

Saint Nectaire AOP Xavier David tapenade with olives and sun-dried tomatoes



Informations

People : 4

Ingredients

- 160 g Saint Nectaire AOP Xavier David
- 1 medium potato
- 1 clove of garlic
- 5 cl olive oil
- 20 g sun-dried tomatoes
- 20 g pitted black olives
- Table salt, pepper

Preparation steps

1. Preheat barbecue to 230°C.



2. Wrap potatoes in aluminium foil and cook under the barbecue hood for 50 minutes. Check potatoes are cooked – a knife should slide in easily. Remove aluminium foil and set aside in a cool place.
3. When cold, cube the potato and the cheese (rind removed). Blend thoroughly in a blender, adding a trickle of olive oil and the peeled, finely chopped garlic.
4. Finely chop olives and sun-dried tomatoes.
5. When the cheese and potatoes are smoothly blended, turn into a bowl and stir in the olives and tomatoes. Adjust seasoning and serve at room temperature with sesame breadsticks or toasted crusty farmhouse bread.

? **Tip:** For this recipe you could add capers or green olives and serve with roast pine nuts.