



## Olive Tapenade Toasts

It's so much cheaper and simpler to make your own tapenade and great for making leftover bread something more interesting. You need a food processor or if you don't have that, you could use a pestle and mortar or the end of a rolling pin and bowl for the crushing of the olives. Other tapenade combinations such as sundried tomato and goat's cheese would also work well. This will keep in the fridge and can be added to pasta or used to enrich casseroles.

Prep time: 15 min  
Cook time: 5 min  
Makes 24

100g olives, stones removed  
2 garlic cloves, crushed  
1 lemon, zest only  
1 tbsp capers, rinsed and drained (optional)  
4 tbsp olive oil  
2 anchovies  
Ground black pepper



### For the toasts

2 medium tomatoes, finely chopped 2 tbsp olive oil  
4 slices of leftover bread

1. For the tapenade; place all the tapenade ingredients into a small food processor and blend until almost smooth. Place into a small bowl.
2. For the toast; brush each side of bread with olive oil and grill or toast until golden brown. Cut into small squares or rectangles, or cut into small circles using a round cutter.
3. Spread the tapenade over each piece of bread and top with a chopped tomato or halved olive, season with black pepper.

To prepare ahead: The tapenade will keep in the fridge in a jar with a film of olive oil for up to 3 weeks.

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