

Typ: Vorspeise

Quelle: Good Housekeeping Nov 94

Bemerkungen: This tapenade has a hint of anchovy but this can be omitted for vegetarians.

The young, the elderly, pregnant women and anyone with immune-deficiency disease should not eat raw or lightly cooked eggs because of the risk of salmonella.

Zutaten:

- 125g (4oz) pitted black olives
- 150ml (5fl oz) olive oil
- 2 garlic cloves
- 50g (2oz) can anchovies
- 10ml (2 level tsp) Dijon mustard
- 2 egg yolks (see note below)
- 10ml (2tsp) lemon juice
- salt and pepper
- pinch cayenne pepper
- hot, buttered, crusty bread to accompany

Rezept:

- 1 Place the olives in a bowl with the olive oil and sliced garlic. Cover and leave to steep for several hours, preferably overnight.
- 2 Drain the anchovies and place in a small bowl. Pour a little cold water over and soak for about 20 min. Drain well.
- 3 Drain the oil from the olives and reserve. Place the olives, garlic, anchovies and mustard in a blender; blend until roughly chopped.
- 4 Add the egg yolks and blend for a few sec-onds only, then gradually blend in the reserved oil. Lastly, add the lemon juice with seasoning and cayenne pepper to taste.

The final mixture should have a rough texture.

- 5 Spoon into individual serving dishes, cover and chill for at least 2hr before serving with hot, buttered, crusty, herb bread.

To freeze: Pack and freeze at the end of step 4.

To use: Thaw overnight at cool room temperature, stir well, cover and chill until required and complete as above. 59