

Warm Olives

growitmakeitloveit.com.au

½ cup great extra virgin olive oil
1 clove garlic
1 tsp fennel seeds
¼ tsp chilli flakes
A few sprigs thyme
A few sprigs oregano
Zest of 1 large lemon
1 ½ cups best olives - mixed or whatever you like
1 tbsp caperberries (rinsed)
2 tbsp lemon juice

Combine the olive oil, herbs, garlic, chilli flakes, zest + caperberries + marinate for about an hour. Then, very gently warm the olive oil marinade in a saucepan. Stir until aromatic. Add the olives + stir until warm - about 3 minutes - serve with a drink by the fire - or wherever, with a drink.

