

# Black olive tapenade with feta cheese, country bread, roasted cherry tomatoes, caramelized onions, arugula, Balsamic caramel |

Recipe for 12 Tapas



## Description

A country bread toast garnished with plenty of flavors.

## Note

Olives, feta and anchovies might be very salty already so make sure not to use too much salt in your recipe.

## Ingredients

### Black olives tapenade

- 125 Ml Pitted black olives
- 2 Clove(s) Garlic
- 3 Tbsp Capers
- 6 Unit(s) Anchovy fillet
- 1 Tbsp Lemon juice
- 85 Gr Feta cheese
  
- Olive oil

### Caramel

- 150 Ml Balsamic vinegar
- 45 Gr Sugar
  
- Olive oil

### Garnish

- 1 Unit(s) Onion
- 18 Unit(s) Cherry tomatoes
- 3 Sprig(s) Thyme
- 4 Handful(s) Arugula leaves
- 2 Clove(s) Crushed garlic
- 0.50 Unit(s) Lemon
  
- Olive oil

### Bread

- 4 Slice(s) Country bread
  
- Olive oil

## **Preparation**

- Preparation time **30 mins**
- Preheat your **Oven** at **375 F°**

### Feta and black olives tapenade

Peel the garlic, chop the capers, the olives and the anchovies.

Mix all the ingredients and blend it in a blender.

Pour in a bowl and whip with some olive oil.

Season with a bit of salt if needed and some pepper.

Put aside in the fridge.

### Garnish

In a pan or a deep tray, put the cherry tomatoes, olive oil, salt and pepper. With the side of a knife blade, crush unpeeled garlic and add it to the tomatoes. Add sprigs of thyme.

Roast in the oven for few minutes.

Right before serving mix the arugula in a bowl with olive oil, salt, pepper, lemon zest and lemon juice.

### Balsamic caramel

Bring to a boil the ingredients in a pot. Using a thermometer, reach 108°C.

Stop the cooking by plunging the bottom of the pot in cold water bath for few seconds. Let cool down the caramel and put aside in the fridge.

### Bread

Bake in the oven the bread slices basted with olive oil and salt and pepper for 6 to 8 minutes.

### Plating

#### **TAPAS STYLE**

Spread the tapenade on the bread.

Cover with caramelized onions, few cherry tomatoes and few leaves of salad. Decorate with a dash of caramel.

#### **PLATE STYLE**

Put your bread in the middle of the plate and add the salad on the side. Decorate with the caramel.

**Bon appétit!**