

Black Olive Paté

Prep Time: approx. 10 Minutes.

Cook Time: approx. 5 Minutes.

Ready in approx. 15 Minutes. Makes 4 servings.



7 oz	pitted black olives	200 g
1	garlic clove, crushed	1
1	anchovy fillet	1
6-7	capers, drained	6-7
6 Tbsp	Filippo Berio Extra Virgin Olive Oil	90 ml
3.5 Tbsp	fresh flat leaf parsley, chopped	50 ml
plenty	salt and freshly ground black pepper	plenty
	warm bruschetta to serve (see tip)	

Directions

- 1 Place all ingredients into a food processor and whiz everything together on the pulse setting until it is almost smooth.

- 2 Taste and adjust the seasoning as necessary.
- 3 Spoon into a small bowl and serve with warm bruschetta.

Tip: To make bruschetta, lay 12 thin slices ciabatta bread in a single layer on a baking sheet. Drizzle with Berio Extra Virgin Olive Oil and bake at 400°F (200°C) for about 5 minutes, turning once until golden on both sides. Rub a halved clove of garlic all over the crisp bread and serve warm.

Recipe courtesy of Filippo Berio