



blood orange

whole fruit fused argumato
extra virgin olive oil

5 wonderful ways to enjoy our *blood orange* extra virgin olive oil

- blend with our cinnamon pear balsamic (equal parts of each) for a knock out salad dressing, marinade and sauce
- use in baking as a replacement for vegetable oil in muffins, cakes, cookies and bread recipes
- blend with our vanilla balsamic (equal parts of each) for our “creamsicle” vinaigrette – great on yogurt or on mixed greens with sliced oranges, feta cheese and pine nuts
- drizzle onto winter fruit salads (i.e. citrus fruits, honey & mint)
- mix with our grapefruit balsamic (equal parts of each) for a tart yet sweet vinaigrette – great on salads, fish/seafood & chicken

try blending with any of the following balsamic vinegars

- raspberry balsamic
- vanilla balsamic
- dark chocolate balsamic
- cinnamon pear balsamic
- blackberry ginger balsamic

scroll down to check out the following recipes

- *cranberry orange olive oil cake*
- *blood orange rhubarb pecan muffins*
- *honey and blood orange argumato olive oil baklava*

cranberry orange olive oil cake

ingredients

- 1½ cups + 1 tablespoon fresh squeezed orange juice (about 4-5 large navel oranges)
- 1 tablespoon finely grated orange zest
- 3½ cups all-purpose flour
- 1½ teaspoons baking powder
- 1¾ teaspoons kosher salt
- 5 large eggs
- 3 cups granulated sugar
- 1½ cups + 1 tablespoon **dana shortt gourmet blood orange extra virgin olive oil**
- ½ cup dried cranberries
- 1 cup confectioners' sugar

method

1. Position a rack in the middle of the oven, remove any racks above, and crank up the heat to 350°F (175°C). Coat a 12-cup bundt or tube pan with 1 tbs. blood orange extra virgin olive oil and set aside.
2. Finely grate the zest of 2 oranges, then squeeze 4 of them. You should have 1½ cups and 1 reserved tablespoon of orange juice of juice; if not, squeeze the 5th orange. Set aside.
3. Whisk together the flour, baking powder, and salt in a large bowl and set aside.
4. In the bowl of a stand mixer fitted with a paddle attachment, or with a hand held mixer in a large bowl, beat the eggs on medium-high speed until well combined, about 1 minute. Slowly pour in the granulated sugar and continue beating until thick and pale yellow, about 3 minutes. On low speed, alternate adding the flour mixture and blood orange extra virgin olive oil, starting and ending with the flour, and beat until just a few wisps of flour remain. Pour in the orange juice, zest and dried cranberries and whirl for a few seconds to bring the batter together.
5. Pour the batter into the prepared pan and bake until a cake tester comes out with a few moist crumbs clinging to it, about 1¼ hours. If the top is browning too much as the cake bakes, cover lightly with foil. Transfer to a wire rack and cool for 15 minutes and then turn the cake out on to a rack over a sheet pan. Mix together 1 tablespoon reserved orange juice with confectioners' sugar to form a glaze. Pour slowly and evenly over the warm cake. Serve at room temperature.

blood orange rhubarb pecan muffins

ingredients

- 2 cups all-purpose flour
- $\frac{3}{4}$ cup granulated sugar
- $1\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon baking soda
- 1 teaspoon salt
- $\frac{2}{3}$ cup toasted, chopped pecans
- 1 large egg
- $\frac{1}{4}$ cup **dana shortt gourmet blood orange extra virgin olive oil**
- $1\frac{1}{2}$ teaspoons orange zest
- $\frac{3}{4}$ cup orange juice
- $1\frac{1}{4}$ cups fine-chopped rhubarb
(you can also replace the rhubarb with frozen berries or a wildberry blend)

method

1. Combine all the dry ingredients (including nuts).
2. In a medium sized bowl, beat the egg. Add the olive oil, orange zest and juice. Add flour all at once and stir until batter is just moist. Stir in rhubarb.
3. Pour into greased or sprayed muffin cups.
4. Bake for 25 - 30 minutes at 350 F.

Note: resist the temptation to over mix the batter! Stir until the flour is JUST combined, and don't worry if there are a few lumps. If you over mix the flour, you will over develop the gluten in the flour - which will result in a tough muffin. You can also tell if a muffin is over mixed by its appearance - it will usually have a high "peak" in the top middle area. Also, it might have "tunnels" inside - i.e. air pockets.

honey and blood orange argumato olive oil baklava

ingredients

- 1 lb. phyllo dough

ingredients for the filling

- 6 ounces blanched almonds
- 6 ounces roasted walnuts
- 6 ounces roasted pistachios
- 2/3 cup sugar
- 1 tablespoon fresh ground cinnamon
- 1 tablespoon fresh grated blood orange zest
- 1 cup + 1 tablespoon **dana shortt gourmet blood orange extra virgin olive oil**

ingredients for the syrup

- 1 cup honey
- 1/2 cup water
- 1 cup fresh squeezed blood orange juice
- 1 cup sugar
- 1 cinnamon stick
- 2" strip of blood orange zest

method

1. Preheat oven to 350 degrees F and grease the bottoms and sides of a 9" x 13" inch pan with the blood orange olive oil.
2. Pulse the nuts with the sugar, orange zest and cinnamon in the bowl of a food processor until finely chopped. Unroll and cut the phyllo sheets in half to fit pan. Cover phyllo with a dampened cloth to keep from drying out as you work. Place two sheets of dough in pan, brush with blood orange olive oil thoroughly. Repeat the process until there are 8 sheets layered. Sprinkle 3 tablespoons of nut mixture on top. Top with two sheets of dough, blood orange olive oil, nuts, layering as you go. The top layer should be about 6 - 8 sheets deep.
3. Using a sharp knife cut into diamond or square shapes all the way to the bottom of the pan. You may cut into four long rows the make diagonal cuts. Bake in the center of the oven for approximately 50 minutes until baklava is golden and crisp.
4. Make the syrup while baklava is baking. In a heavy sauce pan, bring the water, sugar and blood orange juice to a boil. Add honey, cinnamon stick and orange peel and simmer for about 20 minutes longer.
5. Remove baklava from oven and immediately spoon sauce over it and allow to cool.