



Marianello

100% Lucca Extra Virgin Olive Oil Recipes

CREAMY SHRIMP WITH LINGUINE

Marianello Lucca Extra Virgin Olive Oil

- 1/2 cup *Marianello Lucca Extra Virgin Olive Oil*
- 2 large zucchini, diced
- 1 pound fresh shrimp, peeled and de-veined
- 2 cloves garlic, thinly sliced
- 1/2 teaspoon salt
- 1/8 teaspoon crushed red pepper flakes
- 1 (12 ounce) package of linguine pasta
- 1 cup whole milk or heavy cream
- 2 tablespoons chopped fresh parsley
- 1/2 cup freshly grated Parmesan cheese

Warm *Marianello Lucca Extra Virgin Olive Oil* in a large skillet over medium heat. Add zucchini and garlic to hot oil, season with salt and red pepper flakes. Cook, turning occasionally, until zucchini are well browned on all sides, about 20 minutes. Bring a large pot of generously salted water to boil. Add pasta, and cook 8-10 minutes. Drain, and set aside. Stir milk into zucchini and simmer until reduced, about 10 minutes. Mix in shrimp and cook 2-3 minutes, until shrimp is opaque. Add pasta to skillet, and stir well. Sprinkle parsley and 1/4 cup Parmesan over the top, and toss. Garnish with remaining Parmesan to serve.

PARMESAN AND PEPPER SALAD DRESSING

Marianello Lucca Extra Virgin Olive Oil

- 3 tablespoons *Marianello Lucca Extra Virgin Olive Oil*
- 2 tablespoons white, cider, or red wine vinegar
- 1 tablespoon grated parmesan cheese
- 1/8 teaspoon fresh ground black pepper (to taste)
- Ground sea salt (to taste)

Shake all ingredients for your chosen variation together in a tightly-lidded container OR whisk together in a small bowl. Let stand 10 minutes to rehydrate dried herbs and blend flavors. Shake again then dress salad as desired. Yields 1/4 cup.



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Truffle Olive Oil Recipes

LINGUINE CON VONGOLE

Marianello Lucca Extra Virgin Olive Oil

- 2 tablespoons *Marianello Lucca Extra Virgin Olive Oil*
- 4 cloves garlic, thinly sliced
- 3 pounds cockles, soaked in salt water and scrubbed
- 1 cup dry white wine
- 1 teaspoon red pepper flakes
- 1/4 cup unsalted butter
- 2 tablespoons chopped parsley
- 1 pound linguini
- kosher salt

Bring one gallon of water to boil. Add 2 tablespoons salt. Add pasta and cook 10 to 12 minutes. Meanwhile heat *Marianello Lucca Extra Virgin Olive Oil* in a large sauté pan over medium heat. Add garlic and cook one minute. Add cockles and white wine. Cook covered until cockles open, about 5 minutes. Discard any cockles that do not open. Remove cover, Add red pepper flakes, butter and parsley. Drain pasta and toss with cockles. Season to taste with salt and pepper and drizzle *Marianello Lucca Extra Virgin Olive Oil* over top to finish.

GRILLED SERRANO SALSA VERDE

Marianello Truffle Olive Oil

- 6–8 serrano chiles
- 1 bunch basil
- 1 bunch cilantro
- 1 bunch parsley
- 1¼ cups *Marianello Lucca Extra Virgin Olive Oil*
- ½ cup sherry vinegar or red wine vinegar
- 2½ tsp. kosher salt

Prepare a grill for medium-high heat. Thread chiles onto skewer and grill, turning often, until charred and softened, about 6 minutes. Let cool; remove stems. Meanwhile, pluck leaves from basil and leaves and tender stems from cilantro and parsley. (You should have about 2 cups of each herb.) Pulse chiles, basil, cilantro, and parsley in a food processor until finely chopped. Add *Marianello Lucca Extra Virgin Olive Oil*, vinegar, and salt and pulse until a thick, slightly textured sauce forms.