

Green olive tapenade with pistachios, olive oil crostini

Recipe for 12 Tapas

Description

Fresh and quick to prepare, this tapenade is the ideal accompaniment your sweet moments of summer.

Note

You can also use black olives, but pay attention to the salt levels.

Ingredients

Green olive tapenade

- 4 Unit(s) Anchovy fillet
- 500 Gr Large green pitted olives
- 0.50 Bunch Parsley
- 130 Gr Pistachios
- 1 Unit(s) Lemon juice
- 160 Ml Olive oil
- 8 Turn(s) Black peppercorns

- Salt and pepper
- Olive oil

Crostini

- 0.50 Unit(s) Baguette
- 12 Unit(s) Pistachios

- Salt and pepper
- Olive oil

Preparation

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

Tapenade

Combine all the ingredients in a food processor, except the oil.

Puree everything, then pour in the olive oil and mix again about 10 seconds

Reserve the tapenade in the fridge.

Crostini

Finely slice the bread, cutting at a 45 degree angle.

Spread the sliced bread on a baking sheet, drizzle with olive oil and season with salt and pepper.

Toast them in the oven for 6 to 7 minutes, keeping an eye that it gets nicely browned.

Plating

Put a thick layer of tapenade on each crostini, finish with a bit of parsley and a sprinkling of pistachios.

Bon appétit!