



# Smoked Tapenade with Olive CBC Beer bread (Serves 6)

## INGREDIENTS

- 3 pouches of BUFFET OLIVES, Calamata style
- 1 teaspoon anchovy paste or 2 anchovy filets, minced
- 3 tablespoons capers rinsed
- 1 1/2 tablespoons coarsely chopped parsley
- 3 cloves garlic, roasted
- 3 tablespoons fresh lemon juice from 2 lemons
- Salt and freshly ground black pepper
- 1/4 cup olive oil

## METHOD

For the smoked olives: Burn 4 logs of hard wood (preferably kameeldoring) until coals form. Whilst wood is burning, drain your olives and place in a small colander. Place hot coals in the bottom of a cast iron pot and on top of that, the colander containing the olives and then cover with a lid. Leave the lid on for 1 hour until the coals have died and the smoke has evaporated. You should have a great smoky flavour on the olives that is not overpowering either. Set aside (1/3) one third (100g) of the smoked olive for the beer bread.

For tapenade: In a food processor, combine olives, anchovies, capers, parsley, garlic, lemon juice, and 1/4 teaspoon pepper. Pulse 2 to 3 times until coarsely chopped. Drizzle in olive oil and pulse a few more times until a chunky paste forms, scraping down the sides as needed. Season to taste with salt and pepper and serve at room temperature with beer bread (recipe to follow).



# CBC Beer Bread with Parmesan & BUFFET OLIVES

## INGREDIENTS

- 500 g self raising flour
- 1/2 teaspoon salt
- 20-30 ml sugar
- 1 egg
- 340 ml CBC Lager
- 1 cup grated Parmesan
- 2tbs chopped chives
- 100gr BUFFET OLIVES Calamata style, pitted & quartered



## METHOD

Combine all dry ingredients, add beaten egg and beer (at this stage you can add cheese, chopped spring onion) and combine until a dough is formed, place in a cast-iron pot on some coals, place the coals on the lid of the pot. Be sure to not put too many coals on the lid or bottom of pot, we don't want burnt bread. Bake for an estimated 20 min, as this is cooking in an uncontrolled environment (open fire) be sure to check the bread every now and then to make sure you haven't burnt it.

Tap the the bread to check for a hollow sound, or stab a skewer in the centre and when you pull it out the skewer shows no residue.

