Dressings table olives in its footballing version

The Table Olives Interprofessional Organization, Interaceituna, has gone a step further in its promotional campaign for this product and has decided to provide a footballing touch to its original and creative proposal dressings table olives, named in his day as Aceituning. Thus, at Euro France which will start this Friday, June 10, friends of a good snack will taste different varieties of olives seasoned with three inspired dressings, which will provide a good taste when it comes to cheer against TV to the national team.

In the most anticipated of the year for football fans sporting event, the Spanish team, Red, will debut three days later against Czech Republic in the group stage. Olives this time become the ideal eleven snacks to enjoy during matches, with the footballing Aceituning, to celebrate goals selection and accompany it to the end of July 10 in Paris.

The four basic flavors containing olives -salado, sour, sweet and bitter- are the basis for a work

dressing by combining all. A versatile and healthy snack, which allow fans to enjoy all football games without giving up a balanced diet, because seven olives represent only 37 calories.

• Let Red: green pitted olives, canned piquillo peppers, pickled mussels, sherry vinegar, tomato concentrate. Drain marinade into a bowl of mussels and beat it with two tablespoons of tomato paste. Add salt. Add a few drops of sherry vinegar, pepper piquillo butchering and mussels. Finally, rinsed and drained olives.

• Red Passion: pitted black olives, paprika, olive oil, fresh chives, lemon juice. Mince the shallot petite. Pour into a bowl with the juice of half a lemon. Remove and let it work a few minutes. Add black olives without bone washed and drained, olive oil and paprika to taste. Mix well and let stand at least one hour cold.

• All red: gordal pitted olives, sliced ??red pepper, Iberian chorizo, fresh young garlic, fresh rosemary, olive oil. Cut the red pepper and chorizo ??Iberico very fine squares. Saute the peppers with a little olive oil and add the sausage to sweat. Add the chopped young garlic and rosemary. Cool the mixture and season with the gordal olives.

Follow this healthy and appetizing practice in social networks: www.facebook.com/ElAceituning and @El_Aceituning

Source: Interaceituna