
BLACK OLIVE OREO

Adria:

Dehydrated black olives

1. Leave olive puree to strain off excess oil
2. Dehydrate in 70C oven for 10h

Black olive dough

3. Combine flour and puree and mix
4. Add half the egg and half the butter and combine
5. Add remaining egg and butter
6. Mix until smooth
7. Place between 2 sheets of parchment to thickness of 2mm
8. Refrigerate 2 days, then freeze

Bake

9. Cut sheets into 4cm discs
10. Bake at 170C for 7m (no need to oil tray)
11. Leave to cool, store in airtight container

Assembly

12. Make Oreo with double cream centres

BLACK OLIVES

Black olive puree - ~100g

DOUGH:

Dehydrated puree – 40g

Flour – 50g

Butter – 45g, cubed, softened

Egg – 45g at room temperature

FINISH:

Double cream

COMMENTS:

13. Makes 10
14. Used two silipats instead of parchment, placed on thin cutting board
15. Use wooden skewers ~2mm thick, place on either side of dough, spread out dough as much as possible, place silipat/baking paper on top and roll to thickness of skewers with rollingpin.