



THE RECIPE IS SIMPLE

eCOOKBOOK



WITH RECIPES AND PHOTOGRAPHY BY

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WELCOME TO THE BERTOLLI eCOOKBOOK

Cooking and olive oil have always gone hand-in-hand for me. It has forever been the first ingredient I was asked to fetch from the pantry when cooking with my family, whether we were making sauces, sweets or savoury mains. As I began to grow up and cook myself, olive oil was still my first step. This was reiterated throughout university where I studied human nutrition and food science; olive oil provided benefits beyond flavour and this was (and still is!) backed by the gold-standard of evidence.

The flavour and colour of olive oil along with the fragrance and peppery tingle of each mouthful is synonymous to me with Italian cooking. The entire cuisine would be lost without olive oil! This is why some of the recipes in this eBook are based around those quintessential Italian flavours we all know and love. However, we also wanted to work towards showing you that there's so much more you can do with olive oil, the possibilities don't end with traditional recipes. I wanted to show you that you can bake with olive oil, use it as a dressing, fry with it and

even use it to form an incredibly delicious frosting! The ways to use it are endless! You can get creative with olive oil in ways that are far from its traditional uses thanks to the various flavour profiles of different varieties. There are gentle, subtle olive oils which are great for sweets and then there's the robust, bitey olive oils, which for me are just perfect through a fresh tomato pasta.

In this eBook you'll find the most gorgeous, light and fluffy lemon and ricotta pancakes which are heavenly on a Sunday morning for breakfast with lots of yoghurt cream; roasted red pepper spaghetti that's smoky, sweet and lively and will have you licking the plate clean; and a dark chocolate, olive oil and blackberry cake which is just so special and very difficult to stop at one slice!

So now that you have a glimpse of what's to come, I hope that you enjoy getting creative in the kitchen with these recipes and learning all the ways you can use olive oil in your cooking into the future!

HAPPY COOKING AND BUON APPETITO!

Melanie

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BREAKFAST





LEMON PANCAKES WITH YOGHURT CREAM

Serves 2

Prepare the yoghurt cream as you are ready to eat your pancakes so it isn't left out for too long and store the remainder in the fridge for a day or two.

PANCAKE INGREDIENTS

2 tbsp Bertolli Originale Extra Virgin Olive Oil

1 egg, separated

120g ricotta

1 cup milk

2 tbsp caster sugar

1 cup plain flour

Zest of one lemon

2 tsp baking powder

Pinch of salt

YOGHURT CREAM INGREDIENTS

½ cup natural yoghurt

½ cup thickened cream

STEP 1 Using an electric hand mixer, beat your egg white into stiff peaks then set aside. In another bowl, beat together egg yolk, Bertolli Originale Extra Virgin Olive Oil and ricotta until combined, then add milk and mix again. Add all remaining pancake ingredients except for the egg white and mix until combined and smooth. Then using a spatula, carefully fold in the egg white until just combined.

STEP 2 Heat a generous drizzle of Bertolli Originale Extra Virgin Olive Oil in a non-stick frypan on medium heat and ladle in ½ cup of pancake batter. Fry until bubbles appear on top of the pancakes, then flip and cook until golden. Keep warm in the oven while you repeat with the rest of the batter.

STEP 3 While the pancakes are cooking, beat the cream in a bowl with the electric hand mixer until firm peaks appear. Add in the yoghurt and continue mixing on medium for another minute. Set aside until ready to serve. Serve the pancakes warm with a big dollop of yoghurt cream, extra lemon zest and icing sugar.

Recipe and photography by Melanie Lionello





MILLET BREAKFAST BOWL WITH ROASTED APRICOTS

Serves 4

INGREDIENTS

2 tbsp Bertolli Classic Olive Oil

½ cup caster sugar

1 tsp vanilla bean paste

½ tsp ground cinnamon

8 apricots

1 ½ cups millet, rinsed and drained

Pinch sea salt

Milk, Greek yoghurt and pepitas, to serve

STEP 1 Preheat the oven to 180°C (160°C fan). Line a large baking tray with baking paper. In a bowl combine sugar, vanilla and cinnamon with ½ cup water. Mix well then add apricots and toss to coat. Transfer apricots to the prepared tray and roast for 15-20 mins until they just begin to soften and collapse and become sticky.

STEP 2 Meanwhile, combine millet, Bertolli Classic Olive Oil and salt in a large, microwave-safe bowl. Cover with plastic film then microwave on medium for 20 mins or until the grains are soft and fluffy and all the water has absorbed. Allow to cool slightly before fluffing with a fork to separate grains.

STEP 3 Divide cooked millet between 4 serving bowls. Pour over a small amount of milk. Divide apricots between the bowls then spoon over a generous dollop of Greek yoghurt and a shower of pepitas.

Recipe and photography by Brodie Chan





ZUCCHINI AND HALLOUMI FRITTERS

Serves 2

Make sure to wash your hands thoroughly with soap and warm water for at least 30 seconds before handling the grated zucchini.

INGREDIENTS

Bertolli Organic Fruity Taste Extra Virgin Olive Oil for frying

2 zucchinis (approx. 400g), grated with skin on

$\frac{3}{4}$ cup halloumi cheese, grated

$\frac{1}{2}$ cup plain flour

1 egg

$\frac{1}{2}$ tsp sea salt

1 tsp baking powder

$\frac{1}{3}$ cup continental parsley, chopped

STEP 1 Place all ingredients into a mixing bowl and mix together very well, using the back of a metal spoon. This will come together quite quickly with a little elbow grease.

STEP 2 Heat a centimetre deep of Bertolli Organic Fruity Taste Extra Virgin Olive Oil in a non-stick frypan on medium. Take a heaped tablespoon of fritter mixture and gently shape into a fritter and place into the oil. It should begin to bubble and fry. Repeat with the remaining mixture. Turn the fritters after 3-4 minutes, and cook for a further 3-4 minutes or until they are golden. Drain on paper towel then serve hot with a squeeze of fresh lemon and sprinkle of sea salt.

Recipe and photography by Melanie Lionello





HOMEMADE BAKED BEANS

Serves 4

INGREDIENTS

1 tbsp Bertolli Organic Robusto Extra Virgin Olive Oil
1 brown onion, finely chopped
2 cloves garlic, crushed
1 red capsicum, finely diced
4 tbsp tomato paste
1 tbsp dried coriander
2 tsp smoked paprika
½ tsp chilli flakes (optional)
1 sprig rosemary, roughly broken up
2 x 400g tins 4 Bean Mix, rinsed and drained
400g tin crushed tomatoes
1 tsp sugar
Sea salt and freshly cracked black pepper
Persian feta and sourdough, to serve

STEP 1 Heat Bertolli Organic Robusto Extra Virgin Olive Oil in large frypan over medium heat. Add onion, garlic and capsicum and fry until soft.

STEP 2 Add tomato paste and spices and fry for 1 min, stirring constantly. Add rosemary, beans, crushed tomato, sugar and 1 cup water. Season, bring to boil then reduce to simmer and cook 12-15 mins until beans are warmed through and sauce thickens.

STEP 3 Serve with sourdough toast and Persian feta.

Recipe and photography by Brodie Chan



VEGETABLES





MEDITERRANEAN VEGETABLE ORZO SALAD

Serves 4

Cooked pasta can only be stored in the fridge for 24 hours after cooking so make sure you enjoy it before then.

INGREDIENTS

Bertolli Originale Extra Virgin Olive Oil

1 eggplant, sliced into 1 cm thick rounds

2 red capsicums, deseeded and sliced

1 zucchini, sliced lengthways

1 ⅓ cups orzo/risoni

⅓ cup continental parsley, chopped

50g feta, crumbled

Bertolli Balsamic Vinegar

Sea salt

STEP 1 Generously drizzle Bertolli Originale Extra Virgin Olive Oil into a griddle pan on medium heat. Add eggplant slices in a single layer and sprinkle with a good pinch with sea salt. You might need to grill these in batches if they don't all fit into the pan. Grill on both sides until grill lines appear and eggplant is tender. Keep cooked eggplant aside on a plate while you cook remaining slices. Repeat the same process with capsicums and zucchini, drizzling with more olive oil if needed and a small sprinkle of sea salt.

STEP 2 While vegetables are grilling, bring a pot of salted water to the boil.

STEP 3 Cook orzo/risoni as per packet instructions then strain and rinse the pasta in cold water and strain again.

STEP 4 Add orzo/risoni to a large bowl along with grilled vegetables, parsley and feta. Drizzle with a tablespoon or two of Bertolli Originale Extra Virgin Olive Oil, 2-3 tablespoons of Bertolli Balsamic Vinegar and combine. Season to your taste with sea salt then serve warm or cold.

Recipe and photography by Melanie Lionello





MAPLE ROASTED BRUSSELS SPROUTS GRAIN SALAD

Serves 6-8 as a side

INGREDIENTS

60ml Bertolli Originale Extra Virgin Olive Oil

1 cup pearled spelt

250g brussels sprouts

60ml maple syrup

2 tbsp white wine vinegar

$\frac{3}{4}$ cup very finely chopped coriander

$\frac{3}{4}$ cup very finely chopped curly parsley

$\frac{1}{3}$ cup very finely chopped mint

Juice of $\frac{1}{2}$ lemon

$\frac{1}{4}$ red onion, very finely chopped

80g feta

Sea salt and freshly cracked black pepper

STEP 1 Rinse the spelt, drain then add to a medium-sized saucepan. Add 4 cups of boiling water over a high heat, bring to the boil then reduce heat to low, cover and allow to simmer for 20 mins or until all liquid has absorbed and the grains are al-dente.

STEP 2 Meanwhile, preheat the oven to 180°C (160°C fan). In a large bowl combine sprouts, Bertolli Originale Extra Virgin Olive Oil, maple syrup and vinegar. Season, toss well to coat, then spread on a lined baking tray and roast for 20-25 mins until soft and caramelised.

STEP 3 Combine cooked spelt, herbs, lemon juice, and red onion. Mix well to combine then season generously with pepper. Serve with roasted maple brussels and feta crumbled over the top.

Recipe and photography by Brodie Chan





SPAGHETTI WITH ROASTED RED PEPPER SAUCE

Serves 4

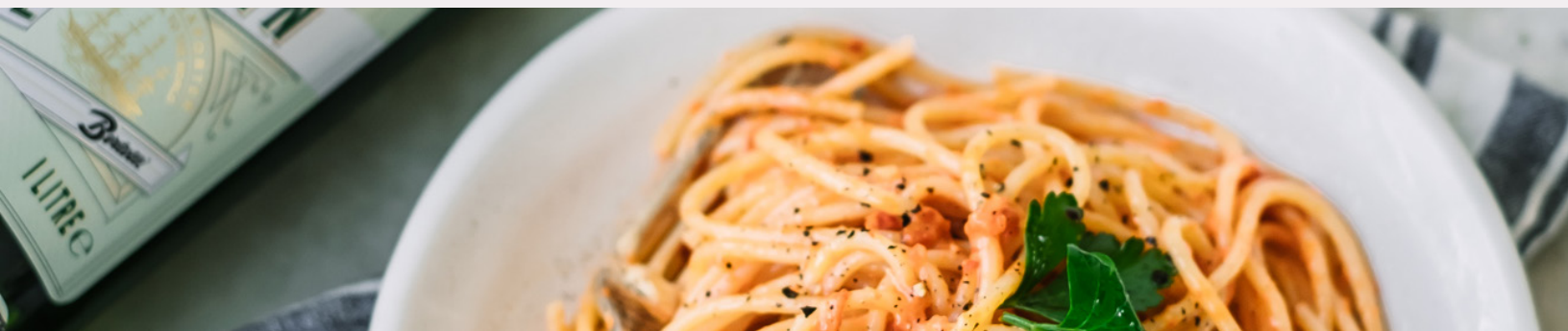
Make sure your rangehood is on and you're only using all-metal tongs when fire-roasting your peppers.

INGREDIENTS

1/3 cup Bertolli Organic Robusto Extra Virgin Olive Oil
3 Red capsicums
1 tsp Salt
2 Garlic cloves, peeled
400g Spaghetti, dry

- STEP 1** Place the capsicums directly onto the flame of your gas hob. Once the skins turn black, turn the capsicums with metal tongs. Repeat this process until the whole capsicum is blackened and charred, this will take around 10-15 minutes. Then put the capsicums into a bowl and cover with a plate to let them sweat.
- STEP 2** Meanwhile, bring a pot of salted water to the boil for your spaghetti. While the water is heating, add Bertolli Organic Robusto Extra Virgin Olive Oil, salt and garlic to a food processor and set aside.
- STEP 3** Uncover the capsicums and begin to peel the blackened skin off, this should be really easy (you can do this under a running tap to make it easier). Dry the capsicums on paper towel then add them to the food processor. Blitz the ingredients until they are completely smooth and set aside.
- STEP 4** Cook spaghetti as per packet instruction then drain and return to the pot. Pour over capsicum sauce and toss through. Serve while hot.

Recipe and photography by Melanie Lionello





PUMPKIN AND CHICKPEA PATTIES

Serves 6

INGREDIENTS

Bertolli Originale Extra Virgin Olive Oil Spray
300g butternut pumpkin, steamed and cooled
400g can chickpeas, drained, rinsed
2 eggs
100g cottage cheese
2 tsp Moroccan spices
2 ½ cups dried breadcrumbs
⅓ cup plain flour

- STEP 1** Place steamed pumpkin, half the chickpeas and 1 egg into a food processor and process until smooth. Transfer to a large bowl.
- STEP 2** Add remaining chickpeas, cottage cheese, spices and 1 ½ cups breadcrumbs. Season with salt and pepper. Stir well to combine, form into 6 patties and transfer to a plate.
- STEP 3** Place flour into a shallow bowl. Whisk remaining egg in a separate shallow bowl with 1 tbsp cold water. Place remaining breadcrumbs in a separate bowl.
- STEP 4** Lightly coat each fritter in flour, egg wash and finish with the breadcrumbs. Refrigerate for 1 hour to firm.
- STEP 5** Spray patties on both sides with Bertolli Originale Extra Virgin Olive Oil Spray and pan fry over medium heat for 3-4 mins each side or until golden and warmed through.

Recipe and photography by Brodie Chan





MARINATED EGGPLANT

This marinated eggplant can be stored in the fridge for up to 2 weeks and is delicious served on toasted sourdough, tossed through a pasta dish or as part of an antipasto platter.

INGREDIENTS

Bertolli Organic Fruity Taste Extra Virgin Olive Oil

2 medium eggplant, sliced (about 5mm thick)

Sea salt and freshly cracked black pepper

4 cloves garlic, smashed

1 tbsp dried oregano

1 long, red chilli, finely chopped

STEP 1 Toss eggplant slices in a generous amount of Bertolli Organic Fruity Taste Extra Virgin Olive Oil, season and grill on a hot BBQ until softened and charred.

STEP 2 Allow to cool slightly before packing into a large, sterilised jar.

STEP 3 Add garlic, oregano and chilli then fill with enough Bertolli Organic Fruity Taste Extra Virgin Olive Oil to completely submerge the eggplant slices.

STEP 4 Seal and refrigerate until ready to serve.

Recipe and photography by Brodie Chan



PROTEIN





CREAMY SALMON WITH SUN-DRIED TOMATO AND SPINACH

Serves 4

Be careful of your pan handles heating up with this recipe, use a pot holder to avoid burning yourself.

INGREDIENTS

1/4 cup Bertolli Originale Extra Virgin Olive Oil

4 salmon fillets

60g sun-dried tomatoes, drained and sliced

3 garlic cloves, peeled

1 tbsp tomato paste

1 cup chicken or vegetable stock

1/4 cup thickened cream

100g spinach leaves

Salt and pepper to taste

STEP 1 Heat a heavy based saucepan on a low-medium and drizzle in Bertolli Originale Extra Virgin Olive Oil. Wait for a minute until the oil is heated, then add salmon fillets to the pan. Sauté for 2-3 minutes until golden, then turn and cook for another 2-3 minutes. Once the sides of the salmon fillets are seared, remove them from the pan and set them aside on a plate.

STEP 2 Add sun-dried tomatoes and garlic to the pan. Sauté for 2-3 minutes then add the tomato paste and stir for a minute until fragrant. Add your stock and stir everything around. Gently scrape any crispy or brown bits off the bottom of the pan. Then add cream and combine again. Finally add the spinach and increase the heat so the pan simmers. Let the spinach wilt and sauce reduce and thicken, this will take around 10-15 minutes.

STEP 3 Once the sauce is thickened, season with salt and pepper and add the salmon back to the pan. Place a lid on the pan and cook for another 5 minutes then serve.

Recipe and photography by Melanie Lionello





MINESTRONE

Serves 6

INGREDIENTS

2 tbsp Bertolli Robusto Extra Virgin Olive Oil
1 brown onion, finely chopped
1 carrot, finely chopped
1 celery stick, finely chopped
1 zucchini, finely chopped
2 cloves garlic, crushed
2 bacon rashers, finely chopped
400g crushed tin tomatoes
1L chicken stock
2 tbsp tomato paste
400g tin butter beans, drained, rinsed
½ cup macaroni
1 cup green beans chopped to 2cm lengths
Sea salt and freshly cracked black pepper
Basil pesto, fresh sourdough and parmesan, to serve

- STEP 1** Heat Bertolli Robusto Extra Virgin Olive Oil in a large saucepan over medium heat. Add onion, carrot, celery, zucchini, garlic and bacon and fry, stirring regularly, until soft.
- STEP 2** Add tinned tomatoes, stir well. Add stock and tomato paste, bring to the boil then reduce heat to low and allow to simmer for 10 mins until slightly thickened.
- STEP 3** Add butter beans and pasta, cook for a further 6-8 mins or until pasta is al dente (add green beans in the final 3 mins of cooking). Remove from heat, season well. Serve topped with a generous dollop of pesto and crumbled parmesan.

Recipe and photography by Brodie Chan





SPAGHETTI AND MEATBALLS

Serves 4

SAUCE INGREDIENTS

2 tbsp Bertolli Originale Extra Virgin Olive Oil
 1 brown onion, finely chopped
 2-3 cloves of garlic, crushed
 4 tbsp tomato paste
 1 tsp each dried basil and oregano
 2 x 400g tins crushed tomatoes
 Splash of red wine (optional)

500g packet spaghetti, prepared according to packet instructions
 Parmesan cheese, to serve

MEATBALL INGREDIENTS

60ml Bertolli Originale Extra Virgin Olive Oil
 3 slices stale bread, blended
 250g pork mince
 250g beef mince
 1 clove garlic
 1 egg
 1 brown onion, finely chopped
 1 tbsp finely chopped parsley
 Sea salt and freshly cracked black pepper

STEP 1 To make meatballs, combine all ingredients (except Bertolli Originale Extra Virgin Olive Oil) and use clean hands to mix very well. Roll into small meatballs, about 1 heaped tbsp each. Heat Bertolli Originale Extra Virgin Olive Oil in a large frypan over low-medium heat and fry meatballs in batches, until golden and cooked through.

STEP 2 To make the sauce, heat Bertolli Originale Extra Virgin Olive Oil in a medium saucepan over medium heat. Add onion and saute until softened. Add garlic, stir to combine then add tomato paste and cook, stirring, for 1 min.

STEP 3 Add herbs and tinned tomatoes. Fill one of the tomato tins with water and add to the tomato sauce. Season generously, add a splash of red wine (if using) then bring to the boil, reduce heat to simmer and allow to cook gently for 8-10 mins to reduce and for flavours to intensify. Toss cooked meatballs and spaghetti through the sauce and serve with parmesan cheese.

Recipe and photography by Brodie Chan





PEA, PUMPKIN AND PANCETTA RISOTTO

Serves 4

INGREDIENTS

2 tbsp Bertolli Organic Robusto Extra Virgin Olive Oil
1kg butternut pumpkin, peeled, deseeded and cut into large cubes
150g pancetta
1 onion, very finely chopped
300g Arborio rice
¼ cup white wine
1L salt-reduced vegetable stock
250ml full-cream milk
60g grated parmesan
Juice of 1 lemon
1 cup frozen peas
Sea salt and freshly cracked black pepper

STEP 1 Preheat your oven to 200°C (180°C fan). Toss pumpkin in 1 tbsp Bertolli Organic Robusto Extra Virgin Olive Oil, season then spread on a lined baking tray and roast for 1 hour.

STEP 2 Fry pancetta until golden. Drain in a paper towel, reserve pancetta oil. Add remaining Bertolli Organic Robusto Extra Virgin Olive Oil then add onion, fry until soft. Add rice, stir and fry for 3 mins. Add wine, stir until absorbed. Gradually add stock, stirring regularly and only adding once last addition has absorbed completely.

STEP 3 Once all stock has been added add peas roasted pumpkin and cook for a further 1 minute to heat through. Remove from heat. Stir through milk, parmesan and lemon juice then season with salt and pepper to taste. Crumble over the fried pancetta to serve.

Recipe and photography by Brodie Chan





POTATO AND SAUSAGE BIANCO

Serves 6

INGREDIENTS

¼ cup Bertolli Organic Robusto Extra Virgin Olive Oil, plus extra to fry and drizzle

2 pizza bases

4 cloves garlic, crushed

2 cups grated mozzarella

3 tbsp grated parmesan

⅓ cup ricotta

1 medium potato, very thinly shaved (I used a mandolin)

3 Italian pork sausages

1 sprig rosemary, leaves picked, very finely chopped

Sea salt and freshly cracked black pepper

STEP 1 Preheat the oven to 220°C (200°C fan). Combine Bertolli Organic Robusto Extra Virgin Olive Oil and garlic and brush generously over the pizza bases.

STEP 2 In a bowl combine 1 ½ cups mozzarella, parmesan and ricotta. Season generously then mix well. Divide the mixture between the two bases. Top with shaved potato.

STEP 3 Squeeze meat from sausage casings, breaking up into small pieces. Heat 1 tbsp Bertolli Organic Robusto Extra Virgin Olive Oil in a large frypan and fry sausage over a medium heat 2-3 mins until browned. Arrange on the pizzas.

STEP 4 Sprinkle remaining mozzarella over the pizzas and season with rosemary and salt and pepper.

STEP 5 Cook pizzas in the oven for 10-12 mins or until the cheese is golden and bubbly. Serve hot.

Recipe and photography by Brodie Chan





ONE-PAN BAKED BASIL PESTO CHICKEN WITH POTATOES

Serves 4

Make sure you set aside any utensils that come into contact with raw chicken so you don't cross-contaminate your food. I like to put my utensils straight into the dishwasher so I don't accidentally pick them up again.

INGREDIENTS

2 tbsp Bertolli Organic Robusto Extra Virgin Olive Oil
1 kg (~6) chicken thighs, skin off
8 large potatoes, washed
1 tsp sea salt

PESTO INGREDIENTS

¼ cup Bertolli Organic Robusto Extra Virgin Olive Oil
¼ cup pine nuts, roasted
1 ½ cups basil leaves
2 garlic cloves, peeled
1 tsp sea salt
½ tsp cracked black pepper
Zest of one lemon

STEP 1 Preheat the oven to 170 °C fan-forced. Place all your pesto ingredients into a food processor, pulse until all the ingredients are chopped well and combined. Set aside.

STEP 2 Dice the potatoes into small cubes leaving their skins on, and then place them into a baking dish. Drizzle two tablespoons of Bertolli Organic Robusto Extra Virgin Olive Oil over the potatoes then sprinkle with one teaspoon of sea salt. Mix altogether using your hands.

STEP 3 Place your chicken thighs on top then dollop big spoonfuls of pesto on top of each thigh, using all of the pesto. Bake for an hour until the thighs are cooked through. The internal temperature should be above 60°C. Rest for 5 minutes then serve with a salad.

Recipe and photography by Melanie Lionello



DESSERT





ROSE CITRUS CAKE WITH OLIVE OIL ICING

Serves 8

CAKE INGREDIENTS

¾ cup Bertolli Organic Fruity Taste Extra Virgin Olive Oil

1 cup caster sugar

2 eggs

½ cup milk

1 tsp baking powder

Pinch of salt

½ tsp pure rose water

Zest of an orange

1 ½ cups plain flour

2 tbsp corn flour

ICING INGREDIENTS

⅓ cup Bertolli Organic Fruity Taste Extra Virgin Olive Oil

½ cup icing sugar

Orange segments and rose petals to top

STEP 1 Preheat the oven to 160 °C fan-forced and line a 20cm cake pan with baking paper.

STEP 2 Place Bertolli Organic Fruity Taste Extra Virgin Olive Oil and sugar into a stand mixer fitted with a paddle. Mix on medium speed for a minute until combined. Add eggs and mix on low speed, then increase to high speed for about a minute until the eggs are combined and the mixture has thickened.

STEP 3 Add the milk in and combine on low, then add all remaining cake ingredients and mix until well combined. Pour batter into your cake pan and bake for 35-40 minutes, or until a skewer comes out clean. Once cooked, cool in the pan for 5 minutes then turn out onto a wire rack to cool completely.

STEP 4 While the cake is cooling, mix together the icing ingredients in a small bowl with a spoon until smooth. You can sift the icing sugar to make this easier. Spoon icing onto the cooled cake and top with orange segments and dried rose petals to serve.

Recipe and photography by Melanie Lionello





DARK CHOCOLATE, OLIVE OIL AND BLACKBERRY CAKE

Serves 8

This cake needs to be stored in an airtight container in the fridge to avoid the cream spoiling.

CAKE INGREDIENTS

$\frac{2}{3}$ cup Bertolli Originale Extra Virgin Olive Oil

3 cups plain flour

2 cups caster sugar

$\frac{1}{2}$ cup Dutch cocoa

2 tsp baking powder

1 tsp salt

1 tsp vanilla extract

2 cups milk

FILLING INGREDIENTS

2 punnets of blackberries

300mL thickened cream

1 tsp caster sugar

STEP 1 Preheat the oven to 160°C fan-forced and line two 20cm cake tins with baking paper.

STEP 2 Place flour, sugar, cocoa, baking powder, and salt into a stand mixer fitted with a paddle and combine. Add vanilla, Bertolli Originale Extra Virgin Olive Oil and milk and combine again until just mixed. Pour the batter equally between both cake tins and bake the cakes for 30 minutes, or until a skewer comes out clean.

STEP 3 Turn the cakes out onto a wire rack until completely cool. While your cakes are cooling, whip your thickened cream and caster sugar together in a stand mixer fitted with a whisk until firm peaks. Set aside.

STEP 4 Once the cake is cool, layer blackberries onto the top of one of the cakes (you can slice the top off to flatten out if needed). Top with cream and gently place the other cake on top. Sprinkle with icing sugar then serve.

Recipe and photography by Melanie Lionello





CHOCOLATE AND ROSEMARY BREAD PUDDING

Serves 4

INGREDIENTS

Bertolli Light in Taste Olive Oil Spray
2 sprigs rosemary, finely chopped
300ml pouring cream
300ml milk
5 eggs
¼ cup caster sugar
8 slices day-old white bread
100g dark chocolate (I used 70%), roughly chopped
1 tbsp demerara sugar

- STEP 1** Combine chopped rosemary, cream and milk in a container, cover and refrigerate for several hours (overnight if possible) for flavours to infuse.
- STEP 2** When ready to make the pudding, strain cream and milk through a fine sieve, discarding the rosemary. Whisk in the eggs and caster sugar.
- STEP 3** Preheat the oven to 180°C. Spray both sides of the bread slices with Bertolli Light in Taste Olive Oil Spray. Divide the chopped chocolate between half the bread slices then sandwich with the remaining slices. Dip sandwiches into the egg custard, soaking for about 5 seconds to let the custard absorb (gently hold the sandwich together with two hands as you submerge it to stop the chocolate coming out). Arrange the soaked sandwiches into a small, ovenproof dish.
- STEP 4** Sprinkle the top with demerara sugar and bake for 35-40 mins until golden and crunchy on top. Serve immediately.

Recipe and photography by Brodie Chan





BALSAMIC FIG AND BROWN SUGAR ICE-CREAM

Serves 5

You will need an ice cream maker for this recipe.

You will need to begin this recipe the day before.

INGREDIENTS

180g dried figs, roughly chopped

250ml Bertolli Organic Balsamic Vinegar

250ml full cream milk

165g brown sugar

Sea salt

500ml thickened cream

Bertolli Balsamic Glaze to drizzle

STEP 1 Combine dried figs and balsamic vinegar in a small saucepan over medium heat. Cook, stirring regularly, for 3 mins or until the figs have softened. Allow to cool.

STEP 2 Whisk together milk, brown sugar and a pinch of salt until the sugar has dissolved completely. Stir in the thickened cream. Pour mixture into the prepared (pre-frozen) bowl of your ice cream maker and churn for 15-20 mins until the mixture has thickened.

STEP 3 Fold through the balsamic figs, transfer to a freezer-safe container then drizzle with balsamic glaze. Cover and freeze for a further 3-4 hours until firm.

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For more simple and delicious recipes using Bertolli Olive Oil,
visit our website: www.bertollioliveoil.com.au/recipes

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