



JERNEJ KITCHEN

5-MINUTE BLACK OLIVE TAPENADE

Black Olive Tapenade is made with four simple ingredients. Easy and quick to make, perfect snack or appetizer. Vegan, Gluten free and Dairy free.

SERVES 4 PEOPLE
PREPARATION: 5 MINUTES

5-MINUTE BLACK OLIVE TAPENADE

160 g black olives, stones removed
(5.6 oz)

2 cloves of garlic

3 sun-dried tomatoes

2 tbsp olive oil

TOOLS AND EQUIPEMENT

kitchen knife

cutting board

blender or immersion blender

small bowl for serving

INGREDIENTS

Remove the stones from black olives. Peel and thinly slice the garlic. Chop the sun-dried tomatoes.

BLEND

Add all the ingredients to a blender or to a bowl. Blend using a blender or an immersion blender. Pulse 2 to 3 times until coarsely chopped. All the ingredients must be well combined. Transfer to a serving bowl.

SERVE

Serve Black Olive Tapenade with your favorite cheese, olives, crackers or some toasted bread. Store in an airtight container in a fridge for up to 14 days. Serve as starter/appetizer or use a small amount in garlic soup, pasta, gnocchi, enjoy.