

Black olive tapenade, served on a crouton, parmesan and green onion whistles |

Recipe for 12 Tapas



Description

A simple and delicious recipe, perfect for tapas.

Note

You can also use green olives, but pay attention to the salt levels. You can keep your tapenade in the fridge for two weeks in a sealed container.

Ingredients

Tapenade

- 1 Cup(s) Pitted black olives
- 2 Tbsp Olive oil
- 1 Tbsp Capers
- 2 Tbsp Lemon juice
- 2 Tbsp Thyme
- 1 Clove(s) Garlic
- 5 Sprig(s) Parsley

- Salt and pepper
- Olive oil

Bread and decoration

- 6 Slice(s) Country bread
- 24 Chips Parmesan
- 2 Stem Green onion

- Salt and pepper
- Olive oil

Candied cherry tomatoes

- 18 Unit(s) Cherry tomatoes
- 25 Ml White wine
- 1 Clove(s) Crushed garlic
- 2 Sprig(s) Thyme

- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **400 F°**

Tapenade

In a culinary robot, put all your ingredients and mix until silky smooth. Taste, add pepper and set aside.

Bread and decorations

On a baking sheet, oil your bread, add some pepper and cook for 5 minutes in the oven. Let your bread cool down for one minute and then spread your tapenade on it, decorate with parmesan shavings and green onion whistles.

Candied cherry tomatoes

In a small casserole dish, place the cherry tomatoes, cut them in two or four depending on the size, sprinkle with olive oil, salt, pepper, crushed garlic and a sprig of thyme. Add 120 ml of water and the white wine, salt and pepper. Place your dish in the oven for about 40 minutes at 335°F (165°C). Make sure the tomatoes are cooked through.

Bon appétit!