



Tapenade

Tapenade hails from Provence in the sunny south of France and is generally regarded as an olive paste, however the name comes from 'tapeno' meaning 'caper bud' in the Provençal language, so be sure to use good plump salted capers in your tapenade. As always, the better the ingredients the better the dish, so buy good olives (I use Sommariva), anchovies (Ortiz) and olive oil (Alto) too. This delicious paste is perfect smeared on croutons to serve with an aperitif.

Makes about 1½ cups



INGREDIENTS

- 300g pitted Niçoise (Ligurian) black olives (10½oz)
- 6 anchovy fillets (about 45g/1½oz including oil)
- ¼ cup salted capers, washed and dried (50g/1¾oz)
- 4 sprigs thyme, leaves picked
- Freshly ground black pepper, to taste
- ⅓ cup extra virgin olive oil (80ml)
- Croutons, for serving

METHOD

1. Pulse olives, anchovies, capers, thyme and pepper together in a food processor.
2. With the motor running, drizzle in the oil to form a thick paste.
3. Transfer to a bowl and serve with croutons.
4. Store any leftover tapenade refrigerated covered with a thin layer of extra virgin olive oil.