

Marinated green olives with almonds and raisins

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Ingredients

- 100 ml Extra virgin olive oil
- 100 g Almonds (skinless) ((maybe a little more))
- 1 Raisins (Sultana) (a good handful or more)
- Spices: fennel seeds, cayenne pepper, pinch of turmeric, fresh thyme, freshly ground black pepper
- 1 Green olives (jar (about 500 g, drain the liquid; you can mix several types))
- 1 Citrus (small orange (cut into slices), 1 orange peel, 1 lemon peel (coarsely cut or grated))
- 1 tbsp Honey
- 2 tbsp Wine vinegar

Instructions

- 1.** Heat the oil: Pour the olive oil into a deep frying pan or frying pan and heat lightly over medium heat. Do not overheat - the oil must not smoke.
- 2.** Almonds and spices: Add almonds, sultanas, fennel seeds, cayenne pepper, turmeric, black pepper and thyme to the warmed oil. Fry for a few minutes until the spices are fragrant and the turmeric turns the almonds a nice golden color.
- 3.** Olives and citrus: Add drained green olives to a pan, add orange slices and lemon and orange peels. Coarse peels will look better, but grated ones are also suitable.
- 4.** Balance the taste: Add a spoonful of honey at the end and add a couple of spoons of wine vinegar.
- 5.** Heating: Lightly heat everything over low heat for about 10 minutes to combine all the flavors and heat the olives.
- 6.** Aging: Remove from heat and allow to cool completely. And the best thing is to leave it to stand overnight, so that the flavors are perfectly melded!
- 7.** Serve with fresh crusty bread or crackers.

