

PROVENÇAL OLIVE TAPENADE

Intense and loaded with flavour!

INGREDIENTS

1/2 cup pitted black olives, such as Niçoise or oil-cured olives
1 tablespoon drained capers
2 drained oil-packed anchovy fillets
3 medium cloves garlic
5 basil leaves (optional)
1 tablespoon loosely packed fresh oregano, marjoram, or thyme leaves
1 teaspoon Dijon mustard
1 teaspoon fresh juice from 1 lemon
Extra-virgin olive oil, as needed

METHOD

If using a food processor: Combine olives, capers, anchovies, garlic, basil (if using), other herbs, and mustard in the work bowl and process, scraping down the sides, until a finely chopped paste forms. Process in lemon juice. With the processor running, drizzle in just enough olive oil to loosen to a spreadable paste, about 2 tablespoons. Season with salt and pepper only if needed.

If using a mortar and pestle: Roughly chop olives, capers, anchovies, and garlic, then add to mortar with basil (if using) and other herbs. Tap, crush, and smash with pestle until ingredients have been reduced to a thick paste (a little chunkiness is okay). Using pestle, work in mustard and lemon juice, then drizzle in just enough olive oil to form a spreadable paste, about 2 tablespoons. Season with salt and pepper only if needed.

THE COOKERY

by The Secret Jozi Chef