

COOKING WITH THE CLASSICS: *TAPENADE*

Enjoy listening to the complex work of French composer & pianist GEORGES BIZET while enjoying Tapenade from Chef Heather.



Tapenade is a complexly flavored but easily prepared olive spread, is a staple of Provence, in the South of France. Accent sandwiches, mix it into a cheese ball, or serve it with croutons and crudités for a lovely, elegant appetizer. Or simply enjoy with fresh slices of baguettes – great partner for a platter of cheeses and meats to partner with a nice bottle of wine.

What you need:

- * Food processor
- * 1/2 lb black olives (Kalamata) or yellow (Manzanilla), drained and pitted
- * 3 anchovy, if desired
- * 3 tablespoons capers, drained
- * 1 clove garlic, crushed
- * 1/8 teaspoon cayenne pepper
- * 1/4 teaspoon lemon zest
- * squeeze from half the lemon
- * 1 teaspoon dried thyme
- * 4 tablespoons olive oil



Steps:

Combine all the ingredients into a bowl (except the olive oil).

Using the pulse mode of your food processor, process the contents of the bowl until a paste just begins to form.

While pulsing, add olive oil in a steady stream and continue to process until all ingredients are thoroughly blended, but still retain a coarse-grained texture.

Chill for a few hours before serving in a pretty bowl.