

Sun dried tomato tapenade

Takes about 15 minutes, serves approximately 6 and uses food processor

INGREDIENTS

150g sun dried tomatoes in oil, drained weight, roughly chopped

2 red chillis, de-seeded and roughly chopped.

1 clove garlic, crushed

25g basil leaves

50g kalamata olives, de-seeded and roughly chopped

3 tablespoons extra virgin olive oil

DIRECTIONS

Put all of the ingredients into a mini food processor. Process until a rough paste has formed, you want to keep a rough texture, rather than aiming for a puree.

Set aside until ready to serve. This also keeps very well, so you can store it in an airtight container in the fridge for quite a while.

