

NATURE'S NECTAROLIVES

(NATURE'S LITTLE GEMS)

At Nature's Nectar olives are meticulously grown, harvested, and prepared to ensure a taste that transports you to the picturesque landscapes of the Mediterranean.

We select only the finest olives at peak ripeness to guarantee exceptional flavor and texture.

Type of Olives supplied by Parallax:

Kalamata (Calamata, Kalamon, Calamon) olives:

Description:

Commonly used in dishes such as Greek salads, moussaka, and pastitsio. They are typically large and almond-shaped, have a deep purple-to-black color, and smooth, shiny skin. Their flesh is meaty and firm.

Kalamata olives have a complex flavor that combines elements of sweetness, saltiness, and tanginess. They are beloved for their robust, fruity flavor that has hints of wine and vinegar. The olives are usually preserved in a brine solution, which enhances their flavor and helps to extend their shelf life.

Curing method: Water or Brine

Characteristics: Cured black. Dark purple skin.

Medium size and soft texture.

Rich, meaty flavor.

Uses: Olive oil, salads, tapenade, pizzas

Cerignola Olives:

Description:

They are some of the largest olives available in the market, with an average size of about 2-3 centimeters in diameter. Their plump and meaty texture makes them a favorite among olive enthusiasts.

Cerignola olives have a mild and buttery flavor profile, with a hint of sweetness. They are typically harvested at the beginning of the ripening stage when they are still green. This gives them their vibrant green color and firm texture. As they mature, the olives turn a purplish-black color and develop a richer, more intense flavor.

Curing method: Lye

Characteristics: Cured green, red, and black. Large size.

Mild, sweet, buttery flavor. Immature green olives have a firm texture; mature black olives are softer.

Uses: Stuffed olives, salads, pasta dishes, fish dishes, chicken entrees.

Picholine Olives:

Description:

They are typically small to medium in size and have a slightly curved, oblong shape. This unique shape makes them easy to identify. Picholine olives have a distinct flavor profile that is both tangy and slightly salty with a subtle fruity undertone, adding a pleasant complexity to their flavor. They are known for their crisp texture and firm flesh, making them ideal for snacking or adding to salads, pasta dishes, or tapenades.

Curing method: Brine or lye

Characteristics: Large size, tender skin, and firm bite.

Mild, nutty, buttery flavor that is favored by those with sensitive palates.

Uses: Moroccan olive oil, fish dishes, martinis, charcuterie boards

Queen Olives

Description:

Queen olives are known for their large size and rich flavor. They're typically harvested when fully ripe, resulting in a sweet and buttery flavor. Since they're larger than other varieties, queen olives are a visually appealing choice for garnishing martinis or serving as a standalone snack. Their size also means that they have a higher flesh-to-pit ratio, making them easier to work with in culinary applications.

Curing method: Lye, brine, or water

Characteristics: Cured green. Large size. Firm, meaty texture. Briny, nutty flavor.

Uses: Martini olives, stuffing olive, mezze spreads, tapenades

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