

Italian Fried Olives



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Source: Adapted from Giada De Laurentiis, "Art House"

Start to Finish Time: 9 minutes

Cooking Time: 4 minutes

Preparation Time: 5 minutes

Description: Fried cheese-stuffed breaded olives for a savory hors d'oeuvre.

Categories: Appetizers

Servings: 25

Ingredients

1 oz Philadelphia Cream Cheese, at room temperature, or

Gorgonzola

1/4 c Ricotta Cheese, at room temperature

1 1/2 t Thyme, dried

1 1/2 t Lemon Zest

1 pt pitted Sicilian Green Olives, rinsed and dried thoroughly (WinCo bulk)

1/4 c All-Purpose Flour

2 eggs Lightly beaten

1 c Bread Crumbs, plain

Vegetable oil for frying

Directions -

Special equipment: a pastry bag, a plain tip with a 1/4-inch opening. Or a small ziplock bag with 1 corner snipped.

In a small bowl, combine the cheeses, thyme, and lemon zest. Place the cheese mixture into the pastry bag. Pipe the cheese mixture into each olive.

Place the flour in a small bowl. Pour the beaten egg in another small bowl and the bread crumbs in a third small bowl. Dredge the olives in the flour. Using a slotted spoon, remove the olives and place in the bowl with the beaten egg. Coat the olives with the egg and transfer to the bowl of bread crumbs. Coat the olives with the bread crumbs.

In a large heavy-bottomed saucepan, pour in enough oil to fill the pan about 1/3 of the way. Heat over medium heat until a deep-frying thermometer inserted in the oil reaches 350 degrees F. (If you don't have a thermometer a cube of bread will brown in a couple of minutes.) Fry the olives, in batches, for 30 to 45 seconds until golden brown. Drain the fried olives on paper towels. Cool for 5 minutes.