

BLACK OLIVES – WHOLE



DRIED BLACK OLIVES (Dry Salting)

Best flavour for these comes from the larger, juicier olives but as usual, you can try any fully black olives. They will still work but, just as an apple pie will taste different according to what apples you use, the taste of these once complete will depend on the variety of olives.

Dried olives are not for those who aren't particularly partial to olives as the flavour is very pronounced.

Weigh the firm, black olives and note the weight.

Make one slit in each olive.



Place the olives in a plastic tub or ceramic bowl, add salt to cover generously (200g of salt per kg of olives).

Toss through to coat the olives.



Placing a light weight over them will help with creating a brine more quickly.



Every day or several times a day, repeat the tossing until the olives have shrivelled and a salty solution is created. Taste occasionally to check for bitterness levels (rinse well before sampling any dry-salted olives!). This may take several weeks!

A brine will form in the meantime and the olives are soaking in this brine.

When de-bittered to your taste, rinse off brine briefly, place the olives in a plastic colander and put a weight back over the olives. Allow any brine to drain from this. Leave this for 3-4 days.



The salty brine takes on the colour of the olives as moisture is drawn from the olives.

Dry excess moisture off the olives in an open slow oven, dehydrator or spread them outside in the sun on a windy day. When dried, lightly toss with olive oil and you can start to eat them; or store them in vacuum sealed bags; in zip lock bags in the freezer; or place in jars covered in oil.

Serve dressed in olive oil, and add other condiments such as dried oregano, shredded lemon zest and/or chilli. Dried olives made this way have a very intense and salty flavour, and are good added to a slow cooked meat dish, such as a *cacciatore*-style dish; or gently warmed and served as part of an antipasto platter.



The olives take on a shrivelled appearance which becomes more pronounced once they are further dried in the oven or dehydrator.



Dress with whatever fresh or dried herbs you enjoy, as well as liberal lashings of a good olive oil. And the bread is mandatory!