## **TAPENADE**



Rosie's Preserving School Preserving

## **EQUIPMENT LIST**

- Chopping board

- ☑ Medium dish or
- ☑ Jars. Lids & Labels

The recipe makes makes approx 2x 200g/8oz jars Don't forget lids to fit your jars and some labels

Don't stress about getting the equipment right or if you don't have certain bits of kit - there is always a way round it! The workshops will be relaxed and there is almost nothing you could come up with that hasn't been solved before - the aim is to enjoy it!



## **INGREDIENTS**

☑ Black olives 200gms 8oz

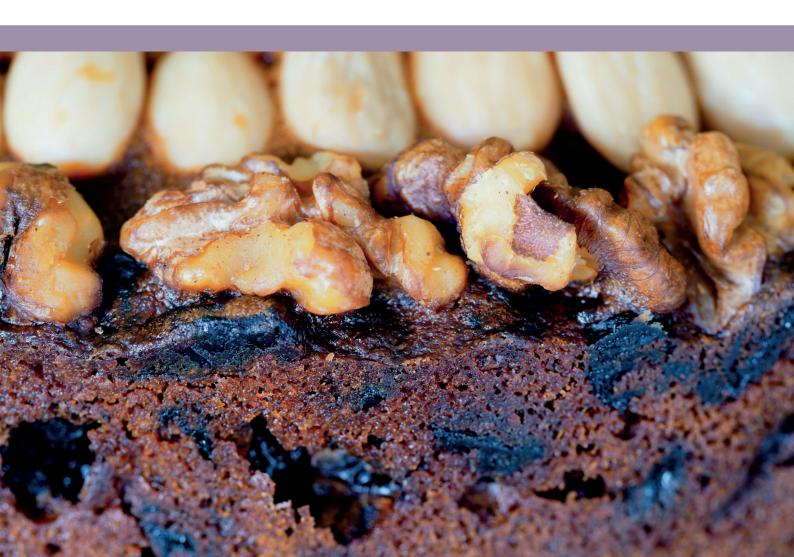
☑ Anchovies 2

☐ Garlic clove

☐ Fresh thyme 2 teaspoons

✓ Lemon half

☐ Olive oil 5 tablespoons



## **METHOD**

Blend everything together until smooth

Put into jars or a medium bowl and cover

Will keep for 10-14 days refrigereated

Make sure that you have a notebook and pen ready in the workshop for more last minute goodies!!

For more delicious recipes and inspiration visit

https://recipes.rosiemakesjam.com