



Emile Henry  
FRANCE



## O-Live it Up!

A collaboration between California Ripe Olives  
and Emile Henry.



[www.CalOlive.org](http://www.CalOlive.org)

[www.emilehenryusa.com](http://www.emilehenryusa.com)

## Olive History

If you're like most Americans, munching on a California Ripe Olive-or just thinking about them for that matter-brings you back. Digging in straight from the can or reaching for one at your grandmother's holiday table, each shiny black ripe olive, so perfectly pitted, was a satisfying treat...and it still is. A lot may have changed since then, but California Ripe Olives have a way of working with the times. It's all part of their colorful history.



## The Family Tree



The roots of the California Ripe Olive go way back. Wild olive (scientifically known as oleaster) once grew all over the Mediterranean, southeast Asia and other areas, but this unimpressive, straggly plant bore little resemblance to the graceful modern olive tree. That is, until about 5,000 years ago when it was first cultivated in Crete and Syria into the beauty as we now know it.

## Olives on a Mission

Once established, olive trees flourished in Spain, Tunisia, Morocco and other Mediterranean countries for thousands of years, featured in many of the regions culinary specialties. The Spaniards were the first to realize that this fabulous fruit could have international appeal and took the first cuttings to Peru in the mid-sixteenth century. From there, Franciscan Monks took olives to the New World and moved north through the missions of Mexico. At last, in 1769, the first olive cuttings were planted in California at the San Diego Mission. As lost transplants do, they responded quite well to the California climate-sunny days, cool nights, fresh air-and they set their roots.



## California Dreaming

Surrounded by such a cooperative climate, Californian's started planting acres upon acres of olive trees in response to the high demand for olive oil in the 1800s. Then the market became saturated (with monounsaturated oil ironically) and prices dropped. Farmers who had used all of their land for olive oil were doomed if they didn't come up with a new plan. A resourceful German woman named Freda Ehmann and her son, Edwin, were part of this population. Who would've guessed that they would soon be the ones to figure out the solution? The Ehmann's had trees that bore little fruit and selling pressed oil was not an option. After consulting with a Berkeley professor on processing methods, Freda began experimenting with 280 gallons of olives in barrels on her back porch. Thanks to her creative dreaming and stick-to-it-ness California Ripe Olives were created right then and there.



## As American as California Ripe Olives

California Ripe Olives may not be prepared on the back porch anymore (in fact, we can assure you, they are always preserved in one of two state-of-the-art facilities), but they are made through the same exact process that Freda invented. This is what makes our olives taste decidedly American. Mild, versatile and meaty, they continue to add great flavor to everything from American country cooking to a melting pot of ethnic cuisines.





## Roasted Tomato Pizza Margherita

- 4 Roma tomatoes, wedged
- 3/4 cup California Ripe Olives, halved
- 1/3 cup basil leaves, torn
- 2 tsp. olive oil
- 1 lb. prepared pizza dough
- 1-2 Tbsp. cornmeal
- 8 oz. fresh mozzarella cheese, sliced

Preheat Emile Henry pizza stone in a 550° oven or covered grill. Toss together tomatoes, ripe olives, basil and olive oil in a mixing bowl. Season with salt and pepper and set aside. Sprinkle pizza peel generously with cornmeal. Roll and stretch pizza dough on a well-floured surface into a 14-inch circle and place onto pizza peel. Pour tomato olive mixture evenly onto crust and top with mozzarella. Slide onto Emile Henry Pizza Stone and bake for 10-15 minutes until crisp and bubbly. Carefully remove from oven or grill and place on cutting board or trivet. Cut and serve hot. Makes 1 (14-inch) pizza.

- 37 figue
- 61 rouge
- 71 noir
- 87 olive NEW COLOR



\$50  
14.5 in.  
Ref. 75.14

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## Galician Roasted Potatoes

- 1 tsp. olive oil
- 2 oz. chorizo sausage, crumbled or chopped
- 12 oz. new potatoes, quartered
- 1 clove garlic, sliced
- 3/4 cup California Ripe Olives, wedged
- 2 cups (4 oz.) chopped chard
- 1/4 tsp. kosher salt

Heat oil in a large oven proof saute pan or tart tatin pan over medium-high heat. Add chorizo and brown for 3-4 minutes. Toss in potatoes and garlic and cook for 2-3 minutes, then add California Ripe Olives ([www.calolive.org](http://www.calolive.org)) and place in a 425° oven for 20 minutes. Stir in chard, season with salt and return to oven for 5-7 minutes. Serve immediately.  
Serves 4

- 37 figue
- 53 azur
- 61 rouge
- 71 noir
- 87 olive NEW COLOR



8 in.	45.18	\$ 82
9 in.	45.25	\$118
10 in.	45.40	\$170
11 in.	45.53	\$215
12 in.	45.70	\$235

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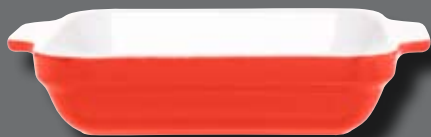


## Polenta Cacciatore Casserole

- 1 tsp. olive oil
- 1 1/4 lbs. boneless, skinless chicken thigh meat, cut into 2-inch chunks
- kosher salt and coarsely ground black pepper to taste
- 1 (8 oz.) yellow onion, sliced into 1/4-inch strips
- 1 (8 oz.) green and red bell peppers, sliced into 1/4-inch strips
- 1 cup sliced mushrooms
- 2 1/2 cups low sodium chicken broth
- 1 cup sliced California Ripe Olives
- 2 Tbsp. tomato paste
- 1 cup polenta

Heat oil in a large high-sided saute pan over medium-high heat. Add chicken, season with salt and pepper to taste and cook for 3-4 minutes, stirring occasionally, until evenly browned. Add onions, peppers and mushrooms into pan and cook over medium heat for 4-6 minutes, stirring occasionally. Stir in chicken stock, California Ripe Olives ([www.calolive.org](http://www.calolive.org)) and tomato paste, and bring to a boil. Turn heat down to low and simmer for 10 minutes. Whisk in polenta, pour into a 9-inch by 9-inch square baker and bake in a 400°F oven for 30 minutes. Serve hot. Serves 4.

- 03 citron
- 05 blanc
- 33 cerise
- 37 figue
- 53 azur
- 87 olive NEW COLOR



\$37  
9 x 9 in.  
Ref. 20.06

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## Smoked Cheddar Chicken Burger

- 1 1/3 lbs. ground chicken
- 1 cup sliced California Ripe Olives
- 1/2 cup bread crumbs
- 1/4 cup BBQ sauce
- 1/4 cup chopped green onions
- 4 oz. smoked cheddar cheese, sliced
- 4 thick slices red onion
- 4 whole grain buns, sliced in half and lightly grilled
- garnish mixed baby green

Mix chicken with 1/2 cup California Ripe Olives, breadcrumbs, BBQ sauce and green onions until evenly combined. Form into 4 (1/3 pound) patties and grill over medium-high heat for 4-6 minutes. Flip burgers and cook for 4 more minutes, then sprinkle with remaining California Ripe Olives ([www.calolive.org](http://www.calolive.org)) and place slices of cheese on top of each. Cook for another 1-2 minutes until cheese is melted and burgers are cooked to desired doneness. While burgers are cooking, grill onion slices for 3-4 minutes on each side. Place one red onion slice on the bottom half of each bun. Top with burgers. Garnish with baby greens if desired and cover with bun. Serves 4. Serving Suggestion: Serve with additional BBQ sauce.

- 11 nougat
- 37 figue
- 45 sky
- 79 slate
- 96 sand



\$23  
11 in.  
Ref. 88.78

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Founded in 1850, and located in Marcigny, a small town in the province of Burgundy, France, Emile Henry has established a worldwide reputation for manufacturing the finest quality ceramic ovenware, gourmet cooking products and bakeware. A team of potters makes each piece by hand and professional chefs and home cooks appreciate Emile Henry for the many products and shapes that are properly designed for cooking and baking. For more information, call 302.326.4800 or visit [www.emilehenryusa.com](http://www.emilehenryusa.com).



California Ripe Olives have only two grams of fat in a 15 gram serving, with the majority of fat coming from monounsaturated fat and part of the remaining fats being essential fatty acids. Contrary to what you may think, olives are not high in calories. In fact, an extra large Black Ripe Olive has only seven calories and a serving equal to only 25 calories! This makes olives an ideal snack or ingredient for adding flavor and variety to meals you prepare. We hope these recipes will inspire you.

