



dal 1960

Food products

All our products are obtained from extravirgin olive oil and after their opening they can be conserved in the refrigerator after adding some oil.

Black olives pâté

It is really tasty , great for bruschettas or warm bread, to flavor dishes as pasta or pizza. (See recipe).

Fettuccine with black olives cream-pâté (dose for 4 people)

Thinly slice a small onion or shallot, fry in a pan with extra virgin oil of Frantoio di Valnogaredo.

Coarsely cut 4 tablespoons fresh or sautéed mushrooms.

Sprinkle with a little of white wine and let evaporate.

Add 4 little spoons of black olives cream (pâté) and 2 spoons of cooking cream or two spoons of cottage cheese, taking care to mix well so to warm up on the pan, add a little pepper.

Meanwhile, cook the fettuccine o pappardelle and pour into the pan with the sauce, sautee well and serve with parmesan flakes or simply grated cheese.

End

