

What are Beef Olives, and What can I do with them?

Ardross Beef Olives are an old-fashioned favourite that truly deserve to make a come-back. Ask your parents (or grandparents) how good this healthy comfort food can be!

ARDROSS BEEF OLIVES ARE MADE FROM OUR OWN PRIME TOPSIDE STEAK, FINELY SLICED AND ROLLED AROUND A FILLING OF 100% GRASS FED BEEF SAUSAGE. THE COMBINATION IS SUBLIME.

How to cook them

In Gravy – The Classic

Heat a tablespoon of oil in a frying pan, and cook a finely chopped onion until soft. Add a minced clove of garlic for the last minute.

Put the beef olives into an ovenproof casserole dish, and cover with the onions and garlic.

Add a tub of Ardross beef stock, a Bay leaf, and a tablespoon each of tomato puree and chopped thyme.

Cover the casserole, and cook in the oven, Gas mark 3, 170°C for 1½-2 hours, until really soft and tender. To thicken, mix a teaspoon of cornflour with ½tsp mustard powder in a little cold water, and stir into the gravy, about ½hour before serving time. Serve with Yorkshire Puddings, carrots and cabbage.



With Ratatouille – The Italian



Place the beef olives into an ovenproof casserole dish. Add onion and garlic as above, then fry and add a selection of chopped sweet peppers, aubergine, courgette and mushrooms. Pour over a bottle of passata and cook in a covered casserole dish for 1½ hours. Serve with wide ribbon pasta.

With Curry Sauce – The Indian

Use your favourite curry pour over sauce – may we recommend a jar of Anila's sauce? - cover and cook in the oven as above. Serve with rice, naan, bhaji's.