

I ♥ Olives
FROM SPAIN

LIVE MASTERCLASS WITH CHEF SARANSH GOILA AND OLIVES FROM SPAIN AT THE IHE EXPO VIRTUAL HOSPITALITY SHOW

Olives from Spain participates at IHE Expo with a Live masterclass conducted by Saransh Goila to surprise his Chef colleagues with creative recipes using olives from Spain to create his version of Indian tapas.

December 2020, IHE Expo is set to become the largest hospitality show in South Asia. After two hugely successful editions IHE adapted with the times and launched its first virtual trade show.

I love Olives from Spain campaign took the opportunity to participate in the virtual show hosting a live Masterclass presented by its brand Ambassador **Saransh Goila** to show professionals from the hotel, catering and hospitality industries the potential that olives have, their incredible versatility, simplicity of use and the surprising touch olives give to any dish.

Saransh demonstrated 2 recipes inspired by the Spanish gastronomic concept of "Tapas" (eating in small portions), which has become a global trend in recent years.

The first recipe is a new version of the all time classic Kulcha, a **Black Kulcha** made by using a very creative element, black olive powder. Black olive powder is made by dehydrating black olives to pull the moisture out and blending them to a

fine powder. It is a nutty, sweet, salted and bold taste in the mouth. Black olive powder is used as an olive salt, a condiment, a seasoning as well as a plating element in many European restaurants. A very creative and surprising twist that amazed the visitors.



The second recipe is a mouthwatering **Green Olive Thecha with Jerk Mutton Bruschetta**, beautifully presented on Mini Thalipeeth made with bhajani atta. The thecha is made by mixing juicy green olives and pounded green chilly with roasted peanut, giving a nice kick, consistency and texture to this recipe.

There are no boundaries to what one can create with olives stated Saransh. Olives are full of flavor and personality. A food that fits in a wide variety of recipes because it contains the five basic flavors.

I love Olives from Spain has been present in the Indian market since 2014 to inform the Indian consumers of the possibilities of olives. Spain is the world leader in table olive production and it exports olives to more than 120 countries. The main markets for Spanish olives are the USA, Italy, Germany and France. Since 2007, Olives from Spain has targeted other potential markets too. India is identified as a country where consumption of olives is steadily increasing. To

continue with this positive trend, this campaign is focused on presenting ideas for integrating olives into the Indian diet and highlighting their potential as a low-calorie, nutritive snack that can be adapted to different palates with many different possible marinades using Indian and Mediterranean spices.



BLACK OLIVE KULCHA RECIPE BY SARANSH GOILA

- 400 gm Black Pitted Olives from Spain
- 400 gm Maida / Plain Flour
- 1 tsp Salt
- ½ tsp Baking Soda
- 1 tsp Baking Powder
- 80 gm Jalapenos
- 2 tbsp Olive Oil
- 40 gm Curd
- 20 ml Milk

PREPARATION:

1. Place olives in a tray to dehydrate them in an oven at 60-70°C for about 4-5 hrs or in a dehydrator at 40°C for about a day.
2. Make a powder of the dried olives in a blender.
3. Knead a soft kulcha dough by mixing the maida, olive powder, curd, milk, baking powder & soda and salt.
4. Make sure that the dough looks grey or preferably black in color. Keep the dough aside for proofing.
5. After half an hour, portion out the dough into the required size of balls. Roll the balls flat and top them with sliced jalapenos, pressing them gently a bit like a Focaccia Bread.
6. Now bake them on a Pan, Tandoor or in an Oven at 180 degrees for about 15 min.
7. Apply Olive oil on top once cooked well.

Connect with @OlivesfromSpainIndia on social media to get more recipes and information



And their website www.olivesfromspain.in for many other inspirations.

