

## *Hilton Orange County / Costa Mesa Olive Oil Recipes*

### **Spanish Gazpacho:**

2 lbs. vine ripe tomatoes, peeled and chopped (can leave seeds or remove)  
½ seedless cucumber peeled and chopped  
1 whole roasted red pepper (skin removed)  
2 cloves roasted garlic clove  
½ cup bread (dry- 5 days old. Prefer ciabatta or baguette)  
1 tsp. fresh ground cumin  
1 tbsp. Spanish sherry vinegar  
4 tbsp. extra virgin olive oil  
¼ cup water (if needed)  
Salt & pepper to taste

#### Method:

Soak bread in water for a few minutes to absorb. Remove and squeeze dry.  
Combine tomatoes, pepper, cucumber, bread, garlic, cumin in a blender and puree.  
Add vinegar and oil and blend again. Add salt & pepper. Soup should be thick

### **Marinated shrimp:**

3 pieces of 8/10 ct shrimp (peeled and divined)  
¼ cup extra virgin olive oil  
1 tsp. chopped dill  
1 tsp. red pepper flakes  
salt & pepper

#### Method:

Combine all ingredients and marinate in cooler for 1 hour or longer.  
Pre-soak skewer in water to prevent from burning on the grill  
Skewer shrimp and grill until pink

### **Lemon Aioli**

3 egg yolks  
1 tsp. Roasted garlic smashed to a paste  
1 tsp. grain mustard  
1 tbsp. fresh lemon juice  
salt & pepper  
½ cup extra virgin olive + ¼ cup canola oil

#### Method:

Combine egg yolks, garlic paste, mustard, salt & pepper and lemon juice in a small bowl and whisk over a double boiler until mixture becomes thick ( do not use if mixture turns to scramble egg texture, if this happens, you will need to start over) Remove from heat and transfer to another bowl. Allow to cool for 10 minutes. Slowly whisk in oil until it has consistency of mayo. Adjust seasoning if needed. (If you add oil when mixture is still hot, it will separate)