

Ascolana olives

INGREDIENTS:

Ascolane olives soft 1 kg
Beef minced 100 g
Pork minced 100 g
Chicken minced 100 g
Breadcrumbs 30 g some for the
breading
Onions $\frac{1}{2}$
Nutmeg to taste
Parmigiano Reggiano PDO to be
grated 80 g
Lemon zest $\frac{1}{2}$
1 pinch ground cloves
Small carrots 1
Small celery 1 stalk
White wine 1 glass
Medium Eggs 1
Salt up to taste
Medium eggs 2
00 flour as required
Breadcrumbs to taste
Extra virgin olive oil 500 ml

Ascoli-style olives owe their name to the city of Ascoli Piceno. They are made from green olives in brine, stuffed inside with a tender meat-based filling. They represent a gastronomic specialty of the Ascoli area and are one of the most representative dishes of the area.

