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Fried Olives with Gorgonzola Sauce

By Susie Iventosch



Pan-fried olives with gorgonzola sauce and onion puff pastries. Photo Susie Iventosch

3/4 cup cream or half & half

1/2 tsp. ground white pepper

(Makes approximately 2 dozen)

INGREDIENTS

1 pint pitted green Greek olives

1/4 cup all-purpose flour

2 egg whites, beaten with a fork

3/4 cup plain bread crumbs (I used panko, but regular plain bread crumbs are okay)

2-3 Tbsp. olive oil

Sauce:

4 ounces crumbled Gorgonzola cheese

DIRECTIONS

Remove any stuffing from the olives and rinse olives in cold water to remove some of the brine. Pat dry with paper towels. If you decide to stuff them with blue cheese or Gorgonzola, do it after rinsing and drying.

Stir egg whites and place in a small bowl. Place flour and panko in two other separate bowls. Working in batches, dredge olives in flour, then dip in egg white and roll in bread crumbs. Set olives on a plate until ready to fry.

Heat oil over medium-high heat and place olives in pan in batches. Cook until browned and crispy, turning as needed to brown both sides.

Meanwhile, heat cream in a sauce pan and bring just to a boil. Reduce heat and stir in gorgonzola until melted. Add white pepper. Serve hot as dipping sauce, or drizzle over olives before serving.

Caramelized onion puff pastry with aged Gouda cheese

(Makes approximately 16)

INGREDIENTS

1 sheet frozen puff pastry

1 large yellow or red onion, cut into thin slices

2-3 Tbsp. olive oil

2 Tbsp. brown sugar

2 Tbsp. balsamic vinegar

1 teaspoon sea salt

6 ounces aged Gouda, grated

DIRECTIONS

Heat olive oil in a large frying pan. Add onions and cook over medium-high heat until translucent. Stir in

brown sugar and balsamic vinegar and continue to cook over low heat until caramelized, approximately 20 to 30 minutes.

Place pastry sheet on a cutting board and cut into roughly 2-inch square pieces. Place squares on a baking sheet and pierce each with a fork. Bake at 400 F for about eight minutes. Remove from oven and make an indentation in the center of each with the back of a spoon.

Spoon onion mixture into each cavity and sprinkle generously with grated Gouda. Bake for an additional 8-10 minutes at 400 F until cheese is bubbly and beginning to brown. Serve warm.

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[back](#)

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