



Olive and Cheese Banderillas

Ingredients

- 1 cup [Fustini's Gremolata olive oil](#)
- 1 lemon zest
- 1 tablespoon lemon juice
- 2 teaspoons fresh rosemary, finely chopped
- 1 tablespoon [Fustini's Tuscan Spice blend](#)
- 1- 7 ounce jar Manzanilla or Spanish olives (with pimientos, drained)
- 1 red pepper, cut into 1/2 inch pieces
- 1 - 12 ounce package Queso Blanco
- slices or cubes of genoa salami
- small skewers

Directions

Step 1.

In a small saucepan, add olive oil, lemon zest, lemon juice, rosemary and Tuscan Spices over medium-high heat. Cook mixture 2 minutes until fragrant and remove from heat.

Step 2.

In a medium glass or ceramic bowl, place olives and red pepper pieces. Cover olives and pepper with warm olive oil mixture. Set aside until cool. Once cooled, cut cheese into small cubes, add to olives and cover with plastic wrap. Refrigerate 4 hours or until ready to use.

To serve, thread olives, pepper, cheese and folded salami circles onto a skewer. Place on a plate and drizzle with remaining oil marinade.