

# *The black olive tapenade*

## *Ingredients*

1 jar of black horny olives type "crespo", net weight 170g. (not Greek olives that are too salty)

1 small jar of capers (60 g drained)

6 or 7 garlet fillets with garlic (fresh sea radius)

1 razing teaspoon of mustard

Olive oil

The leaves of 2 branches of fresh rosemary of 10 cm (if we do not, we can replace with dry rosemary or basil)

Material: blender plunging with his big glass

## *Preparation*

1. Put all the ingredients in order in the high bowl of the plunging mixer. The amount of olive oil is about 2 cm at the bottom of the bowl, after putting the olives etc ...
2. Mix with the mixer plunging until you have a more or less consistent paste. You can possibly add olive oil, but not too much otherwise it becomes liquid.
3. Leaving to rest for a few hours in the fridge (the maturation of one night in the fridge allows aromas to develop, but it is not compulsory).

## *Accompagnement*

Tapenade is used in a bowl, and then spread it on fresh wand, tortillas (for gluten -free), braids, croutons ... You can also put it on cucumber sticks: very good.

To accompany this traditional aperitif, you can serve fresh white wine (Tariquet Premier Grives), the creation of limoux...