

BLACK OLIVES – SLIT



GREEK KALAMATA STYLE

If you like the taste of the commercially available black Kalamata olives, then you'll enjoy these. You can use any black olive but the taste and texture of the Kalamata olive will give best results.

Cut 2 or 3 slits in each black Kalamata olive. Your fingers will get very stained by this process so be warned!

Place the olives in a large bowl and cover with water. Soak the olives, changing the water daily for 6 days.

After the 6th change, drain the water and this time, cover the olives with white vinegar. The cheaper vinegars are fine to use in this recipe. Leave the olives soaking under vinegar overnight.



On the 7th day (very Biblical at this point!):

Drain the vinegar and prepare to bottle. Fill each clean jar with the drained olives and then add cooled 10% brine solution (see below). Before sealing the jar, pour a 5mm film of olive oil over the top of the water.

Estimated time to cure:

Large black Kalamata – up to 12 months.

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.