

Whip Up a Batch: Easy Homemade Olive Tapenade in Minutes

10-Minute Easy Olive Tapenade



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INGREDIENTS

1 cup pitted Kalamata olives
1/2 cup pitted green olives (such as Castelvetrano or Manzanilla)
2 cloves garlic, peeled
2 tablespoons capers, drained
3 anchovy fillets (optional, but highly recommended for depth of flavor)
2 tablespoons fresh parsley, chopped
1 tablespoon fresh lemon juice
1/4 cup extra virgin olive oil
Freshly ground black pepper to taste

DIRECTIONS

- 1.** Combine : Ingredients: In the bowl of a food processor, combine the pitted Kalamata olives, green olives, garlic cloves, drained capers, and anchovy fillets (if using).
- 2.** Pulse: Pulse the mixture a few times until roughly chopped. You want some texture, not a completely smooth paste. Be careful not to over-process.
- 3.** Add : Wet Ingredients: Add the fresh parsley, lemon juice, and extra virgin olive oil to the food processor.
- 4.** Pulse : Again: Pulse a few more times until everything is well combined and you have your desired consistency.
- 5.** Season: Transfer the tapenade to a small bowl. Taste and season with freshly ground black pepper. You likely won't need salt due to the saltiness of the olives, capers, and anchovies, but you can add a tiny pinch if desired.
- 6.** Serve: Serve immediately or chill for later.

SWAPS & NOTES

into your kitchen without needing a passport.

It's rich, briny, and utterly addictive, and it always gets rave reviews.

Garlic: If you're not a huge garlic fan, start with one clove and add more to taste.

Capers: These add a lovely briny kick.

TIPS FOR SUCCESS

Don't Over-Process: The key to a great tapenade is texture.

Pulse in short bursts until you reach the desired consistency.

Taste as You Go: Olives can vary in saltiness, so always taste your tapenade before adding any extra salt.

Fresh Ingredients: Using fresh garlic, parsley, and lemon juice will elevate the flavor significantly.

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