

## Recipes for Table Olives

### ***Calabrese green cracked olives***

Processed green cracked olives approximately 1 kg  
Chopped garlic 20 g  
Chopped oregano 5 g  
Crushed dry red chilli 5–10 g  
Chopped fennel 5 g  
Whole roasted fennel seeds 5 g  
Extra virgin olive oil 80 ml

### ***Chilli garlic marinated mixed olives***

Processed green and black olives\* approximately 1 kg  
Chopped garlic 20 g  
Dried Italian mixed herbs 5 g  
Crushed dry red chilli 5–10 g  
White wine vinegar 40 ml  
Extra virgin olive oil 80 ml

\* mix naturally processed green *Manzanilla* and black *Kalamata* olives. Initial flavours are subtle with strong garlic overtones developing gradually.

### ***Connoisseur/Continental marinated olives***

Processed mixed olives\* approximately 1 kg  
Chopped oregano 5 g  
Crushed garlic 20 g  
Chopped dry red chillies 5 g  
Small whole red chillies 2  
Lemon slices 4 thin half slices  
White wine vinegar 40 ml  
Extra virgin olive oil 80 ml

\* mix equal proportions of olives of different sizes, colour and variety. Use naturally processed green olives (*Manzanilla*, *Picholine*), turning colour olives (*Verdale*, *Jumbo Kalamata*) and naturally black-ripe olives (*Kalamata*, *Leccino*). Initially the olives have subtle aromatic flavours, followed by the hot chilli taste.

### ***Cypriot-style marinated green cracked olives***

Processed green cracked olives approximately 1 kg  
Crushed dry coriander seeds 10 g  
Chopped dry oregano 10 g  
Chopped garlic 20 g  
Lemon juice to taste  
Extra virgin olive oil 80 ml

## Recipes for Table Olives

### ***Greek-style marinated green cracked olives***

Processed green and black olives approximately 1 kg  
Crushed dry rosemary 10 g  
Whole dried hot chillies 4  
Chopped garlic 20 g  
Lemon slices 4 quarters  
Extra virgin olive oil 100 ml

### ***Italian-style marinated black shrivelled olives***

Toasted Italian olives (or dried olives) approximately 1 kg  
Chopped garlic 20 g  
Cracked dried fennel seeds 5 g  
Extra virgin olive oil\* 80 ml  
\* some recipes use sunflower oil

### ***Moroccan green olives***

Processed unpitted green olives approximately 1 kg  
Preserved lemon peel strips 20 g  
Crushed paprika 5 g  
Chopped garlic 20 g  
Roasted whole cumin seeds 5 g  
Cracked red pepper 5 g  
Roasted whole coriander seeds 5 g  
Roasted whole fennel seeds 5 g  
Extra virgin olive oil 100 ml

### ***Moroccan black olives***

Processed destoned black olives approximately 1 kg  
Preserved lemon slices 2–3  
Bay leaves 4  
Vinegar 40 ml  
Whole dried cloves 5 g  
Chopped cinnamon quills 10 g  
Extra virgin olive oil 80 ml

### ***Neapolitan black olives***

Processed black olives approximately 1 kg  
Lemon juice 40 ml  
Chopped marjoram 5 g  
Chopped oregano 5 g  
Extra virgin olive oil 80 ml

## Recipes for Table Olives

### ***Niçoise olives (fennel and orange scented olives)***

Processed small black olives\* approximately 1 kg  
Chopped orange rind 10 g  
Dried fennel flower or seed 10 g  
Chopped garlic 20 g  
Extra virgin olive oil 80 ml

**\* *Picholine, Frantoio, Leccino or Koroneiki.***

### ***Oriental-style olives***

Processed green olives\* approximately 1 kg  
Quarter slices of orange 4 pieces  
Quarter slices of lime 4 pieces  
Chopped lemon grass 5 g  
Chopped ginger 5 g  
Cracked coriander seeds 5 g  
Chopped chilli 5 g  
Chopped garlic 20 g  
Extra virgin olive oil 80 ml

\* Olives processed by spontaneous fermentation in brine. For a sweeter taste, sugar or honey can be added.

### ***Tunisian-style marinated black olives***

Processed black olives approximately 1 kg  
Harissa\* 10–15 g  
Extra virgin olive oil 100 ml

\* harissa is a spice mixture containing red chillies, dry roasted cumin and coriander seeds, chopped garlic, salt and olive oil. Ingredients are placed in a food processor and blended into a paste. It is also available commercially as a powder. Similar flavours can be achieved by using the individual herbs and spices.