WASTE LESS, TASTE MORE 036

Give Extra Olives a Tapenade Future



THE APPETIZER BOWL CAN INSPIRE A FLAVORFUL ACCENT.

If you have unused olives after entertaining, turn them into a tapenade-style spread. A small spoonful can bring a savory accent to vegetables, fish, or an appetizer.

1 Check and prepare the olives

Drain as needed and remove all pits, checking even olives labeled as pitted.

Why: A smooth spread or finely chopped mixture should be comfortable to eat.

2 Build a balanced mixture

Follow a tapenade recipe with ingredients such as capers, olive oil, lemon, and optional anchovies.

Why: A recipe helps balance ingredients that can each be strongly flavored or salty.

3 Give it a clear role

Serve a little beside roasted vegetables, spread onto an appetizer base, or use as an accent with a suitable main course.

Why: Its concentrated flavor works best as a supporting component.

KITCHEN NOTES

Account for the marinade

Garlic, chile, or herbs already on the olives will carry into the mixture.

Taste before adding salt

Olives, capers, and anchovies may provide enough.

Choose the texture

Finely chop for a rustic mixture or blend more smoothly when you want a spread.

THE PLATING MINDSET

Use a small, flavorful accent where it connects the other elements on the plate.