

TAPENADE



Rosie's Preserving School
PRESERVING PRESERVING

EQUIPMENT LIST

- Sharp knife
- Chopping board
- Tablespoon
- Citrus squeezer and grater
- Food processor
- 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!

Rosie

INGREDIENTS

| | | |
|--|---------------|-----|
| <input checked="" type="checkbox"/> Black olives | 200gms | 8oz |
| <input checked="" type="checkbox"/> Capers | 3 tablespoons | |
| <input checked="" type="checkbox"/> Anchovies | 2 | |
| <input checked="" type="checkbox"/> Garlic clove | 1 | |
| <input checked="" type="checkbox"/> Fresh thyme | 2 teaspoons | |
| <input checked="" type="checkbox"/> Lemon | half | |
| <input type="checkbox"/> 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 refrigerated

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>