

# *Black Olive Tapenade*

## *Ingredients*

- 1 jar of “Crespo” type pitted black olives, net weight 170g. (not Greek olives which are too salty)
- 1 small jar of capers (60 g drained)
- 6 or 7 anchovy fillets with garlic (fresh from the sea)
- 1 level teaspoon of mustard
- Olive oil
- The leaves of 2 sprigs of fresh rosemary measuring 10 cm (if you don't have any, you can replace with dry rosemary or basil)

Equipment: hand blender with its large glass

## *Preparation*

1. Place all the ingredients in order in the high bowl of the hand blender. The quantity of olive oil is approximately 2 cm at the bottom of the bowl, after adding the olives etc...
2. Mix with the hand blender until you have a more or less consistent dough. You can possibly add olive oil, but not too much otherwise it will become liquid.
3. Leave to rest for a few hours in the fridge (maturing overnight in the fridge allows the aromas to develop, but it is not obligatory).

## *Accompagnement*

The tapenade is served in a bowl, and then spread on fresh baguette, tortilla chips (for gluten-free), breadsticks, croutons... You can also put it on cucumber sticks: very good.

To accompany this traditional aperitif, you can serve chilled white wine (Tariquet Premières Grives), Limoux crément...