



# Deep Fried Olives

**BUFFET<sup>®</sup>**  
**OLIVES**

## Ingredients

- Selection of Buffet olives stuffed with lemon, anchovy and garlic
- 1 cup (250ml) flour
- 2 eggs, beaten
- 2 cups (500ml) panko crumbs
- vegetable oil for deep frying

### Dip:

- 1 cups (250ml) good quality mayonnaise
- 1 clove crushed garlic
- grated zest of 1 lemon
- lemon juice to taste

Serves 8

## Method

Drain olives and toss in flour. Shake off excess.

Toss olives in egg and coat in breadcrumbs.

Heat 4cm of oil in a pan and deep-fry olives until golden and crisp. Drain on kitchen paper.

Mix dip ingredients