

First Course

Tapenade: Estate-cured olives with garlic, sweet pepper, sun-dried tomatoes and parsley. Allure extra-virgin dipping oil.

Paired with Victor Hugo 2005 Syrah Rose

Ingredients: one pound of pitted brine-cured, European-style olives, two red bell peppers roasted and peeled, a handful of re-hydrated sun-dried tomatoes, three garlic cloves (or to taste), chopped flat-leaf (Italian) parsley, two-three spoonfuls of Allure extra-virgin olive oil.

Preparation: Put all ingredients in a cuisinart (chop function) and mix for a few seconds.

Serve with toasted slices of baguette, crostini or your favorite crackers. Will serve 12 or more as an appetizer

Important tasting note: Do not use California black olives; they do not have any taste.

Bon Appetite!

Alex and Laurie