



## 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.