

RECIPE

Olive Tapenade

Ingredients

3/4 cups pitted Castelvetrano olives

1 3/4 cups pitted kalamata or Niçoise olives

1/4 cup Italian parsley + extra for garnish

1 sprig of oregano (run it between two fingers to de-stem)

1 Tbs drained capers. If using salted, soak prior for milder flavor.

1/4 cup olive oil (more as needed)

1 Tbs anchovy paste

1 Tbs fresh lemon juice

1 garlic clove (optional)

Instructions

Combine ingredients in a food processor and pulse until you reach the desired texture.

Use a spatula to scrape down the sides and give it one more pulse or two.

Garnish with chopped parsley.

Serving Suggestions

Serve tapenade atop crostini, or any type of flatbread (or matzot).

It's also great with crunchy raw vegetables (crudités) like carrots, celery, fennel or bell peppers.

WINE

Tapenade is flavor-packed and can be salty. Pair with white or rosé wine with touch of fruit and not too much of a mineral finish. Provençal rosé or Vinho Verde.