

Olive Tapenade, Cheeses, Pâté, Baguette

Equipment:

Food processor
Serving boards

Ingredients:

1 cup pitted black Olives
1 tbsp Capers
4 drained oil-packed Anchovy Fillets
2 medium Garlic cloves – minced prior to food processor
6-8 Basil leaves
2 tsp Herbes de Provence
2 tsp Dijon Mustard
½ tsp black Pepper
Salt & Pepper to taste

Serve with assorted cheese, sliced thin, pâté, baguette

Directions:

Combine all ingredients in food processor and chop until forms paste.