



MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

OLIVE TAPENADE SCROLLS

RECIPE 73/98

What you will need:

Dough

750ml cake flour

10g instant yeast

10ml salt

60ml **Morgenster Extra Virgin Olive Oil**

30ml honey

250-300ml warm water

Filling

200g **Morgenster Kalamata Black Olives**, pitted

5ml chopped garlic

125ml basil leaves

2 tinned anchovies

60ml **Morgenster Extra Virgin Olive Oil**

salt and pepper

100g pitted **Morgenster Nocellara Green Olives**

FLOS
OLEI
2014 | **MORGENSTER**
EXTRA VIRGIN OLIVE OIL
AWARDED 98%
1 OF 11 WORLDWIDE

How to prepare:

Dough

Combine the flour, yeast and salt in a bowl.

Combine the olive oil, honey and warm water and add to the flour to form a dough that is soft but not sticky.

Add more water if necessary. Knead well until smooth and elastic.

Place the dough in an oiled bowl. Cover and set aside in a warm place to rise until doubled in size.

Turn the dough onto a floured surface and knead gently.

Roll out into a rectangle about 40x25cm. Spread with the filling.

Arrange the whole green olives in a line down one of the short edges.

Roll up like a Swiss roll to make a sausage shape.

Cut the dough into 12 slices and carefully pack into an oven pan that has been lined with nonstick

baking paper.

Cover loosely and set aside to rise for another 30 minutes.

Bake at 200°C for 20-30 minutes until golden brown.

Remove and drizzle with a little extra olive oil. These olive tapenade scrolls are delicious served warm.

Filling

Put the olives, garlic, basil, anchovies and olive oil in a mini chopper or blender and process to form a paste. Season to taste.

Recipe supplied by The Star, Angela Day.