coated evenly in bread crumbs. Deep fry in some vegetable oil at 180 degrees until golden brown.

