

SPECIAL PROMOTION

CEO

CHOPIN EXTRA OLIVES

RECIPE GUIDE

Make a More Exciting Martini • 20 Original Olive Recipes



PURE LUXURY

What better match for a luxury CEO Martini than olives bursting with the world's most decadent ingredients, like caviar, lobster and pure gold.

THE RIGHT STUFF

It's not easy to improve upon a great Chopin Extra Olives "CEO" Martini, but that has not deterred inventive chefs and ambitious mixologists from pushing the boundaries of flavor within this classic combination. Stuffed with fresh herbs, exotic spices, flavorful cheeses and cured meats, to name just a few, the olives featured in these martinis are more like tiny tapas, or delectable hors d'oeuvres, designed to titillate the taste buds between sips of chilled Chopin Vodka.

The stuffed olive recipes featured in this book are the very best of over 400 entries submitted to M. Shanken Communications, publishers of *Wine Spectator* and *Food Arts*, and selected by a panel of expert judges including:

TONY ABOU-GANIM,
Fine Living Network star and host of the Modern Mixology: Creating Great Cocktails at Home DVD series

NIR ADAR,
food artist and recipe developer

BRIDGET ALBERT,
master mixologist

MICHAEL BATTERBERRY,
founding editor and publisher,
Food Arts

DALE DEGROFF,
Aka King Cocktail and author of
The Craft of the Cocktail

JEFFERY LINDENMUTH,
drinks writer and contributing editor
wines and spirits, *Food Arts*

ANN ROGERS,
founder, *Tales of the Cocktail*,
New Orleans

Whether you choose to create a Kiss of Autumn Martini, stuffing the olives with goat cheese, walnuts and fig spread, or prefer to combine ahi tuna, scallion and gold leaf in an elegant Spicy Tuna Stuffed Olive, these stuffed olives are exactly the sort of bonus that every successful "CEO" deserves. To discover more signature cocktails using Chopin Vodka from Poland, visit www.chopinvodka.com.



SHRIMP WITH TOMATO HORSE RADISH
Frank Lepri, Tumble Brook Country Club
Bloomfield, CT

- 1/2 lb. small to medium shrimp • 2 lemons, wedged
- 1 tbsp. Old Bay seasoning • 1 bay leaf
- 3 tomatoes, seeded and diced • Onion, diced
- 1/2 tsp. celery seed • Olive oil (for sautéing)
- 1 tbsp. horseradish • 1/4 cup goat cheese
- Favorite olives, pitted
- Chives, chopped (optional, for garnish)

Add shrimp to boiling water with Old Bay, lemons, and bay leaf, and cook until white and tender. Drain the shrimp, then dip them into an ice bath. Sauté diced tomatoes, onion and celery seed in oil until all moisture is gone, and remove from heat. Add horseradish and goat cheese, and set aside. Chop shrimp and add to tomato mixture. Stuff into olives. Garnish with chives, if desired. Serve with chilled Chopin Vodka.

(above)

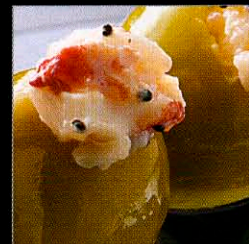
SPICY TUNA STUFFED OLIVE
Gene Kato, Japonais, Chicago, IL

- 3 oz. #1 grade ahi tuna, minced
- 1 tbsp. minced scallion • 1/4 tsp. minced chive
- 1 tsp. salt • 2 tsp. soybean oil • 1 tsp. spicy rayu oil
- 6 queen green olives • Ohba • Kaiware • Gold leaf

Place tuna, scallion, chives, salt, soybean oil and rayu in a small mixing bowl, and mix well. Cut a third of the olive off, stuff the remaining section with a little piece of each of ohba and kaiware, and the spicy tuna mixture. Top with a little gold leaf. Serve with chilled Chopin Vodka.

LOBSTER & VANILLA BEAN MARTINI
Richard Lozada, The Capital Grille
Lombard, IL

- Lobster meat, poached • Vanilla bean • Butter
- Whipping cream • Salt • White pepper
- Favorite olives, pitted



Finely mince poached lobster meat. Blend in vanilla bean, butter and cream. Add salt and pepper to taste. Stuff into olives. Serve with chilled Chopin Vodka.

NEW AMERICAN

These olives flaunt their culinary creativity, taking inspiration from America and abroad with inventive ingredients that range from buffalo jerky to poppy seeds—there's even a minimalist martini.



BLTINI

Trevor Dye
Meridian Restaurant
Winston Salem, NC

- Goat cheese
- Sundried tomatoes
- Arugula
- Jumbo queen olives
- Cooked bacon strips

Puree cheese, sundried tomatoes and arugula. Stuff mixture into jumbo queen olives, wrap each with a slice of bacon and secure with a martini pick. Serve with chilled Chopin Vodka.



BIG PETE'S MARTINI SALTIMBOCCA

Peter Hyzak
Ruth's Chris Steakhouse
Boca Raton, FL

- 2 oz. fontina cheese, minced
- 2 oz. pancetta, minced
- 1 fresh sage leaf • Olive oil
- 4 olives, pitted

Sauté minced pancetta in a scant amount of olive oil until crisp. Remove pancetta to paper towel, and render fat. Reserve. Cut sage leaf into 4 equal pieces. Stuff 1/4 oz. of minced fontina into olive, followed by 1/2 oz. pancetta, 1/4 of the sage leaf and another 1/4 oz. of fontina. Chill olives to set. Serve with chilled Chopin Vodka.



GDANSK GREENPEACE

Robert Swornowski
Daveed's at 934, Cincinnati, OH

- Pickled cucumber, finely chopped
- Pickled herring • Sweet poppy seeds
- Sugar water • Favorite olives, pitted

Combine cucumber, herring, and sugar water, and soaked poppy seeds. Spoon into olives. Serve with chilled Chopin Vodka.



COLOSSAL MARTINI

Norman Lacasse
Westin Hotel, Ft. Lauderdale, FL

- Peppercorns
- Beef tenderloin, blackened, chilled and diced
- Blue cheese chunks • Favorite olives, pitted

Insert a peppercorn, some blackened tenderloin and a piece of blue cheese into the olive. Serve with chilled Chopin Vodka.

GIDDYUP

M. Shannon O'Brien, IWS Sangria LLC, Albany, NY

- 1 small, spicy buffalo jerky, cut into 3 equal pieces • 3 red beans
- 3 sweet corn kernels • 1 small jalapeño pepper, cut into 3 equal pieces
- 1 hot pickled carrot, cut into 3 equal pieces
- Favorite olives, pitted



Divide all ingredients equally between three olives, making sure to expose all colors of the jerky, red bean, corn, jalapeño pepper and pickled carrot. Once stuffed, skewer olives with a martini pick. Serve with chilled Chopin Vodka.



MEDITERRANEAN CLASSICS

Taking their inspiration from the countries where olive trees thrive, these recipes marry the CEO Martini with olives stuffed with the flavors of Italy, Greece and Spain.



(above)

CAPRESE MARTINI

Anthony Interrante, Brasserie 73, Skippack, PA

- Cherry tomatoes • Basil • Mozzarella cheese

Hollow out three cherry tomatoes. Stuff with basil and mozzarella. Skewer with martini pick. Serve with chilled Chopin Vodka.

ANGRY BACON MARTINI

Ivan Flowers, Gallery on Oak Creek Sedona, AZ

- Italian pancetta • Sorrento lemon oil
- Garlic, puréed • Chopin Vodka
- Dragée pistachios, chopped
- Cerignola olives



Sauté pancetta lardon in lemon oil until crisp; add garlic purée until fond appears, then deglaze pan with Chopin Vodka. Combine lardon with chopped pistachios dragée, and stuff the mixture into Cerignola olives. Serve with chilled Chopin Vodka.



SOPRANOTINI

Raul Maestas
Hyatt Regency, Santa Ana, Pueblo, NM

- Smoked salmon • Goat cheese
- Pine nuts • Favorite olives, pitted

Roll ingredients together into a rose shape. Stuff into olive. Serve with chilled Chopin Vodka.

BOTTOMS UP

Mary Beth Lawton Johnson, Rebecca, Savannah, GA

- 1/4 cup fresh lemon juice
- 4 tbsp. olive oil • 1 garlic clove, minced
- 27 baby sardines (fresh or in oil)
- 9 large Spanish olives (3 per glass)
- 3 tbsp. chopped fresh parsley • Sea salt

Mix the lemon juice, garlic, and olive oil. Add baby sardines and olives, and marinate for 1 hour. Stuff three sardines in each olive, tails up. Garnish with parsley and sea salt. Skewer. Serve with chilled Chopin Vodka.



KISS OF AUTUMN

Patricia Richards, Wynn Las Vegas, Las Vegas, NV

- 5 oz. unripened, quality goat cheese • 3 tbsp. caramelized walnuts, pre-made
- 2 tbsp. organic Adriatic fig spread • 2 pinches sea salt
- 2 pinches cayenne pepper • 1/8 tsp. fresh cracked black pepper
- Halkidikis olives

Let cheese soften. Finely chop walnuts in food processor. In a mixing bowl, combine cheese, walnuts, fig spread, salt, cayenne and black pepper until smooth. Place mixture into pastry bag with nozzle, and pipe into Halkidikis olives. Use a silver olive pick to skewer two of the stuffed olives and place them in a chilled martini glass. Serve with chilled Chopin Vodka.



FIRE AND ICE

Whether chipotle or spicy sriacha sauce, the fiery and fresh ingredients of these stuffed olives make the perfect foil to a glass of chilled Chopin Vodka.



MARTINI DE OLIVOS RELLENO

Bertrand Bouquin
Summit
Colorado Springs, CO

- 5 oz. Marcona almonds
- 5 oz. Spanish white anchovies
- 5 oz. piquillo pepper
- 1 cup Calamasi olives

Chop the almonds, anchovies, and 3 oz. of the piquillo pepper into a chunky paste. Cut the rest of the piquillo pepper in a small dice (small enough to fit in the olives). Insert the diced piquillo pepper into the olive, and then stuff in the anchovy-almond paste. Spear three stuffed olives with a martini pick. Serve with chilled Chopin Vodka.

SMOKED OLIVE

Mark Cleveland, Avanti Cafe, Costa Mesa, CA



- 1 tbsp. butter • 1 clove garlic, finely minced
- 1 tsp. smoked paprika
- 1 tsp. chipotle chile powder
- 1/2 cup mascarpone cheese
- 1/4 cup roasted red peppers, finely minced
- Salt and pepper • 1/2 cup pine nuts
- Favorite olives, pitted

Warm butter over low heat, and add the garlic. When fragrant but without any color, add half the smoked paprika and chipotle powder (reserving half of each). Remove from heat. Stir the butter mixture and the minced red peppers into the mascarpone cheese; salt and pepper to taste. Toast pine nuts at 35° F until golden. While still hot, toss the pine nuts with the reserved paprika and chipotle. Chill the cheese mixture, and pack into olives. Garnish with the toasted pine nuts, pushed in about halfway. Serve with chilled Chopin Vodka.

SUSHI MARTINI

Richard Garcia, LTK Bar and Kitchen, Boston, MA



- 1 1/2 cups pitted green olives (reserve brine, below)
- Spicy tuna mix (recipe below)
- 4 oz. block blue fin toro cut into 1" x 1" cubes

Spicy Tuna

- 4 oz. raw blue fin toro • 1 oz. mayonnaise
- 2 tsp. togarashi spice
- 2 tsp. hot chile paste (sriacha)
- 2 tsp. kimchi base • 1 tsp. masago

Martini • 1/2 oz. olive brine • 2 oz. Chopin Vodka • 1 oz. Sake

Spicy tuna: Combine blue fin tuna, mayonnaise, togarashi, hot chile paste, kimchi base, and masago until well blended. Place in piping bag with medium tip. Fill three olives with spicy tuna mix, then skewer. • Martini: Fill shaker with ice, Chopin Vodka, sake, and olive brine. Shake and strain into a martini glass. Drop 3 pieces of toro into bottom of glass and garnish with the spicy tuna olives.



MARTINI ASCOLI

Clemens Buller, Courtyard Marriott, Moscow, Russia

- Bread crumbs • 1 cup stock • 1/4 lb. bacon • 1 tsp. olive oil • 1/4 lb. pork • 6 oz. beef • 1 tsp. tomato paste • 3 or 4 chicken livers
- 3 eggs • 3/5 cup Parmesan • Nutmeg • Cinnamon • Salt and pepper • 50 pitted green olives • 2 tbsp. flour • Oil (for deep frying)

Soak 3 tbsp. bread crumbs in stock. Chop and fry bacon in olive oil, add pork and beef and fry further. Dilute tomato paste with lukewarm water, and add to meat mixture. When meat is tender, add chicken livers and fry for 5 minutes. Remove meat mixture from pan, let cool, and grind to desired texture. Blend in 1 egg, Parmesan, and soaked bread crumbs. Season with nutmeg, cinnamon, salt and pepper. Stuff olives with above, coat in flour, beaten eggs and breadcrumbs, and deep-fry until crisp. Serve with chilled Chopin Vodka.



PURE LUXURY



(above)
CHOPIN MOUSSE MARTINI
 Patrick Taylor, Crú A Wine Bar
 Austin, TX

- Smoked salmon • Caper juice
- Cayenne pepper • Salt and pepper
- Cream • Favorite olives, pitted
- Chives, chopped (optional garnish)

Puree smoked salmon in a food processor. Add caper juice, cayenne pepper, and salt and pepper to taste. Slowly add cream until the mixture is thick. Pipe mousse into olives, adding chives if desired. Serve with chilled Chopin Vodka.

(front cover Image)
CAVIAR BLISS
 Adam Hegsted
 Brix Restaurant
 Coeur d'Alene, ID

- Tobiko roe
- Golden white fish roe
- Wasabi tobiko roe
- Favorite olives, pitted

Stuff each olive with a different caviar. Skewer. Serve with chilled Chopin Vodka.



THE LAST CALL

A little Chopin Vodka goes a long way in this minimalist martini in an edible glass.

WORLD'S SMALLEST
 Andy Trtanj, Jr.
 Arriba Margarita Bar, Chula Vista, CA

- Favorite olives, pitted • Chopin Vodka

Pour chilled Chopin Vodka carefully into olives. Cheers!

MAKE A PERFECT CEO

Before you begin stuffing, you'll need to master the Chopin Extra Olives "CEO" Martini, made with Chopin Vodka from Poland. The round, full character and crisp, clean finish of Chopin make it the perfect foundation for flavorful stuffed olive martinis.

1.

Chill your martini glasses by placing them in the freezer or filling with ice and water.

TIP:

Always handle glasses by the stem to avoid fingerprints.

2.

Add 2 oz. of Chopin Vodka to a cocktail shaker.

TIP:

Keep Chopin at room temperature. Vodka stored in the freezer will not dilute properly during mixing, a critical part of creating any martini.

3.

Add ice to fill the shaker to 2/3 full and shake vigorously for 10 seconds.

TIP:

Never use ice more than once. Fresh, clean ice makes the best drink.

4.

Empty the water and ice from your chilled glass and strain the freshly shaken Chopin into the glass.

TIP:

Shaken drinks are cloudy with air when first poured. If you desire a perfectly clear drink, try stirring instead of shaking.

5.

Serve with your favorite stuffed olives.

TIP:

Odd numbers look best. Serve the CEO with three olives, in the drink or on the side.



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