



Black Olive Pate

MAKES:4

PREPARATION TIME:10 minutes

COOK TIME:none

INGREDIENTS:

- 200g pitted black olives
- 1 clove garlic, crushed
- 1 anchovy fillet
- 6-7 capers, drained
- 5 tbsp Filippo Berio Extra Virgin Olive Oil
- 3 tbsp chopped fresh flat leaf parsley
- Plenty of salt and freshly ground black pepper
- Warm bruschetta to serve (see Cook's Tip)

METHOD:

Place all the ingredients together in a food processor and pulse until almost smooth. Taste and adjust the seasoning as necessary. Spoon into a small bowl and serve with warm bruschetta.

COOK'S TIP:

To make bruschetta, lay 12 thin slices ciabatta bread in a single layer on a baking sheet. Drizzle over 6 tbsp Filippo Berio Extra Virgin Olive Oil and bake at 200C/Fan 180C/400F/Gas Mark 6 for about 5mins, turning once until golden on both sides. Rub a halved clove of garlic all over the crisp bread and serve warm.

Cook it with: Extra Virgin Olive Oil

