



The Olive Affair

Liaison d'Olives et de Fromage Épicé

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

Yield: 24 bites | Prep Time: 20 min | Bake Time: 12–15 min

Recipe Description

This golden twist on a vintage canapé features sharp cheddar, butter, and cayenne pepper wrapped around briny green olives. Crisp, spicy, and baked to perfection, they're a savory marriage of flavor and flair. Serve warm with bubbly, laughter, and spring air. Part of The Gilded Table: May Edition from Life in Bianca's Kitchen.

Ingredients

- 24 green olives, pitted
- 1 cup sharp cheddar, finely grated
- 4 tbsp unsalted butter, softened
- ½ cup all-purpose flour
- ¼ tsp cayenne pepper (or more to taste)
- Pinch of smoked paprika or dried thyme (optional)

Directions

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 for 15 minutes.
3. Pat dough into 24 small discs. Wrap each olive completely and place seam-side down on a parchment-lined sheet.
4. Bake for 12–15 minutes until golden. Serve warm with a crisp aperitif.

Serving Suggestion

Best served warm, with chilled bubbles and charming company.



Inveniam viam aut faciam.

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