

Black Olives

Olives Noires

Olives become progressively less bitter as they turn from green to violet to brownish-black and finally, when very ripe, to a deep black. Only these have lost enough bitterness to be prepared in this way.

To make about 3 kg (6 to 7 lb)

3 kg	very ripe olives	6 to 7 lb
1 kg	sea salt or pickling salt	2 to 2½ lb
30 g	peppercorns	1 oz
12	garlic cloves, crushed	12
1 litre	olive oil	1¾ pints

Put the olives in a large bowl. Mix them with the salt, and leave for eight to 10 days, turning them with your hands every day. Be careful not to crush or bruise them. Drain the olives thoroughly and put them into an earthenware or stoneware pot. Add the peppercorns and garlic and pour over enough oil to cover the olives. Black olives prepared in this way keep for a very long time, but they may be eaten after eight days in oil.

MARIA NUNZIA FILIPPINI
LA CUISINE CORSE

Green Olives in Wood Ash

Olives Vertes à la Picholine

To make 2 kg (4 lb)

2 kg	green olives	4 lb
2 kg	wood ash, mixed with water to make a thick, runny paste	4 lb

Brine

About 2 litres	water	About 3½ pints
200 g	salt	7 oz
1	bay leaf	1
2	sprigs fennel	2
24	coriander seeds	24
½	orange, rind only, peeled in strips	½

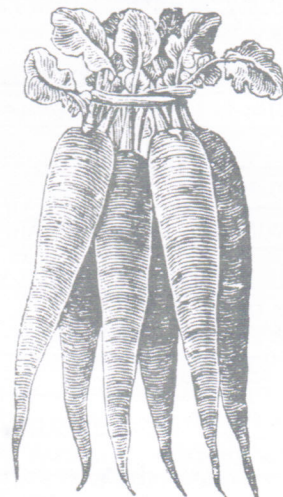
In a large bowl or crock, mix the olives with the wood ash mixture. Leave them for 10 to 12 days, stirring a few times every day, until the flesh of the olives is easily detached from the stones.

Rinse the olives thoroughly, then cover them with cold water and allow them to stand for 10 days, changing the water each day. Bring the brine ingredients to the boil, boil for 15

minutes, and allow to cool.

Drain the olives, return them to the crock, and cover with the cold brine. Store for at least one week before using.

CÉLINE VENCE
ENCYCLOPÉDIE HACHETTE DE LA CUISINE RÉGIONALE



Black Olives in Brine

Olives Noires en Saumure

Green olives may be used for this recipe. Instead of being pricked with a pin, they are each tapped with a mallet to crack the flesh without crushing it.

To make 2 kg (4 lb)

2 kg	black olives, each pricked in 3 or 4 places with a needle or pin	4 lb
About 2 litres	water	About 3½ pints
200 g	salt	7 oz
1	bay leaf	1
2	sprigs fennel	2
24	coriander seeds	24
½	orange, rind only, peeled in strips	½

Place the olives in a large cask or jar and cover them with water. Allow them to soak for 10 days, changing the water every day. Pour into a saucepan enough water to cover the olives, about 2 litres (3½ pints). Add the remaining ingredients. Boil this brine for 15 minutes, then allow it to cool. Drain the olives and return them to the cask or jar. Cover them with the cold brine. Store them for at least one week before using.

CÉLINE VENCE
ENCYCLOPÉDIE HACHETTE DE LA CUISINE RÉGIONALE