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Victoria Reynoso's Fig and Olive Tapenade

By Susie Iventosch

INGREDIENTS

1 cup dried figs, chopped
1/2 cup water
1 teaspoon dried rosemary
1 teaspoon dried thyme
Splash of white wine
2/3 cup pitted Kalamata olives, finely chopped
2 cloves garlic, minced
1 tablespoon extra-virgin California olive oil
2 tablespoons balsamic vinegar
1/4 teaspoon cayenne pepper
Salt and pepper
1/4 cup sun ripened tomatoes, chopped
1/3 cup chopped toasted walnuts
8 oz. cream cheese

DIRECTIONS

Soak the dried figs then mix in seasonings, wine, chopped olives, garlic, olive oil and balsamic vinegar. Salt and pepper to taste. Serve with thin rounds of bread or crackers and the three garnishes: chopped tomatoes, toasted walnuts, and cream cheese.

Susie's note: I used Kalamata olive bread, sliced quite thin, lightly brushed with olive oil and broiled just until beginning to get crunchy, but still soft in the middle. Then, I spread a very thin layer of goat cheese, topped with the fig-olive tapenade and then sprinkled blue cheese over the top and broiled it until the cheese turned bubbly and slightly browned. Finally, I topped with the toasted walnut pieces and chopped tomatoes.

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