

TUESDAY/WEDNESDAY – CANAPE

Olive Tapenade Crostini

Serves: 16 Persons



Recipe Ingredients

1/2	Baguette	Not suitable for GF <i>(see page 3)</i>
1 tin	Black olives, drained	
	Extra virgin olive oil	
1tsp	Curly parsley leaves	
	Salt, pepper and paprika to taste	



Morning Preparation

10.30am

381. Place the drained olives, olive oil, parsley and all the seasonings into a bowl and blend until smooth, gradually adding more olive oil if needed.
382. When ready, wrap it up with cling film and leave in the fridge, ready to be served in the evening

Evening Preparation

5:15pm (Once the apple tart has been prepped)

383. Slice baguette into 1/2cm pieces - 1 slice per person plus a few extras.
384. Place slices onto a baking tray, drizzle with oil and toast in a hot oven for 2 minutes on each side until golden and crispy.
385. Set aside ready for service.

7:00pm

386. Take the tapenade out of the fridge and give it a good mix, then serve as below.
387. Prepare soup to serve

To Serve

388. Place a teaspoon of tapenade on each crostini and arrange them on a black slate. Decorate them with a little sprinkle of paprika and chopped parsley at the end.
389. Set aside ready to serve when the guests come down.