

## GREEN OLIVES –

### SPLIT and SOAKED WHOLE OLIVES in BRINE/VINEGAR

*The olives used here must be very firm and green, preferably picked recently. Better varieties to use are large Kalamata or Spanish Queens. It's not worth trying this method with tiny olives.*



1. Crush each olive using a sharp blow with the base of a small bottle that has a slightly concave hollow underneath. A beer stubby is ideal. This loosens the stone and opens up the olive to faster curing.

**Do not remove the stone.**



2. Place the split olives in a large tub of water with 2 or 3 cut lemon halves.

3. Change the water daily for 4 days.

4. After 4 days, drain the olives, remove the lemons and place the olives into your clean jars.



5. Measure how much brine solution is needed and make up a 10% solution (see below).



6. Once the solution has cooled to room temperature, add **50ml regular white vinegar for every litre of brine.**

Pour this curing solution into the jars, drizzle some olive oil to cover the top of the solution by 5mm and seal the jars.



Leave to cure in a cool, dark place. Curing times depend on the initial size of the olives and may take up to one year. *(Left jar is cured compared to the jar on the right which is freshly bottled).*

Once cured, drain the olives as needed and dress with crushed garlic, your choice of dried or fresh herbs, chilli and liberal amounts of great olive oil!



### **BRINE SOLUTION RECIPE (10%)**

For every 1 litre of water, you will need 100g of cooking salt. Look for sea salt, kosher salt or any generic supermarket brand that is non-iodised.

After calculating how much volume you need to fill jars containing the olives, weigh out the salt. eg if you need 750ml of water, you will need 75g of salt.

Dissolve the salt in the amount of water you need to fill your jars. You can boil water and then dissolve the measured salt in this; or use boiled and cooled water to dissolve your salt. Allow any brine solution to cool before use.