



## Jamie's 'Ollies Flavoured Olives' – Chilli & Rosemary Tapenade

Serves 4

### Shopping list:

- 1 x packet 45g Chilli & Rosemary 'Ollies Flavoured Olives' (Available at Sam's Spice shop)
- ½ small clove of garlic.
- 1 tspn salted capers, rinsed and patted dry
- 1 anchovy fillet, patted dry
- 2 tspn extra virgin olive oil
- 1 tspn slivered almonds
- Juice of ¼ of a lemon, or to taste.

### Method:

1. Separately, finely chop the garlic, capers, anchovy and slivered almonds. Place in a mortar and pestle. Chop them finely, but don't puree as you are looking for some texture here.
2. Open the Chilli & Rosemary Ollies Olives and place on a chopping board. As above, chop finely and place in mortar and pestle.
3. Add the olive oil and lemon juice, then gently pound with the pestle making sure not to crush too much, but just enough to combine the flavours.
4. Season as necessary and serve with crackers and cheese

To find out where you can buy Jamie's new product range 'Ollies Flavoured Olives', head to [www.facebook.com/OlliesFlavouredOlives](https://www.facebook.com/OlliesFlavouredOlives)