

# 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!**