



Tapenade Paste

Serve this paste with the Hamshuka recipe from chef Uri Navon of Machneyuda restaurant.

The Martha Stewart Show , February 2012

<http://www.marthastewart.com/893047/tapenade-paste>

Rated(0)

Yield

Makes about 1/2
cup

Ingredients

1 cup pitted Kalamata olives
1 1/2 anchovy fillets
1/2 teaspoon chopped fresh thyme
Pinch of freshly ground black pepper
3 1/2 tablespoons olive oil

Directions

1. Place olives, anchovies, thyme, and pepper in the jar of a blender; with the machine running, slowly add olive oil and blend until smooth.

© 2012 Martha Stewart Living Omnimedia. All rights reserved.