

Olive Tapenade

Ingredients

Olive Tapenade
1 cup pitted Kalamata olives
1 sheet nori
¼ cup parsley
3 cloves boiled or roast garlic
3 tbsp lemon juice
Salt
Pepper

Method

Place the nori in a food processor and process until it is fine, then add the rest of the ingredients and pulse until everything forms a paste.

Fig and Olive Tapenade

Ingredients

10 dried figs with the stems removed
1 cup Kalamata or green olives
½ tsp chopped fresh rosemary
Pepper

Method

Place everything in the food processor and process until it forms a paste.

Sundried Tomato Tapenade

Ingredients

1 cup dry sundried tomatoes (not the ones in oil)
2 tsp balsamic vinegar
1 tbsp capers
¼ cup basil or parsley

Method

Soak the sundried tomatoes in boiling water for 30 minutes. Then drain and place them in a food processor with the rest of the ingredients and process until it forms a paste.



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