

Tapenade

4 filets of salted anchovies
2.2 lbs of black olives (Greek style, not in brine)
2 tbsp of capers
1 garlic clove
½ lemon
Olive oil



Wipe the excess salt off the anchovies and then add them to a frying pan with a couple tablespoons of olive oil. Mix well with a fork until it melts into a thin paste.

Remove from the burner and add your pureed garlic.

Bring back to burner and heat for 30 seconds to a minute at most. Put aside.

Pit your olives by placing them in a cuisinart and pulse 3 times for a couple seconds each.

Pour the olives and pits into a large bowl and cover with water. Let them soak for 30 minutes, changing the water 7 times to desalt and remove the bitterness.

Drain off the olive flesh into a large strainer – the pits will stay of the bottom of the bowl.

Place the desalted olive flesh into the mister with the capers, anchovy puree, 4 tablespoons of olive oil and lemon juice.

Mix the ingredients in the cuisinart for about 1 minute until you have a smooth and richly dark brown paste. You can enjoy Tapenade as an appetizer on toast, or with raw vegetables. You can keep the tapenade for 2 weeks in the fridge.