



Marianello

Blood Orange Olive Oil Recipes

CHOCOLATE ESPRESSO COOKIES

Marianello Blood Orange Olive Oil

- 3 tablespoons water
- 2 tablespoons instant espresso or coffee powder
- 1 package Duncan Hines Chewy Fudge Brownie Mix
- 1 egg
- 3 tablespoons *Marianello Blood Orange Olive Oil*
- 1 1/2 cups semi-sweet chocolate chip chunks
- 1/4 teaspoon cinnamon

Preheat oven to 350F. Lightly grease or line a baking pan with parchment or wax paper. In a small bowl combine water and espresso powder, stir until dissolved and set aside. In a large mixing bowl combine brownie mix, egg, *Marianello Blood Orange Olive Oil*, cinnamon and espresso mixture. Beat with an electric mixture on low speed until combined. Stir in chocolate pieces and nuts (optional). Drop dough by rounded teaspoons onto prepared baking pan. Let cookies bake for about 6 minutes, making sure not to overbake. Cool on baking sheet.

GREEN BEANS WITH ORANGE ZEST

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- 3/4 pound fresh green beans, trimmed and halved
- 4 1/2 teaspoons *Marianello Blood Orange Olive Oil*
- 1 teaspoon grated orange zest
- Kosher salt and fresh ground pepper to taste

Place green beans in a steamer basket over 1 inch of boiling water and cover. Cook until the beans are tender but still firm, 2 to 4 minutes. Drain, and keep warm. Toss drained green beans with *Marianello Blood Orange Olive Oil*, kosher salt, and fresh ground pepper over medium heat until the beans are hot and coated with oil. Place onto a serving dish and sprinkle with remaining 1 teaspoon grated orange zest to garnish.



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ORANGE OLIVE OIL CAKE

Marianello Blood Orange Olive Oil

Butter for greasing the pan
1/3 cup *Marianello Blood Orange Olive Oil*
1 1/4 cups all-purpose flour, plus more for the pan
3/4 cup sugar
2 eggs
1 teaspoon vanilla extract
1 tablespoon orange zest
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
Confectioners' sugar for dusting

Mix together the sugar and eggs in a medium bowl with a hand mixer on medium speed until blended and light. Drizzle in the olive oil and vanilla and mix until light and smooth. Add the orange juice and zest and mix well. Sift together the flour, baking powder, baking soda and salt in another medium bowl. Add the flour mixture half at a time to the wet ingredients and mix on low just to incorporate. Pour into the prepared cake pan and bake, 25 to 30 minutes. Let the cake cool 15 minutes, dust with confectioners' sugar and serve.

BLOOD ORANGE & BROWN SUGAR ROASTED SALMON

Marianello Blood Orange Olive Oil

24 oz. fresh salmon (skin on), cut into 4 equal pieces
1 cup *Marianello Blood Orange Olive Oil*
1 cup tightly packed brown sugar
2 cloves fresh garlic
2 small slices fresh ginger
Cracked black pepper

Put all the ingredients in a zip top bag and gently massage the marinade so that it gets all over the salmon. Put the bag in the refrigerator and let it marinate for 8-12 hours. Preheat oven to 350 degrees. Place salmon and marinade in a casserole dish and cook for 20 minutes. Place salmon on 4 dinner plates and spoon marinade over the top.