



CAVES OF
FARIBAULT

FRIED BLUE CHEESE STUFFED OLIVES *with St. Pete's Select® Blue Cheese*

Ingredients

Olives:

12 oz Castelvetro olives
4 oz St. Pete's Select
2 cups panko bread crumbs
1 ½ cups flour
3 eggs
1 tsp garlic powder
1 tsp pepper
cooking spray

Calabrian Chile Paste Sauce:

(courtesy of Bon Appetit)
1 ½ - 2 Tbsp. Calabrian chile paste
1 Tbsp. extra-virgin olive oil
1 Tbsp. red wine vinegar
1 Tbsp. double-concentrated tomato paste
½ tsp. honey
½ tsp. Diamond Crystal or ¼ tsp. Morton kosher salt



Directions

Make sauce by mixing chile paste, oil, vinegar, tomato paste, honey, and salt in a small bowl to combine. Cover and chill. Next, drain the olives and thoroughly pat dry. Crumble up the 4oz of blue cheese and stuff each olive. Refrigerate until chilled. Grab 3 bowls - in the first bowl, combine the flour, garlic, and pepper. In the second bowl, whisk together the 3 eggs. In the third bowl, add the panko crumbs. Dip olives in the flour mixture to fully coat, then in the beaten eggs, and finally in the bread crumbs, ensuring they are fully covered. Place on a plate and chill for 5-10 minutes. Heat air fryer to 400°F. Spray the olives lightly with the cooking oil. When the air fryer is hot, cook the olives for 5 minutes. After 5 minutes, flip/shake the olives and cook for an additional 4 minutes. Enjoy!

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