

Tapenade Serving Suggestions

Lasagna Tapenade

Olive Lasagna With Grilled Eggplant & Goat's Cheese

Serves 4-6

Ingredients:

12-14 lasagna Strips (oven-ready)

1 cup goat's cheese

3 cups eggplant, sliced thin lengthwise

1 jar **Wildly Delicious Black Olive & Caper Tapenade with Merlot**

1 can diced or stewed Roma tomatoes (28-35 oz)

1 3/4 cup water

1 tbsp tomato paste

1 sprig fresh basil

1 clove garlic, minced

1 tbsp extra virgin olive oil

Salt and pepper, to taste

Drizzle the eggplant slices with a little oil and place on a hot barbeque or smokeless grill until grill lines appear on the surface. Turn the slices over and do the same on the other side. Place the grilled eggplant in some foil and set aside.

Meanwhile, to make the sauce, heat a saucepan on the stove at medium heat. Add the minced garlic and let cook for 1 minute. Add the tomato paste and cook for another minute. Add the Roma tomatoes and stir until the mixture is well incorporated. Add the water, salt, and pepper to your preference and tear the basil before placing it in the sauce. Turn the heat down to low and simmer the sauce until it has been reduced by half.

Preheat the oven to 350 °F.

To make the lasagna, lightly grease a casserole dish with some oil. Place three strips lengthwise in the casserole dish and one strip across the bottom. Place some grilled eggplant slices on top of the strips. Spoon some Black Olive & Caper Tapenade with Merlot over the eggplant to form a thin layer, followed by a thin layer of goat cheese. Cover with tomato sauce and then place 4 more lasagna strips on top. Repeat this procedure to form another layer of eggplant, tapenade, goat cheese, and sauce. Cover the second layer with 4 more lasagna strips. On top, ladle some more sauce and goat cheese. Place it in the oven for 30-40 minutes or until the lasagna strips are soft.

Sundried Tomato Lasagna With Fresh Basil & Feta Cheese

Serves 4-6

Ingredients:

12-14 lasagna strips (oven-ready)

1 cup feta cheese

1 jar **Wildly Delicious Sundried Tomato Tapenade with Basil**

1 can diced or stewed Roma tomatoes (28-35 oz)

1 3/4 cups water

1 tbsp tomato paste

1/2 cup fresh basil

1 clove garlic, minced

1 tbsp extra virgin olive oil

Salt and pepper, to taste

Heat a saucepan on the stove at medium heat. Add the minced garlic and let cook for 1 minute. Add the tomato paste and cook for another minute. Add the Roma tomatoes and stir until the mixture is well incorporated. Add the water, salt and pepper to your preference and tear the basil before placing it in the sauce. Turn the heat down to low and simmer the sauce until it has been reduced by half.

Preheat the oven to 350 °F.

To make the lasagna, lightly grease a casserole dish with some oil. Place three strips lengthwise in the casserole dish and one strip across the bottom. Spoon some Sundried Tomato Tapenade with Basil over the strips to form a thin layer, followed by a thin layer of feta cheese. Cover the cheese with fresh basil leaves. Cover with tomato sauce and then place 4 more lasagna strips on top. Repeat this procedure to form another layer of tapenade, feta cheese, basil and sauce. Cover the second layer with 4 more lasagna strips. On top, ladle some more sauce and feta cheese. Place it in the oven for 30-40 minutes or until the lasagna strips are soft.

Roasted Red Pepper Lasagna With Marinated Chicken & Fontina

Serves 4-6

Ingredients:

12-14 lasagna strips (oven-ready)

1 cup Fontina cheese (grated)

1 jar **Wildly Delicious Roasted Red Pepper & Caper Tapenade with Port**

1 can diced or stewed Roma tomatoes (28-35 oz)

1 3/4 cup water

3 skinless boneless chicken breasts

1 tbsp tomato paste

1/2 cup fresh basil

2 cloves garlic, minced (separate into two 1 clove portions)

1/2 cup lemon juice

1 tsp salt

1 tbsp black pepper

1 tsp fresh parsley

1 tbsp extra virgin olive oil

Salt and pepper, to taste

To make the marinade, combine 1 clove of garlic, lemon juice, parsley, salt, and pepper into a bowl and mix well.

Score the chicken breasts and place them in a plate or bowl. Pour the marinade over the chicken, rubbing the marinade into the breasts. Place chicken in the refrigerator for 2 hours or overnight.

Heat a skillet to medium-high heat and add 1 tbsp of oil. Place the marinated chicken on the skillet and cook for about 6 minutes per side or until the meat is fully white with no translucency. The surface of the chicken should be golden brown.

Remove the chicken from the skillet, place in some tin foil and let sit for 15 minutes. Cut the chicken breasts into thin strips and set aside.

Heat a saucepan to medium heat. Add the minced garlic and let cook for 1 minute. Add the tomato paste and cook for another minute. Add the Roma tomatoes and stir until the mixture is well incorporated. Add the water, salt, and pepper to taste and tear the basil before placing it in the sauce. Turn the heat down to low and simmer the sauce until it is reduced by half.

Preheat oven to 350 °F.

To make the lasagna, lightly grease a casserole dish with some oil. Place three strips lengthwise in a casserole and one strip across the bottom. Place some chicken on top of the strips. Spoon some Roasted Red Pepper & Caper Tapenade with Port over the chicken to form a thin layer, followed by a thin layer of Fontina. Cover with tomato sauce and then place 4 more lasagna strips on top. Repeat this procedure to form another layer of chicken, tapenade, Fontina, and sauce. Cover the second layer with 4 more lasagna strips. On top, ladle some more sauce and Fontina. Place it in the oven for 30-40 minutes or until the lasagna strips are soft and the cheese is bubbling.

Spanakopita

Black Olive Spanakopita With Portobello Mushrooms & Feta

Serves 6 (makes 24 spanakopita)

Ingredients:

1/2 cup **Wildly Delicious Black Olive & Caper Tapenade with Merlot**

1 cup packed spinach, chopped

3 green onions, chopped

1 cup Portobello mushrooms, diced

3 tbsp feta cheese, crumbled

2 tbsp raisins

2 eggs, beaten

1/4 cup olive oil, plus 1 tbsp

6 sheets phyllo pastry

Pinch grated nutmeg

Pinch ground cinnamon

Salt and pepper, to taste

Preheat oven to 375 °F.

Thoroughly wash spinach and place in a pot of boiling water for about 3 minutes. Drain and rinse in cold water and squeeze out all excess moisture. Set aside.

Heat a skillet to medium-high heat and add 1 tbsp oil. Add the green onion, spinach, raisins, cinnamon, nutmeg, salt, and pepper. Mix well and cook for 3-5 minutes or until the onions are soft and the spinach is wilted. If excess moisture accumulates, drain it from the pan. Remove from heat and let cool.

Combine the cooled spinach mixture with the egg, feta cheese, and Black Olive & Caper Tapenade with Merlot. Set aside.

Separate the 6 sheets of phyllo. Take one and cut into 4 equal strips. Take one strip and brush it with oil. Brush another strip with oil and lay it on top of the first strip. Lay the strips vertically and place a heaping spoonful of the spinach mixture onto the end closest to you. Wrap up the phyllo to form a triangle. Brush a little more oil on the finished triangle and place on a baking sheet.

Repeat step 5 for the rest and bake for about 15 minutes or until the phyllo pastry is golden brown.

Green Olive Spanakopita With Chorizo Sausage

Serves 6 (makes 24 spanakopita)

Ingredients:

1/2 cup **Wildly Delicious Green Olive & Caper Tapenade with Brandy**

1 cup packed spinach, chopped

3 green onions, chopped

1 cup chorizo sausage, diced

3 tbsp feta cheese, crumbled

2 tbsp dates, chopped

2 eggs, beaten

1/4 cup olive oil, plus 1 tbsp

6 sheets phyllo pastry

Pinch grated nutmeg

Pinch dried chilli flakes

Salt and pepper, to taste

Preheat oven to 375 °F.

Thoroughly wash spinach and place in a pot of boiling water for about 3 minutes. Drain and rinse in cold water and squeeze out all excess moisture. Set aside.

Heat a skillet to medium-high heat and add 1 tbsp oil. Add the chorizo sausage and let cook for 2 minutes until browned. Add the green onion, spinach, dates, chili flakes, nutmeg, salt, and pepper. Mix well and cook for 3-5 minutes or until the onions are soft and the spinach is wilted. If excess moisture accumulates, drain it from the pan. Remove from heat and let cool.

Combine the cooled spinach mixture with the egg, feta cheese, and Green Olive & Caper Tapenade with Brandy. Set aside.

Separate the 6 sheets of phyllo. Take one and cut into 4 equal strips. Take one strip and brush it with oil. Brush another strip with oil and lay it on top of the first strip. Lay the strips vertically and place a heaping spoonful of the spinach mixture onto the end closest to you. Wrap up the phyllo to form a triangle. Brush a little more oil on the finished triangle and place on a baking sheet.

Repeat step 5 for the rest and bake for about 15 minutes or until the phyllo pastry is golden brown.

Mediterranean Chickpea Spanakopita With Caramelized Onions

Serves 6 (makes 24 spanakopita)

Ingredients:

1/2 cup **Wildly Delicious Mediterranean Chickpea Tapenade with Sundried Tomato**

1 cup packed spinach, chopped

3 green onions, chopped

1 cup Spanish onion, chopped into long strips

3 tbsp feta cheese, crumbled

2 eggs, beaten

1/4 cup olive oil, plus 1 tbsp

6 sheets phyllo pastry

Pinch grated nutmeg

Salt and pepper, to taste

Preheat oven to 375 °F.

Thoroughly wash spinach and place in a pot of boiling water for about 3 minutes. Drain and rinse in cold water and squeeze out all excess moisture. Set aside.

Heat a skillet to medium-high heat and add 1 tbsp oil. Add the onions and let cook for 2 minutes until golden brown on both sides. Scrape the pan and remove the onions. Set aside.

Add the green onion, spinach, nutmeg, salt, and pepper. Mix well and cook for 3-5 minutes or until the onions are soft and the spinach is wilted. If excess moisture accumulates, drain it from the pan. Remove from heat and let cool.

Combine the cooled spinach mixture with the egg, feta cheese, caramelized onions and Mediterranean Chickpea Tapenade with Sundried Tomatoes. Set aside.

Separate the 6 sheets of phyllo. Take one and cut into 4 equal strips. Take one strip and brush it with oil. Brush another strip with oil and lay it on top of the first strip. Lay the strips vertically and place a heaping spoonful of the spinach mixture onto the end closest to you. Wrap up the phyllo to form a triangle. Brush a little more oil on the finished triangle and place on a baking sheet.

Repeat step 5 for the rest and bake for about 15 minutes or until the phyllo pastry is golden brown.

Tapenade Pizza

Roasted Red Pepper Tenderloin Pizza with Caramelized Onions & Reggiano

Makes 1 Pizza

Pizza Dough:

4 cups all purpose flour
2 cups cold water
2 tbsp lukewarm water
2 packets dry active yeast
1 tsp salt
1 tsp sugar
1 tsp dried parsley
1 tsp dried basil

Place the yeast in a small bowl and add the sugar. Add the lukewarm water, stir well and put aside for 5 minutes.

In a large bowl, sift in all purpose flour, making sure it is free of lumps. Add the salt, parsley, and basil. Mix well. Form a well to add the yeast and water.

Add the yeast mixture to the flour and start to incorporate the mixture. Add cold water to loosen the dough and alternate adding water and mixing until the dough forms. Dust flour on a countertop and place the dough onto it. Knead the dough vigorously for five minutes until it forms a soft, elastic mass. Place it back in the bowl, cover with plastic wrap and place in a warm place for 45 minutes to 1 hour.

Pizza Toppings:

1 jar **Wildly Delicious Roasted Red Pepper & Caper Tapenade with Port**
2 beef tenderloin steaks (about 6 oz each)
1 tbsp cracked black pepper
4 tbsp extra virgin olive oil (separated into two 2 tbsp portions)
1 tsp salt
1 cup Spanish onion, chopped into long strips
2 cups Reggiano cheese, grated
¼ cup corn meal

Turn on the oven to 350 °F.

Cover the tenderloin steaks with cracked black pepper and salt. Place on a hot grill and sear for 2 minutes per side. Remove from the grill and transfer to a plate, cover with foil and set aside for 15 minutes. Slice the tenderloin into thin strips.

Heat a skillet at high-heat and add olive oil. Place onions on the pan and brown on both sides until onions are soft and golden. Remove from the pan and set aside.

Take the risen dough and dust it with flour. Knead the dough and roll out into a circle. Sprinkle corn meal on a countertop and place the dough onto it. Move it around a little so the corn meal covers the bottom of the crust. Transfer the dough onto a pizza pan. Stretch the dough on all sides so it covers and spreads over the pan. Take the excess dough and fold it inwards to form the crust.

Drizzle olive oil on the surface of the dough. Evenly cover the dough with Roasted Red Pepper & Caper Tapenade with Port, add the caramelized onions, and tenderloin. Sprinkle Reggiano over the pizza and place in the oven for 30-35 minutes.

Artichoke & Cherry Tomato Pizza with Fresh Basil & Asiago Cheese

Makes 1 Pizza

Pizza Dough:

4 cups all purpose flour
2 cups cold water
2 tbsp lukewarm water
2 packets dry active yeast
1 tsp salt
1 tsp sugar
1 tsp dried parsley
1 tsp dried basil

Place the yeast in a small bowl and add the sugar. Add the lukewarm water, stir well and put aside for 5 minutes.

In a large bowl, sift in all purpose flour, making sure it is free of lumps. Add the salt, parsley, and basil and mix well. Form a well to add the yeast and water.

Add the yeast mixture to the flour and start to incorporate the mixture. Add cold water to loosen the dough and alternate adding water and mixing until the dough forms. Dust flour on a countertop and place the dough onto it. Knead the dough vigorously for five minutes until it forms a soft, elastic mass. Place it back in the bowl, cover with plastic wrap and place in a warm place for 45 minutes to 1 hour.

Pizza Toppings:

1 jar **Wildly Delicious Artichoke & Asiago Tapenade with Champagne**
½ cup of fresh basil leaves
2 tbsp extra virgin olive oil
1 cup cherry tomatoes, halved
2 cups Asiago cheese, grated
¼ cup corn meal

Turn on the oven to 350°F.

Take the risen dough and dust it with flour. Knead the dough and roll out into a circle. Sprinkle corn meal on a countertop and place the dough onto it. Move it around a little so the corn meal covers the bottom of the crust. Transfer the dough onto a pizza pan. Stretch the dough on all sides so it covers and spreads over the pan. Take the excess dough and fold it inwards to form the crust.

Drizzle olive oil on the surface of the dough. Add a layer of basil leaves, evenly cover with Artichoke & Asiago Tapenade with Champagne and add the cherry tomato halves. Sprinkle Asiago over the pizza and place in the oven for 30-35 minutes.

Mediterranean Chickpea & Grilled Zucchini Pizza with Bocconcini Cheese

Makes 1 Pizza

Pizza Dough:

4 cups all purpose flour
2 cups cold water
2 tbsp lukewarm water
2 packets dry active yeast
1 tsp salt
1 tsp sugar
1 tsp dried parsley
1 tsp dried basil

Place the yeast in a small bowl and add the sugar. Add the lukewarm water, stir well and put aside for 5 minutes.

In a large bowl, sift in all purpose flour, making sure it is free of lumps. Add the salt, parsley, and basil and mix well. Form a well to add the yeast and water.

Add the yeast mixture to the flour and start to incorporate the mixture. Add cold water to loosen the dough and alternate adding water and mixing until the dough forms. Dust flour on a countertop and place the dough onto it. Knead the dough vigorously for five minutes until it forms a soft, elastic mass. Place it back in the bowl, cover with plastic wrap and place in a warm place for 45 minutes to 1 hour.

Pizza Toppings:

1 jar **Wildly Delicious Mediterranean Chickpea Tapenade with Sundried Tomato**
3 tbsp extra virgin olive oil
1 cup zucchini, sliced lengthwise
2 cups bocconcini cheese
¼ cup corn meal

Preheat the oven to 350 °F.

Brush the zucchini with olive oil and place on a hot grill. Cook until grill marks appear on both sides and the zucchini softens. Place on a plate, cover with foil and set aside.

Take the risen dough and dust it with flour. Knead the dough and roll out into a circle. Sprinkle corn meal on a countertop and place the dough onto it. Move it around a little so the corn meal covers the bottom of the crust. Transfer the dough onto a pizza pan. Stretch the dough on all sides so it covers and spreads over the pan. Take the excess dough and fold it inwards to form the crust.

Drizzle olive oil on the surface of the dough. Evenly cover with Mediterranean Chickpea Tapenade with Sundried Tomato and zucchini. Tear the bocconcini over the pizza and place in the oven for 30-35 minutes.

Bruschetta

Green Olive & Golden Roma Tomato Bruschetta

Serves 6

Ingredients:

1 jar **Wildly Delicious Green Olive & Caper Tapenade with Brandy**

1 cup Roma tomatoes, diced

1 baguette, sliced into 1 inch rounds

½ cup Spanish onion, diced

3 tbsp fresh parsley, chopped

4 tbsp extra virgin olive oil (separate into two 2 tbsp portions)

1 clove garlic, minced

3 tbsp lemon juice

Salt and pepper, to taste

Preheat oven to 375 °F.

Brush a little olive oil on the baguette rounds and place them on a baking sheet. Bake them in the oven for about 5 minutes or until lightly toasted.

In a large bowl, combine Green Olive & Caper Tapenade with Brandy, tomatoes, onion, parsley, oil, garlic, lemon juice, salt, and pepper. Stir well after each addition.

Place the baguette rounds on a baking sheet and dollop a heaping spoonful of the tapenade mixture onto each. Place in the oven again for 5 minutes, or until the mixture is warm and the rounds are crispy.

Sundried Tomato & Basil Bruschetta With Brie

Serves 6

Ingredients:

1 jar **Wildly Delicious Sundried Tomato Tapenade with Basil**

1 cup Brie, diced into small cubes

1 baguette, sliced into 1 inch rounds

3 tbsp. fresh basil, chopped

4 tbsp. extra virgin olive oil (separate into two 2 tbsp. portions)

1 clove garlic, minced

3 tbsp. lemon juice

Salt and pepper, to taste

Preheat oven to 375 °F.

Brush a little olive oil on the baguette rounds and place them on a baking sheet. Bake them in the oven for about 5 minutes or until lightly toasted.

In a large bowl, combine Sundried Tomato Tapenade with Basil, basil, oil, garlic, lemon juice, salt, and pepper. Stir well after each addition.

Place the baguette rounds on a baking sheet and dollop a heaping spoonful of the tapenade mixture onto each. Add a small cube of Brie on top of each round. Place in the oven again for 5 minutes, or until the mixture is warm and the rounds are crispy.

Roasted Red Pepper & Prosciutto Bruschetta

Serves 6

Ingredients:

1 jar **Wildly Delicious Roasted Red Pepper & Caper Tapenade with Port**

1 lb Italian prosciutto, thinly sliced

1 baguette, sliced into 1 inch rounds

1 cup Spanish onion, diced

4 tbsp. extra virgin olive oil (separate into two 2 tbsp portions)

1 clove garlic, minced

3 tbsp lemon juice

Salt and pepper, to taste

Preheat oven to 375 °F.

Brush a little olive oil on the baguette rounds and place them on a baking sheet. Bake them in the oven for about 5 minutes or until lightly toasted.

In a large bowl, combine Roasted Red Pepper & Caper Tapenade with Port, onion, oil, garlic, lemon juice, salt and pepper. Stir well after each addition.

Place the baguette rounds on a baking sheet and dollop a heaping spoonful of the tapenade mixture onto each. Tear a small slice of prosciutto and add on top of each round. Place in the oven again for 5 minutes, or until the mixture is warm and the rounds are crispy.