



MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

OLIVE AND MINT SPREAD

RECIPE 16/98

What you will need:

150g **Morgenster Black Olives**, pitted

250ml picked mint leaves

10ml chopped garlic

80ml **Extra Virgin Olive Oil**

15ml lemon juice

salt and pepper

feta cheese for sprinkling

crackers for serving

How to prepare:

Combine all the ingredients in a food processor and pulse until coarsely chopped.

Spoon into a dish and sprinkle with feta.

Serve with crackers, melba toast or pita bread.

**FLOS
OLEI
2014**

MORGENSTER
EXTRA VIRGIN OLIVE OIL
AWARDED 98%
1 OF 11 WORLDWIDE