

## Collection contents:

### 1. Nocellara 'aperitivo' olives

Try these rich and buttery olives, preserved stone-in in brine, with a glass of prosecco and a nibble of parmesan cheese.

### 2. Pitted Nocellara olives marinated in herbs and olive oil

These flavoursome pitted olives are great as part of an antipasti board, stirred into a pasta sauce, on top of a pizza or in foccaccia or panini.

### 3. Baked black olives

These black Nocellara olives from the 'Valle de Belice' area in Sicily are baked in the oven and preserved (stone-in) in olive oil. They have a deep, rich flavour.

### 4. Green olive pate

This pate made from Nocellara olives is great spread on toasted ciabatta, used as a dip, stirred into pasta or as a topping for roast chicken or fish

An olive for every occasion!

## Ingredients:

Aperitivo olives: Nocellara olives, water, salt

Green olive pate: Olives, extra virgin olive oil, chilli pepper, garlic, ascorbic acid, lactic acid

Pitted olives in herbs and oil: Olives, extra virgin olive oil, parley, oregano, fennel, chilli pepper, garlic, ascorbic acid, lactic acid

Baked black olives: Olives, water, salt

## Nutritional Info:

Aperitivo olives per 100g: Energy: Kcal 107, kJ 449 Fat: 1.4g, of which saturates 0.9g Carbohydrates: 0.9g, of which sugars 0.5g Protein: 1g Salt: 0.09g

Green olive pate per 100g: 567kJ, 136kCal, Fat 14g, of which saturates 2.5g, carbohydrate 1.2g of which sugars 0g, Protein 1g Salt 0.9g

Pitted olives in herbs and oil per 100g: 450kJ, 108kCal, Fat 11g, Carbohydrate 1g of sugars 0.8g, Protein 1.2g Salt 0.9g

Baked black olives per 100g: Energy: Kcal 107, kJ 449 Fat: 1.4g, of which saturates 0.9g Carbohydrates: 0.9g, of which sugars 0.5g Protein: 1g Salt: 0.09g