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All Natural Croccantini®

ARTISAN CRACKERS



Croccantini
CREATIONS

Fig & Olive Tapenade

Fig and olive tapenade is a classic twist on an even more timeless appetizer.

Ingredients:

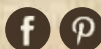
- 1 cup dried figs, chopped
- 1/2 cup water
- 1 tbsp olive oil
- 2 tbsp balsamic vinegar
- 1 tsp dried rosemary
- 1 tsp dried thyme
- 1/4 tsp paprika
- 2/3 cup mixed dark olives, roughly chopped
- 2 cloves garlic, minced
- Salt and pepper to taste
- 1 small wheel of Brie or other soft cheese

Preparation:

1. In medium saucepan, cook figs with water on medium heat until tender. Be certain all liquid is reduced before moving to step 2.
2. Remove figs from heat, and mix with olive oil, balsamic vinegar, rosemary, thyme, and paprika.
3. Add in garlic and olives, and season with salt and pepper to taste.
4. Cover and let sit overnight, or at least 4 hours.
5. When ready to serve, place on brie or other soft cheese, and serve cold.

Recipe inspired by Anna's "Figs and Olive Tapenade" (www.bfeedme.com)

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