



Twilight Olive Tapenade Medley

Mélange Provençal d'Olives au Crémuscle

Source: The Gilded Table – July Edition

Prep Time: 10 min | Cook Time: 5 min | Yield: Serves 4-6

Recipe Description

As the evening sky turns dusky rose, this olive medley captures the spirit of twilight gatherings. Briny black Niçoise olives meet golden marcona almonds, steeped in sun-dried tomato oil, rosemary, fennel, and a splash of rosé. A spread to be savored slowly — barefoot, breeze-blown, and blissfully simple. Part of The Gilded Table: July Edition.

Ingredients

- 1 cup black Niçoise or oil-cured olives (pitted)
- 1/3 cup sun-dried tomato-infused olive oil (*or extra virgin olive oil + 1 tbsp sun-dried tomato paste*)
- 1/3 cup marcona almonds, lightly crushed (*or slivered or chopped raw almonds, lightly toasted*)
- 2 cloves garlic, thinly sliced
- 2-3 sprigs fresh rosemary (*plus extra for garnish*)
- 1/2 tsp fennel seed
- 1 tbsp capers, rinsed
- 1-2 tbsp dry rosé wine (*or white wine vinegar, for a non-alcoholic version*)
- Zest of 1 lemon

Pinch of crushed red pepper flakes (*optional*)



Directions

1. **Warm the Oil:** In a small saucepan over low heat, combine the olive oil, garlic, fennel seed, and rosemary. Warm gently until aromatic, about 3–4 minutes. Do not let the garlic brown.
2. **Combine:** In a mixing bowl, add the olives, almonds, capers, lemon zest, and crushed red pepper flakes (if using).
3. **Infuse & Toss:** Pour the warm oil mixture over the olives. Add the splash of rosé and toss gently to combine.
4. **Marinate:** Let the medley sit at room temperature for 30 minutes or more before serving — or refrigerate overnight and bring to room temp before your soirée.
5. **Serve:** Garnish with fresh rosemary and serve with crusty bread, crisp crackers, or as part of a seaside grazing board.

Notes

- Use high-quality olives and oil for best flavor. This recipe keeps well and only improves overnight.
- No Marcona almonds? Try slivered or chopped raw almonds, lightly toasted for a warm, golden crunch.
- Serve with a chilled rosé or a classic white wine spritz.