

**ANI'S TABLE**  
**EXECUTIVE CHEF ANI ROBAINA**

**PROVENCALE TAPENADE RECIPE**

2 CUPS KALAMATA OR NICOISE OLIVES - PITTED  
1/3 CUP CAPERS PLUS 1 TABLESPOON BRINE  
4-6 ANCHOVY FILETS PLUS 1 TABLESPOON OIL  
1 CAN TUNA IN OLIVE OIL - NOT DRAINED  
4 TO 5 SUN DRIED TOMATO FILETS  
2 CLOVES OF GARLIC  
1 TEASPOON RED PEPPER FLAKE  
1 BUNCH OR 3 HEALTHY SPRIGS FRESH TARRAGON, LEAVES PICKED FROM THE STEM  
ZEST OF ONE MEDIUM ORANGE -  
TOASTED PINE - NUTS (OPTIONAL )  
EXTRA VIRGIN OLIVE OIL  
SEA SALT & WHITE PEPPER TO TASTE

\*PUT ALL INGREDIENTS EXCEPT FOR PINE NUTS, OLIVE OIL, SEA SALT & PEPPER IN A FOOD PROCESSOR

\*BLEND TILL DESIRED SMOOTHNESS - SCRAPING DOWN SIDES OF BOWL

\*IF NEEDED, ADD OLIVE OIL FOR DESIRED CONSISTENCY, ADD SALT & PEPPER TO TASTE  
THOUGH NONE MAY BE NEEDED

\*IF FLAVOR IS TOO STRONG FOR YOUR PALATE, SQUEEZE JUICE FROM THE ORANGE AND STIR  
IN

\*TOP WITH PINE NUTS FOR CRUNCH

\*SERVE WITH CRUSTY BAGUETTE, FRESH CRISPY VEGETABLES,