

Ambassador of 'Olives from Spain', Saransh Goila gets olive-inspired

SARANSH GOILA GOES LIVE ON SOCIAL MEDIA WITH SPANISH CHEFS TO GET AUTHENTIC OLIVE INSPIRATION STRAIGHT FROM THE SOURCE...

By Progressive Grocer Bureau

Saransh Goila continues his journey promoting 'Olives from Spain' in India during the time of COVID-19, coming live with a series of collaborations with chef-colleagues based in Spain to get closer to the culture, lifestyle, cuisine – specifically Spanish tapas – and to understand their views and ideas on how to consume olives. His collaborations include one with Chef Nicolas Roman, winner of the best tapa 2020 award in Spain. Chef Roman introduced Goila to different tapas versions: from traditional ones to more modern takes. In the last decade, tapas have enjoyed a great growth in popularity. Nowadays, tapas are enjoyed all around the world and olives are right there at the center of their evolution and this revolution. Chef Roman showed Goila how to make a delicious tapa with crab and olives with three different textures: powdered, chunky and mousse, garnished with pickled onion and sprouts.

Aside from this, Goila also collaborated with **Chef Anjalina Chugani**, an Indian chef living and spicing things up in Spain. Anjalina, spreads awareness about Indian cuisine in Spain by embracing Spanish local produce. She has deep knowledge of both Indian and Spanish cuisines and their respective ingredients. She conveyed the similarities of both cultures for 'small-bites' or picoteo and the importance of getting together and sharing meals with closed ones, especially in this pandemic time.

She introduced a modern version of the immensely popular snack, the tikki. A delicious and healthy beetroot tikki with black olives along with this (below) green olive chutney that blew everyone's mind!



Chef Anjalina Chugani



Chef Saransh Goila

GREEN OLIVE CHUTNEY

Ingredients (2 people)

- ▶ 150 g pitted green olives (chopped)
- ▶ 4 tbsp of extra virgin olive oil
- ▶ 1 1/2 cm garlic (chopped)
- ▶ 1 tbsp rinsed capers or raw mango (Saransh's version)
- ▶ 1-2 tbsp fresh lime juice
- ▶ Salt

For tempering:

- ▶ 6 curry leaves (optional)
- ▶ 1 green or red chilli
- ▶ 1 tsp mustard seeds
- ▶ 1 tbsp of oil

Preparation:

- ▶ Blend the olives, olive oil, capers or raw mango, garlic, chillies and lime juice until well mixed and smooth. Season to taste.
- ▶ Heat oil in a small frying pan. Add the mustard seeds and heat until they sizzle. Now add the green or red chillies and curry leaves, stir and add to the olive chutney. Stir.
- ▶ Leave in the refrigerator for an hour or so and serve.

Connect with @OlivesfromSpainIndia on social media to get more complete recipes and visit www.olivesfromspain.in for many other inspirations. **PG**