

## The Irresistible Olive – sample recipe and illustrations

### Black Olive and Red Pepper Pancakes

Makes about 16

½ cup self raising flour	½ cup milk
2 red peppers, roasted	2-6 tbsp black olives, finely chopped
½ tsp salt	3 eggs, lightly beaten
¼ tsp black pepper, ground	olive oil for frying

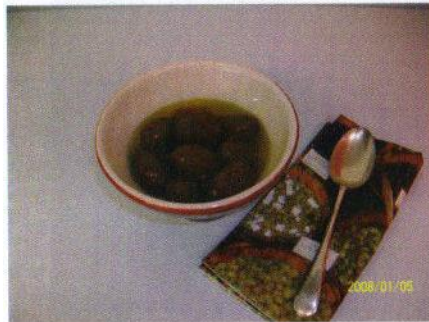
Place the red peppers and milk into a food processor and pulse until smooth. Sift flour and salt into a bowl and add the black pepper. Make a well in the centre and add the beaten eggs and the milk and the pepper mixture. Combine until smooth. Leave covered for 30 minutes. Lightly grease a fry pan or use a non-stick one. When the pan is hot pour 1-2 tbsp of batter into the pan and cook over medium heat until underside is golden. Turn and briefly cook the other side. Repeat with remaining mixture. Serve with your favourite green salad, sprinkled with lots of freshly chopped herbs.



Olive & Red Pepper Pancakes



Baked Olives in Red Wine



Marinated Green Olives



Syrian Olive Cake



Olive Oil Cake



Olive Patties