



- Warmed High Grove Table Olives with Orange Zest
- Bruschetta with Bald Hills Olive Oil, Classic Tapenade and Sundried Tomato Tapenade
- Red Salad with Bald Hills Market Mustard Dressing
 - Coorong Mullet with Bald Hills Za'atar
 - Chocolate Olive Oil Cake

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[Bald Hills Olive Grove](#)

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WARMED HIGH GROVE OLIVES

Ingredients

1 cup High Grove table olives

¼ cup Bald Hills Extra Virgin Olive Oil

Method

Heat oil gently in a pan. Add drained High Grove olives. Heat through, softly shaking pan to warm olives evenly.

Optional

Add crushed garlic and chilli flakes to the oil as it warms

Add grated lemon rind and finely chopped garlic to the oil as it warms

Add zest of an orange to the oil as it warms

TRADITIONAL BRUSCHETTA

Ingredients

Crusty bread, thickly sliced - 1-2 slices per person

Bald Hills Extra Virgin Olive Oil

Tomato, roughly diced

Basil, torn

Salt and ground pepper

Method

Cook bread in oven at 160C for 10 minutes until firm on the outside – or toast in a toaster

Sprinkle Bald Hills Extra Virgin Olive Oil over tomato

Spread tomato and oil over bread, top with torn basil, and season to taste.

TAPENADE BRUSCHETTA

Ingredients

Crusty Bread, thickly sliced - 1-2 slices per person

Bald Hills Classic Tapenade or Sundried Tomato Tapenade

Method

Cook bread in oven at 160C for 10 minutes until firm on the outside (or toast)

Spread tapenade on warm slices and serve.

RED SALAD WITH BALD HILLS MARKET MUSTARD DRESSING

Ingredients

3 dragon carrots

¼ red cabbage

½ red onion or to taste

¼ cup Bald Hills Market Mustard Dressing

Method

Peel and grate carrots

Finely slice red cabbage

Finely slice red onion

Combine ingredients in a salad bowl, add Bald Hills Market Mustard Dressing and toss. Let stand to allow flavours to combine.



COORONG MULLET AND ZA'ATAR

Ingredients

2 fillets Coorong Wild Seafood Mullet
2 tbsp Bald Hills Za'atar

Method

Spread Za'atar on a plate.
Dry fillets with paper towel and pat into Za'atar
Grill lightly turning once or pan fry.

CHOCOLATE OLIVE OIL CAKE

Time 40-50 minutes plus cooling 15 minutes **Serves:** 8

Ingredients

200g dark chocolate, broken into pieces
1 cup (150g) self-raising flour
¼ cup (40g) plain flour
2 tbsp cocoa powder
2/3 cup (140g) brown sugar
2 eggs
2/3 cup (160ml) Bald Hills Extra Virgin Olive Oil
½ cup (125ml) milk
½ cup (130g) thick Greek-style natural yoghurt
Cocoa powder, to dust

Method

Preheat oven to 160°C. Grease a 20cm round cake pan. Line the base with non-stick baking paper.
Place the chocolate in a microwave-proof bowl. Heat on Medium 50% power, stirring every minute, for 2-3 minutes until melted. Set aside to cool slightly.
Sift the flours and cocoa into a large bowl. Stir in the sugar. Whisk the eggs, olive oil, milk and yoghurt together. Add the cooled chocolate and egg mixture to the dry ingredients. Mix until well combined.
Pour into the pan. Bake for 40-50 minutes or until a skewer inserted comes out clean.
Set aside for 15 minutes before turning out onto a cake rack to cool.
Once cooled, dust with cocoa, to serve.

ASFM SHOPPING LIST

Ingredients

High Grove Olives
Olive Oil, Tapenade
Fruit and Vegetable

Coorong Mullet
Bread
Eggs
Yoghurt
Basil

Stallholders

[Bald Hills Olive Grove](#) (site 83)
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[Virgara's Garden](#) (site 52), [N&M Tsimklis](#) (site 56-58)
[Patlin Gardens](#) (site 75-76), B&A Andonopoulos (site 68)
Golden BC (site 78-79), [Hart's Vegetables](#) (site 80-81)
Alnda Farms (site 84), DOOF DOOF (We Know Food Backwards) (site 87)
[Coorong Wild Seafood](#) (site 30)
[Riviera Bakery](#) (site 15)
[Rosie's Free Range Eggs](#) (site 40), [Rohde's Free Range Eggs](#) (site 65)
[B-d. Farm Paris Creek](#) (site 91)
[Salad Greens & Kitchen Herbs](#) (site 95-96), [Aay's Herbs](#) (site 92-93),
[Hillside Herbs](#) (site 88), Alnda Farms (site 84), [Patlin Gardens](#) (site 75-76)