

Fig and black olive tapenade

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1 cup oil cured black olives

1 cup dried figs with the stems trimmed off

a drizzle of olive oil

In a food processor combine the olives and figs by pulsing them many times until the mixture is well combined but still a bit chunky. Drizzle a little olive oil in to the mixture to make it the consistency you prefer. Store refrigerated in an airtight container for up to one week. Serve at room temperature. Spread on crackers or slices of toasted baguette.