



# Mixed marinated olives



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- a great idea for a wedding favour, house warming gift or to keep at home for that 'here's one I prepared earlier' snack.

## INGREDIENTS

- 4 pouches assorted BUFFET OLIVES drained
- (Kalamata style, black, Queen & garlic stuffed)
- ¾ cup good quality extra virgin olive oil
- ½ preserved lemon, pulp removed and discarded
- then the rind rinsed and finely diced
- 4 cloves garlic, thinly sliced
- 2 teaspoons coriander seeds, lightly cracked
- 1 teaspoon fennel seeds, lightly cracked
- 1 ½ teaspoons minced fresh rosemary
- 1 ½ teaspoons minced fresh thyme
- 3 bay leaves, broken into pieces
- 1 dried red chili, membrane and seeds removed, broken into pieces



## METHOD

Rinse the black olives so their juices don't discolor the other olives. Drain all the other olives in a colander, place them in a large bowl and set aside.

Heat a small dry pan over medium-high heat and, once hot, add the coriander and fennel seeds. Roast until very fragrant, about 2-3 minutes, shaking the pan occasionally. Be careful not to scorch them. Add the olive oil and heat for a minute. Remove from heat and add all remaining ingredients except for the olives.

Let sit until the marinade has cooled down. Pour the marinade over the olives and stir to combine. Cover the olives and let them sit in the fridge for a week before eating them. The longer they sit the better they'll taste.

The olives will keep in the fridge for at least a month. Give them an occasional shake. Bring to room temperature before serving.