



### Pureed Cauliflower with Parqueoliva or Rincon de la Subbética Olive Oil on Grilled Bread

- 1 baguette, cut diagonally into ½-inch thick slices
  - 1 small head cauliflower, cut into quarters with leaves and lower stalks removed
  - 2 to 3 tablespoons green and grassy extra virgin olive oil
  - ½ teaspoon coarse sea salt
  - 1 to 2 tablespoons heavy cream (or 1 tbs cream and 1 tbs light yogurt if health conscious!)
- Freshly ground black pepper to taste

1. Steam the cauliflower in a vegetable steamer set over boiling water until it is soft but not mushy (about 10 to 15 minutes for a small fresh head).
2. Preheat broiler or grill.
3. Combine the cauliflower pieces, olive oil, salt and 1 tablespoon of the cream/yogurt and puree until very smooth....add more cream/yogurt as needed if the puree seems too thick. Taste and add the pepper.
4. Toast bread slices.
5. Spread cauliflower puree over slices.

### Fresh, Raw Tomato Sauce Enhanced with Oleo Cazorla Extra Virgin Olive Oil

A versatile raw tomato sauce that can be added to 1 pound of cooked pasta (served either cold or with the heat of the pasta), or used as a bruschetta mix by draining the liquid after making the recipe and then adding ½ teaspoon of hot pepper flakes.

Also excellent as a sauce for grilled chicken or fish, and on poached eggs.

- ½ cup premium, flavourful extra virgin olive oil
- 1 pound tomatoes, very ripe
- 2 cloves garlic, finely chopped (or mashed to a paste in a mortar for best results)
- 1 teaspoon sea salt
- ½ teaspoon black pepper, coarsely ground
- 10 leaves basil, chopped
- 2 tablespoons parsley, chopped

1. Peel tomatoes, coarsely chop and place in a bowl.
2. With a potato masher, crush the tomatoes. Add the rest of the ingredients, mix well.
3. Marinate at room temperature 2-3 hours covered before using.

Enjoy!  
Your feedback is appreciated.  
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