

AUTENTICO

7 Ways to Enjoy Olio Nuovo

Splurge on a bottle once a year
Use immediately, pour abundantly

1. Make *Fettunta*

Fettunta (meaning “soaked slice”) is a typical way to indulge in *olio nuovo*. Toast crusty bread, rub it with a raw garlic clove and then drench the bread in *olio nuovo* until it’s soaked (page 75*).

2. Finish a grilled or pan-seared steak

Season simply with salt and pepper, then pour on the *olio nuovo*. This is especially great with a robust oil.

3. Stir into a bowl of beans

Copiously pour over creamy cannellini beans or cooked shell beans (more about beans on page 29*).

4. Pair with potatoes

Top a baked potato, or use *olio nuovo* instead of butter in Mashed Potatoes (page 57*).

5. Use as a dressing for *pinzimonio*

Dress *pinzimonio* (Italian crudité) such as fennel and zucchini in *olio nuovo* and a dash of salt.

6. Serve over greens

Serve over sautéed greens or fresh salad greens.

7. Drizzle over fresh cheese

A fresh cheese like ricotta serves as a clean canvas for tasting the bold flavor of *olio nuovo*.



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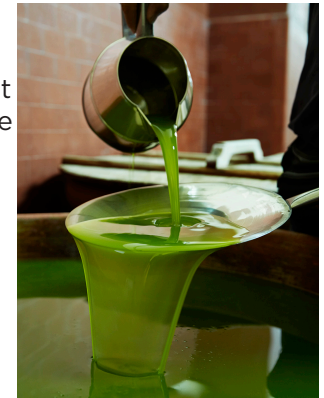
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*Recipes in *AUTENTICO*, the first cookbook by tastemaker and Manicaretti founder Rolando Beramendi



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