Recipe for Christmas

(And any other occasions)

FOLHAS DE OLIVA®
PRODUTOS NATURAIS

Baloney Carpaccio with Folha de Oliva®'s Extra Virgin Olive Oil, Folha de Oliva®'s Toque de Cachaça Seasoning and Folha de Oliva®'s Flake Seasoning

Ingredients: 5-6 slices of baloney, either smoked or not, sliced very thin, 30g of Parmesan cheese grated into thicker slices, 1 tablespoon of the **Folha de Oliva®'s Toque de Cachaça Seasoning**, 5-6 capers, 1 tablespoon of **Folha de Oliva®'s Extra Virgin Olive Oil,** a pinch of **Folha de Oliva®'s Flake Seasoning**, pink peppercorn grounded at site, 1 teaspoon of finely chopped parsley.

Preparation: In a shallow plate, previously, spread a generous wire **Folha de Oliva®'s Extra Virgin Olive Oil** generously, put a few drops of **Folha de Oliva®'s Toque de Cachaça Seasoning** and sprinkle a little Parmesan cheese grated into thick slices. Then place the very thin slices of baloney on a plate (this is the secret, the slice thickness!) in a way that covers up to a maximum of two slices of bologna one on top of the other, then on the slices, use pour some **Folha de Oliva®'s Extra Virgin Olive Oil**, capers, **Folha de Oliva®'s Toque de Cachaça Seasoning,** the cheese grated into thick slices and the parsley. Finish by sprinkling the grounded olive leaves using **Folha de Oliva®'s Flake Seasoning** and the pink peppercorn, grounded at site (sprinkle some salt, if you like).

Serving: It can be served with toast or bread in general, it harmonizes perfectly with wines such as Merlot, Syrah, Cabernet Suavignon, Carmenere, Barolo, etc. Interestingly the mild flavor of Folha de Oliva®'s Toque de Cachaça Seasoning does not contrast with the wine tannin

Cosmo F. Pacetta

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