

# The Olive Affair

*Liaison d'Olives et de Fromage Epice*

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Prep Time: 20 min   Bake Time: 15 min   Yield: ~24 bites

## Ingredients

- 24 green olives, pitted
- 1 cup sharp cheddar, finely grated
- 4 tbsp unsalted butter, softened
- 1/2 cup all-purpose flour
- 1/4 tsp cayenne pepper (or more to taste)
- Pinch of smoked paprika or dried thyme (optional)

## Instructions

*Life in Bianca's Kitchen / Aperitif Garden Gathering*

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1. Preheat oven to 375 F (190 C).
2. Mix cheese and butter until creamy. Add flour, cayenne, and paprika to form a soft dough. Chill 15 minutes.
3. Pat dough into 24 small discs. Wrap each olive completely and place seam-side down on parchment-lined sheet.
4. Bake for 12-15 minutes until golden. Serve warm with a crisp aperitif.

*"Best served warm, with chilled bubbles and charming company."*