

Warm Citrus Olives



A perfect entertaining dish, the citrus gives a lovely botanical flavour to this twist on a traditional tapas dish.

Ingredients

- 1 Juice and zest of orange
- 1 Juice and zest of lemon
- 1/2 lemon, thinly sliced
- 1 1/2 cups Kalamata olives or other brine-cured black olives
- 1 1/2 cups brine-cured green olives
- 3 tbsp olive oil
- 3 sprigs fresh rosemary
- 1 tbsp fresh chopped thyme leaves

Method:

1. Place the orange and lemon slices in a large bowl with the citrus juice and zest.

2. Stir in the olives, thyme, rosemary and olive oil.
3. Cover and refrigerate to marinate for at least 4 hours before baking.
4. When ready to serve, preheat the oven to 200°C.
5. Place olive mixture in an oven proof pan and bake for 20 minutes. Transfer to a serving bowl when done.