

SOFT & SUBTLE



*I make a great aperitif.
That's French for 'incredible start to any meal'.*

DUBONNET ROUGE

A French wine-based aperitif with sweet dried apricot, plum and herbal aromas and flavours. Serve chilled over ice.

\$10.95

750 mL

LCBO 386334

FRANCOIS SAYS:

"The tangy olives and sharp, slightly bitter walnuts find harmony with Dubonnet's bittersweet herbal and citrus character."

Olive Walnut Spread

BY EMILY RICHARDS

This spread takes its flavour from the mighty Greek Kalamata olive. Walnuts give a crunchy yet creamy texture that's perfect for toasted croutes or crispy Melba toasts. Makes 1½ cups (375 mL).

- 1 cup (250 mL) pitted Kalamata olives
- 1 cup (250 mL) walnut halves
- ½ cup (125 mL) sour cream
- 2 tbsp (25 mL) extra virgin olive oil
- 1 tbsp (15 mL) lemon juice
- ½ tsp (2 mL) dried oregano
- Freshly ground black pepper
- 2 tbsp (25 mL) chopped fresh Italian parsley

Toasted Garlic Croutes

- ½ French baguette
- 3 tbsp (45 mL) extra virgin olive oil
- 1 large garlic clove, halved



1. Pulse olives and walnuts together in a food processor until coarse. Add sour cream, oil, lemon juice and oregano then pulse until combined. Season with pepper to taste, then stir in parsley. Scrape into bowl, cover and refrigerate at least 1 hour, up to 2 days.
2. To make Toasted Garlic Croutes, preheat oven to 425°F (220°C). Thinly slice baguette and brush slices with oil. Place on baking sheet and toast for 8 minutes or until light golden. Rub each toasted slice with garlic and let cool.
3. Place toasted croutes on platter and serve with spread.

VISIT FRANCOISTHETALKINGMIME.COM