

## GOURMET PIZZA WITH BLACK OLIVE TAPENADE

### INGREDIENTS

- 1 pizza shell
- 2 TBSP Sardo PurOliva Oil
- 1 (398mL) Sardo Pitted Black Olives
- 1 (190mL) Sardo Gourmet Black Olive Tapenade
- 4 TBSP tomato paste
- 1 package shredded mozzarella
- 1 tomato, sliced
- 1 garlic clove, chopped fine
- Garnish with Fresh Basil

### DIRECTIONS

- Preheat oven (center rack) to 400°F/205°C
- Top your favourite pizza shell with sauce
- To make sauce: mix oil, tomato paste, garlic and oregano in a small bowl, spoon over pizza shell leaving a ½" border
- Add mozzarella cheese, tomatoes, black olive tapenade and olives on pizza shell
- Using pizza tray, place shell onto tray and bake for 8 to 10 minutes, or until cheese is melted and browned.



## BASIL PESTO SHRIMP APPETIZER

### INGREDIENTS

- 1 pound large raw shrimp (26-30), peeled and deveined
- Juice of two lemons
- 1 TBSP chopped fresh garlic
- ½ TSP salt
- ¼ cup olive oil
- 1 TBSP Sardo capers
- 1 (190mL) Jar Sardo Gourmet Basil Pesto

### DIRECTIONS

- Poach shrimp until pink. Cool in ice then drain
- In mixing bowl, add lemon juice, garlic, parsley, salt, olive oil and capers.
- Add the shrimp, toss and mix well.
- Refrigerate at least 1 hour before serving.
- Garnish with Sardo Gourmet Pesto on a plate and a slice of lemon
- Place shrimp on top of pesto
- Ready to serve



*Made for each other*

