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Tapenade

Yield: 1 min Total Time: 85 min

Recipe from: https://www.recipeschoose.com/recipes/indian-figs-pickle-recipe

Ingredients:

- 1/2 cup figs about 3 ounces, 90 gr stemmed and quartered dried black, use dried Black Mission figs, if available
- 3/4 cup water
- 1 cup black olives ; Niçoise, Nyons, or Greek, rinsed and pitted
- 1 1/2 tablespoons lemon juice
- 2 teaspoons whole grain mustard
- 1 garlic clove small, peeled
- 1/2 tablespoon capers rinsed, drained and squeezed dry
- 1 teaspoon fresh rosemary finely chopped, or thyme
- 1/2 cup extra-virgin olive oil
- salt
- black pepper

Nutrition:

- 1. Calories: 1240 calories
- 2. Carbohydrate: 40 grams
- 3. Fat: 124 grams
- 4. Fiber: 11 grams
- 5. Protein: 4 grams
- 6. SaturatedFat: 17 grams
- 7. Sodium: 2210 milligrams
- 8. Sugar: 19 grams

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