

2009 *Olio Nuovo* is Here:

New Olive Oils Air-Freighted from Tuscany and Sicily
on the menu this weekend



The olive harvest has begun in most northern hemisphere olive growing regions. The first cold-pressed oils are called "new oils," with their very special and fleeting characteristic vegetal flavor and "heat" in the throat. That profound vibrancy lasts only about two weeks before it subsides and the oil stabilizes as a mellower product.

Chef Canales has devised several menu items, with more coming, that will be exceptional vehicles for the new oils on the menu this weekend:

- *Antipasti misti*: Ceci bean purée, *broccoli di Ciccio*, and fresh *mozzarella di bufala* with new oil
- Butternut squash *sformatino* with new oil
- First-of-the-season Porcini mushrooms with Castelmagno cheese and *pancetta* vinaigrette
- *Orecchiette* pasta with smoked *mozzarella di bufala* and turnips greens with new oil
- Charcoal-grilled local black cod with celery root and leek gratin, green peppercorn-new oil sauce

The California olive harvest is late this year and it will be a light crop. We should see some new oil from [McEvoy](#) and [Dickson](#) by the end of the month.

We are fortunate however, to have four new oils which have been air-freighted (yes, in violation of our usual philosophy of sustainability) to us over the past two days. Two come from producers we're friends with in Chianti: Felsina and Badia a Coltibuono. From estate-grown olives-Frontoio variety from Felsina and Leccino from Badia-both producers use a new method of oil extraction. There are no huge milling stones, no huge presses. The olives are ground, not crushed, in a chamber with water, minimizing air contact. The resulting paste is emulsified and put into something like a food mill. Production is small scale and is said to be an improvement on even the Sinolea method, because it cuts down on oxidation. It also employs a new age centrifuge....[\[continue reading\]](#)

Oliveto co-Owner Bob Klein is currently in Italy in pursuit of truffles for our annual Truffle Dinners coming up November 17 - 20. He spent some time in Chianti earlier this week and sent these videos of Roberto Stucci of Badia a Coltibuono and Guiseppe Mazzocolin of Felsina telling us about this year's olive harvest:



Call for reservations: 510-547-5356 or [reserve online](#)

Visit [The Oliveto Community Journal](#) to follow Bob as he continues his travels through Italy. He'll be sending us frequent updates and videos of the 2009 truffle hunt, along with the cute dogs and interesting characters he meets along the way.