



What's new in the Speciality Food world?

One of the biggest events for any speciality food retailer is the annual Great Taste Awards hosted by the Guild of Fine Food. Last year The Olive Queen proudly received a gold award for our Latino marinade, and this year we are going bigger and better with our new recipes all ready to be entered into this year's competition. So fingers crossed everyone!



Food & Drink Expo - 21-24 March 2010 at the NEC, Birmingham

If you are a fan of regional and speciality food, then the big event this year is the Food Expo at Birmingham in March. With lots to see and taste, this promises to be a rather tasty and enjoyable event for all.

Recipe Section

One of our most favourite chefs, Nigella Lawson, created this wonderful recipe using our ingredient of the season, mint! All of the team has had a bash at making this, so why don't you give it a try?

DUCK BREASTS WITH POMEGRANATE AND MINT - Serves 8 (taken from the directors food bible, Nigella Express!)

4 duck breasts
200g rocket/watercress/salad chard or mixture
1 pomegranate
1 small bunch or packet of mint

1. Preheat oven to 220C/ gas mark 7
2. Heat a flameproof, ovenproof pan on the hob, and then sear the duck breasts, skin-side down, for a minute or so
3. Turn the duck breasts over and then place in the oven for about 15 minutes
4. Remove the duck breasts from the oven and sit them on a carving board
5. Line a meat plate or flattish platter with the salad leaves
6. Slice each duck breast very thinly on the diagonal and lay on the salad-lined dish, pouring any meat juices over them as you go
7. Halve the pomegranate, and then bash out the seeds from one half to garnish the duck slices. Squeeze some of the juice from the other half - just by hand - over the duck as well
8. Tear off a handful of mint leaves and then finely chop them, scattering over the duck - Yum!

Editor's letter

A big spring greeting to all!

Here we are again...spring! How quick does time fly, and with the clocks changing soon it's only a matter of time before the woolly socks come off and the flip-flops make a welcome return. It's The Olive Queen's favourite time of the year and always gives a fresh breath of air to what has inevitably been a winter hibernation for most. And with the new season comes new exciting products, events and opportunities...

So what's new in The Olive Queen larder?

It's lush in colour, fantastic in flavour and has a gorgeous smell.....And no, its not me (but close), it's the new sensation for spring 2010 - Mint!

Now, I know you may be thinking have they gone completely, well minty? Yes we have! The reason? Mint is the new rosemary. Its sassy, its sexy and not only does it make a great mojito, it also goes surprisingly well with olives. This spring we are causing havoc with your taste buds - so, get ready for the all new and exciting flavours heading your way.

When we initially launched our core range of olives we introduced an 'Olive of the Month' for our customers to sample. One that stood out (and caused a record number of 'bring it back' requests) was our mint recipe. So, this spring, we have decided to add it to our main range and bring you something truly unique. Mint madness boasts a mixture of mint, oregano, rosemary, garlic and lemon zest - a combination guaranteed to knock your socks off! In addition, we are launching a new stuffed olive flavour with chilli stuffed olives marinated in a mix of mint and parsley - something to fire up those hibernating buds!

Not only are we introducing new marinated flavours, but we are also launching a new Italian olive line - something unique, unusual with an exquisite creamy taste you will find hard to resist. So keep a look out for our new Italian addition coming soon!

The Olive Queens
'A passion and a belief'