



# Roasted Olives and Fresh Goat Cheese Bruschetta

**30 minutes**

Hands on

**4**

Portion(s)

**1**

Difficulty



## Method

- Preheat oven to 200\* C (390\* F) Fan.
- Place the olives with the rest of the ingredients in a small, deep baking pan in one layer. You can also use a rectangular cake pan. Mix and gently cover with aluminum foil.
- Bake for 15 minutes until the vinegar reduces a little.
- Remove from oven and allow them to cool in the delicious sauce.
- Remove the juniper berries and transfer olives and sauce in a bowl. Keep covered.
- Serve with bread and fresh goat cheese.

## Ingredients

- 400 g Kalamon olives
- 60 g olive oil
- 120 g balsamic vinegar
- 4 cloves of garlic
- 1 teaspoon juniper berries
- goat cheese and bread for serving

## Διατροφικός πίνακας

Nutrition information per 100 gr.

260 Calories (kcal)	24.6 Total Fat (g)	5.5 Saturated Fat (g)	3.2 Total Carbs (g)
13%	35%	28%	1%
1.4 Sugars (g)	4.7 Protein (g)	1.6 Fibre (g)	3.1 Sodium (g)
2%	9%	6%	52%