

# FOOD & WINE

Inspiration served daily

## RECIPE



### Green Olive Crostini

Contributed by **Mario Batali**

**ACTIVE:**

**TOTAL TIME: 15 MIN**

**SERVINGS: makes 8 crostini**

**ACTIVE:** **TOTAL TIME: 15 MIN** **SERVINGS: MAKES 8 CROSTINI**  
**FAST** **HEALTHY** **MAKE-AHEAD** **VEGETARIAN**

## INGREDIENTS

### Ingredients

4 garlic cloves, peeled and smashed

2 1/2 cups large green pitted olives, such as Sicilia (3/4 pound)

2 tablespoons capers, rinsed and drained

1/2 cup extra-virgin olive oil

8 large slices of crusty bread

## DIRECTIONS

1. Preheat the oven to 400°. In a food processor, process the garlic, olives, capers and olive oil to a coarse paste.
2. Toast the bread on the oven rack for 6 minutes, or until crisp and browned. Spread the olive paste thickly over the toasts and serve.

## MAKE AHEAD

The olive paste can be refrigerated for 2 days. Let return to room temperature before using.

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