

Asilia

GENUINE SAFARIS | GENUINE DIFFERENCE

OLIVE TAPENADE

SERVES: 8-10 people

PREP TIME: 20-30 min

COOK TIME: NIL



INGREDIENTS:

- $\frac{1}{2}$ cup pitted black olives
- 1 tbsp drained capers
- 2 drained oil-packed anchovy fillets
- 3 medium cloves garlic
- 5 basil leaves
- 1 tbsp loosely-packed fresh oregano, marjoram, or thyme leaves
- 1 tsp fresh juice from 1 lemon
- 1 tsp teaspoon Dijon mustard
- Extra-virgin olive oil, as needed
- Salt and freshly ground black pepper, if needed. Taste first!

METHOD:

1. Using a food processor combine olives, capers, anchovies, garlic, basil, other herbs, lemon and mustard in the work bowl and process, scraping down the sides, until a roughly and consistently chopped paste forms. You can choose to have the dip thicker or smoother. Depends on your preference. Rustic has more character.
2. Check the seasoning. The olives, capers and anchovies are salty items... so be careful and taste.

Can be used as a dip for bread or as a snack that goes well with cheeses. Enjoy!