

Tapenade

Makes 1 1/2 cups

50g dried porcini mushrooms, thinly sliced
150ml olive oil
5 garlic cloves, thinly sliced
250g button mushrooms, sliced
1 large lemon, juiced
1 tbs fresh tarragon leaves

1 1/2 tsp sea-salt flakes
1/2 tsp ground black pepper
Extra virgin olive oil



- 1 Place the porcini mushrooms into a medium heatproof bowl and cover with hot water. Set aside for 20-25 minutes or until soft. Drain.
- 2 Heat 1 1/2 tbs oil in a medium frying pan over medium heat. Add garlic and cook, stirring occasionally, for 2-3 minutes or until light golden. Stir in porcini mushrooms and cook for 5-6 minutes or until just tender. Remove and spoon into food processor bowl.
- 3 Add 1/4 cup oil and the button mushrooms to the hot frying pan. Increase heat to high, cook, stirring occasionally for 5 minutes or until tender. Remove and add to the processor bowl. Add 1/4 cup lemon juice, tarragon, salt and pepper and remaining 1/4 cup oil to mushrooms. Process until mixture is finely chopped (do not puree).
- 4 Spoon into sterilized jars. Drizzle with a thin layer of extra virgin olive oil to completely cover tapenade. Cool completely before securing the lid.
- 5 Store in the fridge, and use within 1 month. Serve tapenade with grilled sliced bagels, crispbreads or sliced baguette.