

Crispy Rosemary Battered Olives

from CarolinaGelen.com

Ingredients

Olives

- 226 g - 8oz green olives, pitted
- 50 g - 1.7oz sharp cheddar cheese
- 20 g - 1/8th cup all purpose flour

Batter

- 74 g - 1/2 cup all purpose flour
- 32 g - 1/4 cup cornstarch
- 1 tsp baking powder
- 1/2 tsp freshly cracked black pepper
- 1/2 tbsp fresh rosemary, finely chopped, about 1 sprig, plus more for frying
- 105 g - 1/2 cup light beer or sparkling water, plus more as needed
- Pinch of salt
- Natural oil for frying
- Cayenne, for dusting

Dipping Sauce

- 2 to 3 cloves, minced
- 2 tbsp finely chopped chives or scallions
- 59 g - 1/4 cup Greek yogurt
- 57 g 1/4 cup mayonnaise
- Juice of 1/2 small lime, about 1 tbsp
- Pinch of salt
- Desired amount of infused olive oil

Instructions

- Crumble or slice the cheese into smaller pieces. Take a piece of cheese and gently push it inside the olive to stuff it. Add 1/8 cup of the flour over the olives and toss to coat.

- For the batter, add the flour, cornstarch, baking powder, black pepper and chopped rosemary to a mixing bowl. Whisk the dry ingredients, then pour in the beer. Whisk until combined, but don't overmix, a few lumps are fine. The mixture should have the consistency of pancake batter. If it's too thick, don't hesitate adding more water or beer.
- Add the neutral oil to a medium pot or saucepan over medium heat. Add enough oil to the pot to create a 2 inch or 5 cm deep oil bath. Heat until the oil temperature reaches 375F or 190C.
- Dip each olive in the batter, then gently place it in the hot oil. Repeat with the remaining olives. Don't overcrowd the pot, fry the olives in a couple of batches. Fry for 5 to 7 minutes or until golden, flipping halfway through. Lower the heat as needed. Remove the olives from the oil and place them over a cooling rack, lined with paper towels to drain the excess oil.
- Optionally, fry some rosemary sprigs for a nice herby, crunchy topping. Remove the leaves from the main stem and gently lower them in oil. Carefully, they will start sizzling right away. Fry for 15 to 30 seconds and set aside.
- For the dipping sauce, mix all dipping sauce ingredients in a bowl.
- Top the fried olives with a dusting of cayenne, a sprinkle of salt and fried rosemary leaves. Serve right away.

Notes

I used garlic stuffed olives and skipped the cheese.