



# Green Olives with Coriander

**BUFFET®**  
**OLIVES**

## Ingredients

- 4 sachets (200 g each) green Buffet Olives, drained
- 25 ml coriander seeds crushed
- grated rind and juice of one lemon
- 1 large clove of garlic, finely mashed
- 1 fresh red chili seeded and finely chopped
- 50 ml vert jus
- 125 ml olive oil
- Garnish: Fresh coriander leaves

## Method

Combine all the ingredients in a mixing bowl, cover and place in refrigerator overnight.

### To serve:

Remove the olives an hour or two before serving from the refrigerator. Cube feta cheese and divide between four salad bowls. Spoon olives and dressing over the cheese. Garnish with fresh coriander leaves.

### Hint:

Another idea is to use a large salad bowl and half fill it with a selection of salad greens. Scatter crumbled feta or ricotta over and top with the olive mixture. Garnish with fresh coriander leaves.