



Olives Provençales au Soleil

Herb-Infused Citrus Olive Medley

Source: The Gilded Table – May Edition, Retro Recipes Revived

Yield: Serves 6–8 | Prep: 15 min + marinate

Recipe Description

These citrus and herb-infused olives blend green and Kalamata varieties with orange and lemon zest, thyme, oregano, garlic, and star anise. Served warm or chilled, they're the perfect bite alongside rosé, bread, and springtime gatherings. Part of The Gilded Table: May Edition from Life in Bianca's Kitchen.

Ingredients

- 2 cups green & Kalamata olives
- ½ orange, sliced + 6 strips orange zest
- 6 strips lemon zest
- 1 cup extra-virgin olive oil
- 3 thyme sprigs, 2 oregano sprigs, 1 bay leaf
- 1 garlic clove (smashed), 1 star anise
- ½ tsp red pepper flakes

Directions

1. Blanch olives for 30 sec, then combine with citrus.
2. In skillet, warm oil with herbs, zest, and spices.
3. Simmer gently for 8–10 min until aromatic.
4. Pour hot oil over olives and toss to coat.
5. Let marinate 2 hrs or refrigerate up to 4 days. Rewarm gently before serving.

Serving Suggestion

Best served with chilled rosé and olives warm from the sun.



Inveniam viam aut faciam.

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