

THYME & TEMP

STUFFED SCOTCH OLIVES WITH LEMON-THYME RICOTTA FILLING

24 OLIVES
1 HOUR

INGREDIENTS

FILLING

8 Oz fresh ricotta cheese
1 tsp lemon zest
1 tsp fresh thyme
1/2 tsp salt
pinch of cracked black pepper

OLIVES

Frying oil
1 lb hot italian sausage, ground
1/2 lb mild italian sausage, ground
1/2 lb pork belly, ground
1 tsp kosher salt
1/2 tsp smoked paprika
1/2 tsp cayenne
pinch of cracked black pepper
20 olives, pitted
1 cup of flour
1.5 cup of breadcrumbs
2 eggs



INSTRUCTIONS

FILLING

In a small to medium sized mixed bowl, combine all the ingredients of the filling and blend together with a fork or wooden spoon. Cover with lid or plastic wrap and cool in the refrigerator while you prepare the sausage mix. This allows some time for the thyme, lemon zest, and salt to flavor the ricotta.

OLIVES

In a heavy pot, add about 3 inches of frying oil and place over medium-high heat. The frying temperature you want to reach and maintain is 300 degrees F. A cooking thermometer is highly recommended.

While the oil is heating, place the sausage and pork belly into a large mixing bowl, add the spices, and mix together thoroughly with your hands. Gently, you don't want the sausage to become mushy. Once mixed, allow to rest in the fridge while you fill the olives.

Using a piping bag, fill each olive.

Wrap each filled olive in the sausage mix. You want to do this as gently and as thin as possible. Grab a golf ball size of sausage, flatten to a disc and then wrap around the olive evenly. Remove any excess. Ultimately, you want something approximately an inch in diameter. The size of a gum ball.

When you have the olives wrapped in sausage, you can move to the frying stage. You want three separate bowls for the flour, eggs, and breadcrumbs. With the intention of frying 4 olives at a time, roll each in the flour first, then the eggs, and finally covering with breadcrumbs.

Carefully add them to the oil and allow to fry for 2-3 minutes. Remove and place on a paper towel lined sheet pan to drain. Serve olives when all have been fried.