

# Black Olive Tapenade Spread

## Ingredients:

ANCHOVIES	100 G	MIXED HERBS	5 G	SALT, PEPPER	AS NEEDED
GARLIC CLOVES	4	CAPERS	75 G		
PITTED BLACK OLIVES	500 G	LEMON JUICE	1		
½ OIL-CURED AND ½ IN BRINE		OLIVE OIL	200 ML		

	Ingredients	Weight	Action	Heat setting	Speed	Time	Lid opening	Comments
<b>1</b>	<b>Anchovies</b> <b>Garlic</b>	100 g 4 cloves	Put in bowl	–	2,500 rpm	10 sec	Open	
<b>2</b>	<b>Olives</b> <b>Capers</b> <b>Herbs</b>	500 g 75 g 5 g	Fold in	–	800 rpm	30 sec	Open	
<b>3</b>	<b>Drizzled oil</b> <b>Lemon juice</b> <b>Salt</b> <b>Pepper</b>	200 ml 1 As Needed As Needed	Pour into bowl	–	700 rpm	40 sec	Closed	Taste and adjust seasoning
<b>4</b>			Mix	–	1,000 rpm			Mix if a finer tapenade is required



### CHEF'S TIP

Other varieties of olives can also be used (green, rosemary flavoured, etc.). Add a fine drizzle of olive oil while the robot is operating to give the tapenade a mayonnaise consistency.

