

OLIVE OIL & JUICE Green Olive Pesto with 2020 Tenute Rubino OLIO Fruttato intenso

I would like to show you another way to use olive oil all around.

In Mediterranean cuisine, olive oil is used in the preparation of vegetables.

Probably because of the climate, these dishes are eaten cold.

Today I present you a pesto made from green olives with olive oil.

You can use this pesto as a sauce for pasta or as an amuse-bouche / an amuse-gueule on Schüttelbrot. Please do not use the pickled yellow olives but the green olives, which are fermented.

Puree the green olives with permagano, honey, lemon juice, parsley, chilli pepper and plenty of olive oil.

Further information on the oil and its preparation can be found in a video available on Facebook at [vinvinoweinergin](#), on YouTube at [vinvinowein](#), on Instagram at [vinvinowein.de](#) and on our website at www.vinvinowein.de/videos/.

Bon appetit.

Stay healthy and happy

Your vinvinowein team from Lehel

www.vinvinowein.de

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